

Pretty Babes in SUNDAY JOURNAL Contest



Reading from left to right: First Row—Ruth V. Lampert, Margaret E. Burroughs, Erma T. Boughey, Hazel Jennings, Gale E. Missler, Florence I. Rooks, Edith May Carneony. Second Row—Lavina Bottles, Ruby M. Gable, Lavigna Colt, Robert Collison, Vera Ginder, Anna La Moree, Clarence E. Cochran. Third Row—Joyce A. Albert, Kermit O. Combes, Haven J. Mackie, Edmon and Edwin Richards, Hazel L. Brebner, Wylie W. Blaney, Grace M. Reep. Fourth Row—Elmer J. Wagman, Rolland and Glen Culbertson, Bernadeau Shumaker, Clifford E. Boswell, Alice L. Reynolds, Edna E. Ketchum, Yardy Wallace. Fifth Row—James H. Lambirth, James V. Mead, Lena E. A. Fleming, Helen Latterwhile, Holister Latterwhile, Dorothy E. Martin, Carl P. Miller, Helen Neibert.

AMERICANS' CHEESE.

We Eat Much of It and Make All the Foreign Brands.
Americans used to be half apologetic, half defiant, when they took cheese. They had so often been told that it was indigestible that they would as soon have questioned the Rule of Three. The status of cheese is different now. Physicians are declaring—and the peo-

ple are believing—that cheese, if eaten properly, is not only digestible, but also more nutritious, weight for weight, than almost any other food.
A great amount of the cheese manufactured in this country is exported to those places in Europe which have been and still are famous for their cheeses, and it is declared by What to Eat that our product is fully equal to the native brands.
It is said that Stilton cheese is made in this country, sent to England, where a cloth is put around it, and reshipped

to this and other countries as the genuine English Stilton. The cloth upon the cheese ring which is supposed to identify it.
However this may be, this country is successfully making cheeses which were once made only in certain European districts. Chief among these is the Swiss cheese called Schwittergäse by the Germans and gruyere by the French, an excellent brand of which is made in Ohio.
Much of the native cheese is made in the state of New York. It is called

simply New York state cream cheese and runs from the new, nearly white and nearly tasteless cheeses to the dark yellow or dark reds, which in flavor and appearance resemble Stilton, Parmesan, Edam and similar European makes.
To get any particular kind the purchaser must—except it be American Swiss, Roquefort, Limburger or the like—go to the shop and buy sample. Most of the American cheeses, indeed, are nameless. In Europe the call for a

cheese of a certain name always brings the same product.
The white cream cheeses, such as the Neufchâtel from Normandy, are made in this country to perfection.
For the eight months ended February, 1906, the cheese exported from this country amounted to 7,292,388 pounds. For the corresponding period of 1905 it was 5,989,095 pounds. This rising str is merely a coincidence and does not indicate a lessening of the product, because the industry in this country is increasing. During the last four years

it has nearly doubled, and a feature of the situation is that Americans are becoming great cheese eaters, a fact which may, indeed, account for part of the falling off of the exports.
Good Ladies Hoop.
From the Chicago Record-Herald.
"You told me he was a good ladies' horse," angrily said the man who had made the purchase.
"He was," replied the dealer. "My wife owned him, and she's one of the best women I ever knew."

Not All the Time.
From the Cleveland Leader.
Mr. Jawback—See here, it seems to me you're asking me for money all the time.
Mrs. Jawback—No, dear; I'm spending it part of the time, you know.
Very Pleasant.
From Judge.
"What is a pleasant job?"
"One that you can sell for a dollar and buy bread with."