LAETITIA'S PARENTS

They Thought She Sought a Career When in Reality It Was Love.

By DOROTHY BLACKMORE.

They spoke in undertones, furtively watching the door.

"But—what is to be done with her?" Mrs. Calhoun asked. Her tone was colorless, hopeless.

Her husband shook his head sadly. "That's it, my dear. Laetitia's whole life seems to be centered in that one purpose; she sees only one goal—strives for only one. Why, I can't even make an engagement for her any more for fear of interfering with a lesson or a class or an appointment to practice with someone or other. And she's our only daughter."

Mrs. Calhoun raised her hand cautiously. "Do be careful, dear; she's upstairs, and I wouldn't have her hear us for the world. We musn't break her heart in trying to thwart her ambition. That would be cruel."

"The whole thing's cruel," Mr. Calhound said, desperately.

Mrs. Calhoun nodded thoughtfully and neither father nor mother spoke for some moments. Presently the man looked up, a bright light in his eyes.

"Suppose—suppose, dear, we contrive to tell her I have had some reverses in business and cannot longer afford to pay for her lessons. We can curtail expenses and live consistently with the statement, can we not, dear?" he asked eagerly.

The mother hesitated. "Y-e-s—we could, I suppose, but would that do any good? Isn't Laetitia just the sort who would go to work—sing in a chorus, in cafes—anywhere—to earn enough to study? Any girl with her energy and determination will find a way. And there is a way—if only she could see it—a way to make us all happy."

"How's that?"

"If she would only fall in love, desperately in love, and be made to feel that she was making a great sacrifice for the man she loved in giving up her career—her music, she would be happy—we would be happy, and she would be saved all the pain of failure that is sure to be hers if she continues to believe she will be a grand opera star."

Mrs. Calhoun had studied her daughter; she knew that the girl lived for dramatic effects; that heroics appealed to her. More than once she had prayed that her girl might fall in love with a man who would insist on her giving up her musical career. Unlike many mothers, Laetitia's parent was not blind to the shortcomings of her child. Laetitia could not sing, and it was her one aim and object in life—to sing, to go into grand opera, to shine before the footlights. Teachers, struggling for the dollars that came to them from lessons, flattered her and led her on toward her imagined place among the stars. Friends who were kind-hearted asked her to sing; and even her father and mother hadn't the heart to tell her she could not. Why a girl who had no voice should have such a wild desire to sing was the question that often put itself to both mother and father.

Laetitia had become so engrossed in her studies of music in all branches pertaining to voice culture that she had forsaken most of her friends; she had withdrawn from social life, saying that she must save her strength for her work. The home that had once been the scene of gay little parties, was now quiet after dinner, and the father and mother sat silently reading under the library lamp. Letitia was in bed gathering energy for the following day's lessons. She was working diligently on the opera scores in the faint hope that she might have opportunity to sing before a manager.

"Whom could she love?" Mr. Calhoun broke in abruptly, as if the idea conveyed to him by his wife had just appeared to his rather thick vision.

Mrs. Calhoun smiled. "Better—who loves her enough to make her give up her career, my dear?"

"Well, put it your way—who's the man? I'll ask him here, throw them together, do anything to save our little girl from the awful failure I can see coming her way," the father said, sitting up, energetically. "Do you think young Davis is hopelessly discouraged?"

"He ought to be—the way she's treated him. But if he showed half the determination about winning Laetitia that she shows about winning fame, he'd have her," Mrs. Calhoun declared.

"Nice fellow—Davis," mumbled the father.

"He's all of that. I had quite made up my mind to him."

"How to make up Laetitia's mind to him is the question now," remarked Mr. Calhoun, with a hopeless inflection in his voice.

Mrs. Calhoun raised a silencing finger, remarking: "Listen, I hear footsteps—Laetitia is coming down."

Mr. Calhoun began to read, ostentatiously; Mrs. Calhoun, too, became absorbed in her magazine.

"Mother," faltered Laetitia at her elbow.

Her mother looked up. Laetitia's hair was hanging in two braids across her shoulders; they glistened in the lamp light. Her long rose-colored kimono fell to her toes and she crumpled down one her mother's footstool, burying her face in her mother's lap. Mrs. Calhoun looked quickly across at her husband who, in turn, peered across the top of his glasses at his daughter's bowed head; then he looked up quickly and held his wife's eyes for an instant. Had she heard? Mrs. Calhoun put her hand tenderly on the girl's hair.

"What is it, dearie?" she asked.

Laetitia burst into sobs; her whole slight frame shook and she buried her face deper and deeper into her mother's lap. Tears came silently to the eyes of both mother and father, but no one spoke.

Laetitia reached for her mother's hands and held them convulsively in her own while her body continued to shake with her sobbing.

"Can—can't you tell mother, dearie?" Mrs. Calhoun asked, letting her own tears drip down unheeded on her bosom.

"I—I will. That's what I came down for, mother," Laetitia whispered from the mother's lap.

Mr. Calhoun was preceptibly ill at ease. He tried to remember all they had said; he would have given all he owned to have retracted his words; let her sing; let her practice; let her do into anything that she thought she wanted, but—never let him see his little girl so unhappy again. That was his only wish.

"I—let me have your handkerchief, mother," Laetitia said, raising her head.

"Here—take mine, daughter," said her father, quickly offering his most cherished pocket handkerchief from his upper coat pocket.

"I—I want to tell you both all about it," the girl began, plying the ample bit of linen diligently.

"Go right on, dearie," Mrs. Calhoun staid, stroking the hand she held.

"It's about me—about me and my career—and Tom," she confessed. "You don't understand how it has been perhaps."

Neither Mr. nor Mrs. Calhoun said a word; they still wondered if she had heard.

"I have worked so hard to be a success for you two. I am your only child, your only hope. I wanted so much to do something big and wonderful for you—mother and father, dear—but, oh—I can't give up Tom for the empty fame of an opera star. I've tried so hard. I've spent all this money of father's and yours for music and you've given me every advantage, and it seems so ungrateful of me to give it all up for—love." She hid her face, and the father and mother looked at each other again.

"Tom says I must give it up—my career—or he will go away to the end of the world, where he can never, never even hear of me," said she, bursting in fresh sobs.

"Dearie, dearie," protested the mother, with emotion, "don't do that. We want you to be happy—we want you to marry Tom. We—we've been really disappointed, daddy and I, because he did not come around any more."

Laetitia looked up, a gleam of light shining in her swollen eyes. She glanced from one to the other. Her father smiled and nodded. "Have you, really? Do—do you like him?"

"We—we love him," Mrs. Calhoun said, earnestly.

"Oh, mother!" cried Laetitia climbing, like a little girl, to her mother's lap and squeezing her around the neck. "Do you, truly? And I won't have to work so hard to—to try to be a success in order to make you proud of me? Oh—oh!"

In spite of herself, the mother's eyes overflowed with tears. She was too happy to speak. And Laetitia had not heard their plotting and planning against her. And it was Tom Davis, after all!

"I've always thought it was an awful thing to be an only child, the one hope of a pair of doting parents—it's been such hard work! And now there will be two of us to make you happy. Daddy—ask Tom to come to dinner tomorrow night that—that you want to show him something—anything to get him here."

"I'll ask him to breakfast, if you say so," laughed the father, wiping his glasses carefully; they had become moist and dimmed.

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An Interruption.

An impassioned oratress had reached the climax of her denunciation of the tyrant sex, when a little man in the corner said he arose to present a question of special privilege.

"Put him out!" shrieked many unfriendly voices.

"State your question," said the oratress.

"I want to marry you," said the little man. "I like your talk and I like your looks. I've got a good house and a 20-horsepower motor car."

"Order! order!" shrieked the audience.

"Let him state his question," shouted the oratress.

"I'm fifty-two, a regular churchgoer, with a good business and $6,000 in the bank," concluded the little man.

"Put him out!" yelled everybody.

"In deference to the popular demand," said the gifted oratress, "I'll have to ask you to wait on the outside."

"I'll wait," chuckled the little man.

Whereupon the oratress resumed.—Cleveland Plain Dealer.

Clergyman Embarrassed.

On a rainy Sunday morning the country pastor on his way to church, thinking to protect his trousers from the wet, had turned them up at the bottom. Upon reaching the church he forgot all about his trousers. His good wife, from her pew, discovered his oversight, and when the plate was passed she dropped a note to the pastor. Thinking the note was a church notice of some kind, he placed it with the rest. Imagine the consternation of his wife and the congregation when the pastor read: "Henry, turn down your pants!"—Judge.

For Sherlock Holmes.

Somebody wondered how long a certain woman who had just left the room had been married.

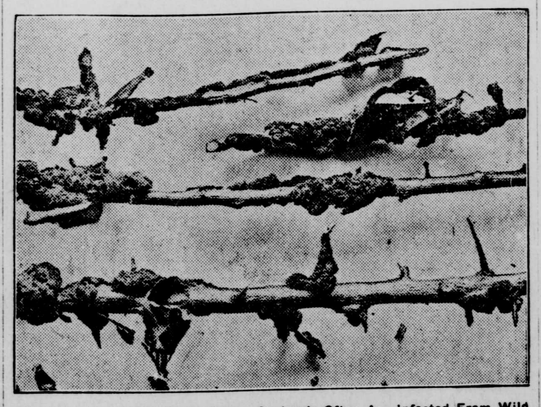
"About 15 years," said the jeweler.

"How do you know?" asked the jeweler's wife. "You never saw her until tonight."

"I can tell by the size of her wedding rings," he replied. "The width of wedding rings changes about every five years. The kind she wears was in style 15 years ago."

DESPITE MANY GOOD POINTS PLUM IS MOST NEGLECTED OF VALUABLE FRUITS

There Are So Many Varieties That Problem of Selecting Those Which Are Best Suited to Particular Soils and Climate Conditions Is Difficult One—Cause of Failures.



Black-Knot on Wild Plum Tree. Orchards Often Are Infected From Wild Plum Trees Some Distance Away.

(By W. MILTON KELLY.)

The ability of the plum to adapt itself to various conditions of soil and climate makes it one of our most valuable fruits. There are many different varieties of this fruit, some of which are adapted to one soil and climate and some to another, so that plums may be chosen that will thrive in every locality in the temperate regions. Certain varieties can be successfully grown in every state. In spite of all its good points, this fruit is sadly neglected; in fact, a good plum orchard is a rarity. The average group of plum trees is merely a breeding place for black-rot; only a few trees ever bear fine and perfectly shaped fruit.

When properly grown and well ripened on the tree the plum is one of the most luscious fruits. As a dessert fruit and for eating out of the hand it is second only to the peach. For canning it has but one superior, the peach, and for making jelly it competes with the currant for first place.

There are so many different varieties of plums that the problem of selecting those which are best suited to particular soils and climate conditions is a difficult one. Many failures are due to the selection of varieties that



One Way to Save Your Injured Trees.

are not suited to local conditions. Some of the old-fashioned varieties are most desirable where they can be successfully grown. They are slow to come into bearing and are more susceptible to attacks of black-knot. The best varieties of European classes are the Bradshaw, Lombard, Italian Prune and Grand Duke. Of the other favorite varieties the Green Gage should not be forgotten. It is an excellent large plum and somewhat later than some of the other varieties. The Yellow Egg plum is another choice variety, but it is comparatively difficult to grow. The Dawson is one of the best market plums and in some sections it is the best variety for home use and for market.

Nearly all varieties of plums bear better crops of fruit when a number of varieties are growing near each other. When the trees are planted in gardens the varieties should be set in close proximity or in alternating rows. When planted for commercial orchards not more than two or three rows of one variety should be planted together. It is important to plant varieties which blossom about the same time and place such varieties together that better results of cross-pollenization may be obtained.

The majority of successful growers prefer to plant one-year-old Japanese trees because they are easier to handle and train in the way they desire them to grow. On the other hand, in buying the European varieties, two-year-old trees usually give the best results. These facts should be kept in mind when buying nursery stock.

Cut back the trees severely before planting. Cut off all of the long roots within eight or ten inches of the main root. Remove all of the side branches and shorten the main stem to about two or three feet in order to secure low heads. Low heads are preferable. Trees pruned in this manner are easier to train in the desired direction.

Plum trees should be trained about the same as apple trees. Keep the center well opened to let in air and sunlight, cut out broken and diseased branches and paint over the wounds caused by pruning. Early in the spring is the best time to prune plum trees, though many very successful growers do considerable pruning during the month of June. When plums are grown on a commercial scale it will pay to introduce a definite system of pruning, but on the average farm it is well to use the apple tree as a guide in pruning plum trees.

On all farms where it is practicable I would advise the planting of plum trees in poultry yards. The poultry will eat up most of the curculios and give the soil partial cultivation by scratching and keeping down weeds. They also solve the fertilizer problem, for the droppings afford an abundance of suitable plant food for the trees. Plum trees and poultry make an excellent combination, both for profit and pleasure. If necessary to apply fertilizers a mixture carrying a fair amount of potash should be used.

The Japanese varieties are less susceptible to black-knot, but they are not immune. Spraying helps to check the disease, but proper pruning will do more to hold it in check. Cut out and burn every black-knot as soon as it is discovered. By persistent effort there will be no difficulty from this source. Spraying with Bordeaux and hand thinning will help to check the brown rot or ripe rot. The plum curculio is considered by many to be ruinous to the plum crop. Some years it greatly reduces the yield, but during the average year it is not a serious menace to the crop. It seldom reduces the yield on trees in poultry yards. The San Jose scale is the most dangerous insect to a plum tree. It multiplies rapidly and trees once attacked are quickly ruined. Experiments show that it may be held in check by the use of the lime-sulphur spray. Plum trees require about the same spraying as apple trees. Good, thorough spraying three or four times during an average season will give good results. Reduce the Bordeaux mixture to half strength for plum trees. Too strong Bordeaux will be injurious to the foliage of plum trees, more especially the Japanese varieties.

MAKING THE HOME GROUNDS BEAUTIFUL

Nothing Will Take the Place of Hardy Shrubs—Toads Destroy Insects.

The Ampelopsis quinquefolia, which climbs by tendrils, is a hardy, fast growing vine, beautiful in green during spring and summer, and scarlet in autumn.

The ampelopsis, which clings by suckering rootlets, and is found plentifully in the woods, is not so rank a grower as the tendril climber, and has closer foliage.

Nothing will take the place of hardy shrubs. Many of the best can be had for ten cents each, mailing size.

Get a plant of Hydrangea paniculata—get several—and give them good treatment. You will like them.

If you cannot get all the things you want this spring, club with your neighbors, each one ordering a different plant, and exchange cuttings and "shoots," next spring.

Bring toads into your garden. They are splendid insect destroyers and are perfectly harmless. By careful experiments, government experts estimate the value of each toad as an insect destroyer at $20.

Birds are likewise valuable when encouraged to nest and feed about the home grounds.

Even English sparrows will eat thousands of noxious insects daily in the garden if they are not continually stoned and shot at.

Keep small dogs and cats from the home grounds and the birds will come. They are more useful than the dogs and cats, and their songs are sweeter.

Sectional Value of Potatoes.

In some experiments made at Cornell university, to test the comparative yield from the stem and seed end of potatoes, it was found that, as an average of twenty-one varieties for two years, the seed end gave a yield of 180 bushels per acre, while the corresponding yield from the stem end was about 151 bushels per acre. It would seem from this that it would be good farming to feed the stem ends to the hogs, and plant only the seed ends.

Finish "Tick" Business.

As soon as the wool is clipped from the sheep, the ticks go for the lambs. If the sheep are dipped, each should be brushed, as some of the young ticks adhere to the old sheep; then, in about two weeks, dip both sheep and lambs. That will finish the "tick" business.

Garden Plan.

In laying out the garden plan to have the rows as long as possible. This will save time in cultivating.

COCOA AND CHOCOLATE

TWO READILY DIGESTED, HIGHLY NOURISHING BEVERAGES.

Have Real Food Value and Should Take the Place of Tea or Coffee for Children — Few With Whom They Disagree.

Of the several beverages used at meals cocoa and chocolate are the two that have food value. Cocoa is the fruit of the cocoa tree, which grows in abundance in the tropical countries. Chocolate is made from cocoa beans by the addition of sugar and some starchy materials.

Cocoa grows in the form of a bean and several rows of these beans are held together in a single pod. When removed from the pod the beans are allowed to undergo a process of fermentation, called "sweating," and are then exposed to the sun to dry in order to develop their fine flavor. Roughly speaking, cocoa contains 22 per cent of protein matter—that is, vegetable meat; 29 per cent. of fat and nearly 39 per cent. of starch.

Together with the sugar and milk used in the preparation of the beverage it becomes a highly nutritious as well as palatable drink, far superior to either tea or coffee. Tea and coffee are wholly devoid of all nutritive substances. They are used entirely for the flavor, and, moreover, they are stimulants, and as such are frequently harmful, while cocoa and chocolate are practically free from any stimulating effects. From what has been said it is easy to see that though relatively cocoa and chocolate are dearer than tea or coffee, yet as foods they are cheaper.

A very cheap form of cocoa is that made from cocoa shells. It is prepared in the usual way, and is nutritious as well as cheap and wholesome. Cocoa is adapted for the use of most people. There are some with whom the beverage does not agree well, and causes indigestion. But this is the exception rather than the rule. Children take cocoa with benefit, and for them it should always take the place of tea or coffee.

Vacuum Clothes Washer.

A vacuum clothes' washer is the newest invention to save labor in the laundry. It operates on the vacuum-suction principle, supposedly releasing the washwoman from the necessity of rubbing the garments. All the clothes to be washed are merely put in the clothes boiler with shaved soap or washing powder and water, and the vacuum washer. When the water reaches the boiling point it is drawn automatically from the bottom of the boiler and forced up in a stream through the clothes.

The vacuum washer is made of zinc which is polished, so that it will neither rust nor corrode. It is in funnel shape, and is made in one size only. This, however, will fit any boiler. It measures twelve and a half inches high and ten inches wide at the mouth, and weighs two and a half pounds. The price is $2.50 without the wash boiler, which must be purchased separately. Any articles may be washed with this device, from fine lingerie to the heaviest linens.

Cheese Salad.

Rub the yolk of a hard-boiled egg smooth with a tablespoonful of olive oil, then add a teaspoonful of salt, one of cayenne, one of sugar and one of made mustard, rubbing each in separately before another is added. Then stir in half a pound of well grated cheese. The cheese here used should be old as possible without being "high." After all these ingredients are well worked together add a tablespoonful of onion vinegar and serve with shredded lettuce or other green salad.

Broiled Neck of Mutton.

Half cook the neck, which is cut in half, of course, in a hot oven, well wrapped in greased paper; then remove quickly from the paper; score down to the bones; fill the cuts with seasoning of salt, pepper and little minced onion and broil until done to your taste. Serve with mint sauce and green peas and dish of curried rice.

Beef a La Waldorf.

One and one-half pounds of beef cut small, three onions cut, half cup tapioca soaked awhile in cold water, one can of peas, half cup bread crumbs, pinch of cloves. Cover with a little water. Cover and bake four hours, then slice raw potatoes over the contents. Cover and bake one hour longer. Salt and pepper.

Puff Ball Doughnuts.

Three eggs, one cup sugar, one pint sweet milk, one nutmeg, grated, enough flour to permit the spoon to stand upright in the mixture. Add two heaping teaspoons baking powder to the flour; beat all until light. Drop by the dessert spoonful into boiling lard. These will not absorb fat. To be eaten warm.

New Kind of Apple Pie.

Stew apple, add brown sugar, butter, cider jell, cinnamon, clove, nutmeg and little lemon, just the same seasoning one uses in mine (meat) pie, and bake with two crusts. I made this by accident one day, intending to add some meat, but the result was so good I concluded to orginate a new pie instead.

To Clean Feathers.

Into a strong paper bag put about one cupful of plain household flour and half the quantity of powdered borax. Shake well to thoroughly mix. Then put the feathers in the bag and shake gently till clean. If very dirty, repeat this process. This is much more satisfactory than using soap and water, as it saves recurling.

Quick Bleaching.

Handkerchiefs and white clothes that have become yellow from use of too much soap, or any other cause, may be whitened in the following manner: After washing let them soak over night in a tub of clear water, to which is added a teaspoonful of cream of tartar. When ironed they will be a pure white.

FRENCH PASTRIES IN DEMAND

First Served by Fashionable Hotels, They Have Been Taken Up by Hostesses Who Are Up to Date.

The increase in the number of good patisserie shops where really delicious French pastries can be purchased probably accounts for the serving of French pastries for dessert at the home table just as they have been served for years in the big hotels and restaurants. There a special boy goes about with a huge silver platter filled with concoctions that make the mouth water and the purse strings open. When the diner or luncher chooses the sort he desires the boy deftly removes it with a wide bladed silver knife. Nowadays the home hostess has the maid pass French pastries at luncheon and dinner. They are passed on a big platter and naturally each guest chooses the particular sort which appeals to him.

Many of them are simply boat shaped shells of puff paste filled with fruit of some sort. Grapes, covered with rich syrup, are sometimes used for filling; and strawberries, luscious and ripe, combined with a syrup, can also be used. Some of the pastries are made in layers of puff paste with an appetizing and delicate cream or almond paste or fruit filling between.

These interesting pastries really help to solve one of the housewife's many worries, for they constitute a dessert which is easily procured and which is a welcome relief from ices and creams and the more usual sweets served.—New York Times.

GET BUSY WITH CHAFING DISH

Many Delicious Concoctions May Be Prepared for the Late or Sunday Night Supper.

A light, but fairly substantial edible, served piping hot, directly from a chafing dish, adds immensely to the informal Sunday night supper. Creamed salmon is delicious and is easy to prepare in a chafing dish. Use the hot-water pan first, brown a little butter and sprinkle crumbed bread into it, turning over until crisp. Set these crisped crumbs aside and proceed, with the blazer pan, to make a simple bechamel or cream sauce, first melting a tablespoon of butter, stirring in a tablespoon of flour and adding a scant cup of milk. Season this fairly-thick white sauce with salt, pepper and a few drops of lemon juice. Stir in a can of salmon and when steaming hot and ready to serve, shake over the top the browned crumbs. The creamed salmon may be served without the bread crumbs, but they add an appetizing flavor, suggestive of the browned crust over a hot dish prepared in the oven.

Cream of Celery.

From the Caterer we take the following recipe, and for family use each can reduce the quantities to suit. Even in using the leaves and poorer parts of one head only the recipes of the best chefs will be a good foundation for experiment and adaptation

Remove the outside stalks from 12 heads of celery, keeping the hearts to be eaten raw. Cut up these stalks in small pieces, wash well, drain and set in a pan with a piece of butter; cover the pan and cook over a slow fire.

When the celery is nearly done, moisten with one gallon of lightly thickened chicken or veal stock, allow to cook for 15 minutes, and then rub through a fine sieve; pour the soup into a clean pan, let boil and clean from scum. Season with salt, pepper and a pinch of sugar, and before serving bind with one pint of cream, six eggs and four ounces of butter. Serve small fried crusts of bread separately.

Instead of Potatoes.

A dietitian, talking with a woman who was lamenting the potatoes cut from her diet list, advised her to substitute macaroni. As this is usually supposed to be fattening, directions for cooking it must be carefully followed.

By boiling the macaroni an hour and a half, the dietitian says, the injurious ingredients are converted into a food that is nourishing, yet without starch. When used in a diet for obesity, it must not be dressed with milk, merely with a little butter, salt and pepper.

The woman thus advised ate macaroni each evening for dinner, instead of potatoes, yet lost 20 pounds in two months.

Jelly Custards.

One scant coffee cup sugar, one-half cup acid jelly, one heaping tablespoon cornstarch, two cups sweet milk, yolks two eggs beaten light, butter the size of walnut. Sift cornstarch and sugar into a bowl, pour the milk over this, beating constantly to prevent lumping, then add the well beaten egg yolks. Place jelly and butter on stove to melt and beat them slowly into the first ingredients. Set on stove and cook until mixture begins to thicken; stir continually to prevent scorching. Pour into a baked crust and make meringue for top of whites. Set in oven for a few minutes until golden brown. It must be perfectly cold before serving.

Spider Corn Cake.

Take one cup of cornmeal, one-half teaspoon salt, mix with new buttermilk till it can be poured from the dish, then dissolve one-half teaspoon of soda in one tablespoon cold water and add to the batter, also one egg not beaten. Beat all well and turn into hot spider which has been well buttered. Put in rot oven and bake till just cooked. It does not get brown on top and is about one inch thick when cooked. Serve hot with butter or molasses. Cut it in wedges like a pie.

Boiled Salmon Steak.

Boil a pint of broth or water with a small bunch of celery, half a teaspoonful of salt, quarter saltspoonful of pepper and a tablespoonful of vinegar. Cut the steaks in suitable pieces and put the fragments and bones in the boiling liquid. Place the salmon in a clean saucepan and strain the seasoned broth over it; cover and let boil briskly for ten minutes. Serve in a deep dish with the liquor instead of sauce. The full flavor and the richness of the fish are preserved in this dish.

COMMERCIAL

Weekly Review of Trade and Market Reports.

Dun's Review says:

"While the business situation throughout the country shows a further slight recession in activity, there appears to be a growing confidence as to the future, and the volume of current mercantile transactions is much larger than is generally realized. It is, moreover, significant that labor continues well employed and that wages are fully maintained. Recovery from Western flood conditions has been rapid."

Bradstreet's says:

"Trade reports continue to present mixed aspects, but when all the primary factors are sifted the week's developments indicate that things have moved forward rather than backward. Thus, winter wheat presents an extraordinarily good condition for this season of the year; other crops are being seeded under auspices that are distinctly more favorable than those of last spring, and in the South cotton planting has progressed in a relatively satisfactory way, with indications favoring an increased acreage.

"Wheat, including flour, exports from the United States and Canada for the week, aggregate 2,628,331 bushels, against 3,543,112 bushels this week last year."

Wholesale Markets

NEW YORK.—Wheat, spot steady; No. 2 red, nominal; No. 1 Northern Duluth, 102⅝ f o b afloat. Bonded wheat: May and July, 103⅛.

Corn—Spot firm; export, 63½c nominal f o b afloat.

Oats—Spot firm; standard white, 41c nominal on track; No. 3, 40½@41; No. 4, 39½@40; natural white, 39@41; white clipped, 40½@42½.

Cheese—State, whole milk, held, white or colored, specials, 17@17¼; do, average fancy, 16@16¾; do, held, lower grades, 13@15½; Wisconsin, whole milk, twins, held, 16.

Eggs—Fresh gathered, regular packed firsts, northerly, 19@20c; fresh gathered, thirds, 16½@17; fresh gathered, dirties, No. 1, 16@16½; No. 2, 14½@15½; fresh gathered checks, 12@15; State, Pennsylvania and nearby, gathered browns and mixed colors, 19½@20½.

Dressed Poultry—Steady; fresh killed Western fowls, 16½@19; frozen turkeys, 15@25.

Potatoes—Steady; Florida, new, white, brl., $2.25@4.75.

PHILADELPHIA—Wheat Car lots, in export elevator, as to location: No. 2 red, $1.03@1.04; steamer No. 2, $1@1.01; No. 3 red, 98@99c; No. 1 Northern Duluth, $1.00½@1.01½.

Corn—Car lots, for local trade: No. 2 yellow, natural, 63½@64c; steamer yellow, natural, 62½@63c; No. 3 yellow, natural, 62@62½c.

Oats — No. 2, 42@42½c; standard white, 41½@42; No. 3 white, 40½@41c; No. 4, 37@39c; sample, 35@36c.

Butter—unchanged.

Eggs—Nearby firsts, free cases, $6.15 per case; do, current receipts, free cases, $5.85 per case; Western extra firsts, free cases, $6.15 per case.

Cheese—Unchanged.

Live Poultry—Steady; ducks, 14@15c; old roosters, 12.

Dressed Poultry — Steady; fowls, Western, choice, 18½@19½c; do, fair to good, 17½@18.

BALTIMORE—Wheat—Spot, No. 2 red and April, 110¼; May, 110¼.

Corn — Contract, 59¼c; steamer mixed, 57¼; no established grade, 56¼.

Oats—No. 2 white, 42½@43c; standard white, 41½@42; No. 3 white, 40@40½.

Rye—No. 1 rye, Western, car lots, 71@72c; No. 2 do do, 68@68½; No. 3 do do, 63@64; No. 4 do do, 61@62; bag lots nearby, as to quality, 55@60.

Hay—No. 1 timothy, $17.5@18; standard timothy, $16.50@17; No. 2 timothy, $16@16.50; No. 3 do, $12@14; light clover mixed, $15.50@16; No. 1 do, $15@15.50; No. 2 do, $11@13.50; heavy do, $11.50@13.50; No. 1 clover, $11@12; No. 2 do, $8@10.

Straw—No. 1 straight rye, $18; No. 2 do, $17@17.50; No. 1 tangled do, $11@12; No. 2 do do, $10@11; No. 1 wheat, $8; No. 2 do, $7.50@8; No. 1 oat, $9@10; No. 3 do, $8@8.50.

Butter—Creamery, fancy, 32@32½; creamery, choice, 30@31; creamery good, 28@29; creamery, prints, 33@34; creamery, blocks, 32@33; ladles, 25@27; Maryland and Pennsylvania rolls 22@24.

Cheese—We quote, jobbing lots, per lb, 16½@17c.

Eggs—Maryland, Pennsylvania and nearby firsts, 18c; Western firsts, 18; West Virginia firsts, 18; Southern firsts, 17. Recrated and rehandled eggs, ½@1c. higher.

Live Poultry—Chickens—Old hens, heavy, 18c; do, small to medium, 18; old roosters and stags, 10@11; spring, 1¼ lbs and over, 30@32; do, 1 lb and under, 28. Ducks—White Pekings 15c; muscovy, 13@14; puddle, 13@14. Pigeons, per pair—Young, 30c; old, 30.

Live Stock

CHICAGO. — Hogs — Bulk, $8.40@8.55; light, $8.45@8.70; mixed, $8.25@8.65; heavy, $8.00@8.55; pigs, $6.60@8.65.

Sheep—Native, $6.00@7.25; yearlings, $6.50@8.00; native lambs, $6.60@8.80.

Cattle—Beeves, $7.20@8.90; Texa steers, $6.70@7.75; stockers and fee ers, $6.00@8.00; cows and heifers, $3.@8.10; calves, $6.50@9.50.

PITTSBURGH. — Cattle — Cho $8.50@8.60; prime, $8.25@8.70.

Sheep—Prime wethers, $7.10@ culls and commons, $2.50@3.50; la $4.50@8; veal calves, $9@9.50.

Hogs—Prime heavies, $8.80@ mediums, $9.05; heavy Yorkers, $ 9.15; light Yorkers and pigs, $ 9.25; roughs, $7.50@8.10.

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