

TOPICS OF THE TIMES

Sir Thomas Lipton goes on hoping in the blandest way.

A conductor wooed and won a lady in two minutes. A limited courtship.

It beats all how the cost of living does go up. Even Panama Canals are \$200,000,000 higher.

Castellane wants "to control" his sons. Hope they make him do the same thing to himself first.

Eating a six-foot pie such as President Taft lost on the way, must be something like biting into a bass drum.

Kentucky takes occasion to report the largest tobacco crop in its history. That's how Kentucky is plugging along this year.

"Roosevelt bags four elephants," says the headline. After which he probably slung them over his shoulder and stalked vigorously into camp.

The three sons of Count Boni de Castellane have been turned over to the care of the State. They were lucky boys to get away from both their parents.

The football reformers are beginning to gather, and we may expect soon to hear of reforms that will make the game as innocuous as billiards—until the next season opens.

At Upper Sandusky, Ohio, a man has been granted a divorce and \$100 alimony. Can anybody continue to doubt that woman is getting her rights in this country?

A British museum commission reports that Congo cannibals are very polite. They may be, but we do not care to associate with them because of the way in which they get their living.

A Washington judge declares that mothers-in-law are a much-abused class, and that many things said of them are slanders. Would he attack the very corner-stone of established American humor?

The historic instance when "parallel-opipedon" was used as a crushingly opprobrious epithet is recalled by an incident in a Southern city. A stranger in town was arrested for insulting a policeman to whom he had laughingly referred as "a walking encyclopedia."

Preparations are already being made for the reception of Roosevelt when he visits the capitals of Europe, and it is predicted that his welcome will beat anything that has ever hitherto been accorded to any monarch or president. It will be a stupendous triumph for the frock coat and the silk hat.

The railroad, whether it wishes it or not, holds different ground in the public regard from that of any other industry. It is a public service corporation, deriving its right to run trains, carry passengers and earn dividends from the people themselves. It cannot shut its doors behind the stone wall of secrecy. Much has been given to it, and much is expected of it. And in any event it cannot rightfully claim to be immune from discussion of the freest and fullest sort. If a railroad's operations are to suffer because the public is informed of them, those operations ought not to succeed.

Engineers who have been at work for a year planning an irrigation system for Mesopotamia have made their report to the Turkish government. They propose the building of a series of dams in the Euphrates and Tigris rivers to control the floods and impound the water for the irrigation of what was once the granary of the ancient world. They estimate that an expenditure of ten million dollars would produce so great results that it would earn an annual profit of nearly 20 per cent, and that if Mesopotamia were connected with the Mediterranean by rail, it would become one of the most prosperous districts in Asia. When the country was thickly inhabited, it was irrigated, but in the centuries since then engineering methods have improved so that water can be distributed much more successfully than was possible in ancient times.

The habit of reminiscence is a symptom of advancing age, and common to men and women of every time; but it is perhaps more fascinating to the elderly of to-day than to those of any previous generation. Such wonders as they have seen come to pass! The village life of twenty years ago has been revolutionized, at least for the women. In that day, when one wanted a friend-

to visit with a neighbor, the loan of a recipe, or advice about the baby's cough, one put on one's bonnet and shawl and went to her house. Now we take down a telephone receiver for our talk. Moreover, the bonnet and shawl have given place to hat and coat. In 1889, when one journeyed to the city for a day of shopping and pleasuring, it was a long-anticipated and considered matter, involving the family horse and phaeton or a horse-car, then a slow-moving railway train, connecting with another horse-car. Now trolley, "electrified" railroad and automobile whirl us from village to city and back again before our mothers would have made up their minds for the trip. Twenty years ago "getting dressed" was a simple matter, requiring no help beyond a word of friendly criticism from daughter or husband. Now the services of daughter or husband, or both, must be enlisted, and it is currently reported that the village old maid who lives alone has to go to a neighbor to be "hooked up" every afternoon! We need not walk to the postoffice, since our letters are dropped at our doors, nor to the market, since the telephone takes our order, nor even to church; for the sermon and the music may come to us over the wire. Yet we were never so busy with gadding and going. Will the advent of air-ships complicate still further the life of the twentieth century? Or shall we presently be able to retire at will into the calm of the Fourth Dimension, and take there the rest cure which is becoming a necessary antidote even for village life?

The Secretary of Agriculture sings a song of billions and of dazzling prosperity. But he has in mind the proper uses of prosperity. He says: "Year by year the farmer is better prepared to provide the capital and make the expenditures needed to improve his agriculture and to educate his children for farm life and work." Let us suppose that the farmer has the capital and then let us see how his children are to be educated. The Secretary's report shows that opportunities are offered them in abundance. States are now vying with one another in their support of agricultural schools and colleges. "Several of the biennial State appropriations for these institutions have approached or passed the half-million mark, notably in Montana (\$487,000), Pennsylvania (\$526,000), and Kansas (\$671,000). The growth of the agricultural college is also indicated by the number and character of college buildings completed during the year. Among the more important of these were the following college buildings: Georgia, \$100,000; Iowa \$400,000; Maine, \$50,000; Michigan, \$175,000; Missouri, \$100,000, and Montana, \$80,000. Wisconsin has completed a \$75,000 live stock pavilion and California has started work on a \$200,000 agricultural building." East, west and south these investments are made, and the study of agriculture is being introduced into high schools and elementary schools. There are extension courses, boys' and girls' clubs; there are movable schools and farmers' institutes for adults, and connected with the entire educational system are the experiment stations. If the farmer encourages his children to seize their opportunities they should see that there is much more to excite an intelligent, studious, scientific interest in the work of the farm than can be found in by far the larger part of the work that is done in cities. And farm life now is by no means a life of deprivation. It has the modern conveniences, enjoys, as a matter of course, what were considered city luxuries a few years ago. Surely farmers' children should remain on the soil whether city men return to it or not.

Vision of Animals.

Naturalists attached to the Zoological Park at Washington, according to the Shooting Times, have concluded some interesting experiments to test the vision of certain animals. Crocodiles cannot distinguish a man at distances exceeding ten times their length. Fish see for only short distances.

The vision of most serpents is poor, the boa-constrictor, for instance, being able to see no farther than one-third of its own length. Some snakes see no farther than one-eighth of their own length.

Frogs are better endowed with sight, for they can distinguish objects clearly at a distance of twenty times their own length.

The hearing of nearly all reptiles is even worse than their vision. Most of them are quite deaf, especially boa-constrictors. The phrase, "deaf as an adder," represents the careful observation of our forefathers.

Invariable Regret.

"Does your husband enjoy a horse race?" "No," answered young Mrs. Torkins. "If he wins he is sorry he didn't bet more, and if he loses he is sorry he bet at all."—Washington Star.

When a girl's pocketbook looks fat and bulky, you can bet she has her handkerchief in it.

REAL MERRY WIDOW

SHE RECEIVED 1,001 MARRIAGE PROPOSALS BEFORE WEDDING.

Newspaper Picture and Story of Her Beauty and Homestead in South Dakota Went Broadcast and Proposals Poured In.

Seattle, Wash.—There is a story of a real merry widow and exactly 1,001 men. Each and every one of the thousand and one begged for a chance to marry her. The one thousand and first man is the lucky one, and the wedding will occur shortly.

The merry widow—she is also young—is Mrs. Rilla May Dike, a 'phone operator. It is questionable if Mrs. Dike ever saw a single one of the 1,000. But that did not detract from the ardor of their love epistles. They wrote from the north and south, east and west. They were old and young men, tall and fat. All sent their pictures, a full bushel basket. They kept up such a bombardment of the pretty little widow that she was forced to leave her claim in South Dakota.

Mrs. Dike was formerly an Iowa girl—Ottumwa being her home. Three years ago she married and with her husband went to South Dakota. He was killed in a wreck and Mrs. Dike bravely faced the world and took up a claim.

She called her place Ottumwa and it is still known by that name in South Dakota. At the state fair in Huron in 1908, Mrs. Dike was awarded the prize for being the prettiest young woman in the state. Newspapers then devoted columns to her photo and beauty and that was the beginning of the worst.

At first letters came by twos and threes, but finally the rural delivery man had to put on an extra mule to aid in hauling the mail out to Ottumwa. There were letters—fat ones, too—photos, pictures, boxes of candy, dress goods, articles for the toilet, perfume, plumes, hat pins, ribbons and pet animals.

Mrs. Dike has a bungalow on her 160 acres. There she opened and read every one of the proposals. Did she file them carefully away, tied in pink ribbons? Not Mrs. Dike.

Her house needed papering. Nothing would better serve for the purpose than a ton or two of love letters. Mrs. Dike plastered the walls and the ceilings and used the photos for roofing, and with the surplus built a chicken corral. Over all she pasted this large sign:

"Love letter shack. Paste new proposals on vacant space."

Mrs. Dike was literally driven off her claim. She came to Seattle early this year and found employment. There, however, her beauty attracted other wooers, and though she fought them off with her rugged South Dakota experience, she at last fell victim to Cupid and a Seattle business man won her hand.

At one time Mrs. Dike had 1,000 proposals; now the number is 1,001. And that one makes all the difference in the world.

TO TAKE GIRLS TO THEATER

Washington Managers to Provide Carry-alls for Young Women Who Have No Escorts.

Washington.—Washington theater managers are going to fix it so that young women can go to the theaters without escorts. It is not certain, yet, how the girls are going to like it, but the escorts think it is the greatest idea that was ever conceived.

The managers have made up their minds that they are losing a lot of money because custom decrees that a young woman shall not go to the play unattended and also because the young men do not buy tickets for two as often as the managers would like. Therefore, they are going to call around and haul the women and girls to the show, and the men can stand on the curb and see them go by.

The plan is to provide a big carry-all and send it for all girls and women who pay \$2 or more for a seat and 25 cents extra for the ride.

Box office statistics show that three and a half women attend the theater to one man. The women gain their advantage by attending the bargain matinees. The Washington managers think they would come at night and pay the higher prices if arrangements were made for escorting them. It is intended to have a chaperon on each of the carry-alls. If it works well in Washington it is probable that the plan will be taken up by managers in other cities.

Pig Watches Over Chickens.

Mexico, Mo.—C. F. Bush of this county has a sow that is caring for 18 young chickens. At dusk, when they usually are gathered under the wing of their mother, the sow is said to call them to her side with several motherly grunts and to nestle them beside her where they will receive the most protection.

MANY WAYS OF MAKING SALAD

Mayonnaise Without an Egg Can Be Made With the Aid of the Following Recipe.

Mayonnaise Without Egg.—Few people know one can make a perfect looking and perfect tasting stiff mayonnaise without an egg. Place a teaspoonful of plain mustard, mixed with a few drops of cold water, in a small bowl. Add oil, not necessarily drop by drop, but still rather slowly. Stir vigorously all the while. As it thickens too much to handle comfortably, thin with lemon juice or vinegar. A little tarragon vinegar is always a great addition to any salad. After the mayonnaise is finished season according to taste and discretion. There is hardly any limit to the quantity of oil that may be used. Less or more mustard may be used, but it must be borne in mind that it is the made mustard that holds the oil together. I generally make a large quantity of mayonnaise at once, using a dessertspoonful of mustard and as much oil as I can afford—enough for several meals. It keeps most excellently in a covered jar in a cool place.

New Salad.—Cut off crusts of white bread (fresh), cut in diamond shape and toast a light brown. On one-half a piece grate the yolk of hard boiled egg, on the other half white of egg minced fine, and then place on the slice a sardine; on this lay three strips of sweet green peppers, crossed, putting over the whole a nice mayonnaise dressing; the bread is then placed in a nest of crisp lettuce leaves, and a thin slice of lemon is placed on each plate. This is a most appetizing way of serving sardines. Try it.

Philippine Salad.—Cut tomatoes, large white onions, green and sweet red peppers, also cucumbers, in very thin slices, add a good French dressing and let the salad stand for an hour at least on ice in a cool place. Garnish with crisp lettuce leaves before serving. This makes a pretty dish if the different vegetables used are laid in separate circles, alternately. The seeds of the peppers must be carefully removed before they are sliced and the cucumbers peeled.

Banana Puffs.

Beat three eggs until light, add three tablespoons of cold water, one cup of sugar, one-half saltspoon of salt and one cup of flour sifted with one teaspoon of baking powder, stir in two bananas cut into pieces, fill well-buttered cups half full and steam one hour. Serve with pineapple sauce.

Pineapple sauce.—Put one cup of sugar and three-fourths of a cup of water in a saucepan, bring to a boiling point and thicken with two teaspoons of cornstarch made smooth in a little cold water, remove from fire, cool a little, add one cup of grated pineapple, one tablespoon of lemon juice and one-half cup of orange juice. Stir well and serve.

Cheap Ginger Bread.

One cup sugar, one cup syrup, one cup sour milk, three tablespoons melted lard or butter, four cups sifted flour, one scant teaspoon ginger, one teaspoon baking powder, one teaspoon cinnamon, pinch cloves, one cup chopped raisins, one scant teaspoon soda. In the flour put ginger, baking powder, cinnamon, cloves. Have sugar in mixing bowl, turn on the syrup, put soda in sour milk, put into sugar and syrup, then the melted butter or lard, flour the raisins, turn in, and beat thoroughly. Bake until successfully tried with a straw.

Molasses Muffins.

Quarter cupful of molasses, three heaping teaspoonfuls of baking powder, one-quarter teaspoonful of salt, three eggs, one-half a cupful of milk, one cupful of flour and three-fourths cupful of rye meal. Mix and sift dry ingredients and remaining ingredients; beat well. Drop from a spoon into smoking hot fat to a golden color. Drain and serve.

Clams Deliciously Deviled.

For a very delicious dish of deviled clams prepare a cupful of chopped clams and season them with cayenne, salt and juice of lemon. Mix them to a soft, batter-like consistency with the yolks of two eggs and some powdered crackers. Put the mixture into little ramekins, broad-scalloped shells or into tiny cups, spread the surface with soft butter and bake until well browned. For a change the mixture may be spread over crisp crackers and then browned in the oven.

Plum Marmalade.

Cover well with cold water and cook plums until tender; then rub through a sieve; add three-quarters of a pound of sugar to a pound of plums, simmer slowly, stirring occasionally and carefully; cook for 30 minutes or until thick. Put into jars and seal.

Dainty Dessert.

Take a glass, half fill with crushed and sweetened raspberries, then fill with whipped cream, sweetened and flavored, if desired.

OLD FASHION ROAST

IT SHOULD BE COOKED OVED BED OF HOT ASHES.

Now is the Time to Have an Old Fashioned Corn Roast, Build a Huge Bonfire and Invite Your Friends Over.

Corn and baked potatoes, with oysters roasted in the shell, will be all that is needed for supper beyond the usual sandwiches and soft drinks. If a salad is wanted the tiny pear-shaped tomatoes carry easily and are not messy nor do they need preparation. Mayonnaise should be mixed at home, put in a small glass jar, and packed in a kettle filled with ice.

To insure a successful roast it is necessary to have a huge bed of ashes. If you can find any of the party enthusiastic enough to start the fire the night before and keep it going steadily, you will have much better results. Otherwise it should be started hours ahead of the meal time.

Tear off all the husks but the thin inner layers. Remove silk and the rest of husks so they do not come open.

Put the corn and potatoes in the ashes about the same time, the potatoes five minutes earlier if they are big ones. The oysters roast in much less time.

Use Good Butter.

Have a supply of good butter with which to dress oysters and corn. Potatoes are dug from their charred shells and mixed with plenty of butter, salt and pepper.

Let the men tend to putting the foods in the ashes, also to removing them with small shovels. Girls' dresses are too inflammable to go near a bonfire.

There is a flavor to these ashes cooked food that can be had in no other way—nor is it just imagination or youth lending a glamour.

Some picnickers include apples for dessert in the roasting list. The skins are somewhat too much charred to be palatable, but they are excellent when put in long iron skewers or in corn poppers and cooked over the flame.

Corn popping is also an agreeable addition if long enough handles can be rigged up not to toast the toasters.

Cabbage in a Loaf.

Scoop out the crumbs from a square loaf of bread, leaving only the four walls. Leave in the oven until crisp and fill with the following mixture: Take off the large outside leaves from a small head of cabbage, remove the stalk and soak in water for about ten minutes, drain and cook in boiling salted water with a teaspoonful of soda until tender; cut into small pieces, season with salt and pepper and put a layer of the cabbage into the loaf with small pieces of butter over it. Add a layer of breadcrumbs and grated cheese. Let stand in the oven until the cheese has melted, and serve very hot.

Apple Ginger.

Apple ginger is a relish that will find appreciation. Make a syrup of four pounds of sugar and a pint of water. As soon as it comes to a boil add one ounce of green ginger sliced, the yellow rind of four lemons cut in tiny bits, and four pounds of apples pared and quartered. Cook twenty minutes, add the juice of four lemons, let it come to a boil and seal while hot.

Escalloped Potatoes.

Pare and slice thin one quart of potatoes; put layer of potatoes in baking dish, seasoning with pepper and salt. Repeat this until all the potatoes are used. Then take milk, one egg, and heaping tablespoonful of flour, beat all together, pour over potatoes and cut thin slices of bacon and put on top of potatoes. Put in oven and bake until brown.

To Remove Grease.

To remove candle grease from a fabric or any smooth surface, heat a knife and carefully scrape off with this hot implement. This is easier than ironing over the grease, besides being possible of achievement in more cases.

Sealing wax is a harder problem. It is easy to remove, but leaves a white spot after it. This spot, however, will yield to sponging with turpentine, or, if it still persists after this, to a further application of alcohol.

Potato Omelet.

One large cupful of mashed potato, one heaping teaspoonful of flour, one level teaspoonful of salt, three eggs, having the whites and yolks beaten separately, one-half cupful of milk and a little finely-minced parsley. Pour in a hot, buttered pan, brown lightly and serve hot.

To Improve Apple Sauce.

Very sour apples used for sauce or in pies will assume a very delicious and spicy flavor if a few chopped dates are added to them.