PENSION FOR BURR

His Application Found in Musty Records.

Writing as Legible as If Only Month Old and Dated 1834, When the Revolutionary Veteran Was 78 Years Old.

Washington. — The application of Aaron Burr of revolutionary fame for a pension has been unearthed among the musty files of the pension bureau. Secretary Lane has dispatched it to the Smithsonian institution, suggesting that place as the proper depository for such an interesting document. The application is in an excellent state of preservation.

The writing is as legible as if written a month ago, and the paper is still intact. The signature of the applicant is modestly placed in the lower right-hand corner and read "A. Burr." There are four pages of the application, which is dated in 1834, and is closely written on both sides of legal size paper. Therein is set forth that Colonel Burr, the applicant, is seventy-eight years old, and that he enlisted in 1775 at the age of eighteen.

It is further recited that the applicant's first important expedition was with General Arnold on the campaign in Canada. At that time he was aid to General Montgomery, who was killed in the attack on Quebec. Young Burr's next assignment was as aid to General Arnold, who was in command of the invading army at that time. Later he was aid to General Putnam and "was present at the battles of Long Island and White Plains."

The papers also declare that Burr was made lieutenant colonel by General Washington; that his health became impaired and that he made several attempts to resign on that account, and his resignation was accepted conditionally and with protest by General Washington, but before it took effect Colonel Burr was persuaded to undertake the destruction of a British blockhouse on the Bronx river, which he accomplished most successfully, and was then persuaded to forego his intention to resign and continued in active service until 1781.

Among other papers in the file is a copy of a letter to Colonel Burr from George Washington, dated "Headquarters Frederick, 26 October, 1778." The substance of this letter is found in the following quotation:

"You in my opinion carry your ideas of delicacy too far, when you propose to drop your pay while the recovery of your health necessarily requires your absence from the service. It is not customary, and it would be unjust. You therefore have leave to retire until your health is so far re-established as to enable you to do your duty."

KILL 12,910,506 ANIMALS.

There were 12,910,506 animals slaughtered in the federally inspected establishments of Chicago under government inspection in 1912. These consisted of 1,664,613 cattle, 463,750 calves, 4,772,357 sheep, 15,273 goats and 5,994,513 hogs.

The total number of animals inspected in the 790 slaughtering and processing establishments under federal inspection in 226 cities and towns in 1912 was 57,628,491. This is an increase of nearly 5,000,000 over the figures for the fiscal year 1911.

Since 1911 the number of inspected establishments, including meat food factories, has increased from 919 to 940. Of the animals inspected in 1912 cattle numbered 7,245,585, calves, 2,277,954, sheep 14,979,354, goats 72,871 and hogs 33,052,727.

The total condemnations at the time of slaughter for disease or other cause numbered 232,687 whole carcasses and 494,328 parts of other carcasses, or a total of 727,015 condemnations. In addition, nearly 18,000,000 pounds of prepared meats and meat products were condemned on reinspection because they had become unwholesome subsequent to the first inspection.

Chicago, with 12,910,506 animals slaughtered under federal inspection by the department of agriculture, leads in numbers. The other principal points of federally inspected slaughter are in the following order: Kansas City, 5,646,161; South Omaha, 4,609,655; New York, 3,034,685; National stock yards (East St. Louis), 2,966,292; South St. Joseph, 2,671,443; Boston, 1,826,044; Indianapolis, 1,598,503; Sioux City 1,520,607; Buffalo, 1,381,271.

FLIES COST $157,800,000 A YEAR.

Figured out in money, to say nothing of the loss in human life, the cost to the United States annually of supporting its fly population amounts to $157,800,000, say government experts, who have been making study of the results of the germ-spreading activities of those insects.

It is estimated that the fly is responsible for an expenditure of $50,000,000 for the handling of tuberculosis cases, attributable to germs spread by the pests, while $70,000,000 represents the cost of typhoid fever cases originating in the same way.

As a carrier of intestinal fever and summer diseases, and a transporting agency of dysentery, the fly, scientists say, must be charged with an expenditure of $37,200,000 for the cure of these diseases.

Satisfactory results are reported in nearly every city where anti-fly campaigns are in progress. In Washington there has been a noticeable falling off in the size of the pest horde.

Methods of fighting the fly which have been followed in the national capital this summer are indorsed in a bulletin just issued from the office of the state entomologist of Minnesota.

The local plan was inaugurated with a clean-up campaign. Since then the method has consisted principally of bringing to the attention of citizens by means of educational posters, letters and newspaper articles, suggestions for fly eradication that have been tried out with success in various cities.

GENIUS OFTEN A MENACE.

Children of exceptional mental brilliancy are even greater dangers to society than those defective or abnormally stupid. This is the conclusion of Dr. Maximilian P. E. Groszmann of the United States bureau of education in a report made public the other day. The educational expert based his statement on the comprehensive study made in the schools of the United States.

"It is often the exceptionally bright child, or even the genius, whom we find on the wrong side," said Dr. Groszmann. "The stupid and weak-minded criminal is not so dangerous as the clever and intellectual criminal."

As a remedy for the uplift of misguided juveniles the scientist advocates united effort on the part of educators, medical men, social workers, charity organizations, welfare societies, juvenile courts and other agencies. He declares in his report that all of the separate organizations are doing commendable work in this connection, but that joint action is necessary. He also advocates the passage of legislation giving the community the right to direct the educational training of every child.

"WOODROW THE COOL."

These be warm days in Washington, both meteorologically and politically. President Wilson has been in the thick of both kinds of warmth. Yet close observers declare that he has not yet perspired;

Has not been seen to mop his brow;
Has not wilted a collar;
Has not used a fan;
Has not complained of the heat;
Has not once said: "Whew, but it's hot;"
Has not started the air cooling plant under the offices.

All this in spite of the fact that he is the hardest worked man in the United States.

Blighting summer heat has fallen on the white house, but he has resolved to stay "on the job" all summer, to carry out the administration's reform policies.

His bedroom and his office are only a hundred feet apart, so that he is obliged to steal the time if he gets away for a bit of exercise, yet, even at that, he has established a white house record.

He has not even taken off his vest.

He turns on the electric fan in his office and goes on working and weighing 178 pounds without turning a hair.

And all perspiring Washington is wondering how he does it.

SCHOOL FOR CONGRESSMEN.

During the discussion of the tariff bill Representative J. Hampton Moore, a Pennsylvania Republican, delivered his "piece" in the shape of what he called a "tariff primer." He had the clerk read questions and he answered them, incidentally roasting the Underwood measure.

While "Hamy," as Mr. Moore is called by his intimates, was getting along swimmingly with his primer lesson, Congressman Lobeck of Nebraska did his best to make the scene as educational as possible. Mr. Lobeck raised his right hand and frantically waved it in circles.

"For what purpose does the gentleman from Nebraska rise?" asked the presiding officer.

"Please, teacher, may I go out?" was the response, while the house shook its sides laughing.

GODDESS GETS BATH.

The "Goddess of Freedom," the dame on top of the capitol, has received her triennial bath.

For the bathing and painting of the goddess and her approaches and foundations, congress appropriated $16,000. Charles MacNichol, who has twice before washed and painted the great metal figure on the capitol, had the job. It required 240,000 gallons of paint to give back to the goddess of freedom her original color. It took the time of many men several weeks to touch the lady up properly.

Easy Way to Kill Moles.

An excellent way to exterminate moles is as follows: Prepare a small can of calcium carbide, which can be purchased from an automobile or bicycle dealer, open the hole where the mole has been digging and place some of the carbide in it.

Pour two or three gallons of water into the hole and close up the opening. In about 15 or 20 minutes open the hole and immediately ignite the gas formed.

Be careful in lighting the gas. A gas lighter or a match placed in the end of a long stick should be used.

The gas will burn for a few seconds and then it will back-fire in the hole. There will be no more trouble from the mole.—Popular Mechanics.

Not to Be Surprised.

"Dibbs is what I would call a practical optimist."

"How is that?"

"He hopes for the best, but is prepared for the worst."

Out of the Frying Pan.

"When she married, ten years ago, she stated frankly that it was simply to avoid working for a living."

"What does she do all the time?"

"Takes care of seven small children."—Judge.

Pins and Pins.

First Urchin—Dey say pikin' up a pin brings luck.

First Urchin—Nothin to it! I picked up pins in a boilin' alley fer tree weeks, an' den got fired.

A Regular Circus.

"What did you think of the dinner party last night?"

"It was the most daring bareback performance that I ever attended; and as for your niece, she outstripped all her competitors!"—Judge.

Overheard.

Miss Ouldgirl—Now, if I should find a man under my bed, I'd simply tell him to marry me or I'd shoot.

Miss Petite—Then you would simply be arrested for murder.—Judge.

SPARE MINUTE GARDENS FOR BUSY WOMEN



Old-Fashioned Flowers Make Attractive Showing in Window Boxes.

(By LULU G. PARKER.)

These spare-minute gardens, designed for busy women, are not formal affairs, they are border beds about 2 by 8 feet in size and should be planted along the walks, driveways, or fences.

The writer has tried every plant recommended and combined them, as here suggested, with nothing but success.

Get good seed from a reliable seedman. Phlox will not germinate at all unless it is fresh. Cheap balsam seed will produce poor flowers.

Plant tall sorts in a row at the back. Medium sized sorts in clumps of a dozen seedlings or more, and use the low growing sorts for edging.

Any of these little gardens will furnish enough cut flowers for the table, with a few to give away, beside brightening the yard from June until frost.

Five minutes each day or half an hour once a week given up to stirring the top soil and weeding, will be all the attention required after the planting is done.

No. 1. Annuals for a sunny garden with plenty of water. Flowers from June until November.

One packet Cosmos, early flowering, 3 to 4 feet; blooms in July until frost. Start seed indoors and transplant 6 feet apart in the garden in May.

One packet Balsam, 1 to 1½ feet; blooms June and July. Sow in the garden in May—thin or transplant 10 in. apart.

One packet Phlox Drummondi, 6 in. to 1 foot; blooms June and July.

One packet Dahlia, 18 inches to 2 feet; blooms September and October. Start seed in the house, set in garden one foot apart after danger from frost is past.

One packet Sweet Allyssum, 6 in.; June to November. Sow seed in the garden early. This Allyssum will thrive in a damp place as well.

No. 2. Garden in a dry sandy soil. These plants will require no watering during the dryest summer, if weeds are kept out and the soil is mulched with old manure or lawn clippings, or if the plants are set close enough together to shade the ground after July 1st.

One packet Climbing Nasturtium, 4 to 6 feet; blooms July until frost. Set seed 1 inch deep in May.

One packet Nicotiana Affinis, 2 to 3 feet; July until frost. Start in May 1 foot apart.

One packet Candytuft, 1 foot; June and July. Sow seed early in the garden.

One packet Poppy, 1 to 1½ feet; July and August. Mix seed with sifted soil, sow the earlier the better. Firm the soil with a board or the hand but do not cover. Not easily transplanted.

One packet Petunia Dwarf, 6 in.; July to September. Start in the house for early bloom. Grown anywhere. Portulacca (Rose Moss) is another annual for a dry soil. Grows in a sand pile, 6 inches. Sow the seed in middle of May.

No. 3. A handy garden that will bloom the first year with a light strawy winter protection and improve in appearance from year to year. After the first planting they will require only an occasional mulch of old manure. Pull the weeds and thin the plants when they begin to crowd, which will not be before the third spring.

Start all these seeds in the hot bed or a box of fine soil in a sunny window.

One packet Hollyhock, 4 to 6 feet; July to August. Get a single early blooming.

One packet Delphinium (Hardy Larkspur), 1 to 3 feet; June to July.

One packet New England Asters, 1 to 3 feet; July to the end of August. Sow seed out of doors early.

One packet Pompom Chrysanthemums, 1 to 3 feet; October until snow flies.

In October plant bulbs of daffodils, late tulips and crocus in this garden to have flowers from March 15th until November with practically no work.

PROPER PACKING OF IMPORTANCE

Careless and Unfair Preparation Causes Immense Loss to the Producer.

(By M. ROBERTS CONOVER, New Jersey.)

Because of the circuitous route from producer to consumer, farm products actually have a greater monetary value at the consumer's end, although they have greatly deteriorated in quality.

This increase in monetary value is due to the merchant's profits, their cost of handling and the losses which they entail in the decay of the perishable products.

These conditions which decrease the producer's returns and augment the price to the consumer, can only be relieved when a more simple system of transfer from country grower to the city retail buyer has been evolved. These is, however, one source of loss which can, to a certain extent, be obviated; that is that loss of perishable fruits and vegetables which arises from careless packing and bulky packages requiring rehandling of the contents.

Careless and unfair packing by the producer receives retribution more quickly than do the dishonest, scant packages and measures of the middleman—except where special legislation is operating against them.

The man who makes a practice of poor packing quickly undoes himself and makes a great barrier against the future consideration even though he reforms.

Attractive market packages leave the hands of the commission merchant quickly at a good price, while the poorly packed produce lingers and suffers from the delay.

Graded fruits and vegetables in packages of standard sizes makes an immediate appeal to the retail merchant as he can calculate closely his probable returns from the ultimate sale.

Just so with the small packages for the small fruits which contain an amount sufficient for the average buyer. Such can be passed on to the consumer without the repacking that is necessary where a greater bulk of the fruit is massed together.

Potatoes, turnips, carrots, beets and such fruits as apples, pears and quinces so packed and graded that they will keep for several weeks are best shipped in a barrel.

The standard produce barrel, according to the New York state law, must measure 17½ inches, head diameter, 28½ inches length of stave, with the bulge not less than 68 inches, outside measure.

Such a barrel holds three bushels, and when filled with potatoes must weigh 174 pounds.

Canteloupe, egg-plants, peppers, etc., may be shipped in barrels, half barrels, baskets or in peach baskets or crates, as these are frequently retailed by the piece, smaller packages are of no particular advantage.

Crates should measure 12x14x16 inches, and should hold one heaped bushel—40 quarts used level full, for the sale of onions and all produce ultimately retailed by heaped measure.

Berries, grapes, plums and small fruits are bought in small quantities by the consumer, and for these the quart, its divisions and its multiples are in line with the standard requirements.

Apples and pears, for long keeping and long distance shipping, require double headed barrels. Only sound, hard fruit should go into these.

Discourage Cabbage Worms.

We have seen green cabbage worms very much discouraged by the following proces: Sprinkle common wheat flour on the plants, or better, on boards or leaves just under the plants in the evening. When the dew falls a sticky mass is formed and the worm becomes tangled up in this and dies or falls an easy victim to the birds.

Canadian Farm Land.

There were approximately 19,000,000,000 acres of land under cultivation in the prairie Provinces of Manitoba, Saskatchewan and Alberta in 1912. From this area it is estimated that $200,000,000 will be realized by the farmers for their crops.

Disease of Beans.

Anthracnose is one of the worst diseases of beans. It is caused by a fungus, and as a safeguard against increasing its ravages, do not cultivate, hoe or pick beans while the vines are wet. It is most troublesome on wax varieties.

Corn Is Dangerous.

It is said that a hog fed exclusively on corn will starve to death in about 120 days, but no wise farmer is in danger of making the experiment.

Cowpeas Are Hardy.

Cowpeas stand considerable drouth when once they have germinated and the soil is in good condition.

Cause of Bloody Milk.

Bloody milk is due to tiny hemorrages or leakages of blood from the smaller blood vessels in the udder.

Best Flow of Milk.

Usually a cow does not come to her best flow of milk until the third or fourth week after freshening.

MOST NUTRITIOUS FOOD

BUTTER'S USES OUTSIDE OF COMBINATION WITH BREAD.

Should Be Freely Used as a Seasoning and as a Garnishing—Various Flavors That May Be Added as Desired.

The full value of butter, both as an appetizer, as a nourishing article of diet, as a seasoning and as a garnishing, is realized by very few cooks. Butter is really one of the most valuable foods in the larder. It is not merely to spread chunkily on bread—although it is good enough there; it should be made an interesting part of the meals at which it is served.

In middle class French families the real value of butter is better understood than it is here. Every morning the butter is left at the door, just as the milk is; and it is fresh, creamery butter, too, for the most part—always fresh instead of salt. The butter is then chilled and shaved into wafer-like strips for breakfast, to be eaten with the rolls that form the body of this meal. At luncheon butter is frequently served—always daintily—with bread and radishes, or some other side dish, as an appetizer. Then, eaten slowly, its goodness can be appreciated.

If the making of butter pats or molds is a burden, try making them only once in three days. Keep them in a bowl of ice water in the refrigerator, and they will retain their shape even in the warmest weather. It does sometimes seem troublesome for maid or mistress to have to spend five or ten minutes before each meal making butter pats; but fifteen minutes once in two or three days will be enough for the making of many molds, since the utensils and materials need only be got out once, and since a certain deftness comes with repeated making, and the second score of butter balls can be made in half the time it took to make the first score.

The small wooden molds are easier to manage than paddles, and surely prints of butter from the molds look and taste as well as balls of butter formed with the paddles. To manage the molds, wash them in ice water, and then stamp the butter out carefully, taking care to push the bottom of the mold as far out as possible before removing the print. The butter should be cold when it is printed.

Horseradish butter is good with cold meats and it is also delicious to use when making meat sandwiches. To make it, cream two tablespoonfuls of butter, add two of freshly grated horseradish, a tablespoonful of thick cream and half a teaspoonful of lemon juice. Keep it on the ice.

Maitre d'hotel butter is used to spread over broiled steak or fish. To make it, cream two tablespoonfuls of butter, add slowly a half teaspoonful of salt, an eighth of a teaspoonful of white pepper, a tablespoonful of lemon juice and the same amount of minced parsley.

Parsley butter can be used with vegetables. To make it cream three tablespoonfuls of butter and add a tablespoonful of lemon juice, the same amount of minced parsley and half a teaspoonful of salt.

Scalloped Apples.

This pudding is a prime favorite with the younger members of the family. To each cup of finely chopped sour apples, add a cup of fine bread crumbs, two tablespoons sugar, a little cinnamon, grated lemon rind or nutmeg and a tablespoon of butter. Spread the apples upon the bottom of a buttered pudding dish, then a little sugar and flavoring and a few bits of butter, then bread crumbs, then apples again and so on, until all is used, crumbs being placed on top. If the apples are not juicy, add three tablespoons of water. Cover the dish and bake three-fourths of an hour, then uncover and bake 15 minutes longer, and send to table in the same dish.

Latest Tea Room Salad.

On a border or bed of lettuce hearts was placed an artichoke bottom. Two short tips of asparagus on opposite sides of the artichoke. On the artichoke between the asparagus a generous spoonful of cooked French beans or flageolets. A good tablespoon of stiff mayonnaise on these and half a French endive, shredded fine, set in the dressing; the halves of one small, but at the base on opposite sides, and the sieved yolk of a hard-boiled egg sifted over the whole. Served with a rasped roll or brown bread and coffee.

Cleaned Weekly.

Once a week the refrigerator should be washed and aired. Place the food under cover, remove the racks and wash them in hot, soapy water; a few drops of ammonia in the water is desirable. For the corners a diluted solution of copper sulphate is good. Oxalic acid is sure to remove any rebellious spots. In washing out the food compartments do not forget the inner side of the door or the ceiling. Wipe all dry and leave open to air while you are cleaning the ice chambers.

Chicken Salad With Almonds.

Cook chicken until tender. When ready to take from fire there should be one quart of stock left. Cut the chicken meat and three stalks of celery into small bits. Prepare half a pound blanched almonds, cutting each kernel lengthwise into two or three pieces. Mix all lightly together, and add enough cooked dressing to season well. Serve on lettuce leaves with mayonnaise dressing.

To Launder Handkerchiefs.

A sheet of glass large enough to hold two handkerchiefs on each side is a convenient article to put in the trunk. It can be easily exposed to light and air and irons handkerchiefs far better than a windowpane or mirror.

Have Fine Flavor.

To give potatoes a flavor add half a teaspoonful of sugar, as well as salt, when boiling. This does not make them too sweet, but gives a delicious flavor.

WORTH SPENDING TIME OVER

Now That the Season of Fruit Is Here, Put Up These Delicacies for the Winter Days.

Sweet Apple Pickles.—Make a syrup with three pounds of sugar and one pint of vinegar, and while it is heating put in about a teaspoonful each of cloves and allspice and a stick of cinnamon broken in bits. When the syrup boils up well, put in seven pounds of good cooking apples, pared, cored and cut in quarters. Turn them over gently with a wooden spoon, being careful not to break them. Cook until you can penetrate with a fork and then turn into jars. More apples can be added from time to time, if you have them in a stone crock, until the crock is full. These will keep for a year.

Spiced Pears.—Take seven pounds of fruit, one quart of vinegar, three pounds of sugar and a tablespoonful each of cloves and stick cinnamon. Put the fruit, sugar and spices in jars in layers, and let stand over night. In the morning drain off the juice and let it boil up, then pour over the fruit. Report this process, and on the third morning add vinegar to the syrup, and cook until the pears are transparent and can be pierced with a fork.

Spiced Plums.—For the syrup allow one pound of sugar to each pound of fruit and a scant pint of vinegar to every three pounds of sugar. To each peck of plums allow one tablespoonful of ground cinnamon, one of cloves, one of mace and one of allspice. Prick each plum well with a darning needle, add the spices to the syrup and pour the syrup, boiling hot, over the plums. Let them stand three days, then skim out the plums and boil the syrup down until quite thick, so there will be just enough to cover the fruit. Pour hot over the plums. Set away in a stone jar with paraffin paper over the top.

FOR THE WINTER BREAKFAST

Orange Marmalade and Conserve, Put Up Now, Will Be Appreciated in the Cold Weather.

Here is an improved method of preparing orange marmalade, which is as delicious as it is simple. Pour boiling water over six oranges and three lemons, leaving fruit whole, and let stand over night. In the morning put fruit through food chopper, being careful to save all the juice. Pour nine large cups water over this and let simmer one hour. Drain through colander, pour juice over 12 cups sugar, stir and boil ten minutes. Then add pulp and boil down to the consistency desired. Just before taking from fire add one cup walnuts.

Conserve.—Wash well six pounds rhubarb and cut into inch pieces. Cut four oranges and four lemons into thin slices. Put four large cups sugar over all this fruit and let stand over night. In the morning add four more cups sugar and boil until like jam. When done add one cup chopped walnuts.

Rhubarb and Strawberry Jam.—Take one quart each rhubarb, strawberries and sugar. Mix well and place at once on fire and cook till thick as you like it. Add nuts if desired.

Fish Croquettes.

Take two cups of cold salmon, two tablespoonfuls of butter, three tablespoonfuls of flour, one cup of milk, one cup of peas, three tablespoonfuls of cream, add salt and mustard.

Free the salmon (either cold boiled or canned) from bones and break it into small pieces. Season it with a dash of salt and mustard. Cook one tablespoonful of butter and two tablespoonfuls of flour together and add to the hot milk, boiling this until it is thick and creamy. Add to the salmon and set away to cool. If the mixture is not salty enough add more seasoning. Heat one cup of canned peas with one tablespoonful of butter, one of flour and the cream. When the salmon mixture is cold and firm mold it into round, flat cakes. Put a spoonful of peas in the center of the cake, cover with another salmon cake, press into a ball, egg and crumb and fry in deep, hot fat.—Pictorial Review.

Hint for Users of Lamps.

If you use lamps—and many of us do, even in these days of electric lights—here is an idea that will prove helpful when you find that the chimney has cracked and you have no extra one on hand. The defective chimney may be made to last over by "saddling" one side of the top with a wire hair pin before lighting the lamp. Such a device has been known to keep a damaged chimney from breaking during an entire evening, although when it was taken off the next morning the chimney came away in two pieces.

Cabbage German Style.

Soak one quart red cabbage, sliced thin, in cold water 20 minutes. Then drain, put in stewpan with two tablespoons butter, one teaspoon salt, one tablespoon chopped onion, a few gratings of nutmeg and a sprinkle of cayenne. Cover and cook until the cabbage is tender. Add two tablespoons vinegar and half a tablespoon sugar, and cook five minutes.

Household Reminders.

Milk that has changed slightly may be sweetened for use again by stirring in a little soda.

Salt fish are quickest and best freshened by soaking them in sour milk.

A very good cement for iron can be made from equal parts of red and white lead, mixed into a paste with boiled linseed oil.

Maitre d'Hotel Butter.

This is made by working one-fourth cup butter till creamy, then add one-half teaspoon salt, one-eighth teaspoon pepper, one-half teaspoon chopped parsley, then one tablespoonful lemon juice and one tablespoonful Worcestershire sauce. This may be served hot or cold as desired.

Baked Peaches.

Peel ripe peaches, put them in a pan, sprinkle generously with sugar, add a few drops of lemon juice, nearly cover with water and bake in a slow oven about two hours.

USES PECULIAR TOOLS

PHILADELPHIA DENTIST ALSO HAS UNIQUE PRACTICE.

Called Upon to Alleviate Pangs of Toothache Among Denizens of the "Zoo," He Is Not Envied by the Profession.

"Tom Manley, dentist. Office, Philadelphia Zoo. Teeth extracted from elephants, giraffes and boa constrictors; rhinoceros horns removed; wild hog tusks filled."

This card is inserted without charge, says the North American. In the first place, Manley holds no degree of doctor of dental surgery, so the zoo is violating no professional ethics in disclosing his methods. In the second place, he will probably get no trade boost from his advertisement. One peep into his office and laboratory, where forceps are two feet long and as wicked looking as a guillotine, would be sufficient to frighten away the biggest bravest iron-jawed patient in Christendom.

No shiny looking knives and drills in Manley's kit. When he tackles an aching tooth he arms himself with a saw, a chisel, a hammer and plenty of rope. You have to see the two-foot forceps to understand the meaning of the rope. You have to see Manley, who isn't really a dentist, but head keeper at the zoo, at work on a three-pound tooth to understand the meaning of everything.

The other day the zoo's big boa constrictor got the toothache. Manley decided the tooth would have to come out. One of his assistants threw a hood over the snake's head, and ten men pounced on the reptile's body.

The big boa squirmed and wriggled. Its tongue shot out and in like lightning and the snake hissed and spat. The assistants tightened their grip, and Manley entered the snake' cage, his hands covered with a pair of thick leather gloves. Manley had no way of knowing which tooth ached, and he intended to take no chances. So he took a long piece of steel and began tapping all the teeth in the snake's mouth.

It didn't take long to find the sensitive tooth. Manley placed a piece of burlap bag over the tooth and gave the bag a long pull. The tooth came out and another one with it.

After the snake was placed back in its glass cage Manley, well satisfied with his work, told about some other big operations he had performed.

"Some time ago a hippopotamus broke a tooth," he said, "and we decided to take out the piece that remained in the animal's mouth. We threw the big ropes about the hippo and dragged it to the bars of the cage. There we pried open the animal's mouth and went to work with a pair of our long forceps, like you see there on the wall.

"Those forceps are strong enough to pull a railroad spike, but we had to take three grips on that tooth before we could remove it. The piece weighed three pounds. That big hippo was so all-fired mad when we had the tooth out, that he charged again and again against the cage bars with such force that several of them were loosened and bent.

"Come out some time and watch us tackle a giraffe with a ladder. It's like fighting a third-story fire."

"How do you handle an alligator?" he was asked.

"Excuse me," said Manley. "That's one animal I don't care to try."

Butcher Wouldn't Believe It.

Health Commissioner F. A. Kraft of Milwaukee tells a good story on a Sixth ward butcher, whose market is one of those that worry the chief food inspector into sleepless nights and who was cited to appear before the health commissoiner. He was told that his market was a disgrace to the neighborhood and his methods too filthy to tolerate. Prosecution and a probable fine was suggested.

After voluably protesting his good intentions and promising improvement, his eyes, according to Doctor Kraft, fell upon a picture of a model butcher shop erected by a North side butcher. The man studied the picture critically, and not without reverence for some time.

"Study it," finally said the commissioner. "You need the example."

The butcher showed some bewilderment, then said slowly:

"Ya-as; vot iss it?"

"What is it! Why, what do you think it is?"

"Oh, I think maybe it's a church."

Kipling as an Actor.

A bibliophile took from a morocco portfolio a yellow but well-preserved copy of the "Allahabad Pioneer." He said:

"This paper is valuable because it describes Rudyard Kipling's first and only essay at acting. It was in 1884—you see the paper's date, Jan. 17, 1884. And here is what the Allahabad editor says of Kipling as the villain in 'Plot and Passion,' a melodrama:

"'Desmarets (Mr. Rudyard Kipling) smiled and was a villain of the more pronounced type. To my thinking he overdid some portions of the business, notably a certain devilish delight over the fall of Mme. de Fontanges in the third act. He showed, however, an undeniable talent for acting, much power of facial expression and an enormous pair of top boots, into which from time to time he almost disappeared.'"

Made Him Cautious.

A lawyer tells the following story concerning a client, something of a wag in his way, with whom he had long kept an account. When the latter was finally made up the bill, mostly for trifling services, covered several yards of foolscap, as the items enumerated the most minute details.

When the client came round to settle he refused to enter the office, but stood in the door, and, holding one end of the bill, unrolled the voluminous document in the direction of his legal adviser, with the request that he would receipt it.

"Come in," said the lawyer, in his most cordial tones.

"No, thank you," replied his client; "you'd charge me rent if I did."

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