

IOWA STATE BYSTANDER.

XXII No. 13

DES MOINES, IOWA, FRIDAY, SEPTEMBER 17, 1915.

Price Five Cents

Mr. Harrison Gould is very sick at his home, 939 Sixteenth street.

Mrs. T. L. Griffith, who has been seriously ill for the past two weeks, is slightly improving.

Mr. V. L. Jones left Thursday morning for Chicago, where he went on a business trip.

Mrs. Mary Jones and daughter Alma will leave soon for Kansas City, Mo., where they will make their permanent home.

Mrs. Millie Vice of 409 S. E. 16th street, left Saturday evening for Lake Forest, Ill., to visit her sister who is very ill and not expected to recover.

Mrs. E. L. Green of 946 14th street place, for her father's, Mr. Joe Tate, 83rd birthday last Sunday.

Miss Martha Lefler left Thursday morning for St. Joseph, Mo., where she has accepted a position to teach domestic science in the high schools of that city.

Miss Clementine Anita Jefferson, assisted by Misses Vivian Warrick, Lella Smith and Georgia Williams, entertained at the home of her parents, 1822 Day street. A large number of her friends September 10th in honor of her 18th birthday.

Luther H. S. Brown and wife of 944 Fourteenth Street Place have traded their property and will open a modern rooming house at 813 West Second street. Open for business about September 25th.

The High School Girls' club held its meeting last Sunday at the home of Mrs. S. Joe Brown. The sixth chapter of the Heir of Slave, by Pickens, was discussed by Miss Georgia Williams, after which the newly elected officers were installed.

On last Wednesday afternoon at the residence of Mrs. J. A. Jefferson the Callanan Industrial club held an interesting session. Mrs. Mary B. Talbert of Buffalo, N. Y., and her daughter, Miss Sarah May, Dr. C. G. Brown of Wichita, Kan., and Atty. S. Joe Brown were present and addressed the club.

The Triple H club met Tuesday Sept. 14th at the residence of Mrs. R. E. Patten, 830 Tenth street. After a couple of musical selections the club took up the regular industrial work. Refreshments were served by the hostess. Next meeting held with Mrs. Anderson White, Twenty-eighth street.

The Mary Church Terrell club met Monday evening with Miss Audrey Alexander at 3635 Cornell. After a brief study of the lesson, the club adjourned to meet with Mrs. Pearl Thompson. Lesson for the evening will be a review of the September Crisis. Mrs. Audrey Alexander will also present a paper on "Child Welfare."

Dr. Jefferson reports the visit of the stork September 10th at the home of Mr. and Mrs. Floyd Simmons, 2741 Center street, leaving a nine-pound baby boy, and also at the home of Mr. and Mrs. J. A. Robinson on September 12th, 914 Fourteenth Street Place, leaving a seven and one-half pound baby girl. All concerned are doing well.

The Eliza E. Peterson Union met Sept 9th at the home of Mrs. H. E. Jacobs. After the regular routine of business, and report of officers the following officers for the ensuing year were elected: President, Mrs. J. H. McDowell; Vice President, Mrs. Wm. Coalsen; Secretary, Mrs. E. M. Smith; Treasurer, Mrs. E. L. Green. The club adjourned to meet Sept 23rd at the home of Mrs. Charles Carl.

Mrs. S. Joe Brown and her house guests, Mrs. Mary B. Talbert of Buffalo, N. Y., and her charming young daughter, Miss Sarah May, were the center of interest at a prettily appointed dinner party Wednesday evening, September 15th, through the courtesy of a group of prominent ladies of the city. This delightful affair was held at the beautiful home of Mr. and Mrs. J. W. Fields, which was artistically decorated for the occasion, the dining room being especially attractive. Remarks were made by Atty. S. Joe Brown and Dr. C. G. Brown of Wichita, Kan., these gentlemen having joined the ladies.

Mrs. L. J. Courtney has received the sad news of her daughter's condition. Mrs. Revester C. Colston of Chicago. Her son, Mr. John Colston, left Monday night for Chicago to be with her during the operation, which will be quite serious. She was unable to be brought home and remains at the hospital in Chicago. Her condition is serious.

Mrs. Elizabeth Taylor, daughter of Rev. and Mrs. S. J. Taylor of Huntsville, Mo., is in the city visiting her sister, Mrs. T. Perkins, 1210 Mulberry street, and relatives. She expects to remain here until spring.

The Orpheum theater has decided

to use colored girls as ushers this season. The following were selected last week: Misses Josie Roberts, Georgia and Jessie Scott, Catherine and Lella Smith, Beulah Waldon and Harriet Alexander. We congratulate the new manager, Mr. McGowan.

Mrs. Bernice Wilkerson, 828 12t St. entertained the Marchiel Neal Art club Wednesday p. m. The club was honored by the presence of Mrs. Mary B. Talbert, Mrs. S. Joe Brown, Miss Talbert and Miss Dickey. Mrs. Talbert gave an interesting talk on federated clubs which was highly enjoyed. The art work was examined and pronounced splendid by the guests. The hostess, assisted by Mrs. Clara Winn and Mrs. Effie Brown served a delicious luncheon from a table beautifully decorated with flowers and hand embroidered linen. Mrs. Clara Winn will entertain the club next Wednesday.

THOMPSON HOTEL GUESTS.
Joseph Williams and wife, Minneapolis, and M. H. Everett, Orpheum theater.

N. A. A. C. P.

The September meeting of the Des Moines branch of the National Association for the Advancement of Colored People will be in the form of an emancipation meeting at the Union Congregational church at Tenth and Park streets on Wednesday evening, September 22nd, the 52nd anniversary of the issuance of the preliminary proclamation of President Lincoln. The proclamation will be read by Miss Margaret Roberts. Addresses will be delivered by Atty. Casper Schenk, chairman of the legal redress committee of the Des Moines branch, and by Atty. J. B. Rush on the ultimate effect of the recent decision of the supreme court nullifying the grandfather clauses of the constitution of Oklahoma and Maryland, and musical numbers will be rendered by Miss Gracie Fredericks, Mr. Malcolm Griffith and others. The public is cordially invited and no member of this branch should fail to be present, as the details of the national association membership campaign will be explained and the campaign for 100 new members launched at this meeting.

MRS. MARY B. TALBERT GIVEN AN ENTHUSIASTIC RECEPTION.

On last Tuesday morning, September 14th, Mrs. Mary B. Talbert of Buffalo, N. Y., vice president at large of the National Association of Colored Women, accompanied by her daughter, Miss Sarah May Talbert, who is a recent graduate of the New England Conservatory of Music, arrived in our city and that evening was greeted with a large and enthusiastic audience at St. Paul's A. M. E. church, where they appeared under the auspices of the social science department of the N. A. C. W., of which Mrs. S. Joe Brown is chairman. Mrs. Talbert, who spoke on "The Call of the Hour," told in a most interesting manner what has been and is now being done by the women throughout this country to better the conditions of the Negro along moral, spiritual and intellectual lines and urged the women of Des Moines to put forth every effort to develop the highest powers, to improve every opportunity, to satisfy their deepest longings for educational advantages. Mrs. Talbert's story of the mother who urged her son not to go to a shipwrecked sailor and who, when he put her aside and went, returned with his own brother, was told with a vividness, the effect of which was thrilling and far-reaching. Mrs. Talbert's lecture, which was often interrupted with applause, was one of the most inspiring ever listened to by Des Moines people. Her daughter, Miss Sarah May, who was in charge of the music, is a gifted musical artist, which was clearly demonstrated in her mastery interpretations of the authors during the rendition of her selections.

BATHS
Shower and Tub
Down at
BROWNS
229 3rd Street
Watch for big adv.
next week

ROCK ISLAND, ILL.
Mr. and Mrs. Wm. Stoner and daughter, Glee left Friday morning for Bloomington. They will take up their residence on the farm of Mr. Stoner's brother, Albert Stoner. Mr. and Mrs. Stoner will be missed.
Mr. C. Lambert of Michigan avenue is still very ill.
Mr. and Mrs. Charles Dickerson have moved to 512 Eighth street, occupying the home of Mr. Wm. Stoner. Benjamin Butler left for Dubuque college Monday morning.
There will be a big emancipation celebration Thursday, September 16, at the ball park. It is an echo of the big Lincoln jubilee exposition in Chicago. There will be a big street parade at 2 p. m. Honorable Byrd of

Springfield will be the orator of the day.

Rev. J. L. Wharton of the Wayman Chapel A. M. E. church will preach his farewell sermon next Sunday of this conference year. Then he will go to Chicago conference at Milwaukee. It is hoped by the majority of his members that he returns, as he has been a faithful and competent leader.
Mr. Morris has had the pleasure of having his wife join him in this city.

Mr. and Mrs. King have returned home from Chicago where they spent a two weeks' vacation.
The Ladies' Aid society of the Second Baptist church was entertained Saturday by Mrs. Belle Jones (white).
Miss Lulu King has returned to her home in Crockett, Texas.

OMAHA, NEB.
Rev. W. F. Botts and wife are in Chicago attending the National Baptist convention.

Mrs. Huggins and daughters, Ethel and Lucy, of Little Rock, Ark., left Friday night for their home.

Mr. Ollie Rollins of our city left for Lincoln, Neb., to attend the state fair. He will visit other places also.

Mrs. Myrtle Martin is very ill at her residence, 2527 Lake street. She has been under the doctor's care for several weeks.

Rev. Billy Sunday is in our city holding a grand meeting. Great crowds are attending.

Mrs. M. Smith of 2216 N. Twenty-seventh avenue has returned home, reporting a pleasant trip in Oklahoma and Kansas City.

Mrs. Fern Martin of Cedar Rapids left for Jackson, Michigan, for an indefinite stay.

Mrs. H. Nelly of 2708 Seward, left Monday for a visit in Missouri and other places.

Rev. J. B. Herban and wife of Sioux City were in our city for a couple of days. They were on the way to the National convention in Chicago.

DUBUQUE NEWS.

The chicken supper given last Tuesday evening by the members of the A. M. E. church was a success both socially and financially. The church was full of people, mostly white people. Every colored family in Dubuque was represented at the supper. The ladies began serving supper promptly at 6 o'clock. It continued in a rush until 11 o'clock. The committee was compelled to reinforce their help. People from East Dubuque were present. Everybody went away feeling fine.

Rev. L. W. Routt preached a glorious sermon last Sunday morning. A good many were present and enjoyed his sermon.

Dr. H. C. Rose united with the church Sunday morning. We are glad to welcome him in our church.
At the close of the morning services Prof. Rogers of the Bayless business college of Dubuque, a white member of St. Luke's Methodist church, spoke of the rapid progress the church had made under the administration of the pastor. Rev. Routt is a bright young man.

There is good times in Dubuque in spite of all difficulties and disappointments.

The African Methodist Episcopal church has had a good year both spiritually and financially. The Sunday school has taken on new life under Mrs. Rose, superintendent. She indeed is active in the work and a good instructor. Miss Ida Greene, secretary.

There are a good many colored people coming into the city to work at the big Julien house. We welcome them in our city. They are good churchgoers. We are all glad to see that in Dubuque. We will soon have a population here of colored people.

Mr. Harry Rose came in contact with a severe injury of a nail in his foot. He is reported better.

Mrs. Harry Rose and Mrs. Henrietta Jones have been very busy with their needlework.

Mrs. Henry Martin was on the sick

list last Friday.
Harry Jones, who has been employed as chauffeur by Dr. Rose for the past few months, is now at the Julien hotel.

Dr. Rose and wife have learned to run their automobile without assistance now.

Rev. Routt will preach his last sermon Sunday, the 19th, and will leave Tuesday, September 21st, for conference.

The pastor's wife, Mrs. Lulu B. Routt, will leave soon for a visit to her brother in Topeka, Kan., Rev. J. T. Smith, D. D., presiding elder of the Kansas district. She expects to visit her other brother, Rev. E. W. Smith, Girard, Kan. She expects to stop over in Huntsville, Mo., and visit Rev. Routt's father and mother and Moberly, Mo., relatives. She expects to stop over in Macon, Mo., and take a view at her home.

MACON, MO. NEWS.

Quite a number of Macon knights attended Labor day picnic in Beaver.

Mr. Floyd Ansell returned Monday to enter upon his senior year work at Lincoln institute at Jefferson City, Mo.

The Baptist Mission Circle met Saturday at the home of Mrs. W. M. Lampkin. Every sister brought a basket and a feast was prepared on the lawn.

Miss Nadeen Madison departed for Mexico, Mo., after a few days' visit with Alcala Pleasant.

Mrs. Samuel Jackson and two sons are visiting in St. Louis, Mo.

Several Macon people are contemplating attending the Ringling Bros. circus in Moberly the 16th and Kirkville the 17th.

Mr. Captain Austin will drive through and attend the fair in Callo, Mo.

Mrs. Ed Harris and daughter and son, Miss Lillian and Master Jose Felton, will attend the fair in Callo.

Miss Ruth Perkins departed Friday last for Jefferson City, where she will attend the Lincoln Institute to enter her senior year. Mr. Arvel Garth accompanied her as far as Mexico, Mo.

Dumas school opened Monday last with a large enrollment.
Master Harris Xenophon Crews is on the sick list.

Miss Alma McElroy is contemplating visiting Miss Genevieve Adams in Milan, Mo.

Darlington Austin spent Monday in Moberly.

Mr. Frank Willson returned to his home in Monroe, Mo., after a few days' stay in our city.

Mrs. J. Maupin of Beaver has moved into our city.

Miss Ruth Reece is on the sick list.
Mrs. Ellen Thompson of Des Moines is visiting in the city.

Miss Lena B. Bryant passed through our city en route to Armstrong to visit Miss Juanita Richardson.

Biliousness and Constipation.

It is certainly surprising that any woman will endure the miserable feelings caused by biliousness and constipation, when relief is so easily had and at so little expense. Mrs. Chas. Peck, Gates, N. Y., writes: "About a year ago I used two bottles of Chamberlain's Tablets and they cured me of biliousness and constipation." Obtainable everywhere.

KIRKVILLE, MO.

Mr. and Mrs. Nelson Yates of Warrington, Mo., visited with Mr. Yates' sister, Mrs. James Payton the first of the week. They had not seen each other for twenty-three years.

Mr. Albert Crockett, who has been in Kansas City, Mo., is home again. Services at the Baptist church on Sunday were well attended. Rev. Sayles preached a glorious sermon.

The solos, "Rock of Ages" and "Abide With Me," rendered by Miss Carrie Johnson and Mrs. J. D. Lightfoot, were very beautiful and much appreciated.

Sunday was quarterly meeting at the Methodist church. The presiding

elder being absent on account of illness, Rev. V. Reed of Edina filled his place.

Mr. Solon Bell, after visiting in Kansas City for a few days, has returned home.

Mr. O. F. Donnelly is making an extended visit through the west on business.

Prof. C. B. Johnson visited in Macon on Sunday.

Mrs. O. F. Donnelly was hostess to dinner Sunday. Those enjoying her hospitality were Mr. and Mrs. H. M. Hockaday, Mr. and Mrs. Sherman Lynn and Miss Lizzie Adams and Mrs. Ball.

Mrs. J. D. Lightfoot visited with Miss L. V. Edmond on Sunday evening.

Mrs. Mary Hockaday is able to be up and around again.

Mr. Pearl Towles has gone to Hampton, Iowa, to spend the winter.

ALBIA NEWS.

The A. C. E. League was largely attended Sunday evening. Many visitors were present.

Mrs. Burns of Oskaloosa passed through Albia on Thursday en route to Chariton.

Mrs. Ida Morris was an Oskaloosa visitor last week.

Miss Henrietta Jones of San Francisco, Cal., is visiting at the parental Henry Jones home in Albia and with numerous friends in Iowa.

Rev. N. Morgan was called to Ottumwa to assist at the funeral services of Rev. M. T. Gordon at that place Tuesday.

Rev. W. S. Brasco of Cedar Rapids visited at the home of Mr. Ed Butler on Sunday.

Miss Nolia Walker of Buxton is attending the Albia high school this year and is staying at the home of Mrs. Chas. Washington.

Miss Alberta Robinson of Hocking is attending the Albia high school.

Mr. Percy Smith and Miss Sadie Lewis are students in the high school, seniors and juniors.

Miss Joe Della Davis, the daughter of Mr. and Mrs. Monroe Davis of Albia, was married Saturday afternoon in Centerville to Mr. Brittain Thomas of Albia, the son of Mr. and Mrs. Cornelius Thomas of this city. Both of the young people are highly respected in Albia and other cities where they have lived. Mr. Thomas owns his own home in Albia.

Mr. and Mrs. G. A. Washington of Chariton attended the A. C. E. League Sunday evening.

CENTERVILLE NEWS.

Sunday was a glorious day at the Second Baptist church. Rev. Crowley preached two excellent sermons both morning and evening. A large congregation was present.

The entertainment which was given Saturday evening was quite a success. The Mission Circle will meet at the church Thursday, September 17.

Mrs. Wm. Wyatt of Fairfield, Iowa, is visiting at the home of Mrs. L. D. Price and friends.

School opened September 7th. Quite a few of our colored boys and girls entered high school.

Mrs. Davenport is very poorly at this writing.

CLARINDA, IOWA.

(Special to Bystander.)

Miss Mabel Nash died at her mother's home, Mrs. Sue Nash, after a severe spell of typhoid fever.

Mrs. Henrietta Pemberton is quite ill at this writing.

Mrs. Rev. Robinson is suffering with tonsillitis.

Mr. Luther Brown is visiting at the home of his mother, Mrs. Albert Cason.

Mrs. Laura Jones just arrived home from a visit at her mother's in Blair, Neb.

Mr. Elmer Douglas is buying fine hogs this fall.

Mr. and Mrs. Noah Pemberton are in Omaha, Neb., this week. Mr. Noah Pemberton is the delegate of the mail carriers' convention, which convenes in Omaha.

Mrs. Noah Pemberton went to consult a specialist for throat trouble.

Rev. W. Mitchell returned from Davenport, Iowa, where he has been attending the association meeting.

Mrs. Gertrude Cason is expected to visit in Des Moines and Glenwood and various other points.

The grand installation of the D. T. convence September 9th. Everybody invited.

Mrs. L. F. Williams returned yesterday from Des Moines, Iowa, after a brief visit with friends there and attending state fair. She reported a fine time.

Good For Biliousness.

"I took two of Chamberlain's Tablets last night, and I feel fifty per cent better than I have for weeks," says J. J. Firestone of Allegan, Mich. "They are certainly a fine article for biliousness." For sale by all dealers.

MACON CITY, IOWA.

(Special.)

The International Order of Twelve, No. 777, Knights and Daughters of Tabor, No. 833, of Iowa and jurisdiction grand temple and tabernacle held their district grand session in Macon City, Iowa, August 10-13, 1915. Will convene in Keokuk, Iowa, the first week in August, 1916. Sir Jordan C. G. M., of Little Rock, Ark., presided. Officers elected: C. G. M., Edward Roberson of Marshalltown, Iowa; C. G.

H. P., Mattie Brooks of Des Moines; V. C. M., Rev. J. H. Reynolds of Des Moines; V. H. P., Addie Johnson of Buxton, Iowa; C. G. S., Thomas Allen of Mason City, Iowa; G. S., Isabella Aikins, Keokuk, Iowa; C. G. O., Rev. Bates of Des Moines, Iowa; C. G. M., Maud Brewton, Mason City, Iowa; C. G. P., Ellen Dickerson, Keokuk, Iowa; C. I. S., Ada White, Buxton, Iowa; C. O. S., Roy Banks, Des Moines, Iowa.

OSKALOOSA, IOWA.

Frank Allen, the plasterer, who had his ankle sprained six weeks ago, has thrown away his crutches and is using a cane.

Ed Willis of Evans attended services in Oskaloosa on Sunday.

Lucile Woods of Galesburg Ill., is visiting friends here.

Thos. Brown is suffering with rheumatism.

No union Sunday school picnic this year.

Chas. Adams is not feeling well.

Mr. and Mrs. Abe Stewart are at home, 402 N. Third street, to their friends.

Mrs. Robt. Franklin is numbered among the sick.

Miss Edna Jones left Tuesday night to resume her school duties in the Western university, Quindaro, Kans.

The boys of the Baptist church served luncheon Friday night at the home of Mr. and Mrs. Fred Tolson, N. Fifth street.

Rev. Brasco lectured at the Baptist church Monday night.

Misses Alberta Fulton and Cecil Goode left Sunday morning for Kirksville, Mo., after a three weeks' stay among friends and relatives.

The young people's prayer meeting Wednesday night was led by Miss Gertie Tolson and Jas. Fulton.

Large crowds attended both services Sunday at the Baptist church. Rev. Brasco preached.

The ladies of the Wesley Chapel Aid society serves this week at the home of Rev. and Mrs. A. J. Williams.

Abe Stewart and his bride were guests Wednesday night at the home of Mr. and Mrs. Fred Tolson.

Rupert Franklin returned Sunday night to the Western university, where he resumes his school work.

Horace Franklin has employment at the Mercy hospital.

Rev. Williams went fishing Wednesday.

The Mothers' club, under the direction of its president, Cora Jones, rendered a delightful program Sunday afternoon at the Wesley Chapel church. Added remarks by Addie Clark and Rev. Brasco were appreciated by all.

Mrs. Noah Kimbrough leaves this week for St. Paul to visit with her children, Mr. and Mrs. Oscar Lee, Miss Naomi and Harry.

Master A. J., the infant son of Rev. and Mrs. Williams, is teething. He feels so sick.

Cyrus Finley is home from Chicago.

CEDAR RAPIDS, IOWA.

Mr. Albert Brooks received the sad news announcing the death of his mother of Boone, Iowa. Mr. Brooks left for Boone on Tuesday p. m. Ye agent and a number of friends wish to extend their sympathy to Mr. Brooks and sister.

Mrs. Pemberton was called to Clarinda suddenly, her grandfather, Mr. Jackson, being very ill. We hope she finds him better.

Mr. and Mrs. L. W. Lowery left Monday noon for Chicago. Mr. Lowery has planned his vacation excellently, having taken it in periods. First he went to Marshalltown and took unto himself a bride, and now he has taken his bride on their honeymoon. I think there are about three others planning a similar vacation.

Mr. O. Thorpe spent his vacation in Illinois last week, returning home Saturday.

Mrs. Meadams Sims and Carter are on the sick list.

Mr. Wm. Fine spent Labor day with his best girl. Some ask which one is it?

Little Lawrence Perkins was baptized Sunday night at the A. M. E. church.

Sunday, the 19th, Rev. Northcross will fill the pulpit at the A. M. E. church. His choir will sing. Every-one welcome.

The 9 cent concert given by Mrs. J. M. Robinson and Mrs. T. K. Lowery at the A. M. E. church for the benefit of the stewards was a grand success.

Mr. and Mrs. Harold Price are visiting relatives and friends in Chicago.

MASON CITY, IOWA.

(Last Week.)

On last Thursday evening at the home of Mr. and Mrs. C. Brewton a unique party was given for the visitors in Mason City by Mrs. E. Williams, Mrs. Ida Smith and Mrs. M. Brewton. About forty-five persons were present. A two-course lunch was served.

Mrs. L. Banning entertained Mr. and Mrs. Diggs of Des Moines for Sunday dinner. After dinner Mr. Diggs played and sang several beautiful organ selections, which all enjoyed.

Mr. Elmer Williams spent one week in Minneapolis attending the state fair.

Mrs. J. W. Parks spent one week at the Outing club.

Mr. Thomas Allen and Mr. Thomas Allen spent Labor day in Des Moines

at the home of Mr. and Mrs. B. Carr. The Golden Shield Tabernacle celebrated their fourth year anniversary by giving a Labor day picnic two miles and a half in the country at the home of Mr. and Mrs. Watson Stratton. Every one brought well filled baskets, with all that took to make up a picnic dinner.

On Labor day Mr. and Mrs. Wellington Smith entertained Mrs. F. Diggs, Mrs. B. Bass and Mrs. F. Harvey at a picnic on Lime Creek. The dinner was cooked and served on the creek banks.

Mrs. Pauline Renix still remains quite sick at this writing.

(This Week.)

The news was received here Saturday night of the death of Mr. John Beverly of Fort Dodge, formerly of Mason City.

Mrs. Marie Allen was called to Fort Dodge on Sunday morning on account of the death of her stepfather, Mr. John Beverly.

AFRO-AMERICAN CULLINGS

One of the features of the program at the Lincoln Jubilee exposition at Chicago was a presentation of a portrait of Governor Ferris to him by William Ross Roberts of the Michigan commission. President Oscar Baker was unable to be present. The portrait was made by a Negro.

The Michigan exhibit came in for the lion's share of observation and all of the articles shown, from the needlework of an eight-year-old girl to numerous quilts made by eighty-year-old "Aunt Debby" Anderson of Cass county, were made ready for inspection.

"Aunt Debby" modestly bears the distinction of having made more than 3,000 quilts during her life. Particular attention was called to the needlework of two blind Negro girls who are students of a Lansing school.

The principal exhibits from Michigan came from Cass county, where the majority of the Negro population, outside of the large cities of the state, is located. The Negro population of Cass county owns an area of about fifteen miles, most of which is devoted to farming, at which industry the Negroes have proved themselves efficient. One or two of the Negro farmers own as much as 2,000 acres of land, and their homes are fitted out with the latest appliances for the comfort of the occupants.

While about 3,000 Negroes live in Cass county, the exhibit was by no means limited to that area. There were exhibits from nearly every important town and city in the state. The exhibits were mostly of needlework and millinery by the women and farm products raised by the men. An old darky named Turney Byrd has a new fangled dump wagon which he devised and which he is using to good advantage in his home town of Lansing. The wagon can be emptied all at once or a quarter or a half load at a time.

While not strictly included in the Michigan exhibit, the booth of the United States census bureau was in charge of a Detroit Negro—Robert A. Pelham—who has been employed in that federal department for the last 15 years.

The booth was given over to the "Story of the Census" from the Negro's standpoint, and tended to show that the Negro clerks in the department exceed in some respects in efficiency the white employees.

The story is told by pamphlets arranged by Mr. Pelham and deals with the growth in favor of the Negro in government employ and shows how he has justified the confidence that Uncle Sam has placed in his ability. Incidentally Mr. Pelham shows two devices which he invented and which are now in use in the census bureau—namely, a paste-supplying device and a tallying machine—the latter working on the principle of an adding machine and used in recording the population.

As far as possible the industrial exhibits at the exposition in Chicago show the Negro actually at work demonstrating his handicraft, wrote Bishop Fallows, Tuskegee, and the other great Negro schools will be represented and Booker T. Washington and other noted Negro educators will come to add their efforts to make the exposition a success.

The Negro's progress has been wonderful. Fifty years ago, as an army officer and minister, I saw the forebears of the Negro of today walk into camp, ignorant and unlettered. I taught the old folks, leading their children, their first letters that they

Born in 1801 and celebrating her one hundred and fourteenth birthday a few weeks ago, Hannah Owens, a Negro woman who lives about a quarter of a mile behind Agency Hill, is still young enough and spry enough to preside over a court consisting of five Negro women, the youngest of whom has reached the age of ninety, says the Muskogee Phoenix.

The woman was born in Georgia in 1801. She remembers nothing of her early life, and has no record of her birth, but she knows that she was married in 1823, and she remembers clearly, she says, that her mother told her on her wedding day she was twenty-eight years old. She was a slave before the war to John P. Maddox, she says.

The woman declares that she isn't glad to have her freedom. "They made me roll logs and hoe cotton and plow," she said, "but they fed me more than I get now and they gave me a better place to sleep with more covers, and I wish I was back there again."

She did not know of the war in Europe. She didn't know what Europe is

Reports submitted to the annual convention of the National Negro Business league, Boston, showed that, in the 15 years since the organization of the league, the total value of farm property owned by Negroes in the United States has increased from \$172,404,638 to \$492,892,218.

Coming down town this morning you met a little girl on her way to school. By the time you got home this evening she will be a grown-up young woman dressing for a party.

An automatic fire escape has been invented in the form of an endless chain ladder that descends at the same speed whether one or more persons are on it.

More than 25 per cent of the mileage of German railroads is laid upon lines, one state which is rich in forests using them almost exclusively.

Money is obtained for a new third rail in which each section is electrified and a train is about to make use of it.

might be able to read the New Testament. When I realize what the Negro has done for himself and what has been done for him since, I am astounded.

The object of the exposition is a better understanding of the relation between the white and the Negro population of the United States.

We have from 9,000,000 to 11,000,000 Negroes—about one-tenth of our total population. They have developed with the nation. In every battle, from the Civil war down, the Negro has fought. He is found in every walk of our national life. There can be a true racial and social feeling only when there is an end of needless antagonism.

Our aim is to make this exposition the greatest movement ever created to bring about a better understanding. The Negro has a capacity to grow, to do things and to be one of us. We aim to show that isolated cases trumpeted all over the country are only the muck thrown off the great wheel of Negro progress.

A general I helped emancipate the Negro. In my church life we early gave Negro presbyters the same right on the floor of our general council as whites.

The Confederate officer who fired one of the first shots at Sumter became a bishop in my church and devoted his whole life to the education and development of the Negro. He was Bishop E. F. Stevens.

Before the war he was commander of the South Carolina Military Institute, which turned out more Confederate officers than any other institution, save possibly one. After the war he became bishop of all the Negroes of his state. He was my close friend. Indeed, it was on my motion that he became a bishop.

The exposition will include singing by great choruses of the most noted jubilee singers in the country. There will be folk song festivals, historical tableaux depicting the advance of the colored people, and other interesting and instructive features.

The work of the Tuskegee institution is extending. Mr. Julius Rosenwald of Chicago has given, this opportunity. He has reserved a fund to be expended in school extension among the Negroes of Alabama. This beneficence is to be distributed through Tuskegee institution upon the recommendation of its president. Already schools have been built upon the plan in 12 counties, including Macon, Russell, Lee, Chambers, Tallapoosa, Coosa, Dallas, Perry, Hale, Montgomery and Lowndes. Each county's own people must raise \$300 and Mr. Rosenwald will give an equal amount; the property is deeded to the state; the teachers paid by county school funds and the schools are planned to cover just such work as I have above described in the cottage training at Tuskegee.

Can you see anything but help to accrue—civilization, better morals, better service, less need of jails and penitentiaries? When everything is done to build a better man or woman, no matter what the color, it is social service, kindness, uplift. The Negro race today has a leader who is a missionary—the best among them; if they follow his lessons as I saw them at Tuskegee, they are entering a new life, and their white friends, North and South, are glad to see them improve their character and their skill.

—Mrs. J. S. Reid in Birmingham Age-Herald.

when she was told about it. Seemingly all she cares for is hearing news of her relatives and getting something to eat each day. The other old women who live near her all have interesting stories, but they admit themselves the inferior of their dear. They are Rose Caesar, one hundred; Emma Durham, ninety-two, and Sarah Davis and Emma Warrin, both ninety.

A Boston correspondent of an eastern paper remarks that scattered throughout the South are thousands of industrious and respected Negroes, who, while they know nothing at all about books, and are, indeed, unable to read or write, nevertheless have accumulated property and given their children the opportunity of going to good schools. This will be widely recognized as good news not only by enterprising colored people the country over, but also by white people who desire to see the colored population in the United States receive fair treatment.

The water in the Panama canal is gradually becoming salty.

The rush of people into Vera Cruz, Mexico, since United States soldiers evacuated it, has raised the population from 35,000 to more than 100,000. It is said that all traces of the cleanup our troops made have long since disappeared, and that the water and sanitation problems are acute.

A luminous paint for automobiles, invented in England, is said to be so effective that a car coated with it is visible at night for two miles without the use of lamps.

A clock run by electricity drawn from the earth that has been in continuous operation in Pennsylvania since 1870 is the nearest thing yet to perpetual motion.

A woman's interest in an offense against herself died out in time, but she never forgives the man who attacks her husband.

The surface of the earth is computed at 193,791,000 square miles and the contents at 259,944,935,518 cubic miles.

FRENCH SPORTSMEN AS WAR AVIATORS



This photograph, taken at an aero base in northern France, shows a number of celebrities in the French sport world who are serving their country as army aviators. The second man from the left is Georges Carpentier, the famous boxer, and the third is Somes, French champion cyclist, who had brought down a German aviator just before the picture was taken.

TRAINING MEN IN THE ART OF BOMB THROWING

Anarchist's Weapon in Warfare Has Become as Respectable as the Rifle.

FINE POINTS OF THE GAME

The Absent-Minded Fellow Makes Trouble—Bombs Well Behaved If You Treat Them Right—First Chuck Is Really What's Important.

By FREDERICK PALMER.

(International News Service.)

British Headquarters, France.—It was at a bombing school on a French farm where chosen soldiers brought back from the trenches were being trained in the use of the anarchist's weapon which has now become as respectable as the rifle. Specialism develops as the war goes on. There are no M. B. degrees for Master Bombers yet; but that may come, any day.

Present was the chief instructor, a young Scotch subaltern with blue eyes, a pleasant smile and a cock of the north spirit. He might have been twenty years old, though he did not look it. On his breast was the purple and white ribbon of the new order of the military cross which one gets for doing something in this war which would have won a Victoria cross in one of the little wars.

Also present was the assistant instructor, a sergeant of regulars—and very much of a regular—who had three ribbons which he had won in previous campaigns. He too had blue eyes, bland blue eyes. These two understood each other.

"If you don't drop it, why it's all right," said the sergeant. "Of course, if you do."

He did not drop it.

"And when you throw it, you must look out and not hit the man behind and knock the bomb out of your hand. That has happened before now to an absent-minded fellow who was about to toss one at the Boches—and it does not do to be absent-minded when you throw bombs."

"They say that you sometimes pick up the German bombs and chuck them back before they explode," it was suggested.

"Yes, sir, I've read things like that in some of the accounts of the reporters who write from Somewhere in France. You don't happen to know where that is, sir? All I can say is that if you are going to do it you must be quick about it. I shouldn't advise delaying your decision, sir, or perhaps when you reach down to pick it up neither your hand nor the bomb would be there. They'd have gone off together, sir."

Must Treat Them Right.

"Have you ever been hurt in your handling of bombs?" one asked. Surprise in the bland, blue eyes.

"Oh, no, sir! Bombs are well behaved if you treat them right. It's all in being thoughtful and considerate of them!"

Meanwhile he was jerking at some kind of a patent fuse set in a shell of high explosive.

"This is a poor kind, sir. It's been discarded, but I thought that you might like to see it. Never did like it! Always making trouble!"

More distance between the audience and the performer.

"Now I've got it, sir—get down, sir!"

The audience carried out instructions to the letter as army regulations require. We got behind the protection of one of the practice trench traverses. He threw the discard beyond another wall of earth. There was a sharp report, a burst of smoke

and some fragments of earth were tossed into the air.

In a small affair of two hundred yards of trench the other day it was estimated that the British and Germans together threw about five thousand bombs in this fashion. It was enough to sadden any minister of munitions. However, the British kept the trench.

"Do your men like to become bombers?" one asked the subaltern.

"I should say so. It puts them up in front. It gives them a chance to throw something—and they don't get much cricket in France, you see. We had a pupil here last week who broke the throwing record for distance. He was pleased as Punch with himself. A first-class bombing detachment has a lot of pride of corps."

To bomb has become as common a verb with the army as to bayonet. "We bombed them out!" means a section of trench taken. As you know a trench is dug and built with sandbags in zigzag traverses. In following the course of a trench it is as if you followed the sides of the squares of a checker board up and down and across on the same tier of squares. The square itself is a bank of earth with the cut on either side and in front of it. When a bombing party bombs their way into the possession of a section of German trench there are Germans under cover of the traverses on either side of them. The German is waiting around the corner to shoot the first British head that shows itself.

altern all the time. They were the kind you would like to have alone in a tight corner whether you had to fight with knives or fists or seventeen-inch howitzers.

The sergeant took us into the storehouse where he kept his supply of bombs.

"What if a German shell should strike your storehouse?" it was suggested.

"Then, sir, I expect that most of the bombs would be exploded. Bombs are very peculiar in their habits. What do you think, sir?"

It was no trouble to show stock, as the clerks at the stores say. He brought forth all the different kinds of bombs which British ingenuity has invented—but, no, not all invented. These would mount into the thousands. Every British inventor who knows anything about explosives has tried his hand at a new kind of bomb. One means all the kinds which the British war office has considered worth the practice test.

The spectator was allowed to handle each one as much as he pleased. There had been occasions, that boyish Scotch subaltern told me without a twinkle in his eye, when the men who were examining the products of British ingenuity—well, the subaltern had sandy hair, too, which heightened the effect of his blue eyes.

Bombs of All Kinds.

There were yellow and green and blue and black and striped bombs, egg-shaped, barrel-shaped, conical and conave bombs; bombs that were exploded by pulling a string or pressing a button—all these to be thrown by hand, without mentioning grenades and bigger varieties which were thrown by mechanical means which would have made a Chinese warrior of Confucius' time or a Roman legionary feel at home.

"This was the first born," the subaltern explained—"the first thing we could lay our hands on when the close quarters trench warfare began."

It was as simple as date, now, as grandfather's smoothbore—the impot which both sides used early in the winter. A wick was attached to the high explosive wrapped in cloth and stuck in an ordinary jam can.

"Quite homemade, as you see, sir," remarked the sergeant. "Used to fix them up ourselves in the trenches in odd hours—saved burying your refuse jam tins according to medical corps direction—you threw them at the Boches. Have to use a match to light it—very old-fashioned, sir. I wonder if that old fuse has got damp. No, it's going all right, and he threw the jam pot which made a good explosion."

Later when he began hammering the end of another he looked up in mild surprise at the dignified back of an stepping of the spectators.

"Is that fuse out?" someone asked.

"Yes, sir, of course, sir," he replied. "It's safer. But here is the best; we're discarding the others," he went on as he picked up another bomb.

It was a pleasure to throw this crowning achievement of the experiments. It fitted your hand nicely; it threw easily; it did the business; it was foolproof against a man in love or a war poet.

"We saw as soon as this style came out," said the sergeant, "that it was bound to be popular. Every body asks for it—except the Boches, sir."

ON WRONG LAND 12 YEARS

Homesteader in Oregon Improves Land He Didn't Own and Pays Taxes on Another Place.

McMinnville, Ore.—Twelve years ago Josef Henrich bought eight acres of school land from the state, located, paid taxes and improved the place.

N. W. Smith, who recently purchased 13 acres from the state, discovered that Henrich had been living on his land and had paid taxes on another tract one mile south, similar in description.

In the 12 years Henrich had built a home on the Smith place, cleared some of the timber and cultivated the land. The Henrich tract in the meantime has not been improved.

Odorous of Alpacas Island in the presence of many friends of the couple.

Until they met recently at the exposition, Captain Steuvenberg and Miss Alexander had not seen each other for seventeen years. With the blowing up of the Maine, Captain Steuvenberg, then a young man, joined the Idaho volunteers and went to the war. Miss Alexander took to the stage as a professional whistler, and later held them apart for many years.

San Francisco.—Capt. George Steuvenberg, U. S. A., known as "the poet of the army," and Miss Florence Alexander of Boise were married a few days ago.

The ceremony took place in the Idaho building at the exposition, and was performed by Chaplain Arthur

GIVES MONKEY TO ZOO



Seaman W. J. Downey of the U. S. supply ship Celtic has just presented to the Boston zoo a monkey which he captured on the beach at Vera Cruz after a lively chase. The picture shows Seaman Downey and the monkey.

ROMANCE OF THE EXPOSITION

Officer and Young Lady, Separated for Seventeen Years, Meet at Fair and Wed.

San Francisco.—Capt. George Steuvenberg, U. S. A., known as "the poet of the army," and Miss Florence Alexander of Boise were married a few days ago.

The ceremony took place in the Idaho building at the exposition, and was performed by Chaplain Arthur

ARE WITHOUT WATER EAT AIR AND RAIN

Curious Colony of Zoological Total Abstiners.

Island That Has No Water on It, Not Even a Swamp—Unless Dew Can Slake Thirst Must Do Without Drink.

Recent investigations on the little-known and rarely visited Henderson or Elizabeth island have led to the discovery of a complete and curious little colony of zoological total abstiners. The island, which is uninhabited, is situated about 120 miles northeast of Pitcairn island—itsself sufficiently out of the way, but famous as the home of the descendants of the mutineers of the Bounty.

There is no water on it, not even a swamp, and it is only six miles long, yet it harbors quite a menagerie—a kind of rat, a lizard, described as very abundant, and no fewer than four kinds of birds, all peculiar to the island. These are a fruit pigeon, a lorikeet or honey-eating parakeet, a little rail or crane and a reed warbler. The strange thing about the inmates of this curious little natural aviary of coral rock, surrounded by waves instead of wires, is that two of its inmates are birds, one especially associated with water—the rail and the warbler.

Yet it is evident that these, like the rest, must do without drinking, unless the dew can slake their thirst, or they have acquired toleration for sea water as a beverage. A similar case is that of the peculiar and very handsome wild goose of the Sandwich islands, which frequents the barren lava flows, where there is no permanent water supply, but thistle and berries. Here we get an even more aquatic type of bird marooned on dry land, but the Sandwich island goose takes to water readily enough when kept in Europe.

As to the existence of animals without drinking, it is well known that many have the power of sustaining themselves in this way, and the phenomenon occurs irrespective of their diet being vegetable or animal, at any rate in some cases," says the Standard in commenting upon Henderson island life. "Rabbits as is well known can live without water if given plenty of salad, and so can parrots if supplied with soap; yet both will drink on occasions. So will hawks and owls, but these birds can subsist for long periods without drinking in captivity; in fact, under the old management at the zoo the owls never had any water given them. Neither did the curious hornbills, which are by nature chiefly fruit eaters, receive any. They have the opportunity of drinking now, but do it so awkwardly trying to peck up the water with their great bills that the habit hardly seems natural."

"It has been recorded that a great bustard lived for months in captivity without drinking, although the species does drink occasionally; and it may be suggested that the bustards are a family of birds accustomed to frequent dry places and hence have acquired a power of abstinence."

"But, setting aside the fact that the great bustard is often found near water, this explanation would not serve in the case of parrots and hornbills, which are as a rule forest birds; moreover, the family of birds most especially associated with desert conditions—the sand grouse—does not show any tendency to dispense with drinking. Indeed they are very dependent on water, flying to their drinking place twice daily, and watering their chicks by soaking their own underplumage in the fluid, which is afterward sucked off by the young."

"The camel itself, proverbial for its adaptation to the desert and endurance of thirst, is equally in need of drinking, although on account of the water storage arrangements in its stomach it can do without a fresh supply for days. Yet its endurance of thirst can be maintained only about twice as long as that of the horse kept under similar conditions; and as an abstinence it cannot compare with the giraffe, the eland and some of the other antelopes, which can subsist without drinking for months at a time and probably indefinitely."

"Ability to exist without drinking is evidently a physiological peculiarity of certain species of families of animals, and it is obvious from what has been said above that this power is capriciously disturbed and has no necessary connection with the creature's environment, though under the pressure of circumstances it may become invaluable."

No Other Possibility.

The Sergeant (sternly)—Nah then, yer young blighter, you ain't lardin' at me, are yer?

The Young Blighter—Oh, no sergeant, no, sir!

The Sergeant (more sternly)—Then what the — else is there on parade ter lart at?—London Sketch.

Not in the Safety Zone.

"I'm afraid this is a tough neighborhood," said the prospective tenant.

"Well, it isn't," replied the real estate agent. "What put that fool idea into your head?"

"There isn't a policeman in sight," answered the other.

Contrary to Ethics.

"Where's the waiter I had yesterday?"

"He was dismissed for carelessness," answered the head waiter. "He was overheard to say 'Thank you' for a twenty-five-cent tip."

One Point of View.

The One—I can't understand why old man Solomon was considered such a wise guy when he married 700 times.

The Other—Well, that's enough to put any man wise.

The Case.

"What did the poet mean when he asked his sweetheart to drink to him only with her eyes?"

"Of course, she had liquid eyes, stupid."

Just Possible.

Gayboy—I'm delighted to have met you, Miss Swift, and I hope to see more of you.

Miss Swift—Oh, perhaps you will, I'm going to spend the summer at the seashore.

In the Cornfed Class.

Tom—Has that pretty young widow any visible means of support?

Jack—Has she? Well, you ought to see her navigate a muddy street crossing on a rainy day.—Exchange.

Interesting Statement Made by a Prominent Scientist.

Three-Fourths of All Food We Eat Is Derived Originally From Rain; 80 Per Cent of Remainder Comes From Air.

Three-fourths of all the food we eat is derived originally from rain. Of the remainder, 80 per cent comes from the air, the balance—one-twentieth part of the whole—is obtained from the soil.

This interesting statement is made by Dr. A. T. Stuart of the Canadian department of agriculture, who describes the farmer as the great manufacturer. He makes the things which other people merely put together in different ways.

The farmer takes 75 pounds of water, 20 pounds of air and 5 pounds of soil. These are his raw materials, and from them, in the quantities and proportions above mentioned, he turns out 100 pounds of products.

The mixture of gases which we call air is a fluid by no means so thin and imponderable as we are accustomed to imagine. An ordinary packing box three feet cube will contain about two and one-half pounds of it. The twenty pounds of air that contribute so important a percentage of our food supply would occupy, at normal sea-level pressure, a cubical space 15 feet on an edge.

The 75 pounds of water would make about nine and one-half gallons. Five pounds of soil will represent the contents of a clay flower pot of moderate size; and thus one forms an idea easily grasped of the quantities of the three original raw materials required by the farmer for the manufacture of 100 pounds of products.

These products are food and clothing. Of all the clothes people wear, 9 per cent is made of animal or vegetable materials that are the yield of agriculture. Even the leather of which our shoes are made is, of course, a farm product. Silk is spun by caterpillars, but in reality is nothing but mulberry leaves, converted by their agency into a fiber that can be woven.

We know what air is, and water is familiar enough. That soil is merely powdered rock, containing a small percentage of decayed vegetable matter, has long been understood. But many facts in regard to this last indispensable raw material of the farmer have only recently been learned.

Consider, for one thing, the size of the rock particles. In some soils they are so tiny, according to Doctor Stuart, that one hundred millions of millions of them may be held on the point of a penknife.

That seems remarkable, does it not? But take a single pound of this kind of soil, and measure the total surface area represented by its component particles. "It is a very difficult problem in mathematics. The total surface area of the particles that go to make up one pound is about three acres."

This is in itself a matter of much importance, from the viewpoint of the farmer-manufacturer, for each particle of soil is enveloped by a thin film of water. And it is from this water that the plants he grows derive their sustenance.

The fluid in question, however, is not merely water. It is a kind of soup, in which plant food, both organic—from the decayed vegetable matter—and mineral, is dissolved. What we call the "fruitful land" is merely a bed for the plants to stand up in while they feed upon this soup.

Under the microscope all plants are found to be made up of little cells or pouches filled with fluid. In an orange or lemon they are so big as to be easily seen when the fruit is cut. Each of these cells, which multiply at a wonderful rate to make what we call growth—is a little chemical factory, and it is they which, under the general management of the manufacturing farmer, produce "protein," fat, starch, sugar, fiber, etc., with incidental colors and flavors, to supply in a multitude of forms the demands of the market.

Piano Records.

To enable an owner of a player piano to make his own records, an Ohio inventor has perfected a simple machine which allows such work to be done rapidly in the home by anyone who is at all familiar with music. The device not only lessens the cost of a record, but also makes it possible to obtain exactly what is wanted, since it is within the power of the operator to set a selection in whatever key he wishes when perforating a roll.

The device consists essentially of a punching instrument, that slides along a scale, so divided as to correspond with the apertures in the tracker board of the player piano, and cuts slots of the required lengths. The roll of blank paper is inserted at the back of the machine and fed across a platen plate. Guiding members at each side and grips at the ends serve to track the paper properly and prevent it from wrinkling. As the punching is done the paper is moved forward and wound on a roll at the front of the machine.

Much the Same.

Said She—Yes, it was a case of spontaneous combustion, all right.

Said He—Did the fire do much damage?

Said She—What fire?

Said He—The one you just mentioned.

Said She—Huh! I was talking about a case of love at first sight.

Just Possible.

Gayboy—I'm delighted to have met you, Miss Swift, and I hope to see more of you.

Miss Swift—Oh, perhaps you will, I'm going to spend the summer at the seashore.

In the Cornfed Class.

Tom—Has that pretty young widow any visible means of support?

Jack—Has she? Well, you ought to see her navigate a muddy street crossing on a rainy day.—Exchange.

BEST FORM OF GENERAL BARN

Provision for Cows and Horses in a Plan That Has Been Well Laid Out.

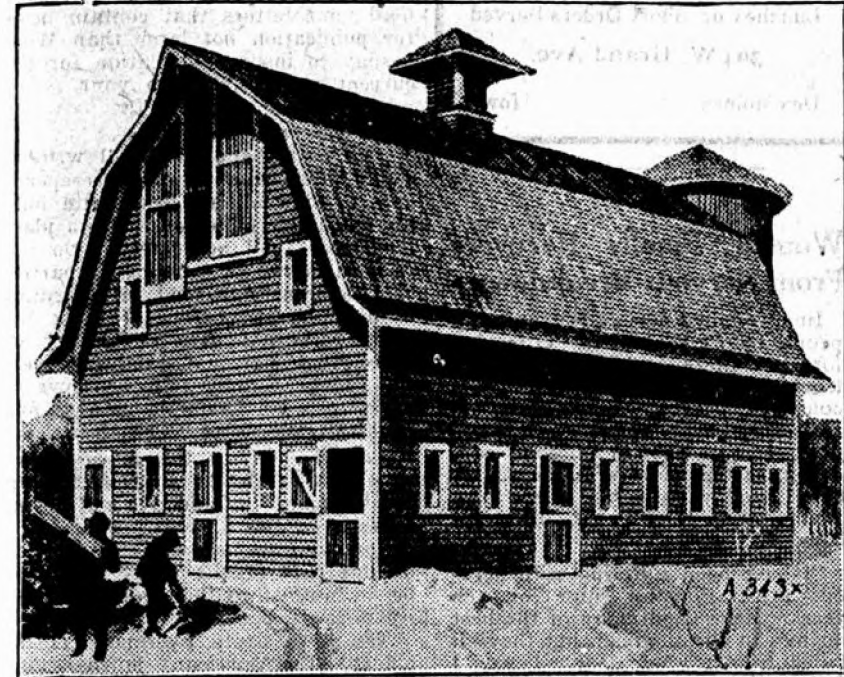
BOX STALLS ARRANGED FOR

Haymow and All Other Appurtenances Are Provided For as They Should Be—Gambrel Roof One of the Strongest of Its Features.

By WILLIAM A. RADFORD.

Mr. William A. Radford will answer questions and give advice FREE OF COST on all subjects pertaining to the subject of building work on the farm. For the readers of this paper. On account of his wide experience as Editor, Author and Manufacturer, he is, without doubt, the highest authority on all these subjects. Address all inquiries to William A. Radford, No. 1227 Franklin avenue, Chicago, Ill., and only inclose two-cent stamp for reply.

A good general barn is often required on a farm, where it is not advisable to have a big barn separate for the dairy cows and for horses. In the general barn shown in the illustrations, room is provided for 12 cows and 4 horses. In addition to this there are two box stalls that can be used for any kind of stock. The box stalls each have an entrance from the out-



side and are thus well separated from the rest of the barn. It is a very good plan to have at least one box stall in a barn, and it is even better to have two or three. In case valuable stock, such as an expensive herd bull or a stallion is kept, it may be necessary to keep him away from the other animals. Also in case a cow or a horse is sick it can be handled much better if it is away from the other animals.

The haymow is capable of taking care of a large quantity of clover, alfalfa, and straw. The roof is of the gambrel type and is self-supporting, so that there are no columns or posts in the central part of the mow to interfere with the storage of the fodder. The gambrel roof is one of the strongest of roof designs, so there will be no danger of it not standing the strain due to the wind and the snow. The floor under the haymow is made of matched and dressed flooring, so that the dust will not go through and bother the animals that are below. Many men consider that this is a useless expense, but if they have had any experience with a large barn they will know that matched flooring is absolutely necessary under the mow in a good dairy barn.

The foundations and floors are made of concrete, which, of course, is the

same end of the barn as the horse stalls.

The ventilating system is taken off by two four-air shafts. These are placed in the partition between the box stalls and the cow stable on each side. These shafts reach from near the floor to the ventilator on the roof. This carries away the foul air from the stable proper and also ventilates the haymow.

Intake flues are provided which take the air into the stable just below the windows and discharge it near the ceiling over the stock. Good ventilation is absolutely necessary in a dairy barn if the best of milk is to be produced. The expense of installing a first-class system will be more than made up in the returns from healthy stock.

At the end of the barn in which the cows are kept is a silo which opens into a feed alley running between the mangers. This alley is equipped with a feed carrier running on a track. The work of feeding the stock in such a barn as this is much easier when the feed can be carried on a track running the length of the barn. The carrier runs into the horse part of the stable also. The silage for the cattle and the hay for both the cattle and the horses can be conveniently handled with this apparatus.

In back of the rows of stalls on each side of the barn are litter carriers, which assist in the handling of the manure so that it can be got to the fields before it loses any of its value as a fertilizer.

The stalls in the part of the barn occupied by the cattle are placed on a slant with a gutter behind so that they can be readily flushed out with a hose. The floor where the horses are kept is flat, and there are no gutters

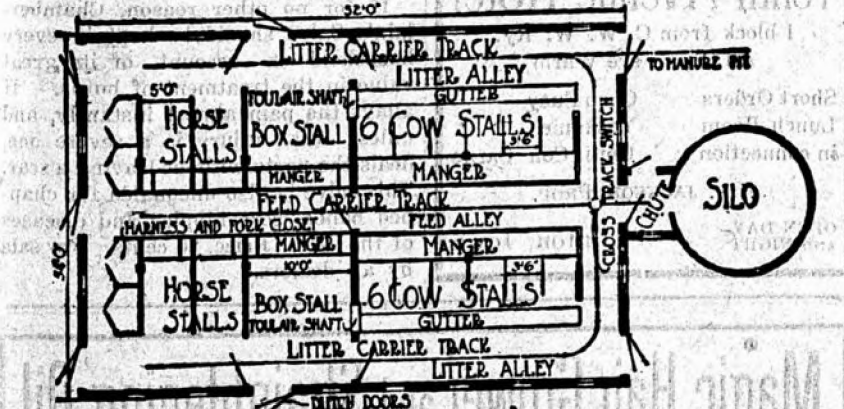
behind the stalls. This is the accepted style of construction for horse and cow barns.

REPUTATION THAT IS COSTLY

To Be Regarded as Generous Means That You Must Live Up to the Understanding.

A good reputation is very exacting. Especially a benevolent one. The gentleman who is regarded as large hearted and generous lives a very expensive life. He is the first to be called upon when donations are being requisitioned for any and every town enterprise he has a right to tell him his troubles and waste his time. And when he gives a refusal where a contribution was confidently looked for it causes a regular panic.

I know a man who deliberately cultivates a reputation for niggardliness and hardness. Naturally soft and sentimental, he found life a grievous burden entirely peopled with parasites. So he laid the foundation of horrible reputation with diabolical thoroughness. When his natural generosity bursts its bounds he would be to tell that the service reached its proper source through other channels, preferring concrete, which, of course, is the



best material for this purpose. The side walls are carried down four feet to the broad footings that support the walls. Along each side of the feed alley is a row of 5-inch wrought-iron columns. These are supported on concrete piers. Too much care cannot be exercised in making these foundations right. Nearly all the weight of the fodder, straw, etc., in the haymow is carried by these columns. Care must also be exercised in preparing the ground before putting down the concrete floor. It should be thoroughly compacted so that the floor will not sink in some place and thus crack.

The concrete side walls are carried up to grade and the frame is then erected on top of them.

All the doors opening to the outside are of the Dutch type. The Dutch door is one of the best kinds that can be put in a barn. During the warm weather the upper part can be left open so as to provide plenty of air, and the stock can be kept inside if desirable. There is only one precaution that must be taken with this kind of a door. The top and bottom parts must be carefully beveled where they meet, so that the door will be stormproof in the wintertime; otherwise the draft through this opening may keep the barn too cold.

erably someone to whom he owed a little grudge. Once you are known as a giver to charity your doom is sealed. The news flies and letters pour in from every conceivable quarter, asking, pleading, demanding.

And when the known benefactor gives, it is taken as a right. Giving is his special job and no particular gratitude is called for. But when your man, blossoming forth with his rare spasms of generosity, it shines forth in glorious effulgence and he wallows in gratitude for weeks.—Los Angeles Times.

Cabby's Opportunity.
The cabby regarded the broken-down taxi with a gleam of delight, but did not speak. The chauffeur began operations on his machine. He turned and twisted it, and banged it, and screwed it, but to no avail, and still the cabby spoke not. Then the chauffeur wiped his brow, and the cabby, still with the gleam in his eye, crossed over. "Ere," he exclaimed grimly, holding out his whip, "ere yer are, mister, it 'in with this!"

A Family Trail.
"Oh, mother!" exclaimed tender-hearted little Frances, coming in from school with tears in her eyes. "There was the pitifullest little orphan there today! He had holes in his stockings, an' all his clothes, an' his shoes weren't alike, an' he hadn't any hat. It made me cry to look at him; he was the orphanest little boy I ever saw. Oh, I just knew that poor child's father an' mother's both orphans, too!" Pittsburgh Press.

IN CANNING SEASON

SECRET OF SUCCESS IN "PUTTING UP" SUPPLIES.

Absolute Sterilization Must Be Obtained—Best and Easiest Methods of Getting the Best Results From Fruit That Is Used.

If anybody appreciates the kindness of Mother Nature it is the practical housekeeper. This is especially true in summertime when by her bountiful store of fruits and vegetables she increases the housekeeper's store at little cost and contributes much to reduce her labor.

There are several methods of canning, and the secret of success in each is absolute sterilization. The best and easiest methods of canning are cooking the fruits in jars in an oven; cooking the fruits in a steamer; or in boiling water, and stewing the fruit before it is put into the jars.

Glass is the most satisfactory jar to use in canning. Glass jars are becoming so universally in favor that they are taking the place of tin cans for everything, even for tomatoes. They are more economical than tin, for although the glass costs more in the beginning, it lasts and can be used over and over again. While there are many kinds of jars, the preference should usually be given to those with wide mouths. In canning fruits or jelly it is important that the fruits or berries should not be over-ripe. Fruit for canning should be fresh, solid and not over-ripe. If over-ripe some of the spores may survive the boiling and fermentation takes place in a short time. In preparing the fruit remove all stems, then peel with a silver knife, core or remove the seeds or pits as the case may be. Peaches, pears or apples may be kept from discoloring if they are dropped as they are pared into cold water to which a little vinegar or lemon juice may be added.

Canned Pears.—Twenty-four Bartlett pears, eight cups water, two cups sugar.

Bartlett pears are the best for canning. Put the water and sugar into a preserving kettle. Let the sirup come to boiling point and skim off the froth if any rises. While the sirup is heating carefully halve, peel and core the pears, being careful not to use those that are over-ripe or imperfectly shaped.

Drop pieces into a basin of cold water until all are pared. Put the halved pears into the boiling sirup, but do not stir. Take a large roasting pan with handles and place in it as many sterilized canning jars as it will hold. Pour some tepid water in the pan to a depth of about two inches, and place the pan on the side of the stove. The water will get hot and keep the jars warm. Sterilize the rubber rings and covers. By this time the fruit will be boiling. When the pears commence to lose their hard whiteness they are ready to take off. Lift out pieces separately with a spoon and put them into the hot jars. Fill jars and cover with the sirup; fill even with the top, put the rings and covers on and screw tight.

For Cream Dressings.
All white or cream dressings are made by blending the butter with the flour, then stirring it rapidly into the boiling milk. Use white pepper when making the dressing and boil it in a double boiler. Keep it warm, and thin with cream if too stiff when done, or fold in the white of egg, whipped to a stiff froth.

A teaspoonful of vinegar to a quart of flour if added with the ice water, gives the much-desired flaky appearance to fruit pies.

Tomato Pickle.
Six pounds of green tomatoes, if very large, cut in pieces. Put them into strong brine for 24 hours, drain them very dry. Put them in a stewing pan, cover with vinegar to which has been added one pound of sugar, one-quarter pound long pepper, one-quarter pound allspice, one-quarter pound cloves and one-quarter pound cinnamon. Simmer till tender, but do not let them boil.

German Potato Klosses.
One pint mashed potatoes, mixed in two beaten eggs, one pint of flour, one even tablespoonful of salt. Form into small flat cakes (same as fishballs), cook in boiling water about ten minutes. When first put in kettle, stir around until they rise to the top of water. Very nice with roast of veal or any nice brown gravy. Good warmed over in butter, cut up.

Beef Loaf.
Two pounds round steak chopped, quarter pound pork chops also chopped, one onion, medium size, chopped, one tablespoonful butter, three large slices bread soaked in one pint of milk, two eggs beaten, salt, one scant teaspoonful poultry dressing. Stir all together. Place slices of salt pork in bottom of pan and on top. Bake one hour.

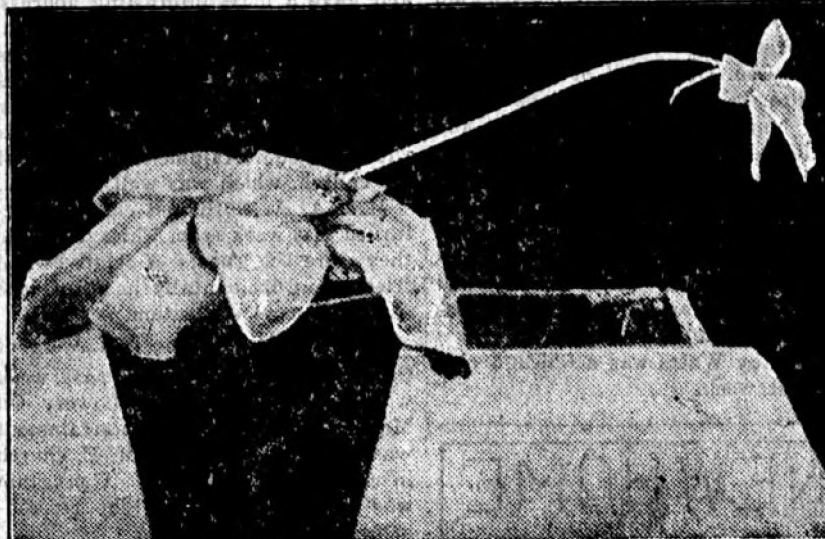
Chilled Watermelon.
Cut the ripe pink flesh from a good-sized watermelon, put it into a freezing can and pack with salt and ice. Turn the crank slowly until the watermelon is half frozen. Serve in punch-glasses at the close of luncheon or dinner. Those who use wine may add to each glass a tablespoonful of sherry.

Stale Bread Fritters.
Cut the bread in slices, about a third of an inch thick, fry in fat, from which a faint bluish smoke is rising, and when each piece is fried on one side turn it over and spread the browned side with marmalade or jam. When cooked, lift out and sprinkle with caster sugar mixed with a little cinnamon.

Fruit Fluff.
To every pint of chopped peach, banana or pineapple allow one pint of water, six eggs and one pound of sugar; beat eggs until light, then add other ingredients and cook until thick as custard. Strain, set dish in pan of cold water and beat until cold. Freeze and serve with a sirup like a sundae.

The HOME BEAUTIFUL

Flowers and Shrubbery
Their Care and Cultivation



PLANTS THAT MURDER

There are plants that are murderers. Kidnappers, advertisers, explorers and storekeepers. The mossy plant is a wanton murderer. Its flowers are so shaped as to lure ants and other wingless insects to them. Once inside they have no chance to escape. There they stay, struggling until they starve to death. Some orchids, while not considered insect eaters, undoubtedly draw a certain amount of nourishment from the decayed bodies of their insect prey. Many other flowers trap insects, which they kill and gradually digest as food.

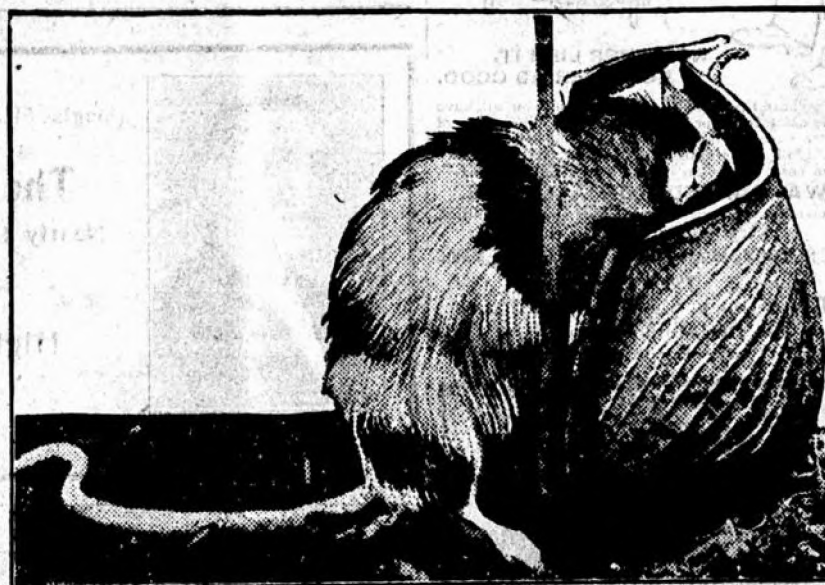
Indian Pipes are robbers and graft-

ers as they draw their living from the roots of other plants.

The Jack-in-the-Pulpit is a shameless kidnaper. His beautiful pulpit has a slippery, treacherous lining. When gnats and other small insects enter in search of shelter and food, they easily slide to the bottom, whence escape is impossible. Here at the bottom of the pulpit may be found the corpses of many wanderers, all kidnapped by the Reverend Jack!

The pitcher plant is another kidnaper, but in its case it is the leaves that are guilty.

There are plants that lure rats and small animals into their cup-shaped flowers to the destruction of the rodent.



SUMMER BLOOMERS AND PLANTS

By L. M. BENNINGTON.
Take up tuberoses that have not bloomed. They will bloom indoors. Keep potted plants that you intend to carry over. Soak the ground well before lifting.

Crimson orants is not a winter bloomer. The bulbs should be kept in slightly moist sand until February or March. Let the spotted calla ripen, then take up and keep in dry sand in a frost-proof place until the new year. Bring the agapanthus indoors when cold weather sets in, and set in a cool cellar.

Pot the water hyacinth in soil, keep wet but not sloppy, and set in the sunshine in a warm room.

No matter what you try to keep over winter, you cannot know too much about caring for it. Learn all you can.

Pull all the old annuals that are done blooming, and either burn or put into the manure heap. Keep things tidy.

Get the cold frames ready and fill with plants that are to be kept in them over winter. Have all in order for an emergency.

All the irises are beautiful and hardy, and there are many varieties of coloring. Fall is the time to plant them.

Rose clumps, and clumps of herbaceous perennials should be divided this fall, if needed, and given new positions.

Fuchsia fulgens is a summer bloomer, and should be taken up as cold weather comes on, potted in small pots, watered thoroughly, and stored

under the greenhouse bench, or in a warm cellar until March.

Tea roses do their thriftiest growing during the cool, moist days of autumn. Keep the insects down and give good care. Mulch with dead leaves.

Cleanders, lemons, oranges, hydrangeas, abutilons, chrysanthemums, and nearly all tub plants are best wintered in the cellar. Keep growing now.

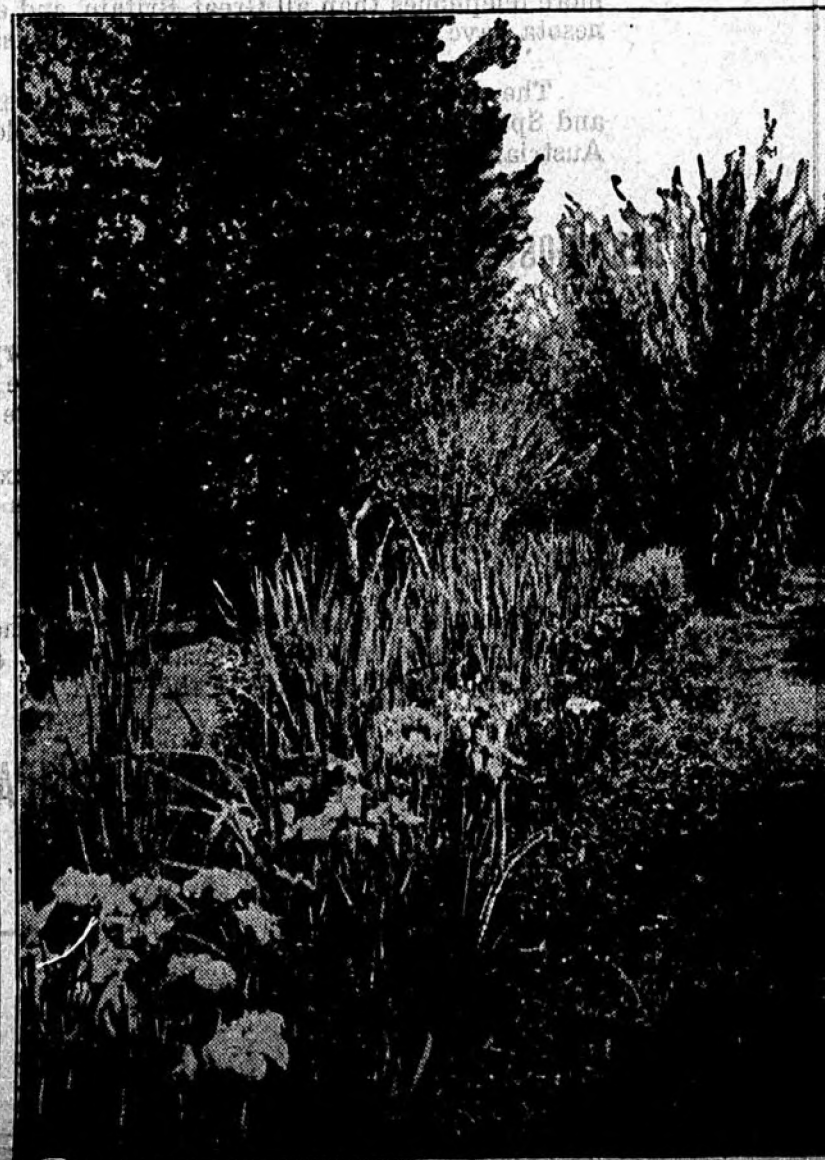
ASPIDISTRAS

No ornamental plant is more simple of cultivation than the aspidistra, and few plants receive more neglect.

The aspidistra is a handsome evergreen foliage plant, unequalled for home decoration. The chief difficulty with them is giving too little water in summer and too much in winter. When the plants become too large for the pots the leaves crack because they have not room to properly develop, and growth becomes poor on account of the exhausted condition of the soil. Too little water in summer starves the plant at the period when it should be making a new growth. Too much water in winter sours the soil, which kills the plant.

Good garden soil with sufficient land added to insure good drainage will grow good plants, but for the best results there is nothing better than four parts good loam, one-sixth part fine charcoal, thoroughly mixed.

When the plant is to be simply repotted turn the ball of earth from the pot and reduce the soil by carefully picking it off with a pointed stick. Repot in a clean pot of suitable size, placing plenty of broken crock at the bottom for drainage.



All the Irises Are Beautiful and Hardy

The KITCHEN CABINET

Tomorrow's fate though thou be wise, Thou canst not tell, nor yet surmise; Pass therefore, not today in vain, For it will never come again. —Rubaiyat.

WHOLESOME BEET.

For color there is no more beautiful vegetable than the beet, and as for flavor they hold their own as a vegetable. Small, even-sized beets cooked until tender then pickled in a little hot, spiced vinegar are good the year round.

Cooked beets chopped and seasoned with oil and salt with a dash of lemon juice or vinegar and served hot is another most appetizing dish.

Beets, like tomatoes, may be cooked and cut into cups to hold salads, and are most attractive in color. Beets with the cool green of peas or cucumber and onion make a most effective garnish. They should never be used with carrots, as the color of the two does not harmonize.

Beets retain their sugar and delicate flavor best when baked. Put the well-washed beets into a pan with a small amount of water to bake. Use care not to bruise the skin. Turn frequently with a knife so that they are not pierced. When done, slice and season with oil, salt, pepper and vinegar. If oil is not used butter will be a good substitute.

Boiled Beets.—Beets, like most vegetables, should be cooked in boiling, salted water. Care should be used to keep the skins from being bruised, as the flavor as well as the color will be lost if they bleed. Cook for an hour or more until tender. Then plunge into cold water and slip off the skins. Cut in slices, sprinkle with sugar, add butter, pepper and salt with a dash of vinegar. The Germans use whole cloves in hot vinegar for a seasoning. Another time use hot cream instead of butter and thicken with a little flour if so liked.

A relish which is well liked, to eat with meats in the winter, is prepared by using chopped cabbage, celery and beets in the proportions most convenient; season with sugar, salt, mustard seed and cover with vinegar. The relish does not need cooking.

Beet salad is very pretty; simply chopped, cooked beets mixed with a good salad dressing. If the boiled dressing is served on crisp leaves of lettuce, Mayonnaise dressing is the ideal one to use for a beet salad, for the oil adds just the touch of richness

SOME GOOD THINGS TO EAT.

Cook a half a cupful of rice until each grain stands out full and white and all the water is absorbed. Put into a bowl one small glass of currant jelly, pour over it one cupful of boiling water, stir rapidly until the jelly is dissolved. Pour on the rice and cook twenty minutes longer. Then take from the fire and cool. Add two cupfuls of walnut meats, chopped fine, one-half cup of grated cheese and one-half cup of cream whipped. Arrange crisp leaves of lettuce on individual salad plates. Put two tablespoonfuls of rice on this, pour over all two tablespoonfuls of cream and serve.

Rhubarb Pickles.—Take one and one-half pounds of rhubarb, the same amount of onions, sliced thin, three cupfuls of brown sugar, two teaspoonfuls of salt, one-half teaspoonful of black pepper, one-quarter teaspoonful of red pepper, one and one-half pints of vinegar, one teaspoonful each of cinnamon, allspice and ginger and one tablespoonful of turmeric. Cook slowly for an hour.

Apple Chutney.—Take five pounds of apples after peeling and coring, one pint of vinegar, one pound of sultana raisins, two ounces of curry powder, one pound of onions, two ounces each of salt and mustard seed, one ounce of curry powder, one quarter ounce of cayenne pepper, three-quarters of a pound of light brown sugar. Stew the apples, onions and vinegar together. When well done add the other ingredients and cook a half hour. Chop the raisins before adding. Bottle and seal while hot. This is delicious to serve with meats in winter.

Marshmallow Pudding.—Soak one tablespoonful of gelatin in two tablespoonfuls of cold water. Whip a pint of cream, add to this the softened gelatin, one-half pound of quartered marshmallows, a cup of pecan meats, three slices of pineapple and a few maraschino cherries. Beat until it begins to set, then pour into a mold.

In Danger.

"What's the matter, little boy?" "Pa's sick." "Oh, you poor little sympathetic chap. Crying for your suffering father." "That ain't it. He threatened to lick me when he gets better." "Oh, I wouldn't worry over that. Perhaps he'll forget it in a week or two." "No chance. Whenever he threatens to lick me ma says it's a sign that he's better."—Detroit Free Press.

Explains Flow of Rivers.

The easterly direction of the great rivers of America is obviously due to the position of the Andes, which runs north and south, on the western side of the continent, while the chain of mountains which traverses Europe and Asia from west to east cause the great number of rivers which flow north and south.

Honesty Is Rare.

To be honest as the world goes is to be one man picked out of ten thousand.—Shakespeare: "Hamlet."

LEFTOVERS AND OTHER THINGS.

Take two cupfuls of cold cooked rice, add salt, pepper and a tablespoonful of butter, one teaspoonful of finely minced onion, a half a can of tomato soup, two tablespoonfuls of water. Stir well and bake in a covered dish for half an hour. Serve hot as a vegetable.

Creole Dish.—Take two cupfuls of cooked rice, a cup of minced ham browned in butter, salt, cayenne and a tablespoonful of sugar; put into a buttered pan and cover with cracker crumbs; brown in the oven.

Prune Brown Bread.—Take one cupful of cornmeal, two cupfuls of whole wheat flour, one cupful of sour milk, one-half cupful of molasses, one teaspoonful each of soda and salt, a fourth of a teaspoonful each of cinnamon and allspice. Mix all together and add a cupful of pitted, chopped prunes. Steam two hours in a greased pan.

Liver Croquettes.—To a pound of chopped liver add a medium sized onion chopped, salt and pepper to season. Take two tablespoonfuls of flour, add milk to form a thin batter, stir in the liver and drop by spoonfuls in a hot greased spider. Let brown quickly on one side, then turn and brown on the other. An egg added improves the dish. The patties should be thin so that the liver will be well cooked.

New Cake Filling.—Boil together a cupful of sugar and a third of a cupful of water until it spins a thread, add five chopped marshmallows and let stand without stirring for two minutes, then gradually pour this hot mixture on the stiffly beaten white of an egg. Spread on layers, sprinkle with nuts and chopped candied cherries, or maraschino cherries may be preferred.

Cheese Souffle.—Take a cupful of bread crumbs, a half a cupful of milk, half a teaspoonful of salt, a dash of cayenne, three eggs, separating the whites and yolks and beating both well, a fourth of a pound of grated cheese. Soak the crumbs in the milk, add the yolks, then fold in the whites, sprinkle the top with crumbs. Put the cheese in layers as the mixture is turned into the baking dish. Bake twenty minutes and serve immediately.

FRUIT DISHES.

All small fruits may be preserved successfully by the fresh method, that is, mashing them well with equal parts of sugar and allowing the sugar to thoroughly dissolve before putting it up in sterile jars, which have been well cooled. This fruit may then be used in the following recipes as fresh fruit:

Raspberry Sponge.—Fill an earthen bowl with layers of toasted bread, red raspberries and, if fresh berries are used, a liberal sprinkling of sugar. Continue until the bowl is full. Place a weight on top and set aside for two hours. Remove the weight and serve with a large spoon; serve in cups and over each pour sweetened cream to which some of the berry juice has been added.

Cherry Jelly.—Soften a quarter of a package of gelatin in a quarter of a cupful of cold water and dissolve in a half cupful of boiling water, add a half cupful of sugar and a cupful of cherry juice, stir in a bowl of ice water until it commences to grow firm, then stir in a cupful of cherries. Turn into molds and serve with whipped sweetened cream.

Strawberry Cake.—Make a layer cake and put it together with mashed, sweetened berries, lay slices of banana on the berries; cover with a soft frosting and serve at once.

Fruit Puffs With Butter Sauce.—Make a biscuit mixture by sifting a pint of flour with two tablespoonfuls of baking powder and one teaspoonful of salt; add two tablespoonfuls of shortening and mix to a soft dough with sweet milk. Put a tablespoonful of the mixture into a buttered cup, add sweetened berries of any kind, then another tablespoonful of dough. Steam for a half hour. Serve with a sauce made by creaming two tablespoonfuls of butter with a cupful of powdered sugar and the juice of a small lemon. Pour on half a cupful of boiling water and a cupful of the fruit. Serve with the sauce poured over each puff.

Neenie Maxwell

Could Fill the Bill.

"He had told her the age-old story, and, torn with emotion, waited for a few short words that would decide his fate." "George," she said, "Before I give you my answer you must tell me something. Do you drink anything?" "A shille of relief lighted his handsome countenance. Was that all she wanted to know? Proudly, triumphant, he clasped her in his arms and whispered in her shell-like ear: "Anything," he said.

Ought to Be Ashamed.

"Are you looking for work?" asked the farmer, eagerly. "Yep," replied Plodding Pete, "what kind of work have you got on hand?" "Almost any kind you want." "Well, you ought to be ashamed of yourself, leavin' so much work undone lyin' around. I ain't goin' to bits but to be sich shirkless 'n' as you."

Popular Use for Granite.

"It is the most popular of all the granites to be used for telegraph poles."

