MME. CURIE'S BOOK.

Mme. Curie, the discoverer of radium, has written a book. It contains the life of her husband, her own autobiography and an account of her travels in America.

This book, entitled "Pierre Curie," is a contribution to literature—to life itself. Mme. Curie was very reluctant to write it, and consented only when historians and fellow scientists insisted there was an obligation upon her to make this record. It is told simply as her own years have been lived.

France has recently celebrated the silver jubilee of the discovery of radium. The French Government authorities have taken up the question of a pension for the little woman who gave this priceless element to the world. This is only one of the many tributes paid to Mme. Curie.

The Noble prize was awarded to her twice. University degrees and scientific societies have given her their highest honors. But the one thing in life she has desired most—next to the welfare of her children—has been a properly outfitted laboratory with radium to work on, so that she might continue her scientific experiments for the relief of suffering humanity.

In 1921 the radium was presented to Mme. Curie by the women of America. Also, some instruments and machines were given by Americans at the same time. But in general equipment the laboratory is still far below the standards of American universities.

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SAVE TIME IN COOKING.

When cooking squash or pumpkin, wash the vegetable, remove a piece from one end and scoop out the seeds and pulp. Then put half a cup of water in an ordinary tube cake tin and place the pumpkin or squash in it to bake, with the cavity of the vegetable over the tube. This method of cooking squash and pumpkin conveys heat and steam through the vegetable, thereby cooking it quickly. The skin can then be peeled off.

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MUMMIFICATION.

Mummification is undoubtedly one of the chief features of the later Egyptian culture-complex, but this hardly warrants the assumption that the bodies found in Kentucy caves were those of Egyptians or Africans.

The argument advanced in support of this hypothesis is faulty. The quite common people of the Nile valley have left no monuments behind them; whether their dead were preserved or not is an open question. The kings and priests alone have left memorials and each individual poobah had his own tomb upon which he lavished tender care during his lifetime.

Niche burial is not an outstanding feature of the Egyptian method of disposal of the dead. It still finds favor among certain tribes of Australia and the ascetic castes of India, to mention but two out of many instances.

Mummification was practised until recent times by the Torres islanders, just north of Cape York, Australia. Specimens are preserved in the Sydney museum. The Khasoi chiefs of Assam are embalmed; in Ceylon this practice endured until the 18th Century; it is common in Burma; well-preserved mummies have been found in the Canary Islands; the Incas were acquainted with the custom.

A vast body of well-authenticated evidence is growing up which tends to show that a race of voyagers traveled far and wide from the ports of the Red Sea and the Persian Gulf about 2000 B. C. in search of precious metals and stones. They must have traveled in small bands and few women went with them, if any. Wherever they settled they intermarried with the indigenous population. The descendants, knowing nothing of Egypt, having few of the physical characteristics of its people, nevertheless acquired their forbears migratory tendency and seem to have reached South America where they implante dmany elements of the magalithic culture.

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REMOVING TATTOO MARKS.

The removal of such marks is painful as well as expensive. One method is to tattoo milk over the tattoo design with a set of bunched needles. This is not very satisfactory, as the desult is apt to be blotchy and the tattooing may need two or three repetitions of the treatment before the skin is clear.

Another method involves the gradual eating-away of the epiderims with some acid preparation. arious surgeons in the country will undertake the small operation at a price.

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FOODS FOR A MARCH APPETITE.

This month sees the end of grapefruit. No matter! Canned grapefruit sections are now to be had that will very well take the place of the fresh fruit in fruit-cups and salads. For these dishes the canned preparation may be welcome even in the grapefruit season, for the task of removing the thin white membranes from the grapefruit sections has long been an irksome one.

Then apples will soon be done; and another breakfast delicacy, the baked apple, will pass for a time. To prevent this misfortune, baked apples may be canned in the home. Plenty of empty jars will be available at this season. The process is easy: Simply bake the apples as usual, pack them in clean hot sterile jars. Take some care that the apples are kept as whole as possible. Rhode Island Greenings and Baldwins are good varieties for baking.

Perhaps you've had some turnips or onions in the cellar? If they have felt the coming of Spring and have put forth tenter, green young sprouts, cut them off and use them in salads.

In cooking stewed prunes you probably improve them by adding a dash of lemon-juice of a slice of lemon. Just for a change, try a bit of tart apple instead of the lemon. It's merely that a sharp flavor is needed to offset the mild and natural sweetness of the prune. However, with lemons or with out, with apples or rhubarb or alone, don't, with the passing of winter and the coming of the fresh fruits, neglect prunes. They still have a mission to perform in your food life.

Are you already looking forward to the maple season, and have you planned your favorite maple desserts to serve the family? Sometime when you are just "too tired" to fuss with an elaborate dessert, try giving them a piece of fresh bread cut about an inch thick and two or three inches square covered generously with fresh stirred or shaved maple sugar and served with thin cream. It will satisfy the family as well as yourself.

Spring lamb is one of the delicacies of this season. Why so few people really care for mint sauce with lamb is often the talk of the table. It may be because dried mint is often used instead of fresh mint, which should be available at every good butchershop. Two tablespoons of fresh chopped mint, a tablespoon of sugar, two of vinegar and six of water heated (never boiled) until sugar is dissolved makes a good mint sauce.

This is a good month to put the canning equipment in shape, order new supplies and plan the summer's canning.

As soon as the first daffodils appear, have some for breakfast—a few in a low bowl as a table decoration, of course. But even though not edible, they will have a tonic effect on the well-known jaded appetite of Spring.

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