

## DENIED ONE PLEASURE

HANDICAP THAT IS THE ACCOMPANIMENT OF RICHES.

Possessors of Great Wealth Debarred From Owning Anything That is Difficult to Acquire—Joy He Is Doomed to Miss.

Great wealth takes away as many things from a man as it brings him, asserts William Frederick Dix in the New York Independent. The man of many millions loses one of the greatest pleasures in life—the zest of ownership, that sense of satisfaction which comes with the possession of something which has been longed for and finally acquired with difficulty.

If something that one possesses can, if lost or broken, be at once replaced without the expenditure of anything that can be missed, it necessarily has no value, because whether it is lost or not is immaterial.

This is a perfectly simple law of human nature working automatically and universally. The value of a possession depends upon the sacrifice required to obtain it and the difficulty of replacing it. The only exceptions to this are the things of no intrinsic worth, such as heirlooms, tokens of love, or souvenirs with sentimental associations. Those are precious but not valuable. The countless tempting, material things of life that lure the unwealthy—clothes, toys, books, furniture, pictures, motors, yachts and so on—cannot bring with them the full joy of possession to the man who has but to stretch out his hand to take them.

The fascination of the jeweler's window are not for him. He can select anything and everything in the shop which he fancies and tuck it into his pocket without pricing it. His secretary will draw a check for the bill. He may fancy these jewels, but he cannot prize them, they have no endowment of charm, because they have been acquired without effort and could be replaced without the slightest inconvenience. The rich boy has never known the ecstasy of owning a pushmobile made out of a soap box. The joy of saving and planning for, and finally selecting a certain long coveted fishing rod, or canoe, or set of books, can never come to him.

One might say that the pleasure of ownership is only one of degree after all—that the poor man finds pleasure in owning his cottage and the rich man in owning his railroad. Poets have for ages sung of the joys of home, the sweetness of the hearthside and the happiness found at the vine clad cottage door, but have any poets ever sung the hallowed delights of owning a chain of rolling mills, or extolled the joys of the financier as he acquires the voting control of a railroad system?

How can a man of many millions nonceive of the delights of digging and planting a little suburban garden, planning for it winter evenings with his wife's eager help, buying the seeds and coaxing them during the radiant summer days into fruitage, when the only garden he knows is the vast, formal one on his country estate, planned and built by the landscape architect, cultivated by foreign gardeners and visited by himself for an occasional after dinner promenade?

It is not his, he merely transferred a few thousand for the title to it. The patting lovingly into place of the seeds, the weeding and watering and watching and welcoming of the first shy shoots are not for him. He does not see the timid thrusting out of tender green things in the spring, the dawn of fragrant color as the buds open to the sunshine, and, finally, the full flower and fruit, nor feel the pride of fatherhood, of ownership, of possession as he looks over his garden. Tony or Mike or Sam have attended to all those details! And what a world of joy, of beauty and fragrance, what peace and content, what a feeling of triumph have his millions robbed him of in the sniffling of that garden!

### Why Called "Woolsack."

An appointment to the "Woolsack" is synonymous to an appointment to the lord high chancellorship of England.

The woolsack is a sort of broad, square, flat, blue cloth divan in the house of lords and is supposed to consist of tightly packed wool. There are several of these woolsacks placed in the center aisle of the house midway between the throne and the cross benches. It is the one nearest the throne that is occupied by the lord high chancellor. The others are reserved for the use of the judges of the high court, who sit in the house of lords for the purpose of giving legal advice, but who do not vote. The woolsacks date from ancient days, stringent laws were enacted to prevent the exportation of wool, which was then regarded as the chief source of the wealth of the nation, and that the importance of this staple product of the realm might be kept constantly in mind by the legislators woolsacks were placed in the house of peers as seats for the lord high chancellors and others.

## RAINSTORM IN THE DESERT

Grateful Changes That Follow a Deluge of Ice Water on the Hot Sands.

It is dry on the desert. Dry is the natural condition, yet it is more than usually dry. The foothills quiver and the stunted cedars dance in the uncertain light; the rocks seem to twist and move uneasily; it is the mirage of heat. The greasewood is gray with dust, the gramma grass is brown and crisp underfoot. Drought and despair seem painted on everything, living and dead. Is aught living?

There is a cloud in the south. It peeps dark over the cliff, it spreads out along the gray wall. Silently, swiftly it overspreads the desert valley. The sun is hidden. It is not cooler for that, it is hotter. We spur our faded ponies, they respond wearily; the sweat rolls off their reeking sides, Joseph S. Wing writes in the Breeders' Gazette. Yet it seems ridiculous that we should fear rain. It has not rained for nearly a year.

We hear a low murmur off in the south. It echoes and rolls along the cliff wall. There it is once more and nearer, louder. Again it rolls out. It is thunder—not the sharp rattle of an eastern thunderstorm, but deeper, more prolonged, more ominous. What has happened to yonder cliff? It has disappeared. Instead it is a gray veil. It is rain at last. And now we are in the thick of it. How it pours! We pull our sombreros down and crouch before it. Joy streams course down our legs. The thirsty earth opens to take it, but seems in danger of being washed away.

Hear the rolls of the thunder now right over our heads. See the blinding sheets of rain. Are we following the trail? Let us hasten to cross yonder arroyo before the flood comes coursing down it. Ah, just in time! Look up, the arroyo. See, the wall of water comes sweeping down. It reaches from wall to wall, before it roll stones, on the crest are sticks, logs, brush. It is death to any man who gets caught in that turbid flood.

Slowly we plod along over the plain again. It is raining slowly now. Every drop is soaking in. The range is saved. Oh, ye of little faith!

The storm has gone. Only thin cloud wreaths veil yonder peaks. We ride merrily along, the air cooled and purified, the afternoon sun drying our soaked garments. Who thought the desert was dead? Already we see the green hue of gramma grass. We note tiny flowers; they must have been hidden by dust before the rain. See the little squirrels; see the prairie dogs. When did they get a drink before this? We are near the cottonwoods by the river now.

We shut our eyes. Is this an orchard in old Ohio? Surely, we hear the robin chirping? His notes are brave ones, full of faith, courage.

### Then the Ghost Left.

The rector of Asfordby says he has "laid" a troublesome ghost by the pomp and ceremony of solemn exorcism. Archbishop Thompson once accomplished the same feat in a much simpler manner.

Staying at a country house with traditions of a family ghost, he was put up for the night in the "haunted chamber." In the morning his hosts were anxious to know if he had seen anything.

"Oh, yes," he replied, "about twelve o'clock I heard a knock at the door. I said, 'Come in, come in.'"

"And did he come?"

"Yes, an old scallow looking man."

"Yes, that is our ghost! What did you do?"

"I got out of bed and asked if he belonged to the house. He nodded assent. I asked if he were a parishioner. He nodded again. Then I said, 'I am anxious to build some new schools; will you give me a subscription?' He disappeared and I saw no more of him!"—London Chronicle.

### Flowers of Music.

The graces—namely, the shake, the turn, the appoggiatura, etc.—are the flowers of music; and the clear, correct, and delicate execution of them embellishes and exalts every melody and every passage. But when they are played stiff, hard, or unintelligibly, they may rather be compared to blots of ink or spots of dirt.—Carl Czerny.

### Strictly Up to Date.

Seven-year-old Peggy was drawing the picture of a house and finally announced it completed. "But where are the chimneys?" she was asked. Peggy's face fell for a moment as she noticed this important omission, but she quickly recovered her presence of mind. "Oh, this kind of a house doesn't need chimneys," she answered calmly. "It is heated by radiators."

### Isn't It So?

On an auto drive, an auto driver auto drive carefully.—Woman's Home Companion.

### Incurable Ailment.

No oculist can do anything for the blindness of self-love.—Chicago News.

## DISHES OF COLD EGGS

WELCOME CHANGES FROM THE METHODS MOST IN USE.

Are Delicious Served in Aspic Jelly or Mayonnaise—Great Variety of Hard Boiled With Most Attractive Decorations.

If a poached egg is to be served cold, either in aspic jelly or masked with mayonnaise in a paper case or pastry shell, it is important that it should be properly poached. Let a bay leaf simmer in the water and add a tablespoonful of tarragon or plain vinegar. Unless the egg is poached in a ring to insure the white keeping its shape, cut the white with a round cookie cutter as soon as the egg is cold.

The making of the aspic jelly does not entail the work it formerly did, as the many canned and condensed beef stocks can be used, with the addition of extra seasonings and gelatine. A thin layer of the liquid jelly should be poured into a shallow enamel pan large enough to hold the necessary number of cold poached eggs. When the jelly begins to harden lay the nicely trimmed eggs at regular intervals, flat side down.

Pour a little of the liquid jelly over the surface of the eggs and arrange a circle of alternate capers and dots of pickled beet. Have four small triangles of cold tongue or thinly shaved lean ham placed at the outer edge, pointing toward the yolk. Make the decoration as highly colored as possible, choosing green peppers, cavare, truffes or pimento to make a good showing through the covering of aspic. Pour on the remaining liquid jelly and chill thoroughly.

Have ready either cases of paper or shells of plain pastry. Cut out the jellied eggs, using a cutter of a size to correspond with the case. Remove the eggs with a cake turner and place one in each holder. With a pastry tube pipe a border of mayonnaise around each.

Hard boiled eggs for cold service admit of great variety. They are served either whole or in halves and in either case the yolk may be removed and mixed with any preferred ingredient, then replaced as a stuffing.

When served whole the stuffed egg is masked with slightly stiffened mayonnaise so that it has the appearance of not having been cut. The elaborate decorations are imbedded in this outer covering and the whole thing mounted for serving in some attractive way.

A thin slice of Bermuda onion, one ring removed from the center, makes a sufficient hollow in which to set an egg and a thick slice of cucumber scooped out to form a little nest, is another bit of variety which is appetizing and pretty. Half an egg can be served in similar fashion, the stuffed yolk rounded well above the white and surrounded with a ring of closely set capers.

### Pretty Pudding.

One tablespoonful gelatin, one teacupful of boiling water, one teacupful of granulated sugar, whites of four eggs. Dissolve gelatin and sugar in boiling water, let stand until cool. Beat whites of eggs and add to gelatin, beat till stiff. Now take the white of one egg, one cupful sugar, a box of strawberries mashed. Beat well, serve pink over white.

### Uses for Paraffin Wax.

1. When melted and poured over jellies it prevents air from getting into them.
2. Rubbed on irons, it prevents rust.
3. Bottles or fruit jars dipped in melted paraffin are air-tight and the contents will not spoil.
4. Paraffin dropped in starch prevents it from sticking.
5. Fruit coated with melted paraffin will keep almost indefinitely.

### Pineapple Salad.

Use two pineapples, shredding them and disposing of core. Put shredded fruit in glass dish and pour over it half a pint of powdered sugar mixed with tablespoonful of lemon juice. Let the salad stand for several hours before serving, so as to dissolve sugar. Serve with mayonnaise or French dressing.

### To Keep Silver Bright.

Always put a lump of camphor into the drawer where silver is kept. It keeps the silver from tarnishing.

### Hookworm Disease.

The hookworm disease is so named from a small parasite which fastens itself in the intestines and preys upon the system. The name hookworm relates to the peculiar structure of the parasite (which has been named Necator Americanus) and the disease is attributed to low nutrition and unsanitary conditions.

### Swedish Employment Bureau.

The Swedish government operates public employment bureaus. Their services are free of charge.

## GOOD USE FOR CRABAPPLE

Made into Preserves to Serve With Cold Meat in Winter, There is Nothing Nicer.

One peck of crabapples will make about six quarts. I use the regular glass fruit jars and my fruit is kept in a cellar, where there is a furnace, and never spoils. Fifty crabapples and five measuring cups of sugar, 1½ cups hot water, will just fill a quart jar and also a pint. I find it convenient to know about the number, as it saves time for me. First wash and pick over fruit. Do not peel, but cut out blow end and stem, also any bad spots, put on sugar and water to slowly dissolve. When it is hot put in the desired quantity of fruit and cook till a silver fork will pierce easily, which will take about 20 to 30 minutes. Fill your jars while mixture is boiling hot, and cover tightly. I pick out any that may be bruised or specked and put them into spiced vinegar. For one quart take 1½ cups of sugar, one-half cup vinegar, one-half cup water, one-half teaspoon cinnamon, one-quarter teaspoon cloves. Dissolve sugar in vinegar, put in the spice and water when hot. Put in fruit and cook till it can be pierced by a fork. Can when hot. Nice to eat with cold meat.—Exchange.

## THINGS WORTH KNOWING

When you can not have an egg beater try using three forks instead of one.

A coat of clear varnish is a good thing to give straw matting before it is laid.

When cooking beef in a fireless cooker do not put salt on until the beef is done.

If fruits are canned as soon as they are picked there will be less loss by fermenting.

Let the white woodwork have plenty of sunshine. Too much shade makes it yellow.

To save both time and the cream in whipping it, whip cream in a pitcher instead of a bowl. There is no chance of a spattering.

When a cloth dress becomes spotted sponge it with equal parts of hot water and turpentine. Iron the parts when dry over a damp cloth.

Pieces of old kid gloves are excellent for mending the back seam of children's shoes. Sew the patch neatly on the inside of the worn place.

To clean lacquered articles, brush with hot water and mild soap, wiping and drying before the fire and finishing with a soft cloth. Do not use alkali or soda. It will remove the lacquer.

### Bed Linen Economy.

It pays to turn sheets at the first sign of wear in the middle. It also pays to make sheets at home and to get a rather light-weight muslin, choosing exactly the same weight, for pillow cases. The unworn parts of sheets may then be made into pillow cases. The making of sheets and pillow cases is a trifling matter, and the saving on a single sheet is at least 20 cents, to say nothing of the fact that the quality of the muslin you buy is better than the average material used for ready-made bed linen. If you have linen sheets and pillow cases the saving is more marked. Aside from the comfort of sheets three yards long they were better as they are not torn or strained in the constant effort to pull them up.

### Towels Cleaned.

Dingy towels may frequently be restored to normal whiteness by putting in a kettle of cold water, adding white soap shavings and lemon juice and letting come slowly to a boil. Rinse in tepid water, then blue water and hang in the sun.

### Ochre in Starch.

To keep the color of ecru lace when washing it, add a little yellow ochre oil paint to the starch. Mix a small amount of the ochre with boiling water and add it to the starch, or to the last rinsing water if starch is not used.

### To Renovate Leather.

For renovating mildew on leather, I find the following is very good: Use a piece of flannel with a little vaseline and rub the mildewed parts.


### Restoring Gilt Braid.

Gilt braid easily becomes tarnished. When this happens brush the braid free from dust and rub a little powdered alum well into it. Leave it for a few hours, then brush off, and you'll find the braid as bright as new.

### Foaming Sauce.

Beat one-half cup butter to a cream, add one cup sugar, granulated, and stir till white and foaming. Just before serving pour on one cup boiling water and stir a moment.

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## MRS. MANGES ESCAPES OPERATION

How She Was Saved From Surgeon's Knife by Lydia E. Pinkham's Vegetable Compound.

Mogadore, Ohio.—"The first two years I was married I suffered so much from female troubles and bearing down pains that I could not stand on my feet long enough to do my work. The doctor said I would have to undergo an operation, but my husband wanted me to try Lydia E. Pinkham's Vegetable Compound first. I took three bottles and it made me well and strong and I avoided a dreadful operation. I now have two fine healthy children, and I cannot say too much about what Lydia E. Pinkham's Vegetable Compound has done for me."—Mrs. LEE MANGES, R. F. D. 10, Mogadore, Ohio.



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