

IN THE PUBLIC EYE

CAPT. SCOTT, BROTHER OF LAKE COMO VICTIM



HIS determined efforts to justice to the Lake Como murderer has kept Capt. H. H. Scott more or less in the foreground of late. It was his sister, Mrs. Mary Scott Charlton, who was slain by her husband, Porter Charlton, in their villa on the shores of the beautiful Italian lake, the body afterward being found in a trunk in the lake. The murderer fled to America and was arrested on arrival. Then arose the question of his punishment. Italy having refused to extradite several of her subjects who had committed murder in the United States and escaped to the mother country, the Washington government declined to send Charlton back to Italy for trial. As the crime was committed abroad, Charlton could not be tried here. It is this miscarriage of justice that Capt. Scott has fought against.

Capt. Scott has a very fine army record. He was one of the four army officers sent to the city of San Francisco at the time of the earthquake and he worked there so successfully in an effort to bring order out of chaos that he earned the commendation of all those who were actively interested in the work of rescue and reorganization. He has a great many letters from San Franciscans praising his work and thanking him.

An interesting story concerning the death of Capt. Scott has just come to light. Some years ago the newspapers were full of the story of an explosion at Lafayette Island, New York, and the killing of seven men. Lafayette Island is a storage place for navy explosives. The explosion occurred one winter day when a workman was drawing the fuse from an eight-inch shell landed at the island by the Brooklyn. The news came to the outside world through the testimony of a watchman—the one man on the island not injured by the explosion—telephoned the news to Fort Hamilton. When the news came, two officers volunteered to go to the rescue of the injured men. It was perilous work for the island was full of explosives and a fire was raging which might communicate with them at any minute. The volunteers were Capt. Scott and Maj. Webb, now on the retired list. These two manned a steam launch and broke their way through the ice from Fort Hamilton to Lafayette Island which was a small piece of land almost entirely covered by fortifications. The interior of the fort was a mass of flames and in the midst of the rays lay eight mangled bodies. One man's head had blown to the roof and lodged there. But the other men were alive, though fearfully mangled and helpless. Capt. Scott and Maj. Webb worked with feverish haste to drag the torn bodies of the men to their launch while the old watchman played a hose on the burning magazine. But the fire had not eaten its way to the magazine when the last of the bodies was piled into the launch and the two brave officers and the old watchman followed and put out through the ice toward Fort Hamilton. Before they reached that destination they saw Lafayette Island blown up by the explosion of the magazine.

The brave conduct of the two officers never became known. Nor was their bravery rewarded in great measure by the result of their work of rescue. Only one of the men they dragged from the flames on Lafayette Island survived.

ROCKEFELLER AND HIS RELATIVE HAVE MADE UP



JOHN D. ROCKEFELLER has won a victory over himself greater perhaps than any he has won over his business rivals. The New Testament tells us that a person who has sought against his brother should first be reconciled to that brother before offering his gift at the altar; but many men find it difficult and some even impossible to carry out this clear injunction of the Master. Evidently John D. Rockefeller was one of those who found the task of reconciliation a hard one. For years he and his brother, Frank Rockefeller, did not speak, and an enmity, deep and bitter, was entertained by the latter against the oil king. Frank claims that John D. wronged him and he had registered a vow not to speak to him until that wrong was rectified. Just what the specific injury was is not publicly known, but it kept the brothers apart until recently, when Frank and John D. met, buried the hatchet, and exchanged the brotherly kiss. Just as it is not known what Frank's specific grievance was, so it is not known what were the terms of reconciliation. But they must have been satisfactory to Frank; and now John D.'s Sunday school in Cleveland may expect to hear a discourse in due time upon the beauty of brotherly love.

Frank Rockefeller is little known to the public, and is of such paltry concern to the biographer that his name is not even mentioned in Who's Who. He was at one time interested in ore mines in the Lake Superior region and was associated with James Corrigan, a former business ally of John D. Rockefeller. But in the panic of 1893 Frank and Corrigan went under, and the power that subsisted then was exerted by John D. Possibly, that may have been the grievance of which Frank complained. Any-

how, the grievance is now removed, and the brothers are as happy as school boys. This ought to be a good time to strike John D. for a loan.

PHILANTHROPIC DONOR OF THE NOBEL PRIZE FUND



WHEN Alfred Nobel died in San Remo, Italy, some years ago, he left a substantial fund which institutes our great scientists, authors and statesmen to their mightiest endeavors a great deal more than the mere plaudits of the world. Alfred Nobel was an oil king second only to the present-day magnate, John D. Rockefeller, and in being an oil king second only to the great John D. he accumulated an immense fortune as oil kings generally have a habit of doing. Upon his death some \$9,000,000 was left behind, of which small legacies were given to his already wealthy relatives and the interest on the remainder which accumulated during a year was then divided into five equal parts and is annually awarded as prizes to the persons who shall have made (1) the most important discovery or invention in the domain of physics, (2) in chemistry, (3) in physiology or medicine, (4) who shall have produced in the field of literature the most distinguished work of an idealistic tendency, and (5) who shall have most best promoted the fraternity of nations, the abolishment or diminution of standing armies and the formation and increase of peace congresses.

The awards for these prizes are controlled entirely by Swedish courts. The winners of (1) and (2) are selected by the Royal Academy of Science in Stockholm; (3) by the Caroline Medical-Chirurgical Institute in Stockholm; (4) by the Swedish Academy in Stockholm, and (5) by the Norwegian storting (parliament). The Nobel prize fund is a fine philanthropy, bringing out the very best in the man who is making an effort for the prize and gives the people the benefits of his masterpiece in science, art or literature.

MISS BULA EDMONDSON, TYPE OF INDIAN BEAUTY



WHEN one thinks of Indian beauty, especially after a visit to a wild west show, his sense of the aesthetic is horribly shocked—a great guff men, broad-nosed, ugly-featured and homely appearing women, possessors of every feature which does not tend to beautify a human countenance. But if one enters into a chance conversation with an Oklahoman and mentions Indian ugliness he will soon be told that in Oklahoma they have Indian beauty, and if need be the westerner will cite well-known examples. One of the best-known types of Indian beauty is Miss Bula Benton Edmondson, principal of the public schools at Tahlequah, Okla. Miss Edmondson is a rare combination of classic beauty, grace and surpassing accomplishments. Her picture adorned the walls of the Oregon building at the Alaska-Yukon-Pacific exposition and for months it was the center of marked attention from thousands of visitors who found in the classic features a study which aroused the keenest interest. Talented, beautiful, holding the highest position which the citizens of her community can give her Oklahoma points with pride to her protegee whose lineage is linked with the Cherokees, as the highest type of Indian civilization and beauty in the world.

Youngsters Well Cared For. "Here's the very top notch of infantile luxury," said a New York physician. "A wealthy family with two young children recently spent several weeks so far from New York that the milk from a certain dairy could not reach them in good condition. Previous to their departure this milk problem presented itself, and the mother was nearly distracted at the thought of her babies drinking foreign milk. Suddenly the horizon cleared—she had it! The establishment was telephoned to, and it was arranged to have two of their best cows sent in advance to the appointed place, with an expert milk stunts connected with furnishing milk to millionaire babies. The whole outfit was ready and waiting for the family on its arrival and these youngsters so far as I know hold the record of having a couple of cows and a special milker travel several hundred miles rather than have their special brand of milk subject to any change."

Responsibility. Friend—Haven't you named the baby yet? Proud Mother—No; we must be very careful to give him a nice one, because there will be so many named after him when he is president.

Open. "My life," he boasted, "is an open book." "Yes," replied one of the men to whom he owed money, "an open account book."

Ownership Denied. In your advertisement you stated that you have no mosquitoes. "So I say," around here don't be sure you're back!—Lippincott's.

WAY TO MAKE ANGEL FOOD

Flavor With Almond and Rubicing Smooth With Boiling Water—Difference in Sugar Used.

This is an original recipe, and if all directions in regard to quantity, and combining of material, as well as directions for baking are followed, success is assured (use ungreased tub, medium size, and a graded measuring cup); all measurements are level; do not pack down flour when measuring; fill cup lightly and level off top with knife. Ingredients—One cupful of whites of eggs, three-fourths cupful of granulated and powdered sugar; one and one-fourth cupful of finest pastry flour; one teaspoonful each of cream of tartar, vanilla and almond extract; a pinch of salt.

Method—Sift sugar and flour five times separately before measuring, then combine and sift two more times, then let stand in sifter until needed. Put whites of eggs in round bowl large enough to allow for expansion in whipping; add the salt, then with a flat egg whip begin with light, even strokes; when they begin to froth add the cream of tartar, whip until soft and that if a portion is taken up on whip and reversed they will stand up in a point; then add the flavoring, whip in lightly, then sift sugar and flour over evenly and with a light dipping motion fold in until all ingredients are well mixed. Fill carefully into the mold, seeing that mixture reaches the sides, then place in a moderately hot oven and watch carefully; the cake should rise to top of mold and rise smooth and slightly rounded, without showing more than a golden tinge; if at any time the oven becomes too hot escape this may be done at any time without danger of the cake falling, but never move the cake or jar stove when opening the door, or place a kettle of cold water on stove while baking.

When the cake has been in about 20 minutes the heat may be slightly increased; when done the cake will shrink slightly, and to test press with fingers; if cake rebounds without making a blissing sound it is done; it should then be a delicate golden brown color; take from oven and invert can until cake is cold. (This process of inverting pan insures a light cake, as it cannot sog while cooling, and when ready to ice remove the slides on sides of pan, dip a long, flexible knife in cold water and cut cake from mold. Invert cake on a plate, rub off any loose flour particles that are on sides and bottom, then ice with a liberal coating of confectioners' sugar, flavored with almond and rubbed smooth with boiling water (note the difference; use powdered sugar for cake, but confectioners' sugar for icing).

CAP and BELLS



COURTSHIP OF A DEAF MAN

Wonders Why Mabel Lowered Gaze—Whether to Encourage or Stop His Fingering Proposal.

The Deaf Times prints a story of two men who were seen talking on their hands on the top of an omnibus. Their conversation ran thus: "I want your advice." "I shall be happy to oblige you." "Well, you know, I'm in love with Mabel. At last I made up my mind to propose to her. Last night I made the attempt." "And she refused you?" "That is what I am coming to. I don't know whether she did or not. You see, I was somewhat embarrassed, and the words seemed to stick on my hands. And there she sat, as demure as a dove. Finally my fingers stuck together, and I could not say a word. Then Mabel got up and lowered the glass."

"Well, what is bothering me is this, why did Mabel lower the glass—to encourage me and relieve my embarrassment, or so that she could not see the talk and so stop my proposal?"

Unanswerable. Ethel had been visiting at a neighbor's.

"I hope you didn't take a second piece of cake, Ethel," said her mother. "Yes, I did, mother," replied the child. "You told me never to contradict and the lady said 'I know you'll have another piece of cake;' so what could I say?"—Yonkers Statesman.

His Eye for Business. Ashley—I see that Lawyer Black will accept no client who is not a merchant tailor. Seymour—Isn't that a rather strange procedure?

Ashley—Not in reality. Black claims he gets the most business from merchant tailors because they have new suits to try every day.

The Usual Way. "Gladys has flirted young Jenkins, yet when they were first engaged she used to say he was the star of her excitement."

"Does he carry a pistol?" "I don't know. Why?" "Because if he does Gladys had better look out that he doesn't prove to be a shooting star."

WILL HE DO IT?



Private Muldoon—I was absent this mornin' at roll-call. Sergeant Doolan—Well, me man, next time you're absent at roll-call be here and say you're absent when you hear your name called.

Handicapped. "Yes," said the man from St. Louis, "I am very fond of green peas, but I can't eat them." "Why not?" queried the Chicago man who was dining at the same table. "Because," explained the other, "I can't keep 'em on my knife."

"Come Across." "Do these Englishmen understand American slang?" "Some of them do. Why?" "My daughter is to be married in London and the duke has just cabled me to come across."

"Well?" "Does he want me or my wad?"

NOT YET, BUT SOON.

The friends who late Beside the sea Tripped back and forth. So dainty Are kissing good-bys To the foam. And packing all Their trunks for home; They'll tell of Lovely times they've had, Of fish they caught, And of how glad They were when night Came with the moon, And they could sit Outdoors and spoon Beside the ever Spooky sea; And they'll believe All this they tell—After their steamer Hits a well.

Presence of Mind. He—Our love is opposed and we are destined to be unhappy all our lives. Let's commit suicide and die together. She—All right, darling. I couldn't live without you. He—How shall we do it? She—Don't you think ice cream ptomaines would be about the quickest way?

RAISING HIGH GRADE SEEDS

Crops of Sweet Corn, Garden Peas and Beans of Good Quality Always in Demand.

There is profit in raising high grade seed. Seed crops of sweet corn, garden peas and beans of good quality are in ever-increasing demand, and the quantity needed yearly has become so large that the seedman is obliged to have the major portion of his stock grown for him by others.

Within the past few years there has been an enormous increase in the quantity of seeds produced for commercial purposes. This has been due in large measure to the development of seed growing and handling as a business. There are now nearly one thousand seed firms doing business in the United States. One of the largest of these uses buildings with an aggregate floor space of more than 15 acres. This space is much larger than was occupied by the entire seed trade of the country only fifty years ago. The quality also has vastly improved.

One of the most encouraging developments in the growing of garden vegetables is the increasing recognition of the practical importance of using pure and uniform stocks of seed whose varietal characteristics adapt them to distinct local conditions and market requirements. Another consideration is the fact that the growing of seed crops of these vegetables can be undertaken without any radical change in farm equipment. These conditions make the industry well worth the attention of farmers who are located where soil and climatic conditions are favorable for the best development of such seeds.

However, the raising of these vegetables for seed crops is not recommended for all circumstances, even when soil and climate are suitable. The farmer who contemplates undertaking seed crop farming will do well to consider thoroughly the many elements which enter into profits. Seedsmen are often able to place contracts for growing seeds at very low prices—often lower than that at which grain of these same species can be sold on the market. Such a condition might be due to any of several causes, but usually rests on an oversupply or a demand for an inferior product.

HOW TO GROW BLACKBERRIES

Most Important Factor for Success Is Moist Soil to Carry Plant Through Season.

(By W. HANSON)

The most important thing in growing blackberries successfully is a moist soil, not one in which water will stand, but one rich enough in humus to hold sufficient moisture to carry the plant through the growing season. I find that the best results will be obtained if the blackberry bushes are planted in the fall, in October or November, setting the smaller growing kinds 4x7 feet apart and the larger varieties 6x8 feet apart.

Thorough cultivation throughout the season will help in a material degree to hold the moisture necessary to perfect a good crop.

The soil should be cultivated very shallow, so as not to disturb the roots of the plants. Breaking the roots starts a large number of suckers which have to be cut out and destroyed.

Blackberries, like dewberries and raspberries, bear but one crop on the cane. That is, canes which spring up one year, bear the next year.

From three to six canes are sufficient to be kept in each hill. The superfluous ones must be thinned out as soon as they start from the ground. The old canes should be cut off soon after fruiting and burned.

The new shoots must be pinched back at the height of two or three feet if the plants are to support themselves.

If they are to be fastened to wires, the canes may be allowed to grow through the season and be cut back when tied to the wires in the winter or early spring.

Harvesting Onion Crop.

Early in September when the tops begin to die the onions can be pulled and laid in wind-rows. The most satisfactory method is to straddle one row and pull three at a time, laying the three rows into one, with the bottoms all the same way. After they have thoroughly dried the tops can be easily removed either by breaking off by hand or by using a small knife or pair of sheep shears. Tippy 40 bushels a day is a little better than an average boy can do. This completes the operation of growing, and the next thing to think of is selling, which will not be difficult unless too many onion patches are started in the same neighborhood.

Gasoline Engine Makes a Hit.

The little gasoline pumping engine is making a hit with the stock farmers during these hot, windless days. Pumping water by hand is relegated to the past, when farming was all work and no play.

Grain for Chickens.

Toward the close of the molting season the chickens should have good fresh feeds of wheat or oats to supply material for maturing the new crop of feathers. It does not pay to starve chickens at this period, for it requires a great amount of food material to make the feathers. If the chickens do not have enough to eat they will grow thin and weak and it will be a long time before they begin laying.

Electric Shovel the Better.

The advantages of an electrical shovel over a steam shovel have recently been portrayed, showing that wherever electricity is available at moderate rates, the electric shovel is much to be preferred. One of the great objections to the steam shovel, says the Scientific American, is the fact that the expense of a fireman must be paid, and the fuel, as well as the water, have frequently to be carted for a very long distance.

Circus Horse a Valuable Animal.

After training, a good circus horse is worth from \$3,000 to \$5,000.

MACAROON DESSERT

DELICIOUS LITTLE CAKE IS USED IN VARIOUS WAYS.

Pounded Crumbs Most Delightful Addition to Many French Desserts—Delicious Recipe for Pudding—Numerous Other Ways Given.

A macaroon, plain and unadorned, is such a delicious little cake that many housewives will consider it useless labor to elaborate it further. Nevertheless, it serves as a foundation for or an addition to many dishes which seem particularly appropriate for summer dinners.

In the hands of the up-to-date confectioner the macaroon has been dressed up beyond recognition. Some of these little cakes are flavored with chocolate and almond and decorated on top with citron. Others are flavored with almonds only and filled with a combination of candied fruits. Still others have pink and white bonbons embedded in them or are decorated on top with a crown of yellow and white frosting, often in fancy shape. Sometimes, too, macaroons are pressed together, with fancy colored icings between them.

Founded in macaroon crumbs are a most delightful addition to a great many French desserts, either sprinkled over the top or used as a thickening instead of bread-crumbs. With their crisp, almond flavor they are a distinct addition to a dessert. Bavarian creams, ice cold custard and many ice cream dishes may be improved by a sprinkling of pounded macaroons, while the popular ice cream croquette is made by rolling croquette shaped moulds of ice cream in powdered macaroon crumbs until they are thoroughly coated and are exact reproduction of real croquettes.

Here is a delicious macaroon dessert: Whip half a cupful of cream till stiff and sweeten with three level teaspoonsful of powdered sugar. Flavor with a little vanilla and stir in six macaroons that have been broken into small pieces—not powdered. This will serve three persons. Pile it into three sherbet glasses and decorate each with three or four candied cherries.

For another macaroon dessert take half a dozen macaroons in just barely enough cold milk to cover them. Prepare a pint of corn starch custard in a double boiler and add the soaked macaroons to it. Stir it well to insure smoothness and remove from the fire. Sprinkle the bottom of a pretty dish with half a cupful of sugar. Pour the custard pudding into it and sprinkle another scant half cupful of sugar over the dessert. Peel three large ripe and finely flavored peaches and slice them over all while the pudding is still hot. Other summer fruits may be used, but the peaches seem to be the best. Properly made this is a delicious and refreshing sweet. It should be thoroughly chilled in the refrigerator before serving.

FOR THE VEGETARIAN.

Dessert.—A pretty dessert for a vegetarian dinner may be made in the following manner: Cook rice in water without stirring and form it in circles on fruit plate. Fill in the center with fresh strawberries and pour over all a ladleful of pineapple juice which has been sweetened. Serve very cold. Diced Beets.—To three-fourths cupful of cooked diced beets take one-fourth cupful of bread crumbs. Place these in alternate layers in a baking dish, arranging the crumbs on top. Then pour over them one-half cupful of hot milk, to which has been added one tablespoonful of butter, one teaspoonful of salt and one-eighth teaspoonful of pepper. Bake 20 or 30 minutes.

Vegetarian Pie.—Take any one of the flaked, ready cooked breakfast foods and mix with about half the quantity of rich cream to form a moist paste. With this line a well greased pie plate, molding it around the edges as you would pie crust. Pour in a filling of custard, coconut, cream, lemon, or apple, and bake as an ordinary pie. While the filling is cooking the cereal will bake out dry and crisp, becoming firm enough to hold the pie when cut. The indigestible qualities of an ordinary pie crust are missing and a delicious light pastry is the result. A meringue should be placed on top instead of a crust.

Peas With Potatoes. Those who have never tried cooking peas with potatoes have a treat in store. When the canned peas are used, the potatoes also must have been previously cooked. To each can of peas allow three or four boiled potatoes, according to size. Cut them into small cubes and put them on to cook with the peas, seasoning liberally with butter, salt and pepper. Stir the mixture slowly until the flavors have had time to blend nicely; then thicken by adding white sauce, or white stock to which a sufficient quantity of flour has been added.

Lemon Bread Pudding.

One pint of bread crumbs wet with 2 cups boiling water. Let stand a little while. Add ¼ cup sugar, grated rind of 1 lemon, piece butter, salt and beaten yolks of 2 eggs. Bake rather slowly. When cold frost with frosting made of 2 beaten eggs (whites), ¼ cup sugar, juice of whole lemon. Do not care for this quite so sweet, but this is the way the rule reads. Brown the frosting in the oven or not, as you like. This can be made with milk, but you would really not know the difference when it is done.

German Chop Suey.

Two pounds hamburger, fry a nice brown, three onions, one-half box of noodles, one small bunch of celery chopped up in small pieces, one can tomatoes, salt and pepper; boil one hour.

White Cake.

One cup of sugar, one-half cup of butter, one cup of sweet milk, the whites of four eggs, two teaspoons baking powder, two cups of flour or more. Flavor with vanilla.

CARE DURING MOLTING TIME

Sexes Should Be Separated and Much Attention Given to Chickens' Bill of Fare.

(By F. P. YOUNG.) The proper months for molting are August, September and October, but in young stock it is apt to begin a little earlier, and in old stock a little later.

The older the fowl the more delayed will be the commencement of this period.

If not already done, the sexes should be separated until the fowl has completed her new feather growth. In fact, it is not advisable to remate before the first of the new year.

Any weakness a fowl may have is pretty sure to develop at molting time.

Molting is not a disease, but the strain in growing the feathers is apt to weaken the fowl, making it more or less susceptible to sickness.

It is generally supposed that it takes 100 days for a fowl to change its coat of feathers.

The Van Dresser method of semi-starving and then overfeeding fowls to make quick molt has not stood the test expected. Poultrymen, as a rule, are more favorable to old Nature's method.

Both sunflower seed and linseed meal are valuable additions to the bill of fare at this season of the year.

The bill of fare should be rich in nitrogen. Green food is important. Unless the material in the food is of a feather-making nature the fowls cannot shed the old coat.

When a hen receives a large supply of carbonaceous food she increases her fat without supplying the necessary elements needed in the renewal of the feathers, and there is a general wasting away, inactivity of the bird and death. When no stimulant is given the shafts of the new feathers seem to stick on too long, not splitting open freely.

COW SETS WORLD'S RECORD

Missouri Chief Josephine, Holstein-Friesian Dairy Animal, Does Wonderful Stunt.

It remained for the Missouri college of agriculture at Columbia, Mo., to raise and develop the champion dairy cow of all the world. Missouri Chief Josephine, a Holstein-Friesian cow finished her six-months' test on July 18, producing 17,008.8 pounds, an average of 93.4 pounds of milk daily for 182 days. This is equivalent to 46.7 quarts, or 11.6 gallons every day. Her highest record for one day was 110.2 pounds. This record is the more remarkable because no special preparation had been made for this test, and Josephine has done her full duty in the regular dairy herd of the university, having had five calves in 5½ years.

Not only has this record smashed all previous world's records for milk production, but the per cent of butter fat is increasing daily, so that, barring accidents, this cow will undoubtedly produce more butter during a period of 12 months than any other cow that has ever been tested in the world.

This cow is but one of a number of remarkable cows owned by the University of Missouri and maintained solely for the instruction of its students in agriculture and for investigation purposes. Only 20 Jersey cows in the history of the world have produced more than 700 pounds of butter in one year. Five of these cows, or 25 per cent of the total number are owned and were bred by this Missouri institution. The college owns more than three hundred pure-bred and registered animals, belonging to 17 distinct breeds.

Josephine's record exceeds the present world's record for six months by 1,458 pounds.

Scours in Calves.

Scours is a disease caused by indigestion, and generally comes from feeding too much dry feed without change. Put the calf on a grain ration and feed a bran mash every day for a week. Turnips and other roots are also good in cases of this kind. For cattle a small dose of castor oil, about two ounces, combined with one ounce of laudanum given in a little linseed gruel is a good remedy.

Hardships of Drought.

Whenever the farmers begin to wish for rain the merchants are about ready to pray for it. There is a reason for this because a drought that would bring hardships to the farmers would bring still harder times to some of the business men of the cities.

Well-Bred Pigs Profitable.

Keep the pigs growing from the day they are born until they go to the slaughtering pen. The farmer who turns off a good bunch of hogs each year can always get credit at the bank if he wants it.

Needs Good Example.

A boy's taste in books is regulated by what books are on his parents' shelves.

A Wife's Influence.

Lookers on often see the wonderful influence a wife can exert for the good or failure of her husband. By a gracious, genial manner she may win hosts of friends for him. In nearly every walk of life where he has to look to the generous public for a livelihood, she can help him; make the yoke easier, and the burden lighter, says Woman's Life. A powerful factor in the world of business today is found in the influence of woman.

Mosquitoes and Good Roads.

The absence of mosquitoes and the presence of good roads are two of the good things that go with a dry summer. As far as this season is concerned it has a whole lot of silver lining for such a small cloud.

Hinged Door.

A hinged door is not complete without clips fastened to the side of the building to hold the door fast when opened. Clips that work automatically can be had for a few cents.