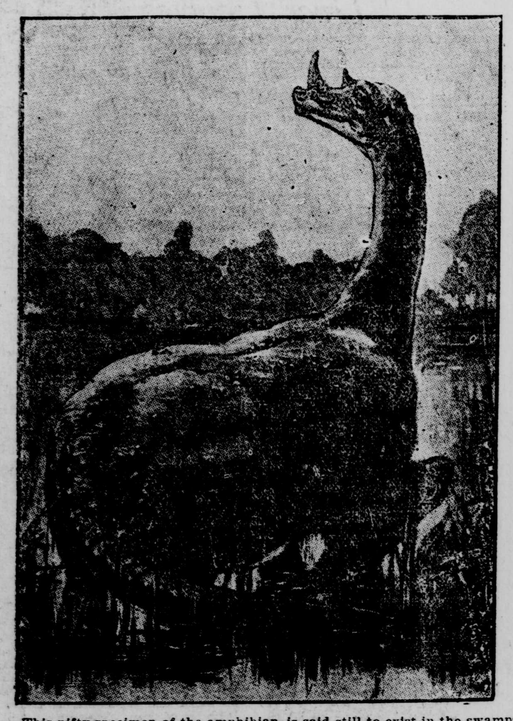
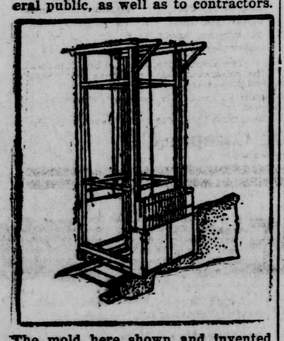
BRE'R BRONTOSAURUS A REALITY?



This nifty specimen of the amphibian is said still to exist in the swamps of Northern Rhodesia. The drawing (from The Sphere) was made from native descriptions.

Concrete Mold.

Concrete being the accepted form of building material at present, any apparatus having to do with concrete construction is of interest to the general public, as well as to contractors.



The mold here shown and invented by a Kansas man is one of the greatest helps to builders using this material. Heretofore, when a wall of concrete was to be erected, it was necessary first to put up a wooden form to pour the concrete into and remove the framework later. This required a large amount of lumber and a great deal of unnecessary labor. The machine here shown is a big improvement over this method. A frame support runs on tracks along the site of the wall. At one side of this support is a mold in which a core guide moves up and down on pulleys, at the top of the support. The concrete is poured into the mold through the core guide and the latter withdrawn. After the mixture has set the mold is moved along and another block poured out.—Washington Star.

Over 8000 gardens are cultivated in connection with Austrian schools, the pupils receiving expert tuition in horticulture.

Characteristic Expressions.

"Blood will tell," said the man who shaved himself and didn't want people to know it.

"The older I grow the stronger I get," remarked the well-used pipe.

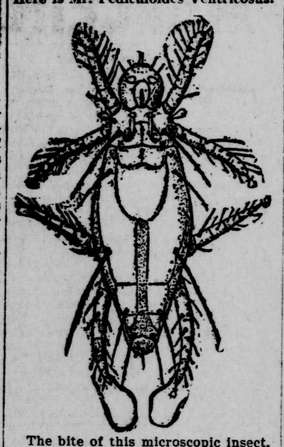
"The game is up," said the hungry diner noting the advance in price on the menu.

"Anything for a change," observed the chorus girl as she applied the peroxide to her locks.

"It's time to get dressed for dinner," said the lobster as the cook took it from the refrigerator.

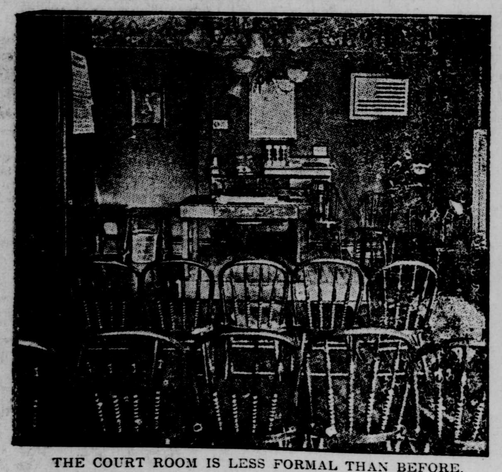
"It doesn't bother me if food is high," said the giraffe as he nibbled away at a tree top.—Boston Transcript.

Here is Mr. Pediculoides Ventricosus.



The bite of this microscopic insect, whose life history has just been learned, produces in man several of the symptoms of smallpox. The sketch shows it greatly magnified.

TYPICAL CHILDREN'S COURT.

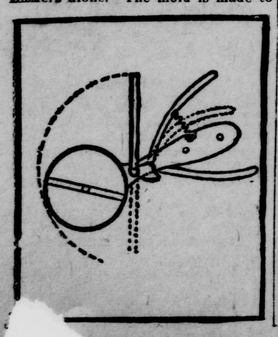


THE COURT ROOM IS LESS FORMAL THAN BEFORE.

The Columbus, Ohio, court room, showing how "the conventional bench has given way to a desk or table so arranged as to permit the judge to come into close personal touch with the child."—From The Survey.

Ice Cream Gauge.

Anything in any way related to the great American delicacy—ice cream—is of interest to the great American public. Consequently the gauging attachments for ice cream molds will interest more people than ice cream makers alone. The mold is made to hold a ten-cent plate, but is fitted inside with a cross section that bisects the cream into two five-cent portions, if so required. Then there is attached to the handle a knife blade that moves backward and forward across the mouth of the mold, trimming off any surplus cream that may protrude, and insuring an exact measurement in every case. The knife blade is operated by pressure of a handle that is attached to the stud shaft by a spring that has a gear wheel on the end actuating the knife. When ice cream is measured out by this device there is no possibility of several people quarreling over the serious question of which has the largest plateful. All will have the same to a spoonful.—Washington Star.



The benefit reported to be derived by farmers from their co-operative societies in continental countries, especially Denmark, has stimulated the formation of like societies in the United Kingdom.

England's Capital

Greater Than Ever Before and Steadily Increasing

By Frederic Austin Ogg

IN recent years there has been a good deal of foolish talk about the supposed decadence of Britain. Not a few Englishmen have themselves fallen into grave doubts on the subject. As a matter of fact, the nation never possessed elements of strength equal to those of today. A population of 20,000,000 in 1815 has increased to one of 44,000,000. In 1815 the nation's accumulated wealth was under £3,000,000,000; as late as 1845 it was only £4,000,000,000; in 1882, according to Mulhall, it was £8,720,000,000; today it is variously estimated at from £12,000,000,000 to £15,000,000,000. The yearly addition to this accumulated wealth in 1815 was £60,000,000; today is it £300,000,000, or six times as much.

The total foreign investment of British subjects, almost a negligible quantity a hundred years ago, is now estimated at £2,700,000,000, upon which there is an annual income of not less than £140,000,000. During the last six years the placement of British capital in foreign countries, largely suspended during the previous decade, has been resumed on a stupendous scale, greatly to the improvement of foreign trade, and distinctly to the encouragement of public and private thrift. At least a hundred millions were invested abroad in 1908, and approximately the same amount in 1909. These are merely a few of the more obvious evidences of the financial power of the nation. Of the ultimate ability of the British people to support a government twice as lavish as any yet on record there can be not the remotest doubt. Assuming that the principles of reasonable economy are to prevail, the one towering question is as to how the public burden may best be adjusted so that the 15 percent of the population which receives 50 percent of the national income and possesses more than 90 percent of the nation's aggregate wealth may be made to bear its just share.—Review of Reviews

The Discontent of Riches and Poverty

Winifred Black

A LITTLE girl lay down on her sister's grave and died the other day.

And when the mother went to the drug store to telephone to ask for help she fainted, and the drug store people discovered that the mother had not eaten anything for nearly two days because there was no money to buy food.

In the same paper that told this little story I read that aigrettes were in fashion again this year because they were so expensive that the very presence of an aigrette meant that the owner must have money, or at least had it when she bought the hat, and that black pearls were again in vogue, and that it was bad form to let the bay horse go out with anything but an ermine carriage blanket.

I wonder if the little girl who lay down and died rather than to struggle through a world like the one she lived in wasn't, after all, wise after her kind and condition?

I suppose that poor mother walked the street right beside some discontented rich woman a dozen times, and unless she walked unusual paths she certainly went past a dozen young girls who are making their own mothers miserable because they can't have just exactly the latest thing in jewelry or the newest thing in automobiles, "like the other girls."

If I had one of those "like-the-other-girls" daughters I'd make her spend at least half of her time getting acquainted with some of these "other girls," like the one who lay down and died of hunger and heartache and sorrowful discouragement the other day. I believe it would do her good.—New York American.

Will Asia Take Our Trade?

By Moreton Frewen, English Economist

THE most serious aspect of the depreciation of gold—or, to word it more simply, of the great rise of gold prices—is that it is stimulating the industrial development of Asia, with eight hundred millions of people, and involves a competition which, though little noticed thus far, is a menace to our Western civilizations. The great abundance of the new gold inflates our currencies, but there is no equivalent inflation of the silver currencies of the far East. The result is a great stimuus to all that Asia exports to us, and if the rise of gold prices continues during the next quarter of a century, as I believe it will, we shall hand over the control of many great industries—such as steel and coal, cotton, leather and jute—to an awakening China. When I think of the creations I have myself seen—the cotton mills of Bombay, the jute mills of Calcutta, the boot factories of Cawnpore, and now this terribly ominous competition of Hankow, Shanghai and Hong Kong—I find myself wondering what white industries menaced by this murderous Mongolia competition will survive. The coming competition of Chinese pig and steel must keep the prices of pig and steel down here in the West to something like their cost of production in China plus freights, but there is no such competition in the case of perishable commodities—wheat, beef, bacon and butter. Thus the necessaries of life here must get the full uplift of the increasing depreciation of gold.

Don'ts for Autoists

By H. Clifford Brokaw

DON'T smoke a cigar when filling the gasoline tank or you will be jammed through the pearly gates before you make your proper farewells.

Don't argue with the policeman who arrests you for speeding. He knows better, or he won't admit it if he doesn't. Argument only excites him. Save your convincing appeal and tell it to the magistrate.

Don't run away if your machine injures a person. Every law of humanity demands that you do what you can to help the injured person, whether the accident is a result of your own or the other fellow's carelessness.

Don't get a swelled head just because you own or drive an automobile. Remember that every man, especially the one on foot, has as much right to the street as you have.

Don't continue cranking the engine after a kickback without doing something to prevent another kickback. It may mean a broken wrist.

Don't dismantle the engine entirely if it refuses to start. You may find you have not turned on the switch or the gasoline.

Don't chase back along the road looking for a missing cylinder. You will probably find the trouble right under the hood.

A Law-abiding Child.

A health officer recently received the following note from one of the residnts of his district:

"Dear Sir:—I beg to inform you that my child, aged 8 months, is suffering from measles as required by act of Parliament."—[Tit-Bits.

Formaldehyde is used in meat exported to England and the government is making investigations as to its effect on the health of consumers.

Easily Answered.

"How is it doctor," asks the smart patient, "that if I get my feet wet I contract a cold in my head, while if I get my head wet I don't have cold feet?"

"It is caused," replies the weary physician, "by the fact that there is no room in your feet for a cold."—Chicago Post.

During 1909 Chile produced 18,179 tons of copper, as against 19,463 tons in 1908.

MODES THAT BLOSSOM THIS SEASON

New York City.—Norfolk jackets are always becoming and attractive as well as practical and this season they are being extensively worn. This one takes exceedingly smart lines and is adapted to the entire costume and to the separate wrap. In the illustration it is made of serge, matching the skirt, but coats of this kind also are much liked made from either serge or broadcloth in bright colors

to be worn over white skirts or lingerie dresses. They can be finished just as illustrated or with collar and cuffs of contrasting material, and dotted foulard is exceedingly fashionable for trimming purposes. The coat made from bright red serge lined throughout with black and white Paquin dotted foulard with the collar and cuffs of the lining material and worn with a patent leather belt would be exceedingly smart.

The jacket is made with the fronts, side-fronts, back and side-backs. The pleats are separate and applied over the seams. The sleeves are of the regulation two piece sort finished with rolled over cuffs. The collar is joined to the neck and the fronts are turned back to form the lapels.

The quantity of material required for the medium size (16 years) is three and one-half yards twenty-seven, three yards forty-four or two and three-quarter yards fifty-two inches wide.

Striped Gingham.

Practical little striped gingham frocks for tiny folks of two to four years are in Russian style, or with a long French waist and full-kilted skirts in bright or dark colors.

Clever Coat Suit.

White linen and broderie Anglaise are the materials used in a clever coat suit.

Soft Brocades in Style.

The soft satin brocades, that one or two Paris houses recommended for dinner and ball gowns, have become more fashionable. To a certain extent they will replace the long series of Liberty satins, and charmeuse satin, we have worn uninterruptedly for ten months. The flowered brocades, however, do not lend themselves to so many draped effects as the plain soft satin. Their style demands a more classical scheme, at all events where the skirts are concerned. We shall not return to Louis XV. panniers, nor to the Louis XIV. draped overdress and train.

Coiffure Accessories.

There are new flat top pins, And pins with square heads. Round and oval headed pins, too. Sometimes they are of plain tortoise shell, highly polished. Then, again, they may be set with rhinestones and ornamented with delicate gold tracery. Round buckles, too, there are, to hold the fashionable braid in place. All sorts of new barrettes to keep stray locks from straying. And there are new turban-like arrangements to take the place of the now-banished "rat." Braids, swirls, switches and puffs—you may have as many as you like—or your purse affords, "ready-made."

Very sheer white muslin and embroidered flouncing are used in this dainty lingerie dress.

The hat is a combination of ecru straw and pleated net ruffles. A small bunch of pink flowers nestles under the lace on the right side. The ribbon on the crown and at the waist is also pink.

One of the prettiest models for a dainty little afternoon gown of batiste is shown above. The wee yoke is of fine ecru lace, the batiste being of that color, and there's just a touch of light blue in the embroidery.

Semi-Princesse Gown With Tunic—To be made in one or with separate guimpe. The tunic that terminates in points at the back is a graceful one and in the height of style.

Ruffled Petticoat.

The short under petticoat covered with narrow overlapping ruffles from the bottom to within six or eight inches of the waist line is a convenient garment which is included in the outfit of the very tall and slim girl

Strappings and Buttons.

There is quite a fad for silk strappings held by ornamental buttons over lace or lingerie chemisettes, vests and narrow panels.

Caracul For Coat.

Brown caracul or brown pony are among the accepted coats when fur is used. The style in which they are made shows amply loose single-breasted fronts, and a box back with a generous swing from below the shoulders. Large pearl or cut steel buttons are used to fasten.

Ribbon Embroidery.

Bits of ribbon embroidery nicely executed give an exceedingly dressy look to small etons belonging to afternoon costumes.

Collar and Frill.

The very high "Sarah Bernhardt" collar with its pleated Toby frill of tulle or lace, edged with a tiny band of fur, is one of the smart possibilities for some girls with long necks, but it is not for any one else.

Handkerchiefs With Crepe.

Black-bordered handkerchiefs are worn with crepe or plain black; also onyx jewelry, silk watch guard and white lisse for neck and sleeves.

Ribbons.

Painted ribbons, metallic ditto. ribbons studded with crystals, pearls, peacock's eyes, with latticework in gold or silver, precious stones of turquoise, baroque pearls, etc., variety, gauze ribbons of gold or silver, and dozens of others are among the designs shown for the bandeaus or fillets worn in the dress coiffures of to-day.

Parasols to Match.

Parasols are to match the gowns this season, whether of cotton, linen or silk.

HOME IDEAS and ECONOMIES

Cold Meat Sauce.

For spiced plums take six pounds of damsons, four pounds of sugar, and one pint of vinegar. Boil to a thick jam, taking out the stones as they rise to the top. Just before removing the jam from the fire stir in two tablespoonfuls each of powdered cloves and powdered cinnamon. This is a delicious sauce to serve with cold meats. The damsons should be thoroughly ripe.—New York Times.

Pork Cheese.

Cut, but do not chop, 2 pounds of cold roast pork, 1-4 pound fat to each pound of lean, season with salt and pepper; pound in a mortar a dessertspoonful of minced parsley, 4 loaves of sage, a small bunch of savory herbs, 2 blades of mace, a little nutmeg and half a teaspoon of minced lemon peel; mix thoroughly with the meat, put in a mould and pour over it strong, well-flavored stock to moisten; bake 1 1-2 hours and cool in mould; cut in thin slices, garnish with parsley or cress.—Boston Post.

Mushroom Catsup.

To make mushroom catsup, gather fresh mushrooms and put alternate layers of salt and mushrooms in a stone jar and let them stand twenty-four hours. Stir them up and let stand again for two days. Strain and put on the stove and let them come to a boil. To one quart of liquor add one ounce allspice, one ounce ginger, two teaspoonfuls cayenne pepper, one teaspoonful mace, and one teaspoonful of cloves. Boil till thick. While catsup is hot bottle and seal. This is excellent for soups.—New York Times.

Stuffed Red Cabbage.

Remove the outside coarse leaves from a firm head of red cabbage. Lay it face down in salted water for an hour. Parboil till thoroughly wilted, drain, cool, unfold, leaf by leaf, until the heart is reached. Chop the tender leaves and add to the stuffing 2 ounces fat salt pork, 2 ounces tender beef, both chopped fine, 1 ounce butter, yolks of 2 eggs, a scant teaspoon each of salt, parsley and minced onion, 1 pepper spoon cayenne, 1 French roll, soaked in milk and pressed dry. Beat the egg and bread together, add the creamed butter and work in the meat and seasoning. Make into a ball and place in the cabbage head, refold the leaves to good shape and bake 3 to 4 hours, basting often with butter and a little water. Serve on a round platter with the gravy from the pan dashed with lemon juice. Cut like a round loaf cake. —Nellie E. Zackular in the Boston Post.

Spider Brown Bread.

A fine way for quick bread: Take 1 cup of rye flour, 1 cup of white flour, 1 cup Indian meal, yellow, 1-2 cup molasses, or a little more, 1 teaspoon soda, rounding. If you want small sized cake use small cup. I use coffee cup for what I bake in a straight sided steel spider, 1-2 inches across. Dissolve the soda in cup. I take a dish, put each thing into it as I get it. Wet with cold water, thick as cake dough, to pour out. Have hot greased spider on stove. Pour in, put cover on and let bake slowly. When the top of bread looks cooked enough not to spill around, slip it out on a plate, put the spider over it and turn into it, put back on the stove again to cook slowly. Cover on closely. I take an hour or a little more to slow steam bake this bread. It comes out full 2 inches thick, and, if not allowed to cook too hotly, with a tender brown crust. Nice for the children with butter at any meal, and fine to eat with clam chowder, fish chowder, baked or boiled beans, picked up salt codfish and creamed.—Mrs. J. Cobb in the Boston Post.

Hints.

A little borax in cold-water starch will prevent collars and cuffs from sticking.

When making cream toast add a teaspoonful of vanilla; it will improve it greatly.

To remove the brown stains on the inside of your casserole, or any white baking dish, rub hard with salt.

To clean brass faucets use one teaspoonful of salt, two teaspoonfuls of vinegar; rub on with cloth, after which polish with flannel cloth.

Buy five cents' worth of gum arabic. Dissolve it in warm water and you will have a better and cheaper mucilage than you can buy at the store.

Prunes are sometimes added to a lemon jelly. If the jelly is rather sweet it may be garnished with whipped cream and makes a nice dessert for dinner.

Heat a curling iron and run through the bows which have been brushed and dampened. This will stiffen and freshen the trimming without removing from the hat.

Add a teaspoonful of cloves to a pan of fried onions; it makes them fine. Scour the frying pan that was used with onions thoroughly with salt, and it will remove all traces of onion smell.

If rhubarb is cut with scissors it will be found a great improvement over the old way of laying on a board and cutting with a knife, as there will be no ragged ends and it can be done in a moment's time.

Insects sometimes enter the ears of children when they are lying on the grass in fine weather. This can be guarded against by putting a bit of cotton wool or tissue paper lightly into the ear opening.

Injuries received in house cleaning time from rusty tack nails can be easily treated and the dangers of tetanus lessened by soaking the afflicted member in hot water and then applying a thin slice of fat salt pork.

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