

PERILS COME WHEN FORTUNE SMILES

By LAURA JEAN LIBBEY.

When about to make a choice, I hear in tones of fire, A stern God's tremendous voice— "Be counseled and retire."

Many a man is just a good, honest, worthy fellow if he hasn't a dollar in his pocket and must toil hard to earn his daily bread. He thinks himself most fortunate of men if a nice young woman, employed as he is, looks with favor upon his suit, giving him reason to hope she will not say nay when he is ready to propose marriage.

Hard toil makes a man thrifty, careful of his money and saving if anything can. He stops smoking when he counts the cost, walks to and from his work and is exceedingly careful of his clothes. He is termed a model young man.

Let a change of fortune come to any man and who can tell what he will develop into through the influence of money? If he suddenly becomes possessed of a fortune left by an old uncle or aunt of whom he barely knew the existence the good or bad qualities with which he is possessed assert themselves with astonishing rapidity. Though he may not have been noticed in office or shop to any extent before, he suddenly finds himself the center of attraction. A host of flattering friends spring up about him. The larger the fortune to which he has fallen heir the higher up the class of men who seek him out, make his acquaintance and show their desire to chum with him. Education and manners might bar him from some homes, but, independent of this, he is welcomed in the majority of others.

If he has become a millionaire overnight, he finds himself all at once less than a god. Great business opportunities are offered him by well-known men. Brokers fall over each other to show him the manager at the stock market. Real estate men are anxious to sell him mansions. Automobile plutocrats invite him out for a spin reminding him that a man in his position cannot possibly do without a motor. The most beautiful women insist upon their fathers, uncles or brothers introducing him not only to their exclusive clubs, but to them.

It would make poor old uncle or aunt who had hoarded that wealth so carefully turn over in their graves to see the get-rich-quick relative make ducks and drakes of that fortune. In story books, the young man weds the girl who loved him and whom he loved in poverty. In real life, the new and wonderful influences brought to bear upon him crowd her out of his thoughts and his heart. Newer fascinations take possession of him. His wealth flies like chaff before the wind. He is dazed with power and pleasure. His attorneys cry "Halt!" in vain. He does not heed. He is sure he could never spend a million of money during the rest of his lifetime. Such cases always end in the same old way—the fool and his wealth are soon parted. Friends and acquaintances

drop off like leaves in autumn and the fair women close their doors against him. Only the girl who loved him in the other days proves steadfast and true. We may hoard, deny ourselves the plain comforts of life, but who knows how the money is to go at the end?

(Copyright, 1916.)

Younger Brother Held Down By Attitude of His Elders

If a younger brother ever amounts to anything it is in spite of his older brothers. The treatment he receives at their hands while he is young makes it almost impossible for him to meet and talk to people when he is grown. They find fault with everything he does, and bring their combined influence to bear in an effort to get him to run away from home. The result is that he keeps out of their presence, and since they are so down on him he presumes that other people are also down on him, says a writer.

He gets to looking and acting like a homeless hound that is hated by everybody in the neighborhood. The poor hound has had so many rocks thrown at him by men, women and children that he has quit looking for a friend. When he sees anyone coming he goes off at full speed, and gives a yelp, as if he had already been hit.

"BLUE MONDAY" AND ITS REAL CAUSE

By DR. SAMUEL G. DIXON, Commissioner of Health of Pennsylvania.

Is it a habit of yours to get out of bed on the wrong foot on Monday morning? Do you start for the office with a frown on your face and a look in your eye that sets the office boy hunting for an errand outside and starts the whole floor with a groan that lasts for the better part of the day?

Salesmen who make use of psychology in their business are very apt to postpone their Monday calls until after lunch. By that time the atmosphere has cleared a little.

When you come to think of it the week's work too often slips off the ways with considerable friction. In office, school and household, if this is not the rule it is of sufficiently frequent occurrence to make the picture familiar to all.

With many people it is not because their daily tasks are distasteful or that their real attitude toward their associates is aggressive; it is more a matter of rather ill-conceived ideas of what constitutes rest or diversion.

It isn't possible in a few words to describe the Saturday-untill-Monday habits of everyone. The majority of people, however, are apt to fall into two general divisions. One class tries to crowd too much into the time between one week's end and the beginning of the next week's labor and take up their business on Monday morning exhausted and over-tired instead of refreshed by the "day of rest."

The other class goes to extremes by overeating and underexercising and the result is equally unhappy.

Try to strike a happy medium. Remember that the cheerfulness which almost invariably begets its like is well impossible to one who is fagged out or dulled by overeating.

Nothing is easier than fault-finding, no self-denial, no brains, no character are required to set up in the grumbling business.—Robert West.

Crumb Cake.
Take one cupful each of fat chopped salt pork, boiling water, molasses, dried apple and sugar. Add the boiling water to the pork; cook the molasses and a cupful of dried apple which has been soaked overnight, a teaspoonful of cinnamon and a half a teaspoonful each of cloves and nutmeg with a half cupful of raisins, two eggs, one teaspoonful of soda and two of cream of tartar, flour to make a soft dough. Bake slowly one hour.

Cinnamon Bun.
Mix well together one-half a cupful of butter, one and a half cupfuls of sugar, two cupfuls of flour. Add two teaspoonfuls of baking powder, two eggs, a cupful of milk and a teaspoonful of flavoring. Mix the sugar, butter and flour together; when well blended take out a cupful of the mixture and add the eggs, well beaten, the milk and flavoring to the remainder. Put into the cake pan and sprinkle with the reserved cupful of the mixture. Bake in a moderate oven.

Lunch Cake.
Soften, but do not melt, a third of a cupful of butter, add a cupful and a third of brown sugar, two eggs, a half cupful of milk, three teaspoonfuls of baking powder, a half teaspoonful each of cinnamon and nutmeg grated, one and three-fourths cupfuls of flour. Beat all together three minutes, add a half cupful of raisins, and bake 40 minutes in a moderate oven.

Where She'd Suit.
The bride who tried to kill herself when her husband stayed away from home a few hours would make a dandy wife for a rich invalid.—Grand Rapids News.

Perverse Ways.
As a general thing, it is the women who wear the veils and the men who can't face the music.—Galveston News.

Some Things That Are New
One of the new electric toasters is inclosed to retain the heat and save current.

A patent for cutlery made of bamboo has been granted a Japanese resident of Seattle.

An instrument that measures the glare of light reflected from paper has been invented.

When the younger brother sees one or more of his older brothers he turns off and goes in another direction. The oldest boy in the family deserves little credit even if he wins wealth and fame, but if the younger brother ever reaches the point where he can earn a dollar a day, he should be crowned with bays.

Plans to Make Waves Supply the Power to Propel Boats

A system of driving a vessel by means of wave motors is covered in a recent patent granted to Benjamin P. Roach of Berkeley, Cal., who proposes to make use of the motion of the waves as well as the rocking of the boat to store up the necessary power to drive the craft through the water. This accumulation of power is accomplished mainly by the means of a false pivot to the main part of a false arrangement in the stern of the vessel.

The bow and stern form loose portions which are actuated by every plunge of the vessel and with each movement of these parts air compressing pistons are operated, and a quantity of compressed air is forced into tanks, and subsequently drawn upon for the propulsion of the vessel.

Why Rubber Is Scarce.
It is only 27 years since the first pneumatic tires were made—those, of course, being for bicycles, but today "the pneumatic tire business of the world is estimated at the enormous sum of \$850,000,000."

MOTHER'S COOK BOOK

Nothing is easier than fault-finding, no self-denial, no brains, no character are required to set up in the grumbling business.—Robert West.

Fruit Loaf.
Put one pint milk in double boiler, add pinch of salt and bring to scalding point. Dissolve 1½ tablespoonfuls cornstarch in a little cold milk, beat the yolks of two eggs and four tablespoonfuls granulated sugar together and pour all into boiling milk, stirring till smooth and thick. Cover and cook 20 minutes. Beat the egg whites very stiff and mix lightly with the pudding. Remove from stove and stir in one-half cupful macarons crumbled, two tablespoonfuls maraschino cherries, two tablespoonfuls walnut meats, broken, and a teaspoonful of sherry. Turn into a mold and set in ice. When very cold turn out and serve with cream, whipped or plain.

English Chicken Pie.
Pare six medium-sized potatoes, cut in small pieces; cook until tender, but not broken, and then add two cupfuls chicken meat and half a cupful fresh pork cooked and cut in small pieces; cover with a crust made as follows: Sift three teaspoonfuls baking powder with two cupfuls flour, add two tablespoonfuls shortening and half teaspoonful salt. Rub thoroughly together and mix with one small cupful milk. Put on floured board and press out with the hands to size required to cover chicken pie. Bake twenty minutes, and serve hot.

Chicken Souffle.
Two cupfuls scalded milk, two tablespoonfuls butter, two tablespoonfuls flour, one teaspoonful salt, one-eighth teaspoonful pepper, one-half cupful stale bread crumbs, one-half cupful cooked chicken, finely chopped; yolks of three eggs, well beaten; one tablespoonful finely chopped parsley, whites of three eggs beaten until stiff and dry. Make sauce of first ingredients. Add bread crumbs and cook two minutes. Remove from fire, add chicken, yolk of beaten eggs and parsley. Then fold in whites of eggs. Turn into a buttered dish and bake 35 minutes in a slow oven or steam in cup 35 minutes.

New Hampshire Carrots.
One quart of carrots, one quart of water, one teaspoonful salt, one-half cupful cider vinegar, three-quarters cupful sugar, one tablespoonful butter. Scrape the carrots and cut in sections one and one-half inches long, then slice them lengthwise, one-quarter of an inch thick and then in strips of same thickness. Add water and salt and boil until tender. Drain off water, add the vinegar, sugar and butter and cook until the carrots have a clear, transparent appearance. Then serve. This will serve five persons.

Mashed-Potato Rusk.
One-half cake of compressed yeast, one-half cupful mashed potatoes, one-half cupful sugar. Mix at noon and let stand in a warm place until bedtime. Then add one-half cupful melted butter, two eggs (beaten light), pinch of salt and flour enough to stiffen (but not as stiff as bread dough). Let rise until morning, roll and cut with a biscuit cutter and let rise again. Bake, not having the oven very hot when they first go in.

Stuffed Potatoes.
Select fine large potatoes and bake until tender. Cut off the ends, scoop out the contents with the handle of a spoon, and work soft with butter, hot milk, pepper and salt, and a little grated cheese. Return the mixture to the skins, mounting it up on the open end, and with these uppermost set the potatoes in the oven five minutes. Eat from the skins. Delicious.

Rice Balls.
Sweeten plain boiled rice to taste and add, while hot, butter the size of a walnut and the beaten yolk of an egg to make sweet rice balls. Form into little balls and put into the center of each a tablespoonful of rich preserved strawberries, peaches or pineapple, first draining off the sirup. Roll in white of egg and bread crumbs and serve with lemon sauce.

Cream of Onion Puree.
Put two or three large onions through the food chopper and cook the juice and pulp in two tablespoonfuls of butter until a golden brown. Add a pinch of soda dissolved in a tablespoonful of water. Have ready a quart of milk scalded in a double boiler; add the onions and cook until creamy. Season with salt, pepper and paprika and thicken with cracker crumbs. Sprinkle grated cheese over the top when served. Send buttered toast bars to the table with this soup.

Rice Balls.
Sweeten plain boiled rice to taste and add, while hot, butter the size of a walnut and the beaten yolk of an egg to make sweet rice balls. Form into little balls and put into the center of each a tablespoonful of rich preserved strawberries, peaches or pineapple, first draining off the sirup. Roll in white of egg and bread crumbs and serve with lemon sauce.

United States. It is estimated to use more than 100,000 elaborate electric protective systems against crime, about 300,000 smaller systems, and more than 2,000,000 minor devices.

George O. D. Soule, aged seventy-two, of Portland, is the oldest mail carrier in active service in New England. He has been in the mail service since immediately after the Civil war, and he figures he has walked 198,000 miles in that time.

Electric massaging apparatus which emanates violet rays has been invented for imparting a general tonic effect to the scalp and face.

The United States is estimated to use more than 100,000 elaborate electric protective systems against crime, about 300,000 smaller systems, and more than 2,000,000 minor devices.

George O. D. Soule, aged seventy-two, of Portland, is the oldest mail carrier in active service in New England. He has been in the mail service since immediately after the Civil war, and he figures he has walked 198,000 miles in that time.

Electric massaging apparatus which emanates violet rays has been invented for imparting a general tonic effect to the scalp and face.

The United States is estimated to use more than 100,000 elaborate electric protective systems against crime, about 300,000 smaller systems, and more than 2,000,000 minor devices.

George O. D. Soule, aged seventy-two, of Portland, is the oldest mail carrier in active service in New England. He has been in the mail service since immediately after the Civil war, and he figures he has walked 198,000 miles in that time.

Electric massaging apparatus which emanates violet rays has been invented for imparting a general tonic effect to the scalp and face.

The United States is estimated to use more than 100,000 elaborate electric protective systems against crime, about 300,000 smaller systems, and more than 2,000,000 minor devices.

TO WASH BLANKETS

OPERATION TAKES TIME IF GOOD WORK IS WANTED.

Warm Water, Ammonia, and White Soap Is Recommended—Articles Must on No Account Be Subjected to Rubbing.

Housecleaning means many wearying tasks, but the worst of them all is washing blankets. It takes a goodly amount of money from the housekeeper's allowance to send these to the cleaner's, especially where there is a large family. So the woman who decides to "do" her own blankets should learn the very easiest way to manage them.

Here is one system guaranteed by an experienced housekeeper: Put a half pint of ammonia into a tub and stretch the blankets over it, not allowing them to slip down into the fluid. This should then be covered with lukewarm water. This process allows the fumes of the ammonia to rise through the blanket and loosens the dirt. Good, vigorous squeezing will do the rest. Rinse in a tub of clear warm water and run lightly through the wringer.

Here is another and more complicated method, designed for use on very soiled blankets: Air, beat and brush the blankets out on the line before washing, so that every possible piece of fluff and down is removed. Then shave a couple of bars of good wool soap into a basin, add it to a pan of boiling water and allow it to "jell" for a few minutes. Now have a tub or stationary washtub half full of warm water with a half cupful of ammonia in it. Mix the soap in with this, then put in your blankets. Stir them around with a stick, but do not rub them—squeeze and squeeze them up and down. When the top of the water begins to become scummed with dirt the water should be changed. The second water should be like the first. The soaping process must be repeated until all the dirt is removed. Rinse in clear water. Then put them through the wringer—the jaws of which should be very wide apart or they will make your blankets look stringy—and hang out on the line.

Blankets should be hung lengthwise on the line, using plenty of pins, so that they have no chance to sag. Shade is better than sun for drying them. When they are quite dry go over them well with a clean whisk broom, brushing with the nap. This makes them delightfully fluffy. Fold away with camphor balls or in moth-proof bags.

Fruit Loaf.
Put one pint milk in double boiler, add pinch of salt and bring to scalding point. Dissolve 1½ tablespoonfuls cornstarch in a little cold milk, beat the yolks of two eggs and four tablespoonfuls granulated sugar together and pour all into boiling milk, stirring till smooth and thick. Cover and cook 20 minutes. Beat the egg whites very stiff and mix lightly with the pudding. Remove from stove and stir in one-half cupful macarons crumbled, two tablespoonfuls maraschino cherries, two tablespoonfuls walnut meats, broken, and a teaspoonful of sherry. Turn into a mold and set in ice. When very cold turn out and serve with cream, whipped or plain.

English Chicken Pie.
Pare six medium-sized potatoes, cut in small pieces; cook until tender, but not broken, and then add two cupfuls chicken meat and half a cupful fresh pork cooked and cut in small pieces; cover with a crust made as follows: Sift three teaspoonfuls baking powder with two cupfuls flour, add two tablespoonfuls shortening and half teaspoonful salt. Rub thoroughly together and mix with one small cupful milk. Put on floured board and press out with the hands to size required to cover chicken pie. Bake twenty minutes, and serve hot.

Chicken Souffle.
Two cupfuls scalded milk, two tablespoonfuls butter, two tablespoonfuls flour, one teaspoonful salt, one-eighth teaspoonful pepper, one-half cupful stale bread crumbs, one-half cupful cooked chicken, finely chopped; yolks of three eggs, well beaten; one tablespoonful finely chopped parsley, whites of three eggs beaten until stiff and dry. Make sauce of first ingredients. Add bread crumbs and cook two minutes. Remove from fire, add chicken, yolk of beaten eggs and parsley. Then fold in whites of eggs. Turn into a buttered dish and bake 35 minutes in a slow oven or steam in cup 35 minutes.

New Hampshire Carrots.
One quart of carrots, one quart of water, one teaspoonful salt, one-half cupful cider vinegar, three-quarters cupful sugar, one tablespoonful butter. Scrape the carrots and cut in sections one and one-half inches long, then slice them lengthwise, one-quarter of an inch thick and then in strips of same thickness. Add water and salt and boil until tender. Drain off water, add the vinegar, sugar and butter and cook until the carrots have a clear, transparent appearance. Then serve. This will serve five persons.

Mashed-Potato Rusk.
One-half cake of compressed yeast, one-half cupful mashed potatoes, one-half cupful sugar. Mix at noon and let stand in a warm place until bedtime. Then add one-half cupful melted butter, two eggs (beaten light), pinch of salt and flour enough to stiffen (but not as stiff as bread dough). Let rise until morning, roll and cut with a biscuit cutter and let rise again. Bake, not having the oven very hot when they first go in.

Stuffed Potatoes.
Select fine large potatoes and bake until tender. Cut off the ends, scoop out the contents with the handle of a spoon, and work soft with butter, hot milk, pepper and salt, and a little grated cheese. Return the mixture to the skins, mounting it up on the open end, and with these uppermost set the potatoes in the oven five minutes. Eat from the skins. Delicious.

Rice Balls.
Sweeten plain boiled rice to taste and add, while hot, butter the size of a walnut and the beaten yolk of an egg to make sweet rice balls. Form into little balls and put into the center of each a tablespoonful of rich preserved strawberries, peaches or pineapple, first draining off the sirup. Roll in white of egg and bread crumbs and serve with lemon sauce.

United States. It is estimated to use more than 100,000 elaborate electric protective systems against crime, about 300,000 smaller systems, and more than 2,000,000 minor devices.

George O. D. Soule, aged seventy-two, of Portland, is the oldest mail carrier in active service in New England. He has been in the mail service since immediately after the Civil war, and he figures he has walked 198,000 miles in that time.

Electric massaging apparatus which emanates violet rays has been invented for imparting a general tonic effect to the scalp and face.

The United States is estimated to use more than 100,000 elaborate electric protective systems against crime, about 300,000 smaller systems, and more than 2,000,000 minor devices.

George O. D. Soule, aged seventy-two, of Portland, is the oldest mail carrier in active service in New England. He has been in the mail service since immediately after the Civil war, and he figures he has walked 198,000 miles in that time.

Electric massaging apparatus which emanates violet rays has been invented for imparting a general tonic effect to the scalp and face.

The United States is estimated to use more than 100,000 elaborate electric protective systems against crime, about 300,000 smaller systems, and more than 2,000,000 minor devices.

George O. D. Soule, aged seventy-two, of Portland, is the oldest mail carrier in active service in New England. He has been in the mail service since immediately after the Civil war, and he figures he has walked 198,000 miles in that time.

Electric massaging apparatus which emanates violet rays has been invented for imparting a general tonic effect to the scalp and face.

PUDDINGS ALL WILL ENJOY

English Recipe, of Course, Is Well Known—Plain or Steamed Fruit Confection Excellent.

English Pudding.—Half cupful butter, one cupful molasses, half cupful seeded raisins, three-quarters cupful milk, three and one-half cupfuls flour, one teaspoonful soda, one-half teaspoonful cloves, one-half teaspoonful cinnamon, one-half teaspoonful mace. Beat the butter to a cream, add the molasses, raisins and milk. Sift together the flour, soda and spices, add these to first mixture, turn into a greased mold, cover closely and steam three hours. Serve with wine sauce or foamy sauce.

Plain Fruit Pudding.—Two cupfuls flour, one-half cupful chopped beef suet, two teaspoonfuls baking powder, one teaspoonful mixed spices, one-third of a cupful of candied peel, one-half teaspoonful salt, one-half cupful currants, one egg, one-half cupful seeded raisins, three-quarters cupful milk. Sift the flour, salt, baking powder and spices. Add the suet and fruit, and mix to a soft dough with the egg and milk. Turn into a well-greased pudding mold, cover closely and steam three hours. Turn out and serve with hard or lemon sauce.

Steamed Fresh Fruit Pudding.—Two cupfuls flour, three teaspoonfuls baking powder, half teaspoonful salt, two eggs, two tablespoonfuls sugar, one cupful milk, three tablespoonfuls melted butter, one cupful fresh fruit, anything one likes. Sift together the flour, baking powder, salt and sugar and mix to a batter with the eggs and milk. Pour in the melted butter and fill small greased cups one-third full of the batter. Drop in a little fresh fruit and cover with more batter. Steam about half an hour.

Date Pudding.—Half-pound stoned dates, quarter pound beef suet, one cupful flour, half cupful sugar, one teaspoonful ground ginger, one teaspoonful salt, one teaspoonful baking powder, one cupful bread crumbs, two eggs, two-thirds cupful milk. Chop the dates and suet fine or run them through a meat chopper. Add all the dry ingredients and moisten with the eggs and milk. Turn into greased molds and steam; if in one large mold four hours, if in small molds, two hours.

TO PREPARE THE PUMPKIN

Three Splendid Ways of Making the Yellow Globes a Welcome Adjunct of the Feast.

Pumpkin-Date Pie.—One pint pumpkin pulp, one-half cupful sugar, one-half cupful chopped dates, one-half teaspoonful cinnamon, one-half teaspoonful allspice, one cupful cream or rich milk, one-half teaspoonful salt, two eggs, one-half teaspoonful ginger, one-fourth teaspoonful nutmeg. Blend all the ingredients to a cream. Beat up the yolks and whites of eggs separately and fold in the whites the last thing. Pour into crusts and bake. Serve cold with a layer of whipped cream on top flavored with a little vanilla and dotted, if liked, with a few crystallized cherries. These pies can be made in the form of patties.

Pumpkin Fritters.—Pumpkin or squash, salt, fritter batter, hot fat. Cut the squash or pumpkin in long, square pieces. Make the pieces as thin as possible. Sprinkle with salt and let stand awhile; then dip into the fritter batter and fry in deep fat until the pumpkin is tender. When nicely brown, dust them with sugar and serve hot.

Escalloped Pumpkin.—Pumpkin, breadcrumbs, three tablespoonfuls butter, cheese, salt and pepper. After the pumpkin has been peeled, cut it up into small squares. Place the butter in a saucepan; when it is melted add the pumpkin and cook until tender; season to taste with salt and pepper and a little sugar. Place a layer in a buttered baking dish; cover with grated cheese and buttered breadcrumbs; add another layer and top off with the cheese and crumbs.

Chicken Souffle.
Two cupfuls scalded milk, two tablespoonfuls butter, two tablespoonfuls flour, one teaspoonful salt, one-eighth teaspoonful pepper, one-half cupful stale bread crumbs, one-half cupful cooked chicken, finely chopped; yolks of three eggs, well beaten; one tablespoonful finely chopped parsley, whites of three eggs beaten until stiff and dry. Make sauce of first ingredients. Add bread crumbs and cook two minutes. Remove from fire, add chicken, yolk of beaten eggs and parsley. Then fold in whites of eggs. Turn into a buttered dish and bake 35 minutes in a slow oven or steam in cup 35 minutes.

New Hampshire Carrots.
One quart of carrots, one quart of water, one teaspoonful salt, one-half cupful cider vinegar, three-quarters cupful sugar, one tablespoonful butter. Scrape the carrots and cut in sections one and one-half inches long, then slice them lengthwise, one-quarter of an inch thick and then in strips of same thickness. Add water and salt and boil until tender. Drain off water, add the vinegar, sugar and butter and cook until the carrots have a clear, transparent appearance. Then serve. This will serve five persons.

Mashed-Potato Rusk.
One-half cake of compressed yeast, one-half cupful mashed potatoes, one-half cupful sugar. Mix at noon and let stand in a warm place until bedtime. Then add one-half cupful melted butter, two eggs (beaten light), pinch of salt and flour enough to stiffen (but not as stiff as bread dough). Let rise until morning, roll and cut with a biscuit cutter and let rise again. Bake, not having the oven very hot when they first go in.

Stuffed Potatoes.
Select fine large potatoes and bake until tender. Cut off the ends, scoop out the contents with the handle of a spoon, and work soft with butter, hot milk, pepper and salt, and a little grated cheese. Return the mixture to the skins, mounting it up on the open end, and with these uppermost set the potatoes in the oven five minutes. Eat from the skins. Delicious.

Rice Balls.
Sweeten plain boiled rice to taste and add, while hot, butter the size of a walnut and the beaten yolk of an egg to make sweet rice balls. Form into little balls and put into the center of each a tablespoonful of rich preserved strawberries, peaches or pineapple, first draining off the sirup. Roll in white of egg and bread crumbs and serve with lemon sauce.

United States. It is estimated to use more than 100,000 elaborate electric protective systems against crime, about 300,000 smaller systems, and more than 2,000,000 minor devices.

George O. D. Soule, aged seventy-two, of Portland, is the oldest mail carrier in active service in New England. He has been in the mail service since immediately after the Civil war, and he figures he has walked 198,000 miles in that time.

Electric massaging apparatus which emanates violet rays has been invented for imparting a general tonic effect to the scalp and face.

The United States is estimated to use more than 100,000 elaborate electric protective systems against crime, about 300,000 smaller systems, and more than 2,000,000 minor devices.

George O. D. Soule, aged seventy-two, of Portland, is the oldest mail carrier in active service in New England. He has been in the mail service since immediately after the Civil war, and he figures he has walked 198,000 miles in that time.

Electric massaging apparatus which emanates violet rays has been invented for imparting a general tonic effect to the scalp and face.

FOSS-WINSHIP HARDWARE COMPANY

O. V. B. Cutlery

HARDWARE

Universal Ranges

Big 3 Washers. All O. V. B. Goods Guaranteed

Barrett Building, Athena, Oregon

ESTABLISHED 1865

Preston-Shaffer Milling Co.

AMERICAN BEAUTY FLOUR

Is made in Athena, by Athena Labor, in one of the very best equipped Mills in the Northwest, of the best selected Bluestem wheat grown anywhere. Patronize home industry. Your grocer sells the famous American Beauty Flour.

The Flour Your Mother Uses

Merchant Millers and Grain Buyers
Athena, Oregon. Waitsburg, Washington.

Home of QUALITY Groceries

Good Groceries go to the Right Spot Every Time

This is the Right Spot

To go to Every Time for Groceries.

Try These—They'll Please!

ONE BEST THE MONOPOLE

Monopole Vegetables
Monopole Fruits
Monopole Salmon
Monopole Oysters

DELL BROS., Athena, Or.

Caterers to the Public in Good Things to Eat.

Athena Meat Market

We carry the best

MEATS

That money buys.

Our Market is CLEAN AND COOL
Insuring Wholesome Meats

READ & MEYER
Main Street, Athena, Ore.

Floating Gardens of China, Immune Alike to Drought or Flood, Often Avert Famine

The first point of interest to the traveler in China is the boat town of Canton. The Chookiang, or Pearl river, for a distance of miles, is covered with boats, which form the residences of a numerous population. Land is valuable in China, and it is presumed that the rent of the river is merely nominal.

The Chinese not only live on the rivers, but they also use them for gardening purposes. In the month of April a bamboo raft, ten to twelve feet long and about half as wide, is prepared.

The poles are lashed together, with interstices of an inch between each. Over this a layer of straw an inch thick is spread, and then a coating two inches thick of adhesive mud, taken from the bottom of a canal or pond, which receives the seed.

The raft is moored to the bank in still water, and requires no further attention. The straw soon gives away and the soil also, the roots drawing support from the water alone.

In about 20 days the raft becomes covered with the creeper (omea reptans), and its stems and roots are gathered for cooking in autumn its small white and yellow roots appear pretty abundantly.

Over, is to raise her family, and

and Otherwise.

Every man can be wrong, but not every man can be president. No man ever does as much today as he is going to do tomorrow.

No man can expect to be happily married unless he's a good listener. A man may pocket his pride, but a woman always has to conceal it elsewhere.

After hearing some men speak we are surprised at the small hats they wear. Whining children and women are bad enough, but please deliver us from whining men.

After getting an education it is up to a young man to do things with the knowledge he acquires.

Somehow a woman never seems to tire of her efforts to get an article worth all of a dime for 12 cents. Our idea of a credulous man is one who actually believes that one woman can treat another with silent contempt.

There are more