WHAT the FOURTH COSTS US



STARTING OUT TO CELEBRATE — GIRLS ARE MORE SANE — HE LIGHTS HIS LARGEST CRACKER



AFTER THE EXPLOSION

IF the experience of past years is repeated the annual celebration of the signing of the Declaration of Independence this year will cost 200 lives. No more serious results, as far as casualties are concerned, could be expected from a considerable battle. For though the number of dead will be relatively small, the list of wounded will be very large. Probably 20,000 or more will be seriously hurt in one way or another by explosives. Of these more than 100 will lose one or both legs. Nearly 100 boys will receive injuries in the right hand from toy pistols, from which they will die in a lingering and painful manner from lockjaw.

In the palm of the human hand there is a plexus, or network of nerves. When a toy pistol explodes, or shoots backward, as it is always liable to do, the wound inflicted is usually in the palm; there is laceration of the network of nerves aforesaid, and lockjaw is likely to follow.

The estimate of 20,000 wounded does not include the slight-hurt, who will make a much longer list. But taking the figures given, and leaving out of consideration all destruction of property by fire, it would seem that the nation's bill for its Fourth of July celebration is a pretty heavy one.

The property loss by fires due to careless use of explosives, will amount to at least $500,000. Possibly it may run up into the millions, but the estimate here given represents merely an average Fourth of July. People will throw firecrackers into places where they are likely to start conflagration, and skyrockets, which excite such enthusiasm when they go up, have a deplorable way of coming down upon roofs and making mischief.

Then, too, many of the modern kind of fireworks, such as the bombs, which rise 1,000 feet in the air and explode, liberating beautiful showers of varicolored stars, contain considerable quantities of high explosives, and are proportionately dangerous. Only last Fourth of July, it will be remembered, many people were killed and wounded by the accidental setting off of a quantity of such bombs which had been put in readiness for a fireworks exhibition.

Some, probably a dozen, shops that contain large stocks of fireworks will be destroyed by the accidental setting off of the combustibles, incidentally endangering much property in their neighborhood. Few finer and more striking exhibitions in the fireworks line are given on the glorious Fourth than are furnished by such impromptu displays, but they cost a great deal of money.

If grown people are satisfied to risk life and limb in playing with the high explosives contained in many kinds of fireworks, it is nobody's business but theirs. Unfortunately, some of the instruments of celebration placed in the hands of children are loaded with small quantities of similar deadly materials. Naturally, the little ones like best the torpedoes which make the loudest noise, and those are the ones that contain fulminate of mercury (an exceedingly dangerous substance) and sometimes even dynamite.

Just why the police do not take the necessary pains to suppress the sale of such torpedoes nobody can say. To offer them for sale is against the law, but ordinarily the regulation is not enforced, and little Bobby or Johnny walks innocently about the streets on the Fourth of July with enough dynamite in his jacket pocket to injure him seriously, or possibly kill him, if a mischance should set off his package of torpedoes all at once.

Parents are not acquainted sufficiently with the danger that lurks in some kinds of torpedoes. If they were at all aware of it, accidents of the kind would be less frequent, and public opinion would bring about the proper enforcement of the law which forbids the sale of these bombs—for bombs they are, though only small ones. Of course, most torpedoes are entirely harmless; but some of the small ones, round and very hard, about the size of a marble, which go off with a report like a pistol-shot, are in the deadly class, containing as they do fulminate of mercury.

Years ago, as most people will be able to recall, there was a dreadful Fourth of July accident in Philadelphia. A large quantity of torpedoes, of a kind whose sale had been expressly prohibited by local ordinance, was exposed on a street stand, kept by an Italian, on one of the busiest downtown thoroughfares. Exactly what caused it nobody ever knew, but apparently a stone thrown by a boy struck the torpedoes, and all of them went off together. They were loaded with dynamite, and the explosion was tremendous. Seven children were killed, while a number of others were more or less seriously hurt.

A great many of the Fourth of July accidents are caused by children's mischief. A boy will throw a firecracker at a girl, for example, burning her seriously. Then there is the deadly cracker that has failed to explode, and which must be examined and relighted, the consequence being an unexpected report and possibly the loss of an eye. The large crackers, some of which are a foot or more in length, are really dangerous bombs, and should not be put in childish hands. No prudent father would allow his boy to use a toy cannon, with loose gunpowder, which is likely to become ignited with disastrous results. Indeed, the list of killed and wounded would be enormously diminished if parents would take the necessary pains to keep toy pistols, raw gunpowder, and giant firecrackers out of the hands of their children, reserving to themselves also the business of setting off the fireworks in the evening.

If we must have a Fourth of July celebration, let us try to be more sensible about it, and so cut down the number of slain and injured, as well as the serious property loss of bygone Fourths.

Guns and pistols are not suitable playthings for children.

The little boy who picks up his toy gun and playfully says, "I'll shoot you," should be taught that even in play he must not point a weapon at another, for it is in just such ways that respect for life is lessened and involuntary manslaughter is the result.

Thoughtful parents will not give children such toys. It has been the custom for many years to celebrate the Fourth of July with noise and fireworks.

Children did not originate the practice. It is the method shown by their parents, and so each year we have a slaughter of the innocents equal in number to the loss in a great battle, and, as in the days of old, when human sacrifices were laid on the altar, we sacrifice to the nation's glory hundreds of its embryo citizens.

The man who takes his life in his hands and goes to battle for his country's protection gives his life to a worthy cause, but the children whose lives are sacrificed to celebrate the nation's birth have given their lives to little purpose.

Is it not time that parents should think of this subject, and see if they cannot devise other methods of celebrating our national holiday that will not entail such sacrifices of life and property? Is it not time that in an age when peace and arbitration are in the air, and when the great nations of the earth are steadily advancing toward the day when disputes and differences will be settled by arbitration, that we should begin to teach the children higher ideals of patriotism than noise and shooting?

STILL AMONG THE LIVE ONES

Woman's Fear That Husband Had Departed This Life Proved Altogether Unfounded.

"I beg your padon, if I disturb you, sir," she said to the keeper of the morgue, "but my husband has been gone two days, and I fear that he may have been killed on the street and brought here."

"Husband missing, eh?" queried the official. "We may have him in her. What sort of a looking man was he?"

"A short, thick-set man, sir, with side whiskers and two front teeth gone."

"Um. Side whiskers, eh? Two front teeth gone? Was he a man likely to get in front of a cable car?"

"He was, sir. If he thought the car meant to bluff him, he'd stand on the track until he was run over."

"How was he on dodging hacks?"

"He never dodged one in his life. He used to carry half a dozen rocks tied up in a handkerchief, and the hackman who tried to run him down got his head knocked off."

"Been gone two days, eh?"

"Two days and a night, sir, and you don't know how worried I am."

"Yes, I suppose so," absently replied the man. "I wish I could say he was here, and thus relieve your anxiety."

"Then he isn't here?"

"No'm—not unless he shaved off those side whiskers and went to a dentist before he was brought in. I'm sorry to disappoint you, but we are just out of short, thick-set men with side whiskers. One may be brought in any hour, however."

"If not here then, he is still alive?" suggested the woman, as the look of anxiety left her face.

"I should so infer, ma'am—should so infer. In fact, ma'am, I am quite sure your husband is alive and well."

"Thanks, sir—thanks! You haven't seen him?"

"I have, ma'am. Less than half an hour ago he asked me to drink with him in that saloon over there, and from this window you can now see him standing up to the bar, side whiskers and all."

"Thank heaven, and I will go over and take him by the neck, and—and—"

"Glad to be of service to you, ma'am. If I had a short, thick-set man with side whiskers and two front teeth out on a slab inside, I would admit you with pleasure, but as I haven't, you'll have to take up with the live one over there, and make the best of it. Good day, ma'am. Call again if you happen this way, and I may be in better luck."—Philadelphia Record.

Not That Way.

"I heard my husband say the other day there are laws against barkers."

"So there are. The practice is nearly stopped."

"Is it? Just listen to those dogs!"

JUDGED OTHERS BY HIMSELF

Small, Persistent Jibber Imagined Colored Man Had Been Punished In the Customary Way.

There are no negro settlers in the portion of the Ozark Mountains of Arkansas traversed by the St. Paul branch of the St. Louis & San Francisco railroad. Accordingly many children grow to the age when they attend high school before they see a colored man.

Little Johnny had been a resident of Combs, Ark., all his life. He was an adept at fibbing and to break him of the habit his mother painted a little spot on his hand with ink every time she caught him fibbing. The result was that some days he would have several black spots on his hands.

A new railroad is building from Combs south, and some of the grading contractors imported negroes to drive teams. One day Johnnie ran to his mother very excitedly, and exclaimed:

"Mamma, I have seen the biggest liar in the world. His mother must have used a whole bottle of ink on him! Come and see him!"

The mother went to the door and Johnny pointed to a negro driving by with a team of supplies.—Kansas City Star.

Call Me Early.

"Why do you call that drummer the Queen of May?"

"Because he leaves such early 'ills," explained the hotel clerk.

Thinking of Himself.

Two Irish soldiers stationed in the West Indies were accustomed to bathe daily in a little bay which was generally supposed to be free from sharks. Though on good terms with each other, they were not what might be called fast friends.

One day as they were swimming about 100 yards from the shore, Pat observed Mike making for the land as hard as he could without saying a word. Wondering what was the matter, Pat struck out vigorously after him, and landed at his companion's heels.

"Is there anything wrong wid ye!" inquired Pat, feelingly.

"Nothing—nothing at all," replied the other.

"Thin what did ye make sich a sudden retrate for an' lave me?" continued Pat.

"Bedad,' answered Mike, coolly, "I spied the fin of a big shark about 20 feet ahead, an' I thought while he was playin' wid you it wud give me time to rache the shore!"

Suffering Impressions.

"If inanimate objects could feel, photography would be a cruel business".

"Why so?"

"Just think of some of the faces recorded on sensitive plates."

Their Habit.

"Women can get along very well with a comprehensive ballot."

"Why?"

"Because they are used to folding things of a blanket type."

DESSERTS OF FRUIT

THEY ARE EASILY PREPARED AND CONSIDERED HEALTHFUL.

Tendency to Eat Meats and Other Heavy Foodstuffs During the Summer Months Is Rapidly Passing, Says a Writer.

Fresh fruits play an important part in the dietary of people of highest culture and refinement, those who affect beautiful and harmonious simplicity, combined with simple, wholesome and appetizing dishes. They are a delight to the eye, delicious to taste, and easy to prepare in divers agreeable ways.

It is a mistake to regard fruits as mere accessories to idealize an otherwise too-solid and realistic dietary. While fruits differ very materially from such concentrated food as the flesh of animals, they are akin to the cereals and grains, and combined with them will give every element required as building material for the body; and the fact that they are of a lighter, less condensed form is evidence of their superiority over the grosser materials, too rich in nitrogen and flesh-forming elements when consumed alone and in quantities that are in excess of the requirements of the individual.

During the summer, especially, it is very necessary to maintain harmony and a healthy performance of the digestive functions in order to become one of the enviable serene, self-poised individuals so rarely met, but so soothing and refreshing to the overfed, over-stimulated, over-heated, nervous American, who goes on eating the same amount of condensed food, regardless of the season or the physiological effect. In a land where all kinds of fruits are grown in such abundance all the year, it is well that necessity is rapidly increasing their use and proportionately decreasing the supply of animal food, this forwarding the march of civilization more rapidly.

Fruits are no more perishable than meats, and have the added advantage of being easily preserved in many ways, without lessening their dietetic value, though changing some of their most active principles, perhaps. Fresh, uncooked fruits should not be eaten in quantity after a hot meal, and for that reason are better served for breakfast fruit, or at luncheon, when they constitute the principal dish.

At present we have the strawberry, pineapple, grapefruit, banana, orange, and lemon in abundance, and at fairly reasonable prices. As all these fruits have a rich and pronounced flavor, one does not have to go to any great outlay in making a varied number of very dainty and appetizing desserts.

FINDS NEW USE FOR SALT

Woman Discovers How to Make Gas Mantle Lights White After They Have Burned Black.

"I learned a new trick the other day," admitted a man who thinks he knows about all the tricks there are to be known. "I was making a call on a friend whose apartments is fitted with gas mantle lights. The light in the reception room was poor because the mantle had turned black. But my friend's wife knew the secret of turning it back to its original color, and I stood amazed to see her throw salt into the chimney all over the mantle. The salt caused the flame to blaze up all around the mantle and gradually the char disappeared, and the light was as bright and clear as when the mantle was new. That's a thing worth knowing."

Chicken Raviolas.

One pint minced chicken, half green pepper, half medium sized onion and three cloves garlic, all chopped fine. Put three tablespoons butter in a skillet; add the pepper, onion and garlic and fry until it begins to turn yellow, but do not brown. Add one heaping teaspoon flour, one cup milk or meat broth. Boil up, then add the chicken, season to taste and allow to cook until thick. Put in a pan or dish until cool, then mold and place in paste. They may be poached or baked from seven to ten minutes. Serve with cream sauce with Parmesan cheese grated and sprinkled over, or with tomato sauce.

Baked Eggs.

Butter a platter, or similar dish, that will stand the heat. Then break onto it as many eggs as required. Around and between them place a "strip" of thick, sweet cream, dust sparingly with paprika and white pepper, adding salt after they are baked, as it would be apt to curdle the cream if added first. Bake for two minutes. (They will cook more after being removed from the oven.) Are delicious.

Water Lily Eggs.

Boil six eggs 20 minutes, cool in a dish of water, and with a sharp knife cut lengthwise, not quite through, in four pieces. Arrange on dish and pour a hot sauce made of thin part of a can of tomatoes, little onion juice, pepper, salt, two teaspoons flour and one tablespoon butter.

Gypsy Pudding.

Cut stale cake in thin slices, spread them with jelly or preserves, place them in a deep glass dish and cover with whipped cream, sweetened and flavored.

Canned Asparagus.

Wash the asparagus, throw it into boiling water and boil rapidly for ten minutes, put into jars heads up, fill jars with cold water, adjust rubbers and boil one and one-half hours.

For Brittle Nails.

A little vaseline rubbed over the finger nails at night keeps them from being brittle and makes the skin around the roots soft and white.

To Polish Faucets.

Lemon juice will remove tarnish from faucets.

TIME TABLE FOR COOKING

Experienced Housewife Gives Rules for Preparing Fresh Garden Products.

Young fresh garden products require less time for cooking than older ones. One important rule should be followed, namely: When vegetables have been cooked tender, remove from the fire as soon as possible, and remove the water, where there is an excess, as in potatoes and beets. An experienced housewife gives the following time-table for the preparation of vegetables:

Bake potatoes thirty to forty-five minutes.

Steam potatoes twenty to forty minutes.

Boil potatoes (in their skins) twenty to thirty minutes.

Asparagus (young) fifteen to thirty minutes.

Beets (young) forty-five minutes.

Corn (green) twelve to twenty minutes.

Cauliflower, twenty to forty minutes.

Cabbage (young), thirty-five to sixty minutes.

Celery, twenty to thirty minutes.

Lima or shell beans, forty-five to sixty minutes.

Onions, thirty to sixty minutes.

Oyster plant, forty-five to sixty minutes.

Peas, twenty to sixty minutes.

Parsnips (young), thirty to forty-five minutes.

Spinach, twenty to sixty minutes.

String beans, thirty to sixty minutes.

Summer squash, twenty to sixty minutes.

Turnips (young), forty-five minutes.

Tomatoes (stewed), forty-five to sixty minutes.

When vegetables are served with boiled salt meat, they must be cooked in the liquor from the meat after it has been removed.

HELPS IN HOME LIFE.

To remove the tops of fruit jars, wrap a cloth around them wet in very hot water; this will cause the top to expand.

Emery powder will remove the rust stains from steel.

A bottle of lime water and sweet oil, equal parts, mixed, should always be kept at hand in the kitchen, as it is an excellent remedy for burns.

A strong solution of soda and water will remove paint splashes from window glass.

Tea stains can be removed from cups and saucers by scouring with wood ashes.

A solution of salt and water will clean willow furniture. Apply with a coarse brush, and dry thoroughly.

A slate with pencil attached is very convenient to have in the kitchen for jotting down articles needed in the household. If such a memorandum is not kept one is apt to forget when in town the very thing needed most.

Beds should never be placed so that the sleepers will receive the full rays of the sun in the face when awakening. It is better to have the light fall from the side.

A weakening of the nervous system will often cause the hair to turn gray prematurely. Outdoor exercise and freedom from care and worry will frequently restore the color of the hair.

Plenty of pillows of all sizes and thicknesses should be kept in the sick room. A small one rolled hard into a long roll often gives great relief if slipped under the knees.

If kitchen flooors are painted with boiled linseed oil, they are easily kept clean.

Peanut Sandwiches.

Peanut sandwiches are both palatable and nutritious. Peanut butter may be bought already prepared, or it may be made at home in the following manner: Shell and remove the skins from one quart of peanuts. Take out the germ and put the nuts through a meat grinder a couple of times. Add salt if liked, and a little olive oil or sweet cream to make a paste. Spread between thin slices of whole wheat bread.

Washing Clothes.

When washing white clothes that have become yellow the following is very good to whiten them: After they have been washed in the usual way, lay them to soak overnight in clean water, to which add a teaspoonful of cream of tartar to a quart of water. When dry and ironed they look as white as snow.

Banberry Tarts.

One cup raisins, ground; one lemon cut off both ends, ground; one egg; beat the egg and stir all together; one cup sugar; one tablespoonful of flour. Make a rich pie crust, roll out and cut with a pound baking powder can. Put half teaspoonful of mixture in center of each tin can and prick edges. Brush with milk; bake 10 or 15 minutes. Serve two on a pie plate.

Pistachio Ice Cream.

Make a good vanilla ice cream, color the desired shade of green and add before cooking one-quarter pound of fresh pistachios, peeled and pounded gently. Pour in one teaspoon marachino (white or green), one-half teaspoon almond essence and one teaspoon pirsh. Mix well and serve as you do vanilla. Make one quart of the vanilla cream.

Apple Sago Pudding.

Wash a cup of sago and set on the fire with three pints of cold water. Simmer two hours; then stir in one cup of white sugar, one teaspoon of salt and one of extract of lemon. Have ready a deep pudding dish, in which, after it has been well buttered, put as many pared and cored apples as will stand in the dish. Turn over them the sago and bake one hour in a moderate oven. Serve with sugar and cream.

Mock Mince Pie.

One cup vinegar, two cups water (cold), one cup sugar, one cup molasses, one cup chopped raisins, two cups bread and cracker crumbs, one-half cup butter, two eggs beaten light; add one tablespoon of cinnamon, one of nutmeg, just a dash of clove and a little salt. Heat just enough to melt butter. Makes four pies.

EMPTY TOMB AT ST. HELENA

Longwood House, Where Napoleon Died, Is in Ruins and French Ask That It Be Preserved.

Complaint is made in France that the government of the republic is neglecting the house in which Napoleon died and the tomb in which his body was laid at St. Helena before removal to the Church of St. Louis at the Invalides.

In 1858 the Longwood house, in which the emperor lived during his exile, and the plot in the Valley of Geraniums, where his tomb was made were given by Queen Victoria to Napoleon III. for the French government, which desired to maintain them as lasting memorials. But of late years little has been done to preserve either the home or the sepulcher. The building is falling into ruins, the farmers of the neighborhood let their sheep graze in the valley. Visitors are few. It is believed that ere long a storm will wreck the decaying building, and then in all probability the caretaker will be withdrawn and the land abandoned to the farmer and the herdsman.

Sentiment will mourn over such surrender of ground to utility, but it is inevitable. In a world where the palaces of Alexander and Caesar have crumbled into nothingness, there can be no perpetuity for the homes of Napoleon. The Tuileries went to ashes long ago; why save Longwood?

SCALES ON SCALP ITCHED

Muskogee, Okla.—"For more than a year I was afflicted with scalp disease. There were large white flakes or scales which caused the painful itching and my scratching would bring blood and cause sores. My hair came out in large quantities and what remained was thin, dry and lifeless. My temples were completely bare. During this time I tried everything that I thought would help me but nothing seemed to do any good. A friend advised me to try Cuticura Soap and Ointment.

"I bathed with Cuticura Soap and applied Cuticura Ointment. At the end of about four weeks my scalp was sound and well and my hair had thickened up and grown wonderfully in such a short time." (Signed) Mrs. D. W. McClellan, Dec. 16, 1911.

Cuticura Soap and Ointment sold throughout the world. Sample of each free, with 32-p. Skin Book. Address post-card "Cuticura, Dept. L, Boston." Adv.

Nettle Porridge.

Mr. Pepys was regaled with nettle porridge at the house of a friend and found it "very good." The same delicacy is referred to by Evelyn. The nettle, in fact, which the ignorant dismiss as an unpleasant weed, is capable of doing all sorts of things for man. A Scott was able to boast that he had eaten nettles, slept in nettle sheets, and dined off a nettle tablecloth. And it is at this time of the year that we should take our dose of nettles. Spring nettle tops boiled in pottage, according to old authority, "consume the phlegmatic superfluities in the body of many that the coldness and moisture of the winter leave behind."

The nettle is not the only vegetable delicacy enjoyed by country folk which never finds its way to the townsman's table. In Kent, at this season, the early shoots of the wild hop are cooked and eaten as something superior to asparagus. The plant needs searching for amid the hedges, but that, no doubt, adds to its piquancy. Hop hunters, however, have always to remember that the taking of the cultivated plant is a felony.—London Chronicle.

In a Way.

"Do you think it is right to whitewash people?" "Well, it's treating them white."

The things that doesn't concern them are the very things that give some people the most concern.

Those who neglect to make hay while the sun shines can be depended upon to make trouble when it rains.

Small men and small potatoes never get to the top of the heap.

The only way to be perfect is to follow the advice you give others.

HIS HENS SWIM AND DIVE

Fowl Fancier Declares They Also Catch Young Trout and Now Lay Fishy Eggs.

Expert research has disclosed the reason that patients at the Foresters' sanitarium at Rainbow Lake, N. Y., have had to complain of a fish flavor in their eggs.

The institution has its own poultry yard, extending to the edge of the lake, whither the ducks repair for swimming and the hens for drink. Recently the keeper of the hens got up extra early in the morning and was confounded when he saw a dozen of his hens floating on the lake in the midst of the flock of ducks. They were diving, too, and coming up with infant trout, which they brought to shore to devour.

The hennery man, who is also a biologist, says it is a characteristic acquired through long association with the ducks. He will segregate the hens and ducks hereafter, for, although he has no objection to swimming hens, he feels that the flavor of the eggs directly concerns his own reputation.

The Tortures of Prickly Heat and all skin affections are quickly alleviated and in a short time completely cured by using Tyree's Antiseptic Powder. 25c. at druggists. For free sample write J. S. Tyree, Chemist, Washington, D. C.—Adv.

His Guess.

Yeast—"Why do they call a drink a 'ball,' do you suppose?" Crimsonbeak—"Because they come 'round so often, I guess."

For SUMMER HEADACHES

Hicks' CAPUDINE is the best remedy—no matter what causes them—whether from the heat, sitting in draughts, feverish condition, etc. 10c., 25c and 50c per bottle at medicine stores. Adv.

Proof.

"You are not my friend, Wooster." "I am your friend, Biffels. I never say what I think of your neckties."

A Remedy.

"I could not think of taking tainted money." "But couldn't you sterilize it?"

Some men belong to clubs, and others seem to think the clubs belong to them.

AILING WOMEN OF MIDDLE AGE

Mrs. Hilbert Tells of Her Distressing Symptoms During Change of Life and How She Found Relief.

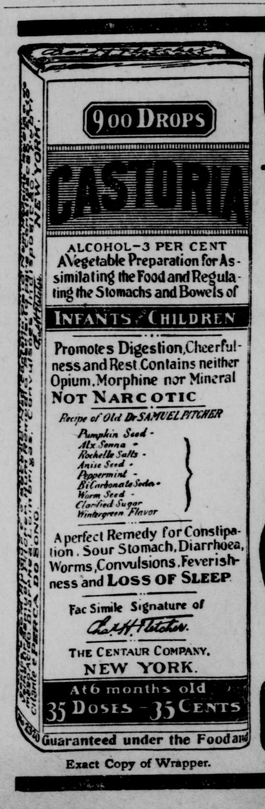


Fleetwood, Pa.—"During the Change of Life I was hardly able to be around at all. I always had a headache and I was so dizzy and nervous that I had no rest at night. The flashes of heat were so bad sometimes that I did not know what to do.

"One day a friend advised me to take Lydia E. Pinkham's Vegetable Compound and it made me a strong well woman. I am very thankful that I followed my friend's advice and I shall recommend it as long as I live. Before I took the Compound I was always sickly and now I have not had medicine from a doctor for years. You may publish my letter."—Mrs. EDWARD B. HILBERT, Fleetwood, Pa.

Such warning symptoms as sense of suffocation, hot flashes, headaches, backaches, dread of impending evil, timidity, sounds in the ears, palpitation of the heart, sparks before the eyes, irregularities, constipation, variable appetite, weakness and inquietude, and dizziness, are promptly heeded by intelligent women who are approaching the period in life when woman's great change may be expected.

Lydia E. Pinkham's Vegetable Compound invigorates and strengthens the female organism and builds up the weakened nervous system. It has carried many women safely through this crisis.



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For Infants and Children.

The Kind You Have Always Bought

Bears the Signature of Chas. H. Fletcher.

In Use For Over Thirty Years

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