TAKE FOLEY KIDNEY PILLS
For Backache Rheumatism Kidneys and Bladder
Contains No Habit Forming Drugs

BABY'S FACE ONE SORE WITH ECZEMA

Cried for Hours, Could Not Sleep. Resinol Brought Rest and Cure.

Reading, Pa.—"My baby girl had eczema for over six months. It was painful and itching, she could not sleep day or night, she would scratch till blood and water would run down her neck. Then it burned her so she cried for hours at a time. The right side of her face was one sore and scab.

"I got the samples of Resinol Soap and Resinol Ointment on a Saturday morning, and put them on, and put them on again in the afternoon and in the evening before I put her to bed, and she went to sleep and slept till next morning. I thought I was in heaven the first night, and by Monday the eczema was dried up so that all the scabs fell off. Resinol Soap and Ointment cured my babr."—Mrs. Wm. M. Fletcher, 544 So. 17½ St., Aug. 21, 1912.

If you or any of your little ones are suffering from eczema, rash, tetter, ringworm, or other itching, burning skin eruption, there is only one better proof of the value of Resinol. That is, try it yourself and see. You can get samples free by writing to Dept. 4-K, Resinol, Baltimore, Md. Resinol stops itching instantly. Prescribed by careful doctors for eighteen years, sold by every druggist, or sent by parcel post on receipt of price, Resinol Ointment, 50c and $1, Resinol Soap, 25c.



ALLEN'S FOOT-EASE,

The Antiseptic powder shaken into the shoes—The Standard Remedy for the feet for a quarter century. 30,000 testimonials. Sold everywhere, 25c. Sample FREE. Address, Allen S. Olmsted, Le Roy, N. Y.
Trade Mark.
The Man who put the EEs in FEET.

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We have a CASH weekly proposition for a responsible man to handle our line of HIGH GRADE NURSERY stock. COMPLETE NEW OUTFIT FREE. Write at once for our liberal offer and secure exclusive Agency.

W. T. HOOD & COMPANY
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W. N. U., BALTIMORE, NO. 12-1913.

EDITOR PAUSES TO INQUIRE

Seems to Have a Feeling That He Is Making an Argument Against Woman Suffrage.

Enemies of votes for women, in search of arguments to confound the orators of the case, may use for what it is worth the following incident which happened in Madison square one day last week:

A young woman of pleasing and picturesque aspect came northward from Twenty-third street across the square. She struggled under the weight of a dog-hamper, and inside one could see a bright-eyed, restless fox terrier, eager to be let out. The woman carried a leash in her left hand, and the dog had on a collar with a snap. An interested observed followed the woman. She struggled on six blocks up Madison avenue before she reached her destination, a residence on the east side of the street. Then she unlocked the hamper, snapped the leash on the dog's collar, and took him inside the house. Why had she carried an able-bodied, 25-pound fox terrier, who wanted to be let out, all that distance?—New York Evening Post.

Were Only Bent.

She weighed only 286, so that when she trod on a banana skin she subsided very gently. A polite shopkeeper came out to assist her to rise from a box of his best new-laid eggs.

"Oh, I do hope I have not broken them!" she cried.

"Not at all, madam," said the polite one; "they are only bent."

Sarcasm Wanted.

Cook—There's no use, sorr, I can't stand the missus.

Master (sarcastically)—It's a pity, Bridget, that I couldn't have selected a wife to suit you.

Cook—Sure, sorr, we all make mistakes.—Boston Evening Transcript.

DOES YOUR HEAD ACHE? Try Hicks' CAPUDINE. It's liquid—pleasant to take—effects immediate—good to prevent Sick Headaches and Nervous Headaches also. Your money back if not satisfied. 10c., 25c. and 50c. at medicine stores. Adv.

Wrong Idea.

"Talk is cheap."

"Evidently you don't pay telephone bills."

Proof Positive.

"How did the new play go?"

"Like a breeze."

"Then somebody raised the wind."

Constipation causes many serious diseases. It is thoroughly cured by Doctor Pierce's Pleasant Pellets. One a laxative, three for cathartic. Adv.

One is more likely to applaud the man who has done some good things, if one is not one of them.

PILES CURED IN 6 TO 14 DAYS. Your druggist will refund money if PAZO OINTMENT fails to cure any case of Itching, Blind, Bleeding or Protruding Piles in 6 to 14 days. 50c.

Day dreams are more pleasant than profitable, unless one gets busy and converts them into fact.

WORMS.



"Wormy", that's what's the matter of 'em. Stomach and intestinal worms. Nearly as bad as distemper. Cost you too much to feed 'em. Look bad—are bad. Don't physic 'em to death. Spohn's Cure will remove the worms, improve the appetite, and tone 'em up all round, and don't "physic." Acts on glands and blood. Full directions with each bottle, and sold by all druggists.

SPOHN MEDICAL CO., Chemists. Goshen, Ind., U. S. A.

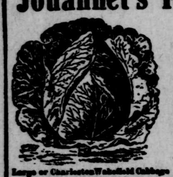


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Never fails. Can't fail. It is the favorite baby medicine of the best nurses and family doctors. Mothers everywhere stick to it, and urge their friends to give it to children for Colic, Cramps, Diarrhoea and all Stomach and Bowel Ailments. You can depend on it. Don't worry! 25 cents at drug stores. Trial Bottle FREE by mail if you mention this paper. Drs. D. Fahrney & Son, Hagerstown, Md.

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Large or Charleston Wakefield Cabbage



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CORRECT nourishment produces and maintains efficient life. Wrong foods cause disease. The stimulative, laxative, solvent and vital foods cure you when proportioned to your condition. Investigate 3 booklets for 2c. John F. Kernan, 2129 Osage, Louisville, Ky.

Pettit's FOR SORE Eye RED EYES Salve

PISO'S REMEDY
Best Cough Syrup. Tastes Good. Use in time. Sold by Druggists.
25 CTS. FOR COUGHS AND COLDS 25 CTS.

BUSY WOMAN IS TOLD HOW TO MAKE A PRETTY FLOWER GARDEN

Pulling Weeds and Spading Soil Affords Pleasant Relief From Monotonous Daily Routine of Housework—Old-Fashioned Plants Bloom Freely Throughout the Year.

(By EBEN E. REXFORD.)

Every season I get many letters running something like this: "I love flowers, I am a very busy woman and haven't much time to devote to gardening, but I must have a few garden-beds. I wish you would tell me which kind to grow; kinds that require the least possible amount of care, and give the most flowers, for the longest time."

I am always glad to answer such inquiries, because I know how much the average woman needs the pleasure a few flowers can furnish, as well as the change that takes her out of doors to care for them. Pulling weeds and spading soil may not be very easy tasks, but they are so unlike the daily routine of housework that they afford a positive relief for the overworked muscles and the tired brain of the woman who has to spend most of her time indoors. I wish every woman could be prevailed on to have a flower garden this summer. It would prove as enjoyable as a concert or the theater to the woman who has a family to take care of. She would find health for both body and brain in it.

Now I am a lover of old-fashioned flowers. For several reasons; they are as beautiful as any of the modern ones, many of them much more



A bed of fine asters. Note the long, slender flower stems. The soil for this aster bed was only medium rich. Cultivation and selection will make wonderful flowers of asters.

so. They require a small amount of care. They bloom freely, most of them profusely and some of them throughout the entire year. And they can always be depended on to do well under such conditions as prevail in the average garden. They are therefore much better adapted to the needs of the woman who cannot devote much time to their culture, than most of the newer kinds are.

At the head of the list I would place the sweet pea. This plant blooms with wonderful profusion and until frost comes, if prevented from ripening seed. And nothing need be said about its beauty or its fragrance. No lover of flowers can afford to overlook it.

Best results are secured by planting it as early in the season as possible. I make a trench about 6 inches deep, tramping the soil down firmly. When the young plants are about two or three inches tall, I draw in some of the soil thrown out for the trench and continue to do this at intervals, until all the soil is disposed of. This gets the roots of the plants down where they will be cool and moist in hot, midsummer weather. Shallow-sown sweet peas often fail in a hot season.

Another meritorious old plant is the nasturtium. "Sturtions" our grandmothers used to call them. They bloom generously, and, like the sweet pea, until cold weather comes if prevented from ripening seed. They are showy in the garden, and excellent for cutting. But don't make the soil in which you sow them very rich, if you do, you will get a most rampant growth of vines and very few flowers.

Balsams—"The Lady Slippers" of a former generation—are deserving of a place in all collections. They bloom profusely, come in a wide range of color, and are easily grown. Do not plant the seeds until all danger of frost is over, as this plant is quite tender. In order to give the flowers a chance to display their charms effectively it may be necessary to clip off a good many of the leaves along the main stalks. The Balsams of our grandmother's day were single flowers, but those of our day are as double as a rose. The flowers cluster so thickly along the stalks that they look like broken bits of wreathing.

There should be a corner given over to poppies—the great double peony-like kind with fringed petals of crimson, and pink, and white, and almost purple. And another for ragged robin and bachelor buttons and Scabiosa. The latter used to be known as "Morning Bride" because of its dark color. It will be found a valuable flower for cutting, because of its long stems and lasting quality.

Nowadays we have no China asters such as our grandmothers grew but the varieties developed from that modest old strain by our wonder-working florists cannot be left out of any garden without depriving it of one of the most satisfactory of all plants. Nothing is easier to grow, nothing blooms more profusely, nothing is richer in color, and few plants have its merit of blooming late in the season. Some of the new varieties resemble the popular chrysanthemum so much in size, shape and color, that they are often sold for that flower in fall. For cutting the best variety is the Branching, with flower stalks a foot and a half in length. The flowers will last a fortnight if the water in which they are placed is changed frequently. The Rose, Emperor and Peony-flower Perfection varieties are grand flowers, in red, rose, purple, blue and white. Have asters if you can't have anything else.

Petunias, grown in masses, are wonderfully showy and they bloom until frost kills them; if a good many of the old branches are cut away in August the plants are induced to renew themselves by this treatment.

(Copyright, 1912, by C. M. Schultz.)

Plant Diseases.

Cabbage, club root: Lime at the rate of 75 bushels to acre—partial remedy.

Beans, rust: Use Bordeau mixture.

Lima beans, blight: Use Bordeaux mixture.

Beets, leaf spot: Use Bordeaux mixture.

Corn, smut: Cut out and burn.

Potatoes, blight: Use Bordeaux mixture.

Peas, mildew: Use Bordeaux mixture.

Lettuce, mildew: Fumes of sulphur.

IMPORTANCE OF DRAINING CLAY LANDS



Yield of Barley from Equal Tile Drained and Undrained Areas at Ashland, Wis. The Yield Was Almost Tripled by Tile Draining the Land.

(By A. R. WHITSON.)

The drainage of heavy clay lands deserves much attention, for the yield of crops obtained on such soils is very largely proportional to the degree of drainage. This soil, being naturally retentive of moisture, puddles very easily if worked when wet, thus preventing the entrance of air into the ground. The excess of water also prevents the soil from warming up early in the spring, and thus retards the planting of seed and its germination after being planted. The bacteria and other organisms which prepare the nitrogen of the soil for the use of the higher plants cannot do their work well in a wet or puddled soil. They must have air and a comparatively high temperature in order to do their best work.

The surface water which accumulates after heavy rains should not be allowed to remain on the ground long. Hence the importance of having a good system of surface drains or ditches to carry away this superfluous water. Generally speaking, on heavy clay good outlets for ditches can be had without much trouble and at small expense.

Whatever system is used, it should be planned and carried out in the most effective way. The important fact to remember is that in order to farm successfully the flat clay lands with most crops it is necessary to provide some practical system of surface drainage.

The land should be plowed in narrow lands leaving dead furrows about 30 feet apart. The open furrows are cleaned out and the water from them flows into a ditch on the side of the field. By this means, very little surface water will stand on the field after heavy rains. By this means, deep cross ditches are largely avoided. When the land is plowed in the fall, the dead furrows are filled and new furrows opened about 15 feet from where the old furrows were. This system of surface draining has given satisfaction in many localities.

Questions for Breeder.

The small breeder of limited capital who feels that he is not able to send one or two mares to a high-class trotting stallion, that has proved a successful sire of race winners and pay a fee of $500 or $300, or even $100, can find plenty of young, well-bred, good-gaited young stallions whose service fees are $50 that are likely some day to take high rank among the best as sires of race winning speed. In selecting a young stallion, inheritance, gait and conformation and quality, also good limbs and feet, are the important questions for the small breeder to consider.

Removing Leaves.

All plants lose their lower leaves as new ones grow. Let them stay on until they become unsightly, then remove.

Hens Like Vegetables.

Vegetables are great for the hens, especially when they can't get green feed in the fields.

MAKES THE WORK EASY

HOME MADE KITCHEN CABINET IS EASILY CONSTRUCTED.

A Little Ingenuity and Work Will Produce a Contrivance That Will Answer the Purpose of Patent Affair.

Probably no truly domestic woman ever passes a kitchen cabinet, so perfect in its arrangements and so complete in details, without wishing she owned one, but the initial cost is, in most cases, prohibitive and she must do without. Doing without the patented cabinet, however, does not mean that a woman need do without the convenience, for with a little ingenuity and work and slight expenses she may achieve at home the same results. An ordinary kitchen table, but better yet, a pastry table, with flour bins, drawer and kneading board, serves as the foundation. If the ordinary table is used a shelf set under the top, about a foot from the floor, will serve admirably to hold two large flour canisters, one for white and one for graham or entire white flour. In smaller canisters may be kept cornmeal and sugar, and there will be room also for the break box. A series of shallow shelves built above the table, against the wall, will hold any number of glass jars for dry groceries, spices, etc., and one may now purchase aluminum covers, which will hold a week's supply of sugar or cereal. As many of these as can be afforded and as are required should be purchased and find their place on the lower shelf. Above these may be placed small jars for raisins, spices, etc., and all the ingredients needed for baking. The other shelves may hold mixing bowls, cups and the like, and at the side of the shelves should be screwed brass hooks to hold egg beater, can opener, mixing spoon, and so forth. If the table top is covered with zinc, the cabinet will now be complete and ready for use, and will leave no longings for a more elaborate one. If one does not care to purchase the glass jars, fruit jars and jelly glasses may be used to hold the groceries. The little glass jars in which stick candy is sold, those used for patent medicines and many similar purposes, may all be utilized, as they accumulate in the house and serve the purpose admirably. The whole thing may be gotten up in an inexpensive manner, all depending upon the resources and ingenuity of the woman who has charge of the work.

Beef a la Mode.

Take a round of beef, four or five inches thick. For a piece weighing five pounds soak a pound of bread in cold water until soft; turn off the water, mash the bread fine, then add a piece of butter the size of an egg, a half teaspoonful each of salt, pepper and ground cloves, about half a nutmeg, two eggs, a tablespoonful of flour and a quarter of a pound of fresh pork chopped fine. Gash the beef on the sides and, together with half the dressing, place in a baking pan, with lukewarm water enough to cover it. Cover the pan and put in the oven two hours, then cover the top with the rest of the dressing and put in back for an hour. Let it brown well. When serving the meat, if the gravy is not thick enough stir in a little flour and add a little butter.

Fish Pudding.

Some cold fish and twice the quantity of cold boiled potatoes. Remove all the bones and skin from the fish and chop it. Rub the potatoes through a sieve or mash them with a fork; add the fish with enough pepper, salt and cayenne to flavor nicely; then add one tablespoonful of melted butter to each pound of mixture and enough milk or egg just to moisten.

Butter a mold, sprinkle some brown breadcrumbs into it, then put in the mixture; put a teaspoonful of butter on the top and bake for twenty minutes; turn out and serve with white sauce.

For removing Stains.

Dip the ink spot in pure melted tallow, then wash out the tallow and the ink will come out with it.

To remove paint from glass, rub it well with hot vinegar.

To remove tar from cloth, saturate the spot and rub it well with turpentine and every trace will be removed.

To preserve brooms, dip them for a minute in a kettle of boiling suds once a week and they will last much longer, as this makes them tough and pliable. A carpet wears much longer swept with a broom cared for in this manner.

Prune Shape.

Take one pint of prunes, boil till soft, take out stones and put into a butter mold with a few almonds around. Then take the juice the prunes were cooked in and put a half box gelatin in one-half pint of water. Boil and pour over prunes. When cold, turn out. Make a boiled custard by taking a pint of milk and two eggs, one tablespoon sugar, a little almond flavoring; cook till coming to a boil in a pitcher set in boiling water over the fire and pour over all.

Orange Float.

To make orange float take one quart of water, the juice and pulp of two lemons, one coffee cup of sugar; when boiling hot add four tablespoons of cornstarch; let it boil 15 minutes, stirring all the time; when cold pour it over four or five oranges that have been sliced into a glass dish, and over the top spread the beaten whites of three eggs sweetened and flavored with vanilla.

Corn Pudding.

The corn can be baked in the oven with the potatoes and takes only a little less time to cook. To make this pudding take one cup of green corn, one cup of milk, one egg and a tablespoon of melted butter. Bake in a moderate oven half to three-quarters of an hour.

Orange Sauce.

Thicken one pint of orange juice with one tablespoonful of cornstarch; cook until transparent and sweeten to suit.

DESSERTS FOR THE KIDDIES

Delicious and Wholesome Dishes That Will Be Most Appreciated by Children.

Orange Cream.—Take the well-beaten yolk of 1 egg, ¼ cup orange juice, 1 tablespoon sugar; cook in double boiler until it thickens, stirring all the time to keep the mixture smooth. Remove from the fire, strain, and pour into the white of the egg, which has been beaten dry; beat until creamy. This quantity fills two custard cups.

Philadelphia Tapioca Pudding.—Cover 1 cup of flake tapioca with cold water and let it stand 2 hours, stirring occasionally with a fork to separate the lumps. Put in a farina kettle with 1½ pints of water. Slice three tart apples and add to the tapioca together with sugar to sweeten. Stir all together and cook until the apples are soft and the tapioca clear. Serve hot or cold with cream.

Irish Moss Blanc Mange.—One quart of milk, 4 tablespoons of Irish moss and a little salt. Wash the moss in several waters and pick it over carefully. Put in a stewpan with the milk and a pinch of salt and bring to the boiling point. Then simmer a few moments or until it thickens when dropped on a cold plate. Strain and pour in a large mold or in individual molds dipped in cold water. Set in the ice box to harden and serve with cream and sugar.

REASON THE DOUGH SOURS

Uncleanliness in the Making or the Utensils Is One of Principal Causes.

There are two reasons why bread sours. One is because the process of making or the utensils have been unclean, or else the dough has been allowed to stand too long before being made into loaves. If milk is used it should be scalded and allowed to cool. Raw milk should not be used in breadmaking.

Supposing it is inconvenient to mold the loaves just at the time it is believed the dough is ready, it is a good plan to knead it in the pan again for a few minutes.

This prevents souring, and the dough, if only lightly kneaded, will soon rise again. It should then be put into the baking pans as quickly as possible.

HOUSEHOLD QUESTIONS

To keep silver teapot sweet when not in use put a lump of sugar in it.

When an article is scorched in ironing wet the spot with cold water and put in the sun.

If paraffin be spilled on a carpet a good handful of oatmeal should at once be laid on the spot. Leave it untouched for at least a day, then remove it and brush the carpet with a stiff broom.

To remove a stain caused by the fading of red crepe paper, wet the spot in cold water and rub between the fingers, but if this does not affect it try alcohol; then, if this, too, fails, try a weak solution of hydrochloric acid.

To wash varnish, steep some tea leaves in water for an hour, then strain them out and use the liquid for washing the varnished wood. This decoction gives the woodwork a cleaner, fresher look than when washed with only soap and water.

Down and feather pillows may be easily and successfully cleaned with rice root, horse brush and a tub of hot suds. Dampen the pillow and rub any good washing soap over the soiled places. Dip the brush into the suds and rub vigorously for several minutes. Now rinse and hang out in the sun.

To clean glass, put a little powdered pumice stone between the layers of a folded piece of soft muslin, and stitch around the edges to prevent the powder from falling out. Rub lamp glasses and window panes with this dry cloth and they will be clean and sparkling immediately. Enough powder should remain in the cloth for use many times.

Baked Eggs, Pimento Potatoes.

Wash, pare and boil potatoes, and force through a potato-ricer; there should be two cupfuls. Add two tablespoonfuls of butter, one-third cupful of rich milk and one-half teaspoonful of salt. Beat vigorously two minutes and add one and one-half tablespoonfuls of canned pimentos, drained and forced through a puree-strainer, then beat until mixture is well blended. Pile evenly in a buttered shallow baking-dish and make five cavities. In each cavity slip a raw egg and bake until eggs are set.

Boiled Beef, Dutch Style.

Wipe three pounds of beef cut from the rump, then place it in a kettle in which is some hot suet drippings, browning well. Add a medium-sized onion cut in slices, a large carrot scraped and cut into slices an inch thick, a level tablespoonful of salt, and cover with boiling water. Place on the lid and simmer until the meat is tender. It may be left whole, but will require less time to cook tender if cut into pieces about the size of small apples.

Gelatine Dessert.

To one box any flavored gelatine add one pint boiling water. Sweeten to taste. Put in a cold place to set. Whip one-half pint sweetened cream stiff and when the gelatine is thoroughly set beat cream and gelatine together thoroughly, put in a mold and set in a cold place. Serve with either preserved pineapples or raspberries.

Cress Sandwiches.

Wash and dry fresh watercress Chop it and mix it with finely chopped hard boiled egg. Season with salt and pepper, spread on thin white bread and butter and sprinkle with a dash of lemon juice.

THE KITCHEN CABINET



WE MUST be as courteous to a man as to a picture which we are willing to give the benefit of a good light. —Emerson.

SOME HOMELY MEAT DISHES.

A nice supper dish may be prepared by pouring a batter over pork sausages and baking them in the oven. Take ordinary link sausages, prick them and put them into a pan and set in the oven to try out a little of the surplus fat; pour off the fat and pour over a Yorkshire pudding batter, as follows: A cup of milk, a pint of flour and two well beaten eggs, a teaspoonful of salt. Bake until the pudding is brown.

Sausages may be baked on top of creamed potatoes, making another nice change from the ordinary method. Serve them on the table in the dish in which they have been baked.

When serving hamburg steak, it may be made to serve several more by the addition of a little cooked oatmeal or other cereal; season well with salt, pepper and onion juice, make in small pats and fry in hot fat. Or, if left in a long roll it may be broiled nicely.

Ham Souffle.—Take a cup of cold cooked chopped ham, one-half cup of bread crumbs, three eggs, a pint of milk, and pepper and salt to taste. Beat the eggs light, mix the ingredients thoroughly and bake twenty minutes in a moderately hot oven. Serve with tomato sauce. If served with an escalloped dish, it will not be necessary to have a sauce for the souffle.

Ham is better broiled than fried. Cut in thin slices, soak an hour in luke warm water to remove the salt. Drain and wipe, then broil five minutes.

Surprise Sausages.—Parboil sausages, divide in half and remove the skins. Wrap in mashed potato, dip in beaten egg and bread crumbs. Fry in deep fat until crisp and brown. Serve these very hot.



IS THY burden hard and heavy?
Do thy steps drag wearily?
Help to bear thy brother's burden. God will bear both it and thee.
—Elizabeth Charles.

POTATO SUBSTITUTES.

There are several kinds of foods that might take the place of the potato, and for variety it is well to occasionally miss a meal and substitute one of them.

The cheapness and availability of the potato is a great factor in its popularity.

Rice, macaroni, bread crumbs and combinations with these foods will make quite a variety to use in place of potatoes, occasionally.

Rice cooked until tender, mixed with a little butter, sprinkled with grated cheese and onion. Repeat with another layer of rice, and bake. Makes a most nutritious dish, which may be served as a vegetable.

Rice and tomato, baked in layers and well seasoned with cayenne pepper, makes another acceptable dish.

Rice, plain boiled, served in a pretty mound, garnished with parsley, will make a most acceptable addition to beefsteak. The rice may be well seasoned and served on a plate, as one does mashed potato.

Macaroni With Nuts.—Take a cupful of cooked macaroni, put it in the bottom of a buttered dish, sprinkle with any kind of coarsely broken nut meats, add a cupful of white sauce, cover with buttered bread crumbs and bake until the crumbs are brown.

Hominy is another food rich in nutriment which may be served as a vegetable. Season, and serve well cooked, as potato with meat, or it may be combined with cheese and white sauce and baked.

Hominy Griddle Cakes.—Add hominy to a griddle cake batter, and cook as usual, or add to muffin mixture and bake in the form of gems or muffins.

Bread Crumb Omelet.—Soak a cupful of bread crumbs in hot milk, add two well beaten eggs, season with cayenne; add two tablespoonfuls of grated cheese; season with salt and cook in an omelet pan. When set, place in the oven to bake the top.

Orange Charlotte.—Soften two and a half teaspoonfuls of gelatine in half a cup of cold water, add a half cup of boiling water, a cup of sugar, a cup of orange juice, the rind of an orange grated, two tablespoonfuls of lemon juice and the whip from three cups of cream. Line the mold with sections of orange and chill. Serve with a thin custard, if desired.

Nellie Maxwell

Austrian Girls to Learn to Cook.

Cookery had never been taught in Austrian schools until last September, when the minister of education added it to the curriculum of all girls' schools under his control, both elementary and advanced. He further stipulated that any girl taking up modern languages or other extra subjects shall be compelled to include cookery in her school course. In order to carry out the innovation as cheaply as possible, restaurants are run in connection with the larger schools in populous centers.

In Pittsburg.

The Visitor—"I notice barrels at house corners under the pipes that receive the water from the eaves and roofs. Why don't they let this rain water run into the sewers?

The Native—Because they are thrifty. That water from the sooty roofs has a market value and many Pittsburgs families all to their income by bottling it.

The Visitor—Bottling it? What for?

The Native—Ink.

Hunger makes the brain heavier.

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