

Charlevoix County Herald.

Vol. 18

EAST JORDAN, MICHIGAN, SATURDAY, SEPTEMBER 5, 1914.

No. 36

Public Schools Open Monday

The Public Schools of East Jordan will open next Monday, Sept. 7, under very favorable conditions. About two-thirds of last year's force of teachers will be on hand and the new teachers have been carefully selected in regard to character, training and experience.

In the high school department, Miss Ada Coleman of Alma, Mich., will have the position of principal which was filled so acceptably by Miss Clark. Miss Coleman has had several years experience as principal of the high school at Yale, Mich., and she was very successful there. She will teach mathematics.

The other new member of the high school faculty is Ulrich C. Zeluff of Seneca Falls, N. Y., who succeeds Miss

SCHOOL NOTES

The first teachers' meeting for the school year will be held at the high school building this Saturday evening at 7:30.

At a meeting of the Board of Education held last Monday evening it was voted to have no school on Wednesday afternoon and Thursday of next week because of the county fair.

Parents should remember that no credit can be given on school books this year. The Board of Education is supplying the books at actual cost at a saving to the patrons of about 15 per cent on former prices.

The roofs of the two central buildings have been repaired this week by the application of tar and gravel.

The revised course of study has been printed and sent to all patrons of the high school this week. If some have not received a copy it is because the

PROPOSES NEW CONCRETE ROAD AROUND LAKE

Geo. Van Pelt Has Plan For Highway That He Believes Good.

I am not knocking any one person, but I am trying to show the people of Charlevoix County that the present road making plan is a bad, as well as a very expensive proposition, and I believe that I can present a plan from the basis of which can be worked out a much better system than the one in vogue. We need a road, which ought to be fifteen feet wide from Charlevoix to East Jordan, Boyne City and back to Charlevoix. All the way around Pine Lake. The man who lives five or ten miles from this road will say, as many of the farmers have said, "Well, I'll not vote for that because it will not do me any good and he believes that what he says is true, but I don't believe it and I'll tell you why. If we could have such a road it would bring with even only fair roads to Charlevoix from Chicago, Illinois, Detroit, Grand Rapids and other southern cities at least five hundred more automobiles than those that were here this year. This drive would make our country, in time as famous as the great drives in Europe and would bring thousands of people here, and summer hotels would be built as well as summer houses, and new resorts would spring up all along the line. The war now raging in Europe will set our people thinking more about their own country than ever before and these resorts that take advantage of this opportunity will be the gainers. Surely no county in the state or in any other state, has such a climate to offer as has Charlevoix, and the scenery around Pine Lake ought to satisfy the most fastidious.

We have the opportunity now to make Charlevoix County famous the world over and the farmers living five or ten miles away from the drive would certainly share in the prosperity this great mass of people would bring to us. I am asked, how would you pay for this road. I have a plan which I will submit later on and in the meantime, I'd like to have others who may be interested to express their views and some time in the winter I will be glad to run up and talk the matter over, for it is a dead sure thing, this road can be built, the county can be greatly benefited and the whole surrounding county, as well.

All I ask, at present, is the support of the Charlevoix County press. Every one can help, and "Every little helps" as the old saying is.

GEO. VAN PELT.

Another and more popular declaration of war is that on high prices. Foreign reservists in this country have not yet seen fit to take the advice to "pair," so we suggest that a reservist be exchanged for each American refugee until the latter are all back home.

So long as man continues to build his home on a slope of a quiescent volcano and his hopes of peace on large fighting machines, just so long must he expect painful surprises.

De la Ferte said "God is on the side of the heaviest battalions," and Napoleon said "Providence is always on the side of the last reserve." This won't stop the prayers of the weak, but it must be discouraging to know that the other fellow has the guns.

Death of Mrs. John Gee.

Mrs. Elizabeth Gee, daughter of Mr. and Mrs. Samuel Gee was born in Jackson, Mich., Sept. 8th, 1861 and departed this life Sept. 1st, 1914, and would have been sixty years of age on the sixth.

She was united in marriage to John H. M. Gee of Cambria, Mich., forty years ago last April. Seven children were born to this union four of whom are living. Mrs. Claudia Swert and Morris Gee of East Jordan, Earl J. Gee of Chestonia, and Roy of East Jordan, also three step-children, William Gee of Munith, Mich., Mrs. Alice Gossman of Jackson, and Mrs. Kate Vanscoy of Lansing, who with the husband and mother, Mrs. Marriet Geer of Grand Rapids, one sister, Mrs. Mary Hastings of Grand Rapids, and a number of friends are left to mourn her loss. She had also twenty-two grand children and one great grand child.

She has lived in East Jordan about seventeen years. She has been a patient sufferer for about four years. She was a good mother, a true daughter and a sincere friend. The funeral took place on Thursday morning at the Methodist Episcopal church and was conducted by Rev. T. Porter Bennett. Interment took place at East Jordan.

Where is the hand that will switch off the lights from the theater of war?

When the armies of Europe get through shuffling the cards there may be some kings missing from the deck.

Opera singers returning home to fight will serve in the navy because of their familiarity with the high C's.

King George has ordered the abandonment of the Cowes regatta, but that does not mean that Great Britain is cowed.

If some one had only interested the crowned heads of Europe in baseball or roque or something equally peaceful but engrossing, perhaps the map makers would not be so joyous.

In our embroidery department we are offering two beautiful centerpieces and a pillow top. How do you like them? We offer you the latest in this department as well as the fashion department and we trust our lady readers will be pleased with the offerings.

THE LIGHT ETERNAL

Attraction at Temple Theatre Next Thursday and Friday.

There are few actresses on the American stage, aside from the transcendent stars, who can read lines in the classic drama as effectively as Louise Dunbar, who returns to the Temple Theatre Sept. 10-11 Fair week in the principal role of "The Light Eternal," a highly successful romantic drama of the early Christian period. Many competent critics contend she is among the most able Shakespearean actresses of the contemporary stage first, because she has intelligence and has undergone a splendid apprenticeship in the art; and second, because she knows the value of music in words. Call it elocution, if you will—call it anything else; the fact remains that she knows how to give good writing the lit cadence that pleases the ear. Sometimes they call it "old-fashioned acting" when lines are read intelligently and with a ringing clarity. At the New Theatre in New York a year or so ago they called Rose Coghlan "old-fashioned", but all the wise little actresses in that company sat quietly down at her feet and learned lessons in dramatic art. The same is true of Louise Dunbar—though Miss Dunbar has the added advantage of comparative youth, and her present role affords ample opportunity for the display of this particular detail of her histrionic equipment. Several big scenes fall to her lot in "The Light Eternal" and she dominates them masterfully. Of superb figure, fair of face and graceful of poise she fully visualizes the haughty Roman princess, projecting herself into the complex nature of the role with an abandon that is truly delightful. Her rich powerful voice is particularly effective in the reading of the poetic lines and she plays the part with genuine feeling and intense emotional fire.

Next to the bravery of the Belgians is that of the head of the household who enlists to fire the cook.

Those twenty peace treaties that passed the United States Senate seem almost like anachronisms just now.

A GREAT MESSAGE

IN A FEW WORDS

Few men can be successful in life without health. Fewer still can retain health without an occasional use of drugs. No man can get satisfactory results from POOR drugs.

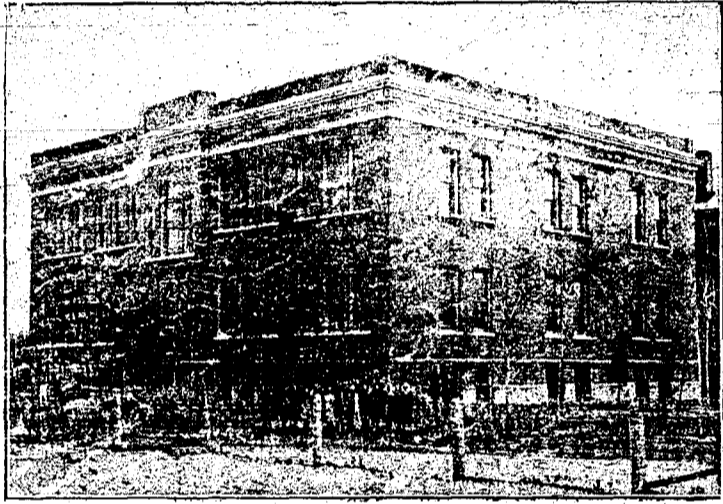
We never buy a poor drug—we never buy a stale drug—we handle only the purest and the best. They bring you health, prosperity, long life and happiness.

A fifty-cent drug investment IN TIME may save you a long sickness and many dollars.

W. C. SPRING
Drug Store.

We all get our start in life by picking up ideas. Europe seems to be trying to commit suicide.

Cost Kept Down—Quality Kept Up. No better medicine could be made for coughs, colds, croup, hoarseness, tickling throat, bronchitis, etc., than Foley's Honey and Tar Compound. That's why they can't improve the quality, and war or no war, the price remains the same. No opiates. Don't take substitutes, for Foley's Honey and Tar is the best.—Hites Drug Store.



Willits in the science department. Mr. Zeluff has been secured to introduce the new course in agriculture as well as to teach the general science work. He is a graduate of the M. A. C. and is well recommended by that institution.

The new principal of the West Side school is Miss Edith Smatts, who has had several years' experience in 7th grade work at Central Lake. Miss Smatts has had excellent offers in larger cities but has refused them to teach in her home town.

During the summer vacation the buildings have been thoroughly cleaned and some extensive repairs have been made. New floors have been laid in the old central building and the rooms of the West Side building have been redecorated. Everything is now in readiness for a profitable school year.

The course of study of the high school has been slightly changed and printed copies have been sent to the parents of high school pupils. This has been done with the hope that parents will assist pupils in a very careful selection of the subjects to be studied during the coming year. There will be no room in the school for students who are not interested in their work and are wasting their time. A wise choice of subjects will help greatly in eliminating this condition.

Japan would like to take a hand in the fighting, and, if not a hand, a foot or an ear, or something.

One gleam in the cloud is seen in the announcement that a new "extra ultra ultra" French style in woman's dress will be shelved during the war season.

address is not on record. This course of study is placed in the hands of the patrons with the intention of securing their co-operation in the selection of a proper course for each student. Two-thirds of the high school work is elective but should not be left entirely to the judgment of the pupil. The final approval of the course is left to some member of the high school faculty.

The new agricultural department of the high school should fill the need for that kind of training of the students of the rural districts especially, and it might be of more value to city students than some other subjects of study. Sooner or later East Jordan must rely largely on its agricultural community for prosperity and it is time that steps were taken to offer young people an opportunity to prepare for agricultural work. This is the purpose of the new course.

"The Light Eternal," a big spectacular religious drama, is announced for presentation at the Temple Theatre Sept. 10-11 Fair week. This attraction is unquestionably the most elaborately staged offering yet attempted outside the highest priced theatres of the largest cities. The scenic equipment is massive and the costuming gorgeous both bearing the stamp of the astute actor-manager, Henry Miller as producer. The cast is large and is made up of carefully selected artists men and women who know how to read the classic drama and fit well into the heroic roles of the early Christian period.

It is now the province of officials to make sure that there is no triple alliance of producers, commission men, and distributors of foodstuffs.



COMPANY "X" an Independent Military Company, commanded by Captain Henry L. Winters, a Spanish War veteran, and Lieutenants Spring and Balch, will camp on the Fair Grounds during the Charlevoix County Fair and give an exhibition daily of the highest order. This company is comprised of sixty men, fully uniformed, officered and equipped, has creditably passed State Inspection. Its concluding exhibition on the last day of the Fair will consist of a "Great Sham Battle." Several thousand rounds of ammunition will be used in this extraordinary feature, illustrating complete military maneuvers of modern warfare. This feature alone should be worth many times the price of admission to the entire fair.

Charlevoix county FAIR

AT EAST JORDAN

September 8, 9, 10, 11, 1914

RACES FINEST HALF-MILE TRACK LIBERAL PURSES
In Northern Michigan

FREE ATTRACTIONS

Linonel LeGare's Mammoth Spiral Tower Exhibition. An attraction of State Fair Two performances daily. Magnitude.

Company X in Exhibition Drills Daily, and "Great Sham Battle" Sept. 11th.

The Ray Burton Act Showing many difficult feats of fancy pistol and rifle shooting. Two Performances Daily.

Grange Day Address by Hon. John C. Ketcham, Worthy Master Michigan State Grange. Sept. 9th

School Day The efficiency and progress of our Public Schools will be fully demonstrated in their new building. Sept. 10th

Charlevoix Day - - Sept. 10th

Boyne City Day The Boyne City Marine Band will be a feature on that day. Sept. 11th

Everybody's going to the Fair.

H. L. OLNEY, President R. A. BRINTNALL, Secretary

How to Use Farm Credit

BY T. N. CARVER, DIRECTOR U. S. RURAL ORGANIZATION SERVICE

There is no magic about credit. It is a powerful agency for good in the hands of those who know how to use it. So is a buzz saw. They are about equally dangerous in the hands of those who do not understand them. Speaking broadly, there are probably almost as many farmers in this country who are suffering from too much as from too little credit. Many a farmer would be better off today if he had never had a chance to borrow money at all, or go into debt for the things which he bought. However, that is no reason why those farmers who do know how to use credit should not have it.

Nature and Use of Capital.

There is no mystery about credit or capital. Capital consists of tools and equipment, though sometimes we speak of it as though it were the money necessary to buy the tools and equipment. Capital and land are the factors which call for investment by the farmer. Thus the large use of capital in farming has come because of the invention of agricultural machinery. When farming was done with a few very simple tools, most of which were made either by the farmer himself or by the local blacksmith, capital did not play a large part in agriculture. Another way of saying the same thing is that it did not take much money to buy all the equipment the farmer needed or knew to use. The purchase of land was the only thing requiring much money, and land, in this country, was either free or very cheap. Therefore, there was very little money required to start in agriculture. At the present time, not only is the price of land rising, but the equipment of a farm requires more capital because of the increased use of improved machinery. This is likely to increase more and more as the years go by.

Capital is brought into existence in only one way—that is, by consuming less than is produced. If one has a dollar, one can spend it either for an article of consumption, say confectionery, or for an article of production, say a spade. He who buys a spade becomes a capitalist to the amount of a dollar—that is, he becomes an owner of tools. The process is precisely the same, whether the amount in question is a dollar or a million dollars. If he does not have the dollar, his only chance of getting the spade is either to borrow it or borrow the money with which to buy it. That is, he must use credit. Again, the process is precisely the same, whether the amount be a dollar or a million dollars.

How Capital is Secured.

There are, therefore, only two ways of securing capital for the equipment of a farm. One is to accumulate it oneself, by consuming less than one produces; the other is to borrow it. The advantage of borrowing is that one does not have to wait so long to get possession of the tools and equipment. One can get them at once and make them produce the means of paying for themselves. Without them, the farmer's production might be so low as to make it difficult even to accumulate enough with which to buy them. With their help, he may be able to pay for them—that is, to pay off the debt in a shorter time than it would take to accumulate the purchase price without them. That is the only advantage of credit in any business, but it is a great advantage to those who know how to use it.

Proper and Improper Uses of Credit.

Shortsighted people, however, who do not realize how inexorably the time of payment arrives, who do not know how rapidly tools wear out and have to be replaced, or who do not keep accounts in order that they may tell exactly where they stand financially, will do well to avoid borrowing. Debts have to be paid with deadly certainty, and they who do not have the wherewithal when the day of reckoning arrives, become bankrupt with equal certainty.

On the other hand, there is nothing disgraceful about borrowing for productive purposes. The feeling that it is not quite respectable to go into debt has grown out of the old habit of borrowing to pay living expenses. That was regarded, perhaps rightly, as a sign of incompetency. It was then natural that men should not like to have their neighbors know that they had to borrow money. But to borrow for a genuinely productive purpose, for a purpose which will bring you in more than enough to pay off your debt, principal and interest, is a profitable enterprise. It shows business sagacity and courage and is not a thing to be ashamed of. But it can not be too much emphasized that the would-be borrower must calculate very carefully and be sure that it is a productive enterprise before he goes into debt.

This distinction between borrowing for a productive purpose and borrowing to pay living expenses will help to explain why religious leaders in times past have been opposed to interest. It is undoubtedly a bad practice for men to borrow money with which to buy articles for consumption, except in the most extreme cases. Articles for consumption are goods which are used to satisfy desires rather than to assist in production. Before the days of expensive machinery, when capital was not an important factor in production, such a thing as borrowing for productive purposes was practically unknown. The only borrowing that was done was for the purpose of buying nonproductive goods. This is a bad practice.

Objection of Use of Credit.

The question may be asked, however, why did not the early guardians of society forbid borrowing instead of forbidding the taking of interest?

The reason was that so long as the usurers were permitted to offer loans, many shortsighted people would yield to the temptation to borrow. Since the purpose for which they borrowed added nothing to their earning capacity, they were in no better position to accumulate money after they borrowed than they had been before. If they had been able to accumulate anything before, they would not have needed money. The fact that they had not been able to accumulate anything before would be pretty conclusive proof that they would not be able to accumulate enough to pay the debt. Therefore, they put themselves into the clutches of the usurer.

Rightly or wrongly this was the attitude of the early religious and moral leaders on the subject of usury, or interest. Instead of forbidding shortsighted borrowing, as all borrowing for purposes of consumption is, they went to the root of the matter, and attacked lending for interest. Since the use of productive machinery, that is, capital, has come to play such an important role, these considerations do not apply to borrowing for productive purposes. Therefore, discriminating modern leaders and teachers do not oppose the taking of reasonable interest. In fact, the state regulates this matter by fixing the maximum legal interest charge. There is need, however, of a revival of sentiment against lending for nonproductive purposes, which was all that the early leaders and teachers opposed.

Principal More Important Than Interest.

In the payment of a debt it is not the interest, but the principal which gives the greatest trouble, except where interest rates are exorbitant. If a man borrows \$100 for a year at 7 per cent, he has to pay, at the end of the year, \$107. If he borrows at 5 per cent, he has to pay \$105. The difference is \$2. How, \$2 is not to be despised. Good business consists in large part in looking after just such items as this. Nevertheless, it is only a little harder to pay \$107 than to pay \$105. The point is that the principal is the same in either case, and it is the principal which gives the greatest trouble.

The reason it has seemed necessary to emphasize this elementary fact is that many people seem to imagine that if interest on farm loans can be reduced from 7 per cent to 5 per cent, or from 6 per cent to 4 per cent, conditions will be made easy for the farmers. It is important that interest rates be lowered wherever it is economically possible, but it is vastly more important that farmers should learn how to pay back the principal easily. The only way to do this is to use the money borrowed in such a way as to put one in possession of the means of repayment. If the \$100 which a man borrows is spent for fertilizer, which adds \$125 to the value of his crop, he should not find any great difficulty in repaying the loan, both principal and interest. If he uses it in such a way as to add only \$75 to his crop, he will have some difficulty in repaying the principal, saying nothing of the interest. It is more important that he should be able to use the \$100 so as to add \$125 rather than \$75 to his crop, than it is that he should be able to borrow at 5 per cent or even without interest.

An unproductive enterprise is not a safe basis for borrowing under any conditions. In other words, it is of more importance that the enterprise in which one is engaged shall be a productive enterprise than that the rate of interest at which one can borrow money is high or low.

The first and more important rule to be observed, therefore, in the use of farm credit is to make sure that it is for a productive purpose, that is to say, make sure that the purpose for which the borrowed money is to be used will produce a return greater than needed to pay the debt. Except in extreme cases, it is bad policy to borrow for the purpose of purchasing anything which will not help to pay for itself. As a rule, the purchase of these things should be postponed until the farmer has accumulated the wherewithal out of his own earnings.

But if he borrows money to buy fertilizer and agrees to repay the loan before his crop has been harvested and sold, he may have difficulty in repaying it. One in such a predicament has three possibilities open to him. He may receive money from some other source at the time the loan falls due; he may get the loan extended or the note renewed; or he may be sold out by his creditor. The first is not altogether desirable because it violates an important principle of business management; namely, that each part of the business shall provide the means of paying its own expenses. The second is undesirable because it puts him in the position of requesting a favor of his creditor, whereas all business arrangements between man and man ought to be so clear and so definite that neither shall need to ask special favors of the other. The third needs no comment.

(To be continued.)

WAR.

The moan of a woman's anguish,
Sad eyes too tired to weep,
A babe left without its father,
Now one of a shattered heap
On the field where thousands are lying,
Each one dearly loved of his own,
Where beneath the dead and the dying
You can hear the wounded groan.

In this world which Christ died to ransom,
Two thousand long years ago,
The fruit of our peaceful progress
Shall war's bloody sickle mow?
O ye, who trust still in His promise
And long for His peace in our day,
By the Christ who died in torment
Let us down on our knees and pray.

—The Living Church.



WORDEN GRAPE on the Chief Lake Farm of Loren Pearce. (Michigan is the home of the grape and thousands of acres of vineyards may be seen in different sections of the state.)

How to Collect Insects For Study

Students of agriculture will gain more by studying insects injurious to crops than by studying butterflies and harmless species, for the pupil who becomes familiar with the former will find that their life histories will often furnish a key to proper methods of combating them. Teachers in rural schools throughout the country will be particularly interested in a new farmers' bulletin (No. 606) just issued by the United States department of agriculture which contains detailed instructions regarding the collecting, preparing, mounting and preserving of insect specimens. The bulletin is entitled, "Collection and Preservation of Insects and Other Material for Use in the Study of Agriculture," and may be had free from the department as long as the supply lasts.

The teacher or her pupil with very little expense or trouble may make such articles as are necessary for collecting insects. The necessary equipment should include collecting nets, killing bottles, a box containing some vials partly filled with alcohol in which to place specimens of larvae and pupae, a trowel for digging specimens out of the earth, a small hatchet for breaking open rotten stumps, some sheets of newspaper or other soft paper, size about 3 by 5 inches, for making envelopes in which to put delicate specimens of butterflies or moths, a small bottle of chloroform or gasoline, and a small hand satchel, haversack, or botanical specimen case, with a few small pasteboard boxes, such as pill boxes, in which to put insects after taking them out of the killing bottle.

A small pair of forceps or tweezers will also be found convenient for handling some of the specimens, and a pocket lens will be a desirable aid for the study of the specimens in the field.

Many insects are attracted to light, and a strong lamp with a reflector to throw the light upon a white sheet will serve to attract many insects, particularly on sultry nights. A mixture of sugar or molasses and decaying apples smeared on trees in the woods will often attract moths at night. A bull's-eye lantern is useful in examining these patches in the evening.

For collecting insects from the branches and leaves of trees, an inverted umbrella is the most useful implement. Hold it at arms length under the tree and jar the limb with a heavy stick. A sudden shock will dislodge many beetles and other in-

Young People May Gain More Profit From Learning of Harmful Insects Than of Ordinary Butterflies.

sects that one would not have noticed upon the tree.

Cans or bottles sunk in the ground so that the top is even with the top of the soil and baited with meat, a dead mouse, rotten apples, etc., will be visited by various insects. Boards or pieces of bark left on the ground near the edges of woods and meadows will serve as shelters for a variety of insects, and if visited occasionally one will find many interesting specimens. Always turn back stones, logs, or boards after examining them so that they will continue to attract insects.

One must always be careful in taking from a net not to crush them nor rub the scales from the wings of butterflies and moths. Always handle specimens as little as possible.

Ways of killing and mounting insects are described in great detail in the new bulletin. Insects may be killed by a vapor of chloroform, ether, sulphur or spioke.

How to Pin Insects.

Common pins are too large for use in mounting most insects. Longer and more slender pins suited for the purpose may be bought from dealers in natural-history supplies for a dollar or less per thousand. They are bright, black or jappanned in color.

Most insects, like butterflies, moths, bees and flies, should be pinned through the middle of the thorax (that part of the body to which the wings are attached), but beetles should be pinned near the upper end of the right wing-cover, and true bugs through the scutellum (a triangular piece between the bases of the wings). Grasshoppers are often pinned through the tip of the "prothorax," a little in front of the base of the wings. The insect should be pushed fully two-thirds of the way up on the pin, and the collection will make a much better appearance if all the specimens are of an even height.

Insects should be prepared and mounted as soon as possible after they are collected, for if they are left for any length of time the wings and legs will become stiff and easily broken, and it will be impossible to spread the wings as will often be desirable in order to give the specimens a lifelike and attractive appearance. If it should be impossible to mount the specimens until they have become rigid, they can be relaxed by placing

them for a time on a piece of paper in a box partly filled with moist sand. It will be well to put a few drops of carbolic acid on the sand in order to prevent molding. After being left in this way for a few days the insects will generally be sufficiently relaxed to make it possible to mount them without great difficulty. In mounting butterflies, a spreading board which has a groove to hold the body and flat surfaces on either side to which the wings are pinned, will be found convenient.

If it is desired to keep the insects for several years, it is necessary to put them in a tight, dry, and dark box—tight to exclude other insects which would eat them; dry to prevent mold, and dark to preserve their colors.

While regular collectors commonly use special boxes for collections, cigar boxes will do for the purpose of temporary study. The bottom of the box should be lined with some soft material such as cork, peat, well-dried corn cobs, or corrugated paper, and covered with soft paper. To prevent other insects from coming in and eating the specimens, a pinch of flake naphthalene or a naphthalene cone should be placed in each box. Within the box the specimens should be arranged, each kind by itself in a row. A label with the name of the insect can be placed behind the row of each species or attached to the pin on the first specimen in the row.

Live Insects Interesting Subjects for Study.

One of the most interesting phases of insect study is the rearing of insects. The simplest way is to collect the cocoons attached to various trees in the autumn, and the fine moths, red, brown, or pea-green, will appear the following spring. It is more instructive, however, to collect the larvae or caterpillars and place them in a box where they can be supplied each day with the proper kind of leaves for food. By this means one can watch the caterpillars change their skins while they grow, and also note the change from the caterpillar to the chrysalis. Any box with a top of netting to prevent the caterpillar from getting out will be suitable. By putting moist sand in the bottom of the box, the food will keep fresh a longer time.

Many other details regarding this interesting study will be found in the new bulletin. Every amateur insect collector should have it to help him obtain better results.

want, or think they want, just that kind of a cow. Range where we will in this domain we will see the constant working of this law of supply and demand. The man that knows more wants a better cow, and he gets her."

To our mind this brings to us in a most striking manner a suggestion which everybody interested should note. This inevitable law of supply and demand points the way.

For what in dairying today is there the greatest demand? Is it not for more and better dairy men? It is reported that last year over \$200,000,000 worth of ice cream was consumed. This is comparatively an entirely new outlet for dairy products built up within a few years. The use of dairy products is in its infancy. As the world's food stuffs become scarcer, dairy products are more and more recognized as the most economical on account of their high food value.

Then the preservation of our soil fertility links up so closely with dairying and makes it undoubtedly the safest and surest branch of farming. Why then, is this demand for more and better dairymen not supplied? We believe it is answered in the last sentence of the editorial. "The man that knows more wants a better cow, and gets her."

We believe the great work at this time of every agency, every college, every dairy school and every dairy professor along with the help of the department of agriculture at Washington, should be to concentrate their efforts in reaching the farmer with the knowledge and facts which they possess. Get them to thinking and soon the demand for farmers "who know" will be supplied.

Pure bred dairy bulls will soon head their herds, silos will follow and bring with them an increased production of a higher standard with an increased prosperity upon the farms.

The farmers cannot go to the colleges and dairy schools. A movement should be planned and worked out to take this needed knowledge from the schools to the farmers. The dairy schools in their scientific work are away ahead of production. They should stop awhile and go out to the farmer and tell him of the necessity of a pure bred bull and a balanced ration. They should carry the message of better dairying to him and not expect him to go in search of it because he can not.

POULTRY
DEPARTMENT EDITOR
ERNEST B. BLETT
59 Market Ave., Grand Rapids, Mich.

Government Makes Egg Chart for Poultrymen

Uncle Sam's Colored Chart Will Help You Tell How Fresh They Are.

To enable farmers and housewives to test eggs before a candle and tell accurately their condition before they are opened, the department of agriculture has just published a colored egg-candling chart. To give a true picture of the eggs, twelve impressions were necessary to produce the lithographed chart.

This chart shows the eggs in their natural size as they appear before a candle, and also as they look when open in a glass saucer. The pictures include an absolutely fresh egg, slightly stale eggs, decidedly stale eggs, eggs with yolks sticking to the shell, eggs where the chicken has developed so far that blood has been formed, moldy eggs, added eggs, and eggs with a green white.

Comparatively few housewives are aware that a green color in the white of eggs is due to the presence of billions and billions of a certain bacteria that make a green coloring matter. Eggs with this greenish tint, even though the yolks seem to be perfect, are not fit for food.

As long as the department's supply lasts, these charts will be furnished free upon application to the Editor and Chief, Division of Publications. Commercial shippers of eggs, however, should apply for departmental bulletin 51, a technical paper on testing by scientific methods not available to the average farmer. This bulletin includes the colored illustrations. This chart alone will be found to be not merely of great service to the housewife wishing to test the eggs she is to serve to her own family, but also of commercial value to farmers, country merchants, or egg shippers who wish to buy and handle eggs on an accurate quality basis.

The great spoilage of eggs in this country is due to bad handling and is quite unnecessary. Part of the remedy is to teach everybody, from the farmer to the consumer, how to tell the quality of an egg without breaking the shell. The country buyers, the middlemen and the housewife judge of the quality of the inside of a cucumber or an eggplant, or any other vegetable, by the appearance of the outside and the firmness of its texture. It is not possible to tell the quality of an egg by looking at the shell, though it is safe to say that the eggs with shiny shells are apt to be aged. A fresh egg looks as though it had been dusted with a very fine powder; the "bloom," as the egg men say. But in order to know what is inside the shell the egg must be held in front of a strong light—such as an electric bulb furnishes—which comes through a hole about 1/4 inches in diameter. The room must be dark. When the egg is held close against the hole the bright light renders its contents visible, and the quality is indicated by the appearance of the yolk, the white and the air space at the blunt end. There are many egg "candles" on the market, but the housewife can easily make one for herself by cutting a hole in a small paste-board box, which is slipped over an electric light bulb. If gas or an oil lamp is the source of light, a tin box or can should be used.

The raising of capons is not as general as should be. The work is not so difficult to do and you can easily learn to do it. A young fowl caponized will weigh at maturity nearly 50 per cent more than he would otherwise.

If you did not set out trees last spring in the runs, you may now see the need of shade and plan to set them this fall and in the meantime, while they are growing provide some artificial shade.

"Crowding" this is a mistake and a bad one to let young growing stock crowd at this season of the year. It retards the growth and many a bird that would have made an extra nice specimen or a winner is spoiled in this way.

Poultry Topics says: "The 1000-egg mark has been reached by a seven-year-old White Plymouth Rock hen at the Missouri station. That's a profitable kind to have. Too many good hens are sacrificed in their second year and too many poor ones are kept as long as they live."

In constructing dropping boards they should be made to extend wide enough to catch all the droppings from both sides of the perch. They should be about six inches below the perches and should be made in such a way that they can be easily removed to be cleaned.

We can supply most any poultry book published. We can offer many for getting a few subscriptions to American Poultry Instructor. If there is anything you want as a premium write us and we will get it for you in exchange for getting up clubs. Many have got a good start in poultry in this way.

Department for

Dairymen

CONDUCTED BY
E. K. SLATER
234-242 Lyon Street
GRAND RAPIDS, MICH.

With the Blue Valley Creamery Company
in charge of the Dairy Information Service

Supply and Demand

We reprint herewith an editorial filled with that wisdom which seems to flow eternal from the fountain head of our dairy knowledge, Hoards Dairymen, headed, "Supply and Demand."

"The evolution of the modern dairy cow in form and in the responsive functions that belong to that form, is but an answer to the old law of demand and supply. The Texas cow of fifty years ago had scarcely any udder. There was no demand upon her for an udder. The main necessity that governed her being was for locomotion, the ability to travel far and wide over a sparse vegetation for her living. And so she had a thin body, long legs and no udder. A capacious udder would have been a useless burden and nature is no fool. "But a new demand, or rather a tremendous increase of an old demand—that of milk—has sprung up. True to its working, that old law has been

busy with the work of evolving that marvel of creation, the modern dairy cow. Corresponding in its demand comes another law, an economic one, that calls for the most perfect, most profitable milk production cow possible; one that will take a given quantity of feeds and care and produce the largest and best amount of milk out of it. To secure such a cow we must take advantage of long established heredity in that direction and breed her.

"The modern dairy cow is nothing more than the sober, plain and economical answer of supply to demand. These half-way measures for milk, the dual-purpose cows, fall short of meeting the demand in the most profitable manner. But as long as there are men of that character there will be cows to meet that demand. And so with the poor, unprofitable, filly-bred cow. She is but an answer for the demand of ignorant, unthinking and unreasoning farmers who

Our Country in Good Finances European War Will Not Hurt

Grand Rapids—Now that the first flush of unnecessary fear upon the part of the people of this country has subsided and the realization is being forced home that in spite of the terrific conflagration of war which is enveloping all Europe, this country is in a prosperous condition; business is beginning to resume a normal condition and preparations are beginning to be made upon the part of manufacturers and merchants to meet a healthy increase in the demand for manufactured goods and food products.

That there is no occasion for a pessimistic view of the future is evident from the condition of the banks of the country, especially those of the west and middle west—and portions of the south. Never before in the history of the country have the crops

been so great nor the farmers so prosperous as they are today.

General business should speedily recover with the return of confidence in the situation and there is no reason why the holders of good securities paying a reasonable return upon the investment should not hold these securities and reap the benefit of that return.

The outbreak of European war and consequent uncertainty and anxiety upon the part of capital is only temporary. The situation has still further emphasized the stability of public utility securities. Reports of business done and earnings secured by public utility companies show that these companies have not felt the effects of the unsettled condition noticeable in other lines. The reports of the send-out of gas and electric current of these corporations show as a rule a steady and moderate increase commensurate with the growth in the population of the communities they serve.

One instance of the feeling of confidence and security which exists among the prosperous farming communities in the middle west is that of the farmers in Michigan, who are arranging to attend the fair at Grand Rapids early in September in large numbers. The Grangers expect to have fully 1,000 automobiles owned by the farmers in line for a parade at the fair.

Plans for the continuation of good roads work and the expansion of farming operations are being carried on without interruption and with the feeling of perfect confidence in the future and this calm faith in the soundness of conditions financial and commercial should be reflected by people in all walks of life.

The feeling in the middle west is that with the continued neutrality of the United States and the opening up of the opportunity of this country to gain the markets of Central and South America unobstructed the future for business is very bright and that good business can be expected in the fall.

WEST MICHIGAN POULTRY ASSOCIATION ELECT OFFICERS FOR NEW INCORPORATION

Grand Rapids—For many months poultrymen have been working on a stock subscription list in Western Michigan for the purpose of organizing and incorporating under state laws, a poultry association of just more than local interest, one that would be an assistance to the growing industry of this part of the state.

The following board of directors was elected: Dr. W. E. Wells, Arthur Rigg, William Krepps, F. W. Willoughby, H. J. Rademaker, John Hoogerhyde, George McPherson, all of Grand Rapids.

The directors then elected officers as follows: President, Dr. W. E. Wells; vice president, Arthur Rigg; secretary, John Hoogerhyde; treasurer, H. J. Rademaker.

It is the plan of the new organization to put on a round-up show in Grand Rapids, to use universal cooping, offering the best judges to pass upon the birds.

The capital stock of the association is \$1,000. All the stock is not sold and the association will continue the sale until sold.

STUDYING CONVICT ROAD BUILDING

Road Experts from Department of Agriculture Jointly Studying Convict Camps with Public Health Service.

Washington, D. C.—A joint arrangement has been perfected between the office of public roads of the department of agriculture, and the public health service, for the study of convict camps and of the utilization of convict labor in the construction of roads and the preparation of road materials. There is a constantly increasing tendency on the part of state governments to use convict labor in works of public improvement, such as road construction, rather than in the manufacture of articles which compete with the product of free labor.

The purpose of the joint study is to determine the conditions and methods by which most satisfactory results are obtained and the lines along which improvements may be inaugurated. Studies will be begun in Colorado during the latter part of August, and thereafter visits will be made to camps in Utah, Wyoming, Idaho, Oregon and Washington. Later on the studies will extend to Michigan, Illinois, New York, New Jersey, Virginia, North and South Carolina, Georgia, Florida, Oklahoma, Texas, Arizona and New Mexico.

POTATO EXPERT SAYS MICHIGAN TUBERS BEST IN UNITED STATES

Lansing—Regierungsrat Professor Dr. Otto Appel of the imperial pathology bureau at Dahlem by Steglitz, near Berlin, the world's foremost authority upon potato diseases, has pronounced Michigan tubers to be among the healthiest in the United States. Doctor Appel has just completed an inspection of the potato-growing districts in Western Michigan and the Thumb district and he reports that the Michigan crop is much freer from disease than is that of the eastern states. The Berlin expert offered advice which will aid the Michigan authorities in checking those afflictions of the potato which have been found here.

Doctor Appel was a member of a party of experts sent out by the federal department of agriculture to study tuber conditions throughout the United States. With him were W. A. Orton, U. S. department of agriculture and next to him the most famous potato expert; William Stuart, federal department of agriculture; Doctor Morse, plant pathologist at the Maine agricultural experiment station; Mr. Brigham, agricultural commissioner from Vermont; Doctor Manns, plant pathologist from the Delaware agricultural experiment station; T. C. Johnson, director of the Virginia truck experiment station, and Dr. Ernst A. Bessey, Prof. G. L. Coons and Dr. Eben Mumford of M. A. C.



THREE WESTERN MICHIGAN FARMERS.

These farmers raised 13½ bushels of white rice popcorn on one-fifth of an acre, near Empire, Western Michigan. The most of the corn was sold for \$1.00 the bushel. The farmers are Ivan Birdsey, aged 7; Fred Birdsey, aged 10, and Ben Birdsey, aged 12.

Food Commissioner Helme Gives Out Good Advice To Public in Special Bulletin

Lansing—Mr. High Priced Meat after doing several amateur aerial stunts during the past year, has finally joined the professional ranks and made an out-of-sight ascension and gone to Europe. Now that the balloon has gone out of sight, there is nothing for the spectator to do but look around and wonder what to do about it.

The public should at once get educated on what constitutes a cheap balanced ration for the human animal. Two kinds of foods are necessary for human life. The carbohydrates which furnish heat and energy and the proteins which repair the bodily waste. The first are obtained by starchy or fat foods and are easily and cheaply obtained from potatoes and the cereals. Protein to repair bodily waste has generally been obtained through meat. But there are other sources of protein much cheaper. A working man needs three ounces of protein daily to repair the bodily wastes. Before the balloon went up this could be obtained in beef steak for 17c. Some vegetable foods contain a large amount of protein. Three ounces of protein in the form of beans can be obtained for one-third what it costs in beef steak. The moral to the housewife is to feed the "old man" more beans and less beefsteak. Peas and Lentils are also rich in protein. A quart of milk has more food value than a pound of meat and is more easily digested. Cheese has a much greater food value than meat, pound

for pound. Canned salmon has a much greater food value than any meat and costs less. Meat is not necessary for human existence. This is maintained by as great an authority as Dr. Kellogg of Battle Creek, who has raised a family of 22 children and ought to know from experience. Potatoes and corn meal are the cheapest forms of starchy foods. Michigan produces more beans and potatoes than any state in the union, and is third in the production of cheese and milk. Michigan people ought not to be embarrassed because meat has taken a flyer. Moreover, beef is often tubercular. Pork has at times the trichina worm and mutton is sometimes "measly" which contains the germ of the tape worm, so we are missing a lot of things if we don't eat meat.

In anticipation of the war this department has had printed 20,000 copies of a bulletin on Foods and Food Values, which can be had free on application. It shows the food value of all common foods. From it the housewife can figure out a balanced ration that will keep the human engine going without paying 40 cents a pound for beefsteak. If we all cut a greater part of the meat we eat, we will have better health and at the same time put a hold in the high-priced meat balloon with the old gur "lack of demand" that will make it come down within reach again. Education of food consumers on food values is the most available remedy at present for the high cost of living.

EUROPEAN WAR WILL OPEN NEW TRADE FOR AMERICAN GOODS

Europe Having Furnished South America With Goods, Now Will Look To Our Country For Relief.

Washington—The department of commerce at Washington has received telegrams from many Latin American towns giving list of commodities they are desirous of purchasing from United States. The list of towns and commodities wanted are:

Colon—Cheap laundry soap, cotton piece goods, canned milks, rice.

Valparaiso—Different kinds of implement machinery, railway material, metallic items for domestic and building purposes, furniture, Portland cement, different kinds of cloth and paper, starch and sugar.

Port Limon—Butter, matches, oils, paints, crude drugs, liquors, iron roofing, condensed milk, rice.

Rosario—Chemicals, drugs, photographic supplies, except kodaks, kitchen utensils, crockery, cheap glassware, galvanized wire, steel overwires, small motors, dynamos, electric supplies, coal, news and writing paper, cardboard.

Panama—Foodstuffs at present possible clothing and piece goods.

Port Au Prince—Scarcity of American products, notably flour, rice, salt fish, salt meats, salt pork, butter, lard, kerosene. Prices have advanced 50 per cent since August 11.

Buenos Aires—High prices are be-

ing offered for American coal; also reports a demand for the following goods, each of which represents over one million dollars annual importation: Pig iron, machinery, colored prints, coal, galvanized iron, automobiles, woollens, steel rails, cotton goods, railway material, cement, wrought iron, structural iron, wire, electrical equipment, silk, sheep dip, rice, glass, glassware, tramway material, knit goods and yarn, iron pipe, linen, writing paper, sugar, wax candles, malt, copper, manufactures, tea, sanitary appliances, bolts and nuts, tinplate, bridge materials, preserved and canned goods. Coal short now, railroads restricting service.

WHO ARE THE GREAT GENERALS OF THE CONSTITUTIONALISTS?

By Modesto C. Rolland. (Mexican Constitutionalist Consul for New York)

New York—The latest Mexican revolution, as is well known in this country, was begun by the Mexican people against the usurper, Huerta, who, sustained by the Clerical Party of Mexico, took possession of the Mexican government. It appears as though this will be the last phase of a combat which has continued for more than a century, between the Liberal party, which wishes the application of the constitution, and the Clerical party, which, under the pretext of religion, has obtained control

of politics, enjoying privileges which are to the disadvantage of the people.

In the latest popular revolt, a number of men led the constitutionalists in a manner that showed them to be strategists of the first order. Considering the obstacles facing them, they have done amazingly well. Their efficiency has been of the first order.

Probably the first to rebel against the tyranny of Huerta was Venustiano Carranza, constitutionalist governor of the state of Coahuila, a man of iron. He refused to turn traitor when Huerta, over his own signature, proposed to buy him off and have the rebel commander leave the country.

With a handful of men, Carranza took up arms in Coahuila and awaited the attack of the Huerta legions.

A man who had never had anything to do with the military, led the people from triumph to triumph in all parts of the state of Sonora. He is today known as General Obregon, a man who was a peasant but a few years ago.

In the state of Chihuahua, General Villa, who crossed the Rio Grande with only nine men, was very soon equipped with arms and stores taken from the enemy. He battled with the Federals in all parts, winning memorable battles and sweeping the state of the Federals. In Tamaulipas, General Jesus Carranza, General Pablo Gonzalez and General Lucio Blanco took up arms, organizing the entire northeastern region of the republic.

The people were guided by patriots who really deserve to be called the leaders of the people, among whom were Generals Gonzalez, Villarreal, Caballero, Zapata, Aguilera and Turbe. They have formed powerful armies, which have almost annihilated the federal army.

HOG CHOLERA CAMPAIGN BEGINNING TO BEAR FRUITS

Lansing—The first arrest in the campaign by the Michigan Agricultural college, the federal bureau of animal husbandry and the state livestock sanitary commission to lower the price of pork chops by checking hog cholera, has been made in Branch county. Oliver Stayner, a gentleman from Indiana, has been apprehended by the authorities, ostensibly on a charge of practicing veterinary medicine in Branch county without a license, but the real complaint against him is that he has been responsible for a number of outbreaks of cholera in Branch county swine herds.

Stayner, it is alleged, induced a number of Branch county farmers to employ a simultaneous treatment of cholera virus along with serum. The state and federal experts found that the serum was weak and the virus very active, a condition which resulted in cholera epidemics in a number of herds which Stayner treated. He has been held for prosecution by the federal authorities for using serum manufactured by unlicensed parties.

The campaign against the cholera, which has been killing off hogs by the thousands in Michigan, is reported to be progressing satisfactorily in Branch county as a whole, however, and the experts expect ere long to gain results which will enable every farmer in Michigan to fight the plague successfully. Cleaning up and disinfecting methods have proved effective in controlling the disease, while the recent arrest of Stayner is expected to put a stop to fakers who have been attempting to sell cholera "cures." The veterinary authorities declare that no cure has been found. The price of pork in the future in Michigan and throughout the country at large, will depend, it is said, upon the success of the experimental work being conducted in Branch county and upon similar efforts being made by other states, with governmental cooperation.

Pellston—The big Jackson & Pindle sawmill, the industrial mainstay of this village, was totally destroyed by fire, causing a loss of \$50,000, and throwing between 350 and 400 men out of work. Whether it will be rebuilt is not known. The fire started by an explosion, supposedly of a barrel of gasoline, which blew out the upper windows and knocked down the watchman.

SHORT STATE STORIES

Detroit—Edmund L. Pickell, for 25 years a resident of Detroit, and since 1891 engaged in the life underwriting business with his brother, C. W. Pickell, died at his residence at 105 Burlingame avenue. He had suffered from a complication of diseases, resulting in paralysis.

Ann Arbor—Nick Yuwer, aged 25, single, attempted to kill himself by cutting his throat with a razor. He was taken to the university hospital and is in a serious condition. No reason is known for his act.

Saginaw—A grain elevator at McBride's station on the Grand Rapids division of the Pere Marquette burned to the ground. The origin of the fire is unknown and the loss is about \$6,000.

Sturgis—Lyman Packard, one of the persons injured when the Hagenbeck-Wallace circus tent was blown down, died at Borgess hospital, Kalamazoo. He was not married and about 45 years old. He had just inherited a fortune. Packard is the second person to die as the result of the blow-down.

Rochester—Louis Brown, a Pontiac horseman, 50 years old, traded horses with Leroy Paine, a local liveryman, and came back in two hours and took his horse and left the one he traded for in the absence of the liveryman, it is charged. Brown has been arrested on a charge of grand larceny.

Port Huron—Official information received from Washington by Postmaster Wittliff announces the closing of the Upton postoffice, effective September 1. The business after that date will be transacted at the store of Joseph Trese, 1924 Twenty-fourth street, which has been designated by the postoffice department as Station A.

Adrian—David Smith of Sebawa township was struck by a Lake Shore passenger train at a crossing, 15 miles south of here, and thrown 30 feet, but received only severe bruises. The wagon he was driving was smashed to kindling wood.

Battle Creek—Believing himself fatally scalded, John Schrok, employed at the Taylor Bros. candy factory, sent word to the police that a man had been "scalded to death." The police searched the factory in vain and started away, thinking it a joke, when they stumbled over Schrok's form outside the building. Parboiled by hot water and steam when a boiler plug blew out, he had crawled outdoors, and while the police searched for him inside the factory he lost consciousness.

Coldwater—Mrs. Thomas Hurd tried to kill herself by taking poison. Doctors say they can save her life.

Standish—Judge J. W. Dunn of this city lost a valuable barn and contents by lightning. It was filled with this year's crops and 1200 bushels of last year's oats.

Saginaw—Henry Passolt, 77 years old, a pioneer soap manufacturer, got up from the supper table, fell backward through a doorway into the cellar, breaking his neck.

Calumet—Richard Trevarthen, of Calumet, aged 25, probably will die from a bullet wound at the right of his heart. Trevarthen's parents claim he was cleaning a loaded rifle when the weapon was accidentally discharged.

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"A Story Now Being Played In America."

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Mystery and Love Woven Together in Wealth And Excitement

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OU ONLY TERMINATED.
No cats, poisons or traps needed. Learn the secret and keep them away forever. Sure yet perfectly harmless except to rodents. Secret originally cost \$100, but we will send it post paid for only 25 cents.

The above advertisement has appeared in many magazines. Send me 25 cents for 21 high-class assorted post cards, and I will send you the Rat and Mice exterminator recipe FREE. Your money returned if you are not entirely satisfied. Address:

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TAKE THE CHICAGO BOAT TO

Connections with Railroads at GRAND RAPIDS, HOLLAND, BENTON HARBOR & ST. JOSEPH
From Grand Rapids via Grand Rapids, Holland & Chicago Electric. Cars every hour and special boat cars to connect with boat at dock. One way, \$2.50; round trip, \$4.75.
From Holland, boat dock, boats leave 9 a. m. daily except Sunday and 9:30 p. m. daily except Saturday. Saturday only, 9:30 p. m. Sunday only, 2 p. m. One way, \$2; round trip, \$3.75.
From Benton Harbor and St. Joseph, Central Dock, boats leave daily at 5 p. m., daily except Saturday; 10 p. m., daily except Sunday, 8 a. m., Saturday only, 11 p. m., Sunday only, 6 p. m., 10 p. m. One way, 85c; round trip \$1.50. All Steamers Equipped with Wireless Telegraph.



THE GRAHAM & MORTON TRANSPORTATION COMPANY. Chicago Illinois. Docks foot of Wabash Avenue.

GOOD FORMS OF CUSTOM

The arrangement of afternoon tea on the veranda for a few friends is quite a different matter from the elaborate affair given by the fashionable hostess during the winter season.

One may at any time, under any pretext, gather a few friends together for this informal function. Given an inviting porch, fitted with furniture of good construction and line, and in one corner a small tea table, and we have a setting that no normally constituted woman could view with indifference; people fit with half a dozen charming women, give them a good cup of tea, and appetizing sandwich, and some attractive cakes—and all the conditions will be fulfilled for a delightful afternoon.

A hostess should see to it that the porch is comfortably furnished. It should be inclosed in glass, or supplied with split bamboo curtains, or well screened with wire netting and shaded with awnings, to provide seclusion from sun and shower. The furniture may be of willow, mission, birch, hickory, or cedar of good form and construction and on artistic lines. Well made cushions on the seats will make them comfortable as well as attractive.

The fashion in tea tables has changed in the last year or two. The type of table that is most used at present is the one that folds. It is put aside when not in use. Just before the tea is served this table is brought in and arranged, and then the tea is brought in with the service and cups on a tray and placed on the table. The most attractive of these trays are of polished and hand mahogany. No mats are used upon these trays. As there is not usually space enough upon the tray for plates, knives, etc., a number of cake stands of low is used for holding these articles. Some hostesses prefer the tea carts of willow for porch use.

Careful consideration should be given to the tea. The tea should be poured at immediately after its infusion. Connoisseurs make a great deal of this and say that tea should be made in an earthenware pot and then poured into the silver one, from which it is served; but a tea ball or one of the large wire egg shaped balls made for the purpose may be placed in the pot and withdrawn almost immediately and the same result obtained. The old fashioned rule of one teaspoonful for each person and one for the pot is still adhered to, and of course the water must be boiling when brought in contact with the tea, and the teapot rinsed with the boiling water before the tea is placed in the teapot.

In serving tea with rum the proper proportion of the latter is from one to two teaspoonfuls in a cup of tea with a slice of lemon. No cream is used of course. Russian tea is made simply by adding a slice of lemon to the cup of tea.

The following are two new recipes for office sandwiches: Take one cream cheese, add a cupful of chopped olives, a little salt and a dash of red pepper, half a teaspoonful of Worcestershire sauce. Spread thinly between thin slices of bread and butter. Another recipe is—Chop finely one cupful of olives, add half a cupful of chopped celery, add enough mayonnaise to make a good spreading mixture. Spread upon thin slices of bread and butter cut round.

A tidbit which is enthusiastically appreciated at an afternoon tea consists of sauteed crackers buttered and spread with anchovy paste with a sprinkle of cayenne pepper on top. These are put into the oven for two or three minutes and served piping hot. Caviar sandwiches, too, are always popular. Between thin slices of bread and butter lay a lettuce leaf, and on top of that spread the caviar. Squeeze a little lemon juice over it and add a little red pepper. A delicate sandwich is filled with cream cheese which is mixed with finely broken pecan nuts. Add a little salt to this mixture.

The woman who may always be found on her porch at 4 or 5 o'clock on hospitable thoughts intent will not lack visitors. No one feels under obligations for so simple an entertainment. Under the stimulus of a cup of tea, "company manners" relax and pleasant conversation flows freely and easily.

Iced Cocoa

Mix one-half cupful of cocoa with one cupful of sugar and one cupful of warm water over hot water until both sugar and cocoa are dissolved. Boil to a very heavy syrup. Remove from the fire and thoroughly chill. When ready to serve flavor with half a teaspoonful of vanilla and two tablespoonfuls of strong coffee. Put from two to three tablespoonfuls of this mixture in a glass, add the same quantity of chopped ice, and a quarter of a cupful of cream. Shake well, fill with water, add more cream or syrup if necessary. The entire mixture may be made and poured into the glasses rather than mixed in each glass if desired.

Cold Meats

Don't be a slave to the family in hot weather. Let the modern butcher help solve the problem. Veal loaf, roast beef, roast pork, boiled tongue, boiled ham, boiled corn-beef, dried beef, will make it easy. Swiss cheese, pimento cheese, Cottage cheese, and salmon sardines help too. All the lovely new vegetables with help to make a palatable meal without cooking in the heated hours of the day by making salads in early morning. Fresh fruits require very little work, and bakery goods can be bought as cheap as you can make them at home.

A Precious Poem

"Mama, may I carry the coddle?"
"No, dear; you are too little and too careless, but you may carry the baby a little way."—Houston Post.

Presbyterian Church Notes

Rev. A. D. Grigsby, Pastor.

Services as usual both morning and evening. The pastor hopes to welcome large congregations at this the beginning of a new season of church work.

Sunday School at 11:45. All should be in their places at that hour.

Y. P. S. C. E. meets at 6:45. These interesting meetings are open to all.

The excellent sermon preached last Sunday morning by the Rev. R. E. Brown, pastor of the 2nd Congregational church, Waterbury, Conn., was listened to with great interest by a very large congregation.

Miss Schofield of Chicago, gave a short but suggestive talk to the Sunday School last Sunday morning.

City Tax Notice

The Tax Roll for the year 1914 for the City of East Jordan will be in my hands for collection on and after July 1st, 1914. All taxes named herein may be paid at any time up to and including July 31st, 1914, without any collection fee therefor. If not paid on or before that date the Charter of said city provides that an addition of 2 per cent shall be made thereon, on the first day of August thereafter, and additional 1 per cent, shall be added thereto on the first day of each month that the tax remains unpaid until returned to the county treasurer.

C. C. MACK, City Treasurer.

BURNS HERSELF TO DEATH TO KEEP FATHER FROM DEBT

Hindoo Girl Dresses in Best Raiment and Fires Home to Prevent Father's Paying Big Dowry.

Calcutta, India.—Snehalata, the 16-year-old daughter of Babu Harendra Mukherjee, a broker of this city, burnt herself to death to save her father the payment of an excessive marriage portion to her bridegroom. Babu Harendra having asked a young undergraduate of the university in marriage for his daughter, the youth's father asked a price for him which for a time frustrated Harendra's hopes. After a second interview the sum was reduced to \$5,000, two-thirds of which was to be paid in cash and the remainder in jewelry. Harendra decided to raise the money by a mortgage on his house.

Snehalata, who was a girl of exceptional beauty, thereupon resolved to sacrifice her life to preserve the fortune of her parents, and on the day before the transaction was to be closed she dressed in her best clothes, and, climbing on the roof of the house, drenched her clothes with oil and set them on fire.

A Drahmin who happened to pass saw her and raised an alarm. The flames were put out and with great difficulty, and Snehalata, still smiling, though enduring terrible agony, was conveyed to the medical college hospital. She died later in the evening.

CURE FOR SPINAL PARALYSIS

French Academy of Medicine Receives an Important Statement.

Paris—Prof. Netter made an important statement on Tuesday at the Academy of Medicine regarding a new cure for spinal paralysis. The cure which M. Netter has pursued since 1910, consists of injections of serum collected from the spinal marrow of sufferers of a similar disease. Apparently the microbes coming from the first sufferer kill those inhabiting the second. M. Netter illustrated his theory by the case of a man aged 34 who was reduced in six months to utter helplessness by paralysis and was cured entirely after a few weeks' treatment with injections.

HALF-STARVED BOY AS GHOST

Child in "Haunted Tenement" Frightens Superstitious Folk.

Pawtucket, R. I.—Ghost stories woven about mysterious noises heard were dispelled when it became known that Dominick Yazukiewicz, a 4-year-old boy, who had been missing two days, had been found in the apartment in a half-starved condition.

From Bread to Pastry



The most substantial and nourishing Bread and Pastry are made and sold in this establishment. Positive purity in the preparation and in every detail of the handling ensures a perfect product and our patrons acknowledge that they never tasted sweeter or better Bread, Rolls and Pies than they buy from us. But we do not put fancy prices on them.

R. N. SPENCE

CHARLEVOIX COUNTY HERALD

G. A. Lisk, Publisher

ONE DOLLAR PER YEAR

Entered at the postoffice at East Jordan Michigan, as second class mail matter

SATURDAY, SEPTEMBER 5, 1914.

A LITTLE LOST CHILD NEEDS HELP.

A lost child appeals to the most calloused heart and every hand is stretched out to help restore it to its friends and home. But what about the little child without a home?

There are many ways of caring for these little ones but one of the largest and oldest child saving agencies in the state is The Michigan Children's Home Society which for twenty-five years has sought out these little needy



children and placed them in foster homes where they are loved and cared for in Christian manner. This organization might be termed anti-institutional as its object is to place the child in a natural family home.

A great work is also being accomplished by this Society among the crippled children. It has been completely demonstrated that these little twisted limbs and bodies can be made straight and healthful and that with no great pain or inconvenience to the child and it is spared the misery of being a dependent all its life.

During Fair week the people of East Jordan and vicinity will have the opportunity of doing their share in this great child rescue work. A number of local ladies assisted by about 30 school girls will offer for sale lead pencils, the proceeds to go for this work. So when approached with the request to help the babies, just remember it is for "the Least of These" and donate your dime or more if you are fortunate enough to be able to do so.

More than 500 children were helped last year. Wont YOU help the homeless child find a home?



CITY TREASURER'S NOTICE

The Special Assessment Roll for Sewer District No. 4, of the city of East Jordan, Michigan, is now in my hands for collection, and the taxes due and payable thereon must be paid and returned on or before the 18th day of September, 1914. The said assessment is divided into five parts, and all may be paid at once or parts 2, 3, 4, and 5 may be deferred. Part 1 must be paid if I am required to levy distress and sale upon goods to satisfy the same on or before the date above specified.

C. C. MACK, City Treasurer. Dated August 4, 1914.

A reverent and impressive dramatization of Cardinal Wiseman's brilliant religio-historical book, "Fabiola," will be given at the Temple Theatre Fair week Sept. 10-11 under the stage title of "The Light Eternal." This offering is probably the most pretentious ever sent on the road for presentation in cities and towns of moderate size. Its scenic equipment is unusually massive and the costuming is along the brilliant Roman lines. The presenting company is unusually large and possesses the added virtues of quality.

First Methodist Episcopal Church

Rev. T. Potter Bennett, Pastor.

10:30 "The Public School" will be the subject the Pastor will take for his morning sermon. The teachers and parents are invited to attend. All that are interested in this great institution are invited.

11:45 Sunday School. This is an important factor connected with this church. We seek your co-operation.

6:45 Epworth League. Mr. Henry Bogart, Leader. This will be Epworth League Rally Day. Be sure and attend.

7:30 "The Church and the Labor Problem." This will be the Labor Day Sermon and all that are interested in the Laboring Class are invited to attend.

The Laboring Men are especially invited. Come worship with us.

St. Joseph's Church

Rev. Timothy Krabeth.

Sunday, Sept. 6.

10:30 a. m. High mass.

7:30 p. m. Devotions and Benediction.

Monday, Sept. 7th. Opening of school.

8:00 a. m. High mass.

Every school day Mass at 8:00 o'clock.

Saturday, Sept. 12th.

9:00 a. m. High mass and Confirmation by the Rt. Rev. Bishop Richter.

All who have not been confirmed, please make personal application before Thursday, Sept. 10th.

Christian Science Church Notes.

Christian Science Society hold services at their meeting place on North Main-st, west side, second door south of Division-st, Sunday morning at 10:30; Subject of lesson "Christ Jesus."

Sunday School at 12:00 m.

Wednesday evening meeting, at 7:30.

Reading room in the same place open every Tuesday and Thursday afternoons from 2 to 4.

All are cordially invited to attend the services and visit the reading room.

This afternoon the ladies of St. Joseph's parish have a bake-sale in Mrs. Sweet's millinery store. A nice selection of baked-goods will be on display.

On another page of the Herald we are printing a photo of a load of produce that brought the owner \$660. This was a load of radish seed and was raised on an Antrim county farm.

Another and more popular declaration of war is that on high prices.

A mean man isn't always a man of means.

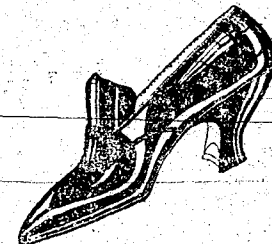
If this is not to be the last great war civilization should apply for a receiver.

There is a saying that a man who squeezes a dollar never squeezes his wife. After glancing over his subscription book, a country editor is lead to remark that there are a number of good married women in this country who are not getting the attention they deserve.

Expert Shoe Fitters

We pride ourselves on our fitting service. We do not allow anyone to leave this store with a pair of shoes that are not suited and fitted to their feet.

With Dorothy Dodd Shoes we have styles and models to supply every need.



If you have the slightest trouble with your shoes we want to know about it. We intend to keep our reputation of "expert shoe fitters." If we please you tell your friends, if we do not tell us.

Dorothy Dodd

CHAS. A. HUDSON

PIONEER SHOE MAN

Exclusive Agent for Dorothy Dodd Shoes.

EAST JORDAN LUMBER CO. STORE

Put Yourself on our list of satisfied customers.

Satisfied?—Yes! Every "Palmer Garment" wearer shows their satisfaction by continuing to purchase these garments



The PALMER Garment

contains in its makeup the ripe experience of over half a century. Our list of customers grows larger each year because the "Palmer Garment" grows better. The "Palmer Garment" represents the best combination of style, fit, quality and value that you can obtain anywhere—and you can choose the exact garment you need because we provide the variety.

East Jordan Lumber Co.

Briefs of the Week

Born to Dr. and Mrs. W. H. Parks a son Monday Aug. 31.

Born to Mr. and Mrs. Alfred Bisogni a daughter, Aug. 31st.

Born to Mr. and Mrs. Jay Hite a daughter, Monday Aug. 31.

Born to Mr. and Mrs. Seymour Burbank a daughter, Aug. 27th.

Born to Mr. and Mrs. Charles St. John, a daughter, Aug. 29th.

Miss Dorothea Miller of Cadillac, District Superintendent of the Michigan Childrens Home Society, St. Joseph, Mich., is in the city in the interests of the society. She is an old friend of the Grigsby family and is staying at the parsonage.

Our public schools open next Monday morning. Supt. Holliday has issued a four page folder of information relative to the schools which he has mailed to all parents and guardians in the city who are on the list at the Superintendent's office. Any one interested who has not received a copy can secure one by applying to Supt. Holliday.

John Gaustad died at the Petoskey hospital Thursday. Funeral services will be held from his late home on Stones addition Sunday afternoon at 2:30. Conducted by Rev. A. D. Grigsby pastor of the Presbyterian church. Deceased was born in Norway about forty years ago and came to East Jordan fourteen years ago. He leaves to mourn his loss a wife and three sons.

Our city will no doubt be taxed to the utmost to accommodate the crowds of visitors to East Jordan during the coming week—Fair Week. It might greatly facilitate matters if everyone who has rooms to rent, etc., would notify the proprietor of at least one of the hotels or restaurants of our city. Your cooperation is not only needed but is earnestly solicited in this matter by the Fair management.

A feature of the Charlevoix County Fair next week will be a Parcels Post Exhibit put on by the U. S. Postoffice Department. A booth will be arranged in the Floral Hall in which will be shown the many articles that can be shipped by this route together with the rate to the various zones. The correct system of packing—particularly farm produce—will also be thoroughly illustrated.

Mrs. Hugh McDermott died very suddenly at her home on Main-st Thursday evening of heart trouble. She had been in usual health and was about to leave the house when she was suddenly stricken. A physician was summoned but she had already passed away. Deceased was aged about 63 years, and leaves a husband and four sons and daughters. At this writing funeral arrangements have not been completed.

"Cherryvale Drive" saw an exodus of our summer theatrical colony the past week. Mr. and Mrs. F. J. Gruber (Gruber and Kew the Hop Scotch Duo) left Thursday. They open at Muskegon and go from there to Chicago. Mr. and Mrs. John Carlisle (Hanson & Drew) left first of the week for Chicago where they join a company. Al Warda left last Friday for Iowa where he also joins a company.

M. Ruhling was at Charlevoix Thursday.

John Porter is at Ann Arbor this week.

M. Snooks returned from Rose City, Thursday.

Miss Lydia Cook is attending school at Big Rapids.

Mrs. L. Weisman returned from Chicago, Tuesday.

Miss Bessie Earhart returned to Mancelona, Tuesday last.

Mrs. Alvin Barkley was at Charlevoix Tuesday and Wednesday.

Miss Esther Malpass is attending school at Ferris Institute.

Miss Margaret Geck is attending the Ferris Institute, this term.

Miss Ruby Grant is the new night operator on telephone central.

Mrs. Henry Clark and children returned from Onaway, Wednesday.

J. Leroy Sherman was at Charlevoix, Monday and Tuesday of this week.

W. C. Kneale and sister, Mrs. L. A. Hoyt were at Charlevoix, Thursday.

Mr. and Mrs. Fred Fallis and son Charles, returned to Ontario, Cal. Monday.

Will N. Gunn of Cleveland, Ohio, is guest at the home of his brother, Charles Gunn.

Vern Whiteford who has been sailing the lakes the past season, returned home this week.

F. Warnie returned to Chicago Saturday last, after a short visit at Postmaster Potter's home.

Miss Barbra McAllister of Port Huron is assisting in the millinery department of Mrs. E. A. Ashley's Store.

Rev. and Mrs. Lampont and daughter Isabelle, of Mancelona, were visiting friends in the city, this week.

Mr. and Mrs. Albert Gault of Big Rapids, are guests of the latter's sister, Mrs. Freiberg and family.

Miss Fredrica Johnson of Big Rapids arrived Thursday evening to assume school duties for the coming term.

The Commercial—House, Charles Johnson, Manager, is being repainted and a steam heating plant installed.

Mrs. W. P. Squier, Miss Cassie Winters, Mrs. R. Barnett and daughter Ella, drove to Charlevoix, Thursday.

Mrs. E. Mackey was called to Detroit last Saturday, by the illness of her mother. She expects to return Monday next.

Mrs. Frank Bretz and Ruth and Alice Malpass returned from Traverse City, Monday, after a two weeks visit with relatives.

Mr. McPherson and family of Kalkaska now occupy the house of Mrs. Ella Barkley on the corner of Second and Esterly-st.

Mrs. L. P. Schofield, who has been visiting her sister, Mrs. M. E. Heston, for three weeks, left Friday for her home at Chicago.

Mrs. Geo. Bowen is expected home first of the week from Sheboygan Falls Wis., where she has been visiting friends and relatives.

The interior of the Temple Cafe, Chas Phillips, Proprietor, was re-decorated the past week and now presents a fresh and tidy appearance.

Mrs. M. Freiberg entertained her friends Tuesday afternoon at her home on Third-st in honor of her sister, Mrs. Albert Gault of Big Rapids.

Mrs. A. L. Lehmann and daughter, Virginia, will leave first of the week for Bardstown, Kentucky, where the latter will enter Nazareth Academy.

Miss Pizer and Mrs. Levinson and daughter Frances returned to Brooklyn Thursday after an extended visit with their aunt Mrs. L. Wiesman and family.

Miss Elizabeth K. Wilson of Carbonale, Ill., is guest of her brother, Art'y D. L. Wilson, at the Freiberg cottage.

Miss Florence K. Wilson left Monday for Iron Mountain.

In a line to The Herald Atty A. B. Nicholas, Jr. formerly of this city—now located at Meridian, Miss.—says: I always look forward to receiving The Herald as I do my meals, and thoroughly enjoy reading the current news. I had planned on coming home this summer but pressure of business will prevent it until next year.

Mrs. Fred Watrons and daughter of Cadillac, Mr. and Mrs. Frank Leshner and Mr. and Mrs. Bert Fox of Mancelona, Mr. and Mrs. Rollo Johnson of Central Lake, were guests of Mr. and Mrs. C. N. Fox part of the time during the past two weeks. Mrs. Fox is confined to her bed with a broken leg.

Wm. Kenny is at Grand Rapids, this week.

Frank Phelps was at Charlevoix, Tuesday.

Julius Nachazel was at Boyne City, Thursday.

Miss Blanche Zoulek is clerking at Weisman's.

Joseph Lalonde returned from Detroit, Tuesday.

Mrs. Claude Reynolds returned to Frederic, Thursday.

Mr. and Mrs. Earl Gould were at Charlevoix over Sunday.

Miss Hazel Heath will teach school near Vanderbilt, this year.

Harry Sweet will go to Flint, Monday where he has employment.

Mrs. H. L. Dunson and children are at Green River, this week.

Mrs. Alfred Roger has been under a physician's care the past week.

Mr. and Mrs. C. Johnson returned from Green River, Wednesday.

Hugo Gerner of Petoskey was visiting his mother here this week.

Mr. and Mrs. Allen Malone returned Wednesday from Rome City, Ind.

Mrs. Estella Sherman was guest of Grand Rapids friends over Sunday.

Mr. and Mrs. Geo. Carr spent Sunday at Charlevoix visiting relatives.

Mr. and Mrs. W. A. Loveday left Thursday for their home at Lansing.

Rev. Maurice Grigsby and W. T. Grigsby returned to Hastings, yesterday.

Mrs. Millie Mitchell of Mancelona is here caring for her sister, Mrs. C. N. Fox.

R. Newberry of Newberry, Mich., is visiting his sister, Mrs. L. Gass, and mother.

Henry L. Kendall and family formerly of this city, are now located at Alexandria, La.

Mr. and Mrs. Geo. Crawford visited at Forest Dingmans in Echo township, Sunday last.

John Waterman and family are moving into the Elmer Richards house on North Main-st.

Mrs. Wm. Richardson is spending the week with her sister, Mrs. L. Preibe at Petoskey.

Mr. and Mrs. John O'Connor of Boyne Falls, were guests of Mrs. Keenholts over Sunday.

Miss Ella Barnett leaves this Saturday to resume school duties for the fifth year at the Soo.

L. C. Madison is at Ispeming, attending the Pythian convention as delegate from East Jordan lodge.

Mrs. F. Dingman and Mrs. John Hanley spent Tuesday at Mr. and Mrs. Alvin Barkleys at Finkton.

Mr. and Mrs. Guy Hunsberger, Petoskey spent Sunday with their parents, Mr. and Mrs. W. Hunsberger.

Eugene Austin and family, who left here this spring for Idaho, are now located at St. Anthony, that state.

John C. Gunn of Knoxville, Tenn., who has been visiting his brother, Charles, returned to his home Tuesday.

Prof. Jerome B. Allen, who has been spending the summer here, left last week for his winter home at St. Elmo, Tenn.

Earl Fox, who was called home to be with his mother, left Monday for Mancelona, where he is engaged to work in the fern business.

Miss Emily Nachazel returned from Charlevoix, Wednesday, where she spent the summer. She will teach school at Deer Lake, this year.

The Ladies Missionary Society will meet as usual next Friday at 2:30. All members are urged to be present that a good start be made for the new season.

Virginia Ray Keaton the babe of Mr. and Mrs. Harry Keaton, died on Tuesday and was buried on Thursday afternoon. The funeral was conducted at the home by Rev. T. Porter Bennett, pastor of the Methodist church assisted by Rev. J. W. Shumaker. Interment at East Jordan.

Members of the Methodist Church and their friends celebrated the "opening" of the parsonage last Wednesday evening. A supper was served in the church parlors and following this a program was given at the parsonage consisting of short addresses by Rev. A. D. Grigsby, Rev. W. Lampont, Rev. J. W. Shumaker and Rev. W. F. Kendrick and music by Mrs. Alice Kenyon, Miss Eva Waterman, Frank Whittington, Oscar Bennet, and the orchestra. About \$2,200 has been expended on remodeling the parsonage and placing a heating plant in same, the church being connected with the heating plant in the basement of the parsonage. The pastor Rev. T. Porter Bennett is to be commended for his untiring efforts in his work here.

See Uncle Sam's exhibit at the Charlevoix County Fair.

Mrs. A. K. Wilson and daughter, Miss Theo, returned to Ann Arbor, Wednesday.

Miss Ethel McCray of Mt. Pleasant, is the guest of Mr. and Mrs. Howard Porter, this week.

Mrs. Ora Richmond accompanied her father, Frank Zoulek home for a visit with relatives.

Mr. and Mrs. Geo. Frost arrived here Wednesday, from San Diego, Cal., for a short visit with friends.

Mrs. C. L. Lorraine entertained the Disturbers Thursday afternoon at her home with a country dinner which was thoroughly enjoyed.

Charles Maddaugh and family removed here from Walloon Lake this week and will occupy the Shapton house near the high school grounds.

Ernest Momberger and Albert Metz of Buffalo, N. Y. are spending a few days here guests of the Mombergers and Ruhlings.

Mr. and Mrs. Kenward and son, John returned to their home at Hobart, Ind., Tuesday after some weeks visit with the latter's parents, Mr. and Mrs. John Munroe.

Mr. and Mrs. Severson and Mrs. Emma Dunham leave first of the week, the former going to their home at Fredonia, Kansas, and the latter to her home in Chicago.

Mr. and Mrs. Arthur Seymour are now located at Flint where "Art" is working in the Buick shops. In a line to The Herald he says: "Send in bill for Herald; couldn't possibly survive without it."

Mrs. Wm. Howard's Methodist Sunday School Class entertained Mrs. H. Roy's class of girls Tuesday evening at the church parlors. The rooms were very prettily decorated, the evening was pleasantly spent with games, music and refreshments.

Mrs. Mary E. Bisnett, mother of Mrs. Frank Phillips, died at her home in Seattle, Wash., on Thursday. Funeral services and interment will take place there. Mrs. Bisnett was aged about 80 years and leaves nine sons and daughters to mourn her departure. She was a resident of East Jordan for years and left for the West about ten years ago with a daughter, Mrs. Wm. Spencer and family.

Miss Mae Coates was here from Charlevoix the past week visiting friends.

Miss A. M. Kneale was at Grand Rapids, first of the week.

Frank Zoulek visited his daughter, Mrs. Ora Richmond at Watervelt, Mich., this week.

E. P. Dunlop and family have closed their cottage on Pine Lake and returned to their home at Holly.

Mrs. R. Wilson, Mrs. David Wilson and Miss Sarah Wilson of Romeo, Mich are guests at the E. A. Lewis home, the former lady being sister of Mrs. Lewis.

Mrs. Carl Andrews and children leave this Saturday for a visit with friends at Grand Rapids, Detroit and other southern points on her return journey to the south.

Mr. and Mrs. Howard Porter will spend Sunday at Mt. Pleasant, guests of the latter's sister and family, Mr. and Mrs. John Benford, who will return home with them first of the week.

HOUSE to RENT. Inquire of Mrs. E. A. Gibson.

Firestone Tires, Tubes, and Auto Supplies for sale by E. E. Hall, East Jordan. Phone No. 28.

Wm. Moore of West Branch formerly of this place, was in the city this week looking up old friends.

ICE CREAM Delivered To Any Part of the City. Phone orders to the CREAMERY—Phone No. 29.

FOR SALE.—A few thousand of excellent red pressed face Brick for sale at cost.—Timothy Kroboth. Phone 89 F 2.

Go to Kleinhans Greenhouse for your CUT FLOWERS—Asters, Perennial Phlox and other flowers in abundance. Phone orders receive prompt attention.

Those contemplating the purchase of a Monument can save money by interviewing Mrs. Geo. Sherman who is local agent for a well known manufacturer of high grade monuments.

Fall Showing of Ladies Coats and Suits



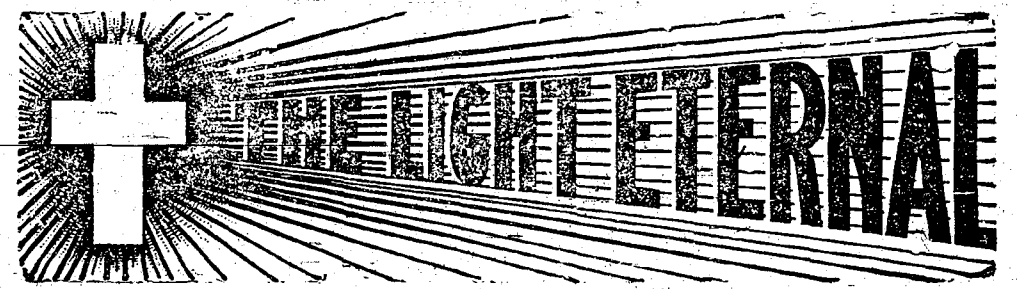
The large and attractive, new line from the VICTOR LADIES TAILORING CO., has just arrived and the beautiful styles and materials shown will be sure to greatly interest you.

I will be pleased to have you call and look over the line at any time which may suit your convenience and hope to see you soon.

Weisman's Dept. Store

TEMPLE THEATRE TWO DAYS starting Thursday

SPECIAL FAIR WEEK ENGAGEMENT OF



THE MOST SUCCESSFUL MIRACLE PLAY OF THE DECADE POSITIVELY THE ONLY AND ORIGINAL COMPANY

with Louise Dunbar JOHN PRESTON AND AARON HONEY

A PLAY WORTH WHILE

A Satisfactory Performance in Every Way

Don't Miss It This Time If You Didn't See It Before.

A PLAY THAT COMPLETELY SATISFIES YOUR AMUSEMENT DESIRES A MASTERPIECE OF STAGE CRAFT Prices 25c, 50c, 75c Some at \$1.00

Silverware that is real—We Have It.

If it is made of silver, come to us for it. We have it in stock. Ornaments, table services, toilet articles—in fact everything in which silver can be used is to be had at prices fair to you.

C. C. MACK JEWELER

To Sew and Sew Right Use the Rotary 'WHITE' For Sale by EAST JORDAN LUMBER CO.

THE MAN THAT QUIT

By GEORGE RANDOLPH CHESTER

Copyright, by the Frank A. Munsey Company

(Continued from last week)

Kane shook his head with a smile, though he dwelt enviously upon the clean, firm flesh of Drexel's cheeks and the clear eyes that seemed in these last two years to have bathed in the pure color of the sky itself until they had taken on its pellucid blue.

"Can't see it just yet," he replied. "I have a fight or two on my hands that rather hold me to it. You ought to know how that is."

"And yet, Dave," he said, "I wouldn't go back into that maelstrom again under any inducement!"

"I don't know," commented the other, shaking his head. "It is a mighty interesting maelstrom, and a man has to be strong to resist being drawn down. Suppose you've heard of my Traction Consolidation battle?"

Drexel heard it indifferently. "Not a word," he replied. "I haven't seen a newspaper since I've been here, and don't want to see one."

"Nonsense! You don't mean it!" said Kane incredulously. "Am I to understand that you're not interested in Blakeley's fight against the President, and that you're not even keeping track of the war?"

"There is a war, isn't there?" answered Drexel. "I have heard talk of one some place on the other side of the earth, but I can't really see how it should interest me."

Kane whistled. "Not even in its influence on National Pacific, I suppose?" he suggested, watching Drexel narrowly. "Not even that," was the steady reply.

If anything had stirred him it would have been this, for National Pacific had been his ideal, his creed, his worship. The tremendous constructive operations of his lusty youth had fascinated him in his own young days. He had looked upon it as the acme of human enterprise. When he had made his advent on the Street, its masters had seemed to him lords of creation, and when, after a struggle of years, he had held it in the hollow of his hand, he felt for a time that he had attained the height of financial achievement. He was pleased, now, however, to find that even this magic name had lost its thrill.

"No, Kane," he said with a finality that was not by any means of the surface alone. "I am through with that life forever. Here I have found rest and peace after what you have good reason to know was a rather stormy career, and here I propose to end my days in the supremest content that the Creator has provided for His creatures. I'd like to show you what life this is. Stay overnight with me. Stay a week!"

Kane shook his head. "Sorry, old man, but I can't do it." "Stop to supper, anyhow. I'll go so far as to call it dinner in your honor."

"Can't possibly do it, Tom. I must be over at the junction by seven o'clock. I may drop down some time this summer for a week-end stay with you, but just now I must make up for lost time."

Once more he shook hands with Drexel and climbed into his machine. "By the way, Tom," he said as he settled himself down, "speaking of National Pacific, you ought to see the way Harmon is smashing it."

"Harmon?" echoed Drexel. "Yes, Ed Harmon. He's been after it hammer and tongs for six months now, with blow after blow, he and his followers. They have Curtis and that crowd to whom you released your holdings, on the run. He has wrecked half a dozen of the minor lights, and is after Curtis himself. It is common talk on the Street that Harmon will have National Pacific broken into little bits by fall, and will have gobbled up the pieces. Well, good-by, old man!"

III.

Kane whirred away. Drexel gazed after the big red machine until it was out of sight, and then, with a sudden shrug of the shoulders, he turned back to the field that was his special pride. Here he was experimenting with a new line of wheat culture in which he was vastly interested—a shorter, heavier growth, with a head nearly twice as long as the best known variety, and with grains much larger. It had been an absorbing occupation, the development of this grain; and for the rest of the afternoon he devoted himself absently to that day's observation and deduction.

Occasionally some thought of Kane and what he had said would recur, but it gave Drexel very little unrest. What did he care about the doings of the Street? He had attained happiness at last, and he intended to retain his hold upon it. He pitied Kane and Curtis and the others who were chained for life to that pitiless wheel of Ixion.

After supper he went out upon the porch, as was his nightly habit, and sat with his feet upon the rail, looking across the level fields and above the green-sloped hills to where the fleecy, pearl-gray clouds that sailed in the golden sea of the sunset were already taking upon themselves delicate, carmine keels.

Harmon! His ancient enemy, the man he had thrashed and thrashed again until, in those later years, a

snarl from Drexel had been sufficient to drive him, whipped, to cover! Harmon! Why, for years Harmon had not dared to raise his eyes toward anything that Drexel took under his protection; and now this cringing of the Street was daring to attack National Pacific!

What was the matter with the Curtis faction? Did they not know Harmon's heel of Achilles? Did they not know that the Midland Valley was his weak-point? Did they not know that it hung about his neck like a millstone, that he could not get rid of it, that it was the will of clay in his fortification of rock, that by attacking it they could reduce Harmon into a drifeling, crawling, fawning suppliant for mercy? It could not be possible that Harmon had at last rid himself of Midland Valley, or that, having rid himself of it, he had no other vulnerable spot!

Harmon! Bah! He was filled with disgust and something more. It was not just anger; it was more like vengefulness. He was impatient with Curtis and his clique that they should allow this unprincipled trickster to cause them any uneasiness, or even that they should allow any one, principled or unprincipled, Harmon or his better, to attack that great, proud institution that had for its outward and visible sign a broad, double row of shining steel rails stretching from the Atlantic to the Pacific, carrying the golden flood-tide of the traffic of the continent!

Before Drexel was spread the most beautiful sunset of the season. The fleecy gray clouds that had at first but flecked the golden sea had massed as the gold changed to salmon, and now through the rolling interstices came vast floods of deepest red. Where the clear sky shone through between the lacing of the trees upon the distant horizon, it was as if some great, ruddy flame had leaped up to devour the very firmament itself.

Harmon! Impatiently Drexel jerked his feet from the porch railing and let his chair come down with a thump. He tossed his cigar away and stalked down off the porch, striking straight across the field toward that glorious panorama of the skies which he did not see. Harmon! That cur should dare to attack National Pacific!

All at once Drexel stopped abruptly, appalled by this sudden fever that had descended upon him, this tremendous pull that had set up within him to drag him back to that maelstrom from which he had escaped. He returned to the porch and forced himself to look back upon the chair where he had enjoyed the tranquillity of so many peaceful evenings. He bent his mind away from the distant, and he compelled himself to review in detail all of the many interests that bound him to this peaceful retreat, until at last the turmoil stilled, he rested upon the fascinating problem of his new wheat product that was to revolutionize the bread crop of the world. He smiled to himself as he realized how easily he had shaken off the momentarily starting trumpet-call to his old battle-fields.

It was with a perfectly tranquilized mind that he went to bed, and out of habit that had grown up with these past healthful two years, he dozed into almost instant slumber; but in the middle of the night he awoke to find himself fighting Harmon back to his hole with fierce energy, protecting National Pacific, and building up anew the breaches that had been made in its ramparts. He found himself again in the exercise of that fierce determination to win that had made Tom Drexel the tornado of the Exchange.

This time no mere force of will could drive out the battle-lust that had come back to him. Like an irresistible flood from some mighty dam that has been broken away, the very sounds of the conflict itself came pouring tumultuously upon his excited imagination; the roar of the streets, the clang of gongs, the hoarse cries of the newsboys, the hurra and strain of closing-time, the pandemonium of the floor—all these, and a thousand other notes that went to make up the great symphony of modern business struggle, filled his ears and flooded his soul.

In the gray dawn of that morning, a man, furiously driving two fine country horses, flew along the road toward the junction, where, within the hour, an early train was due.

It was Tom Drexel, going back to the fight!

"Move On!"

By George Randolph Chester. Copyright, The Frank A. Munsey Co.

Along about midnight, with his head bent and his shoulders huddled against the biting cold, a man turned from the railroad track and limped painfully back to the brick-yard where the smoke from thick, squat chimneys glowed red and promised warmth.

As he entered the lane of sheds, he saw a lantern, come swinging up from the other end, and hid himself in the shadows of a pile of clay-hung lumber. The watchman stalked by, whistling cheerfully. Out of the corner of his eye he saw the vagrant, as the gleam of the lantern flashed upon him, but he paid no attention; he did not want to see the man. He was a big, bluff, hearty fellow who had known cold nights himself.

When the watchman had passed, the man slipped out of his concealment and shuffled hastily into the mouth of one of the broad, low sheds. He found himself in a passageway, on either side of which were a dozen furnace doors. Each of the walls which contained these doors was built with a ledge about seven feet from the ground, and was about two feet wide.

Feeling above one of these ledges, the man's hand touched something soft, and a rough voice cursed him and told him to move on. This experience was repeated with variations, twice more, and then he came to an unoccupied place. The bare

bricks of the ledge here were too hot for comfort; but as it was his second night in the place he knew what to do. He hunted around in the shed until he found one of the wide boards that are used for shedding the piles of green brick. It was smooth and dry, and he put it upon the ledge; then, putting his foot on top of the furnace door just beneath, he scrambled up.

He took off his shoes and rolled them with tops up, so that they made a pillow. He took off his coat, and, lying down, covered himself with it.

It was warm and comfortable up there. True, when the wind came whistling through he shivered occasionally, notwithstanding the fact that the heat at his back was beginning to be a trifle excessive. He fell into a troubled doze by and by, awaking with a start to find that the heat had become unbearably painful wherever his body touched the board. He turned upon his face. It was remarkable how chilly this made him, even while his clothes seemed burning wherever they touched his back.

His unseen companions were continually turning and grumbling, but still they held to their places. Other dark figures appeared now and then at the shed opening, and felt carefully along the ledge to find lodgment, until at last all the places were occupied.

Suddenly a hoarse voice came from the end of the shed:

"Hey, you blankety blank hoboos! Hike, you!"

The voice came upon the uneasy sleepers like the voice of judgment. They rolled—most of them—to a sitting posture; they slipped on their shoes; they scrambled down from their places; they reluctantly drew on their coats; they shuffled, a slow, muttering, half-defiant, miserable crowd, out at the other end of the shed.

They did not disperse, however. They waited until all was quiet, and then they slipped back, one by one, to their places. They had been tricked. It was a newcomer, cold and half-frozen, who had used this ruse to secure a good place. Already he was reposing upon a warm board, with his head pillowed upon his shoes and his coat spread over him.

At last came the morning, and with the first streak of the gray dawn came the watchman—the real watchman this time. Not only did he order them off, but after there had been time enough for an exodus he went down the shed, feeling along the ledges himself, and two or three sound-sleepers were unceremoniously routed out.

The man who had limped in at midnight shuffled out with the others into the raw February morning. He stooped just at the mouth of the shed and picked up a very small package, wrapped in a piece of dirty newspaper. It contained a few slices of buttered bread, that some other soldier of misfortune had dropped, and he put it hastily in his pocket.

The other slouching, limping figures in the same group with him were cold and surly, and not one of them spoke to the others. They went away separately and in hatred, most of them going back to the frowning maze of brick and mortar and slush-littered pavements which they had left the night before. Why, they did not know.

This one bit of human wreckage stood at the edge of the railroad track, and, shivering, looked toward the city with profound distaste. Its wilderness of tall chimneys was already belching forth into the morning's mist a hundred rolling columns of black smoke. The farther his gaze penetrated into that murky haze, the blacker the pall that hung over the city seemed to become.

A week now he had spent in its inhospitable streets, and in all that great, seething maelstrom there had been no place for him. He had sought vainly for work of any sort, but others had been ahead of him, everywhere, and with each passing day his condition had become worse. Two nights he had spent in the "flop room" of the only police-station which harbored vagrants. The third night his application had been refused. His face had become familiar.

He turned resolutely toward the direction where the open country lay. Surely, some place in this world, there must be a spot where he could pause; some task, day by day, and some fireside, night by night, that would welcome him; some self-respecting niche that he could once more fill. The flat, cold landscape gave him no answering hope, but one thing was certain—he could not stay where he was. Rest was not for him nor such as he. He must move on.

The railroad track had been recently rock-ballasted. Rock-ballasting is done in this way—stone, crushed to hen's-egg size, and presenting nothing but sharp corners and angles, is packed along the embankment, is piled up in the center of the track, is scattered on the ends of the ties. This man's shoe soles were almost paper thin, and the uppers were cracking. The rock ballast made progress both painful and difficult; but by watching the tie ends carefully, and by adopting a half-skipping gait, stepping sometimes over two ties and sometimes over one, he was able to strike a more or less rhythmic stride, by and by, that let him make fair headway.

He ate his slices of dry bread as he walked, and the food gave him renewed strength. The exercise, too, drove away the almost unbearable chill that had attacked him the moment he came out of the warm kitchen. It was snowing a trifle—little crisp, sharp, dry flakes—but the sun seemed to promise to come out after a while; and it was this, partially, that had emboldened the man to strike out for the unknown territory.

Whatever fate that untrod distance might hold it could be no worse than the one which had driven him on from town to town in the past month. He was not a tramp in the ordinary acceptance of the term, or he would have known where he was going; he would have known where all railroads led, and, moreover, he would not have been walking, except from one watering-tank or night station to another, for the professional

tramp travels by night, and always tramps. This man had been merely improvident. He was the winter grasshopper, and the ant had no use for him, that was all.

It was this unthinking nature that allowed the mere exhilaration of walking in the brisk air to keep him contented through most of the morning. He passed bleak, frozen, landscapes, passed bleak, hibernating farmhouses, passed bleak, lifeless little villages, with never a wonder whether in some of these places there might not be, at last, the haven where he might rest and become once more human.

It was not until full midday that hunger distressed him. For some time past he had thought of it, but one glance at any house where he crossed his mind to apply for food was enough to send him trudging on, discouraged before even making an attempt.

II.

It was shortly after noon when he neared a larger settlement than any he had seen that morning. The town lay a goodly little way back from the station, and from the number of houses that were sending up their brisk smoke to tell of warmth and good cheer within, he judged that here, by perseverance in facing refuse, he must certainly get a meal. A single figure stood on the platform of the little station. He was clad in blue and wore brass buttons; upon his head was a soft felt hat with a cord and tassel for a band; on his breast glittered a big silver-plated star. He had seen this tramp coming far down the track, and stood waiting silently to receive him. He never moved his eyes from the man as he came on, and the man knew better than to try to avoid him. In place of that, he strode straight up to him.

"I am hungry," he said with a simple directness. "Is there any place in this town where I can work to get a bite to eat? I am willing to work."

The town marshal surveyed him coldly from head to foot. His hat was dirty and cinder-ground; the brim was shapeless and tattered; it had not been shaved for more than a week; the eyes were a trifle blood-shot; the teeth were yellow; the blue shirt was shockingly soiled; the clothes were creased and grimy; the shoes, coarse and heavy in the first place, were cracked, and through one of the cracks a bare foot could be seen; moreover, all around the edges the shoes were red where they had been cut by the rock ballast.

"Move on!" said the town marshal. It was his duty to protect the village from unkept and dishonest wayfarers.

The man made no reply whatever. He moved on. He was too much broken for rage, but he wondered why, if a man was willing to work, the gifts of food and raiment and slumber should be forever denied him.

About two miles farther on, after a bend in the track had concealed him from the village, he turned up a country road and went in at the gate of a farmhouse. A bull dog attacked him unexpectedly. It circled around and around him. He kept facing it, his foot poised ready for a kick, and called for help.

The farmer came running from the house. He picked up a club, as he came, and beat off the dog, finally grabbing it by the collar and holding it back.

"I wanted to split some wood for something to eat," explained the tramp. "I came in at your gate, and was coming straight up to the house. I meant no harm. I am willing to work."

"You had no business to come in," said the farmer. "Hurry on out! I can't hold this dog forever!"

At the next place where he trespassed, the farmer came running from the barn to intercept him before he could get to the kitchen door, and drew a revolver from his pocket. The traveler started to make his plea, but he had not got two words out of his mouth when the man sternly made a motion with the revolver.

The farmer stood on the high rising ground overlooking the railroad until the tramp had trudged far out of sight down the track. Nor was he to blame. Haystacks and barns had been burned by vagrants, and benefits had been repaid by ingratitude until there was no more milk of human kindness in the countryside, especially near the railroad.

The wanderer gave up the idea of finding food in country places. Well, yesterday noon he had enjoyed a good meal. He had carried in coal for it, and there had been enough money left over to buy him a little supper, so he was not starving—not yet. But hunger clamors and grips long before starvation sets in, especially when one is working in the winter air.

The snow stopped for a few moments. There was a change in the direction of the wind, and then the flakes began coming down again, larger and closer together. Inside of another hour it was not so easy to avoid the bits of sharp stone that lay here and there upon the ends of the ties. The snow wet the man's shoes, too, and made them more easily cut by the edges of the rock. It soaked through to his feet, and soon he could feel them begin to blister as they rubbed, sopping wet, inside the coarse leather. But he could not stop, because, in all the world there was no place for him to rest. He must simply move on.

The afternoon passed and left him stumbling, but still pressing forward. In spite of his continuous exercise, he was bitter cold now. One gets cold so quickly on an empty stomach! The wind had numbed his hands, his cheeks, his chin, and as evening began to fall the night loomed up before him as a monster that meant to clutch and crush him. The villages that he passed seemed more inhospitable than ever. He no longer craved food so much as warmth. In one little railroad station he found a good fire. He looked inside the ticket window. The agent was leaning forward upon his arms; his head close to his telegraph sound-

er. The wanderer slipped into the station and sat down before the warm stove. In two minutes he was asleep.

He had, perhaps, a half-hour of this glorious oblivion before the call for that station awoke the operator. He attended to his message and came out to fix the waiting-room fire. Before he did that, however, he bundled his visitor out on the platform.

"Move on," he ordered. "You can't stay here. This is no lodging-house."

Nerved by desperation, the nomad tried to slip into a barn. A passer-by caught him at it and warned him off.

Out again in the open country, in a snow-covered field, he spied an unusual corn-stalk formation. It was not a shock, but a long stand formed by piling up the stalks against one another with a rail saddle for a form. It looked like an ideal shelter. Clear across the field the man trudged, and squeezed himself in between the stalks. The space within was covered with ice. The ground was low and wet, and standing water had been frozen for weeks. The corn-stalks within were hanging heavy with hoar frost, and the chill of the place that had seemed to promise such warmth was like the chill of a tomb.

Notwithstanding this, the man, having crawled in upon his hands and knees, felt constrained to lie down for a moment to rest his body, in spite of the cold that forbade it. He was astounded to find that his eyes were closing. The sleep that he had indulged in the station was still upon him, and this new sleep was numbness. He realized it, and fairly tore his way from out of the corn-stand. This sort of sleep meant death.

Twice he tumbled and fell among the stubble in getting back to the railroad track, but the bruises he got did not hurt—much. It was dark now, and the wind had risen almost to a gale. The snow pelted him mercilessly, but in spite of the wind it did not drift, except as it fell. It was a heavy snow, that packed when it lay.

Suddenly some structure loomed up before him on the track. It was an open truss bridge, and a long one, as he could judge by the deep perspective. He could not see to the other end of it, except that there seemed to be, low down and very small, a square of less darkness than the big dark square ahead of him.

There were a creaking and straining of timbers and a groaning of ice as he approached it. There had been a thaw a couple of days before, and the ice had broken; not piling up, as it does under spring freshets, but breaking up in large cakes and moving slowly, groaning and grinding and crunching against the bridge piers and tearing loose everything that was moored upon its banks.

As he stepped upon the first ties of the bridge, the darkness seemed to intensify and to fall upon him like a velvet shroud. He had to look closely where he stepped. The ties were white with the snow that lay upon them, and he knew that the black spaces between went deep down to the devouring blackness of the river underneath.

The wind swooped like an angry demon upon the wooden bridge, and as he reached the center of the first span it seemed to his strained imagination to shake like the branches of a storm-tossed tree; to threaten instant destruction. The ties were equally spaced, however, and sawed to exact measure, and after he had passed the first span it became a monotonous measuring of steps from one to the other—but suddenly he slipped and went down with a shriek. One tie had been missing—rotted and broken, perhaps. His leg went through; he caught the tie behind it with his other foot; his body was thrown forward upon the ties.

III.

For several minutes he held this position, too numb to struggle up; but while he lay there, peering into the darkness, a dull yellow light glowed in the very center of the square ahead of him, at first dimly through the swirling snow, but gradually increasing in brightness and in size. There was a rumble along the rail, too.

The moment he realized it, he was a new man. The numbness did not leave his hands, or his body, but it left his mind, and he drew himself forward to the solid ties again. He hastily studied the construction of the bridge, as nearly as he could make it out. The track was raised above the under girders that connected truss to truss, and it was too far down for him to risk reaching those cross girders, except perhaps in broad daylight, and without this treacherous white cushion upon them. Nevertheless, he must risk it.

He hurried to one of the cross girders a few paces ahead, and was just about to make the dangerous attempt when his eyes and his soul appealed once more to the light that had become a demon to him. He gasped. The light was stationary.

He saw now that by the side of it there was a small red light. There must be a bridge-operator's house there. He looked up at the bridge with a new analysis. Yes, there was a draw span! Perhaps there was a watering-tank over there, which might hold the train for a while.

This thick snow-storm muffled all sounds, but his quickened ears could now hear the panting exhausts. There was but one chance. He hurried forward, watching the ties with desperate keenness. Once he slipped, but he recovered himself before he could fall down. He became conscious, by and by, that he was half praying, half cursing, and that the tears were rolling down his cheeks. These phenomena surprised him, as if he had detected them in some stranger.

It seemed an interminable journey over the three remaining spans, but he made it. When he was nearly across, the engine gave a short, sharp puff, and a ring of black smoke went up into the air. He knew what that meant. He let his feet speed into his numbed limbs, and dashed off the approach of the bridge just as the engine steamed trembling upon it.

There was sloping ground upon the side where the bridge-operator's house stood. Upon the upper side of the track was level ground, and in darting off the bridge he was compelled to take this. He waited until the long freight had steamed by, feeling that at last he had happily reached human companionship again. He had been ages away from mankind in the last few hours, and he had an absurd feeling that mankind must be as glad to see him once more as he was to greet his fellow man.

As soon as the red lights of the caboose had slipped by, he darted across to the bridge-operator's shanty. It was locked and dark. He beat upon the door, he shrieked aloud aloud for admittance. No sound answered him.

For a moment he felt as if he must sink down against that harsh portal to close his eyes and let the snow bury him under. But man does not die so easily. Even though his mind and his body be willing, that mysterious thing called life arises in protest. No sooner had he felt that deadly numbness stealing over him again than he shook it off with a mighty effort, and once more stumbled out upon the track.

Another switch-light, battling red against its vortex of blinding snow, loomed up before him, and then the bright light gleamed through the window of a small telegraph-station. Just as he approached this, a man came swinging down the track from the other direction with a lantern, and he was unlocking the station door just as the Ishmaelite stepped upon the platform.

"For God's sake, mister, let me in a while," pleaded the wanderer. "Just to get warm!"

The agent held up his lantern to look the man over. His eyes were wild and staring. His slouch hat, his grimy face, his unshaven cheeks, his blackened and cracked lips, his entire apparel and appearance condemned him as one whom his fellow man had utterly cast off.

"Can't do it," said the station-agent briskly. "Strictly against orders. I'd lose my job if I did."

He swung open the station door. A rush of heat burst out that turned the man fairly faint. He raised his arms piteously toward that heat and warmth—and the door closed upon him.

Across the track, up a steep embankment, stood a little white house. There was the clear, steady light of a lamp in the front room, and more than that, there was a flickering red glare upon the ceiling that told of an open fireplace. Summoning his strength anew, the man climbed up and looked in at the window.

A woman sat there, gray-haired, and two stalwart men, who were evidently her sons, sat one upon each side of her. The light of a cheerful grate-fire gleamed upon their faces. They were eating apples, and the two men had removed their shoes, their stockinged feet outstretched to the grateful warmth of the fire.

The outcast knocked upon the door. The woman opened it. "For the love of God, madam," the man exclaimed, "let me in to warm myself by your fire. You have two big men there. I can do no harm. I am freezing!"

There was no answer. The door slammed in his face. Why should that woman worry herself to harbor a possible incendiary, a possible thief, a possible robber, a probable carrier of vermin? And she saw tramps every day!

He half stumbled and half fell down the embankment to the track. The light from the house above streamed upon the station sign. At one end of it, in small gilt letters, was: "Kingsbury, eight miles." He knew by the sign that Kingsbury must be the end of a railroad division. He knew the name of the town vaguely, and guessed that it must be a small city.

Eight miles! He had come nearly forty that day. Could he make the eight?

He looked back at the little white house. He was reluctant to plunge again into the blackness of the night, into its cold, and into its misery. Why, out there in the unknown dark, lurked the very terror of death! He dreaded to leave this place where warmth and good cheer—and life abode. It seemed that if he were even in sight of the other shells that contained fire and food, it must in some vague way help him.

He saw the woman and her two sons clustered at the wide window looking down at him. That saved him. Filled with a great hate, he stumbled into the night. The fire of wrath that burned in his body seemed to warm him, to renew his strength.

(Continued next week.)

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Talks to Mothers

Mrs. Mary Wicks, Editor

The Spirit Of The Kindergarten In Bringing Up Children In The Home

"The letter killeth, but the spirit giveth life," says St. Paul, and perhaps in nothing is the saying more true than in the training of little children. In many schools which are professedly kindergartens the children are taught to do many of the "occupations" devised by that lover of little children—Froebel—but they do them in such a mechanical and spiritless way that they produce no educational results, and the kindergarten system is accordingly undervalued.

On the other hand, many mothers, who have never heard of Froebel or to whom he is only a name, obtain better results in the well-balanced development of their children simply because they bring into their home life the spirit of the kindergarten.

And what is the spirit of the kindergarten? According to one American writer, it is "A heart full of love, a throat full of music, an imaginative brain from which to draw lovely stories, and last, but not least, the patience of Job."

Let us see how the kindergarten spirit affects the home life of mother and children. Love is mentioned first because it is the foundation of successful intercourse between these two generations. If the mother is cold and loveless, her warm-hearted little ones will grow unlovable or will bestow their affections on some other person from whom they meet with more sympathy, and when once the bond of love between parent and child is loosened, nothing short of a miracle can set matters right.

Many women in charge of young children as teacher or nurse, even though they are not mothers, have what is best described as "a mother heart," and such women succeed in drawing forth all that is best in a child's nature. Even when a woman has no instinctive love of children, it is worth while to cultivate an interest in children, either individually or collectively, for it will generally be found

that love follows as a natural sequence.

The gift of song is a fairy gift. A very small proportion of women have voices which are of a quality likely to charm an audience of adults; but, alone with her children, the crudest and least tuneful voice is sure of an appreciative audience. No child would exchange its mother's singing for that of the most famous prima donna, chiefly because the mother's voice is associated with the calm feeling of safety and well-being with which sleep was ushered in by the mother's lullaby.

Children, being by nature imitative creatures, learn from their mothers how to sing, and although again the performances may not be of the "platform order," it is worth while to instill in children a love of singing.

A feeling of rhythm is gained by singing, and the sense of rhythm gives grace to the body movement and leads to the appreciation of the beautiful, so that in later life small pleasures prove best and the most satisfying.

The imaginative brain is as rare as the gift of song; but in this every mother is more fortunate. Instead of being the teacher, the mother who lacks imagination can be taught. Every child at birth receives the magic gift of imagination, which is to him a veritable fairy wand, so that the homeliest and most prosaic things are transformed into something rich and glorious.

And thus we are brought to that which is last, but not least, namely, the patience of Job. The mother who plays with her children as though she were their contemporary will not lack that which makes for the other virtue, for both are dependent upon sympathy. It is only by keeping alive recollections of her own childhood that a mother can show the true kindergarten spirit, which is summed up in the motto of Froebel, "Come let us live with our children."

so that if but a single quart or gallon of coffee ice cream is ordered, it is a not infrequent practice in the trade to mix with a sufficient quantity of vanilla ice cream, and thus to accommodate the consumer and relieve the dealer of certain embarrassments. Or, if, say, vanilla, coffee and strawberry ice creams are desired, the stock for the entire three kinds are made up as one batch, then used first as vanilla to the extent desired, then as coffee, and then as strawberry, one after the other, all from one and the same vanilla mix and without washing the machine, and usually to the entire satisfaction of all concerned.

Vermont Maple Ice Cream

The flavor of the maple is one of the most delicate and popular flavors in this country. Vermont has long enjoyed an enviable reputation for the quality of its maple goods. Much study has been given to the making of this product with the result that nowadays large quantities of very light colored and delicate flavored sugar are being produced. However, this light colored and delicately flavored sugar is not of much use in making ice cream, for the reason that after it has been added to the cream in sufficient quantity to produce the desired sweetness, the maple flavor cannot be distinguished, owing to the fact that the natural flavor of the cream has thoroughly smothered and obscured it. The dark brown, indeed strong flavored, maple sugar (it must not have been burnt) is by far the best kind for making maple ice cream. The quantity to be used will vary with the strength of its flavor. If it be very strong, only about 70 to 80% of the total amount of the sugar used need be of the maple variety; or, in other words, the flavor of the cream may be built up with strong flavored maple sugar, and the sweetening then finished with common granulated sugar. Maple sugar as produced by Vermont farmers is very variable in strength of flavor. When a milder flavored sugar is used, more will be required. Whenever a new lot is secured, the proportions of that particular lot required to produce a desired effect should be noted. No artificial or imitation flavor has yet been secured which even approaches in quality the natural flavor, and no cheap tricks should be attempted with this product. Clean sweet cream sweetened with pure maple sugar, and no other flavor added, and this properly frozen, will produce an ice cream of the highest quality. The proportions used should be much as in the vanilla goods. To make a 10 gallon batch are needed 6 gallons (50 pounds) of 18 to 22% cream (or the pounds) of 18 to 22% cream from 6 to 8 pounds maple sugar varying according to taste, judgment and experience, and, if desired, 3 to 4 ounces of gelatin or 1 quart of gum stock. For small gallon batches may be used 2 quarts (4 pounds) of 22% cream, from 9 to 11 ounces of maple sugar, and enough common sugar to complete the sweetening.

Coffee Ice Cream

This flavor is justly popular. When desired in only small quantities, the coffee flavor may be mixed with ordinary vanilla ice cream and in any desired quantity. Where it is made in large quantities, the coffee flavor may be introduced to the cream in any one of several ways, although the most convenient and business-like one is by using a stock coffee flavor. The writer has yet to see a commercial coffee flavor which approaches in delicacy that which may be made in any kitchen, though the cost of the latter will be somewhat greater. In a small way the following has been found an exceptionally satisfactory way of making the stock flavor. Ten rounding-tablespoonsful of high grade coffee are placed in one and one-half quarts of cold water. This is promptly brought to boiling and boiled vigorously for 5 minutes. It is then strained through several thicknesses of cheese cloth. To this liquid are added 2 1/2 quarts sugar, which dissolved and the whole mass brought to a sharp boil. This will produce about 2 quarts of coffee syrup, enough to flavor about 10 gallons of ice cream. Coffee flavor made up into syrup in this manner, and put into fruit jars, even when left open, will keep almost indefinitely, and be always ready for use, either as flavoring or as a dressing for coffee sundaes. If simple coffee is used as flavor, care should be taken that it is strong, so that too much water shall not be introduced, and that it is well cooled before being added to the cream. Whichever of the above methods of making the syrup is used, the added water will be partially frozen out into crystals upon standing.

Another and less satisfactory way is to make the coffee, using a portion of the cream instead of water. This

must be cooled and then added to the main charge. If the entire mass of cream is heated it must remain in ice water for 12 to 24 hours before use, if a smooth ice cream is to be secured. In case a darker color is desired than the syrup will naturally afford, it may be secured by the addition of about 2 to 3 ounces of caramel (burnt sugar) to a 10 gallon batch. In regular work, however, a prepared commercial stock flavor will doubtless be found preferable to a home made flavor. The proportions of materials to be used are much as in vanilla cream-making, save that less sugar may be needed, the amount to be withheld being proportioned to the amount used in the added coffee syrup. If this amount is known the calculation is simple; if not, experience and judgment must be used as a guide.

Chocolate Ice Cream

When this flavor is desired in small quantities only, it may be produced by adding the chocolate stock or cocoa, previously melted and dissolved in a little sugar and water, to a finished vanilla ice cream. This, when well mixed, serves the consumer well without causing waste by holding several kinds on hand. Cocoa may be used in a small way, but the cakes of bitter chocolate will be found more serviceable in larger work. The bitter tang is covered over by the smooth character of the cream.

For 10 gallons of ice cream, about 1 quart of a chocolate stock may be used made essentially as follows: 1 1/2 quarts water, 2 pounds bitter chocolate, shaved fine, and 4 pounds sugar. Then chocolate is put into a sauce pan and a little water added. The mass is slowly heated, worked into a smooth paste, more water is then added and the working continued until the mass is smooth. Half the sugar is then added; the mass heated and again it is worked smooth. Then the remaining water is added, the mixture brought nearly to a boil and the remaining sugar added. It is then stirred and brought to a boil, care being taken not to allow it to scorch. The finished product is then poured into fruit jars for future use. In addition to the chocolate flavor, about 3 ounces of vanilla extract, and if desired, a half ounce of cinnamon extract may be used. The color will need be deepened for some trades by the addition of from 1 to 1 1/2 ounces of caramel. The proportions of material used are much the same as in making vanilla cream save that as in making the coffee goods the sugar usage is lessened on account of the sugar in the chocolate stock.

Fruit Ice Creams

Probably the strawberry is the most popular of the fruit ice creams. The bulk of the commercial product is made in the same manner as is a plain ice cream, with the addition of a small quantity of color to give the strawberry effect. If preserved strawberries are used, they should be added after the ice cream has become partially frozen so that the heavy fruit sirup and the berries will not settle to and remain at the bottom. If fresh fruit of any kind is to be put into the cream, it should be well chopped or crushed and sugar added to it some time before using. It is then put into the cream after it has become partially frozen, in order that the acid of the fruit shall not coagulate the cream, as might be the case if added while it is warm.

Buttermilk Sherbet

This new dish has merit and should become popular, especially in warm weather. It is made very much as are other sherbets, except that fresh, tart buttermilk is used in place of water, no lemons or other acid bearing ingredient being required. Made in a small way the following recipe has been found to give excellent results: 2 quarts fresh, tart buttermilk, 1 1/4 pounds sugar, one large orange or two small ones, 3 teaspoonfuls gelatin. It is frozen in the same manner as is ice cream, save that no attempt is made to increase its volume materially. This sherbet is so rich in sugar that it will melt at a relatively low temperature, and, consequently, it will often be found slushy if held at the ordinary holding temperatures for ice cream.

Other Kinds

Combinations almost without number may be prepared. Recipes for such may be found in many places, with directions for their preparation. In this connection it is of interest to note that almost anything of a cream or milk nature which is of pleasing taste when hot, is likewise relished cold. It should also be remembered that the flavor of a frozen article is much less apparent than is that of a warm one, so that in flavoring an ice cream to taste, the unfrozen liquid should be made more highly flavored than is desired in the finished product.

Ice Cream Made Without Cream.

Ice cream without cream I have made for many years. To each quart of milk take one cup of sugar, two eggs and two tablespoons of flour. I use only the yolks, and use the whites for cake. Mix sugar and flour well to prevent lumping, add the eggs and a little cold milk until smooth. Have the rest of the milk boiling hot, mix all together, return to stove to boil up, strain and flavor to taste. For a four-quart freezer. I use two and a half quarts of milk. Freeze when cold.

Bisque Ice Cream.

Beat the yolks of six eggs until light, add half a cup of sugar and

beat again, then add slowly one quart of scalding thin cream and cook in a double boiler until the custard coats the spoon. Strain, chill, flavor with one tablespoon of vanilla, freeze, then remove the dasher and beat in one cup of powdered and sifted macaroons and half a cup of finely chopped nuts. Let stand packed in salt and ice for one or more hours before using.

She Knew.
Teacher—Have you looked up the meaning of the word "imbibes," Fanny?
Fanny—Yes, ma'am.
Teacher—Well, what does it mean?
Fanny—To take in.
Teacher—Yes. Now give a sentence using the word.
Fanny—My aunt imbibes boarders.

Our Fashion Department

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A Dress of Charming Simplicity.

For morning wear, as a porch dress or for outing and business, this style has many attractions. The sleeve is comfortable, the shaping of the waist most unique and pleasing. The model is easy to develop, and in either length the sleeve is effective. The skirt is a three piece style, with slight fullness gathered in back at the waistline. The closing of waist and skirt is at the center front. The pattern is good for silk, cloth, linen, lawn, ratine, duvetyne, serge or voile. The pattern is cut in six sizes: 34, 36, 38, 40, 42 and 44 inches bust measure. It requires five yards of 36-inch material for a 36-inch size. The skirt measures about 2 1/2 yards at the lower edge.

1036-1025.

A Charming Gown Suitable for Many Occasions.

Composed of Ladies' Waist Pattern 1036, and Ladies' Skirt 1025. As here shown, embroidered voile in a new shade of tan was used with trimming of lace, and a girde of soft silk. The waist is cut with low fronts, revealing a vest, of ecru batiste. The collar is in Medeci style. The sleeves are finished with pretty cuffs, and are cut in one with the fronts. The tunic may be omitted. The waist pattern is cut in six sizes: 34, 36, 38, 40, 42 and 44 inches bust measure. The skirt in six sizes: 22, 24, 26, 28, 30 and 32 inches waist measure. It requires 6 1/2 yards of 44-inch material for a medium size. The patterns are also good for silk, velvet, cloth, linen, crepe, gingham, lawn or batiste, and may be developed separately. The skirt measures about 1 1/2 yards at its lower edge.

This illustration calls for two separate patterns which will be mailed to any address on receipt of 10 cents for each pattern in silver or stamps.

1038.

Ladies' Dressing or Lounging Sack.

The new sleeve features find favor in all sorts of garments. Here is a pretty sack, that may be readily and speedily developed in any of the inexpensive dainty fabrics, such as lawn, crepe, voile, dimity, batiste or soft silk. The sack is gathered at the waist, under a simple belt, that may be replaced with a soft ribbon sash or girde. The neck may be finished with or without collar and the sleeves are neat with or without the cuffs. The pattern is cut in six sizes: 34, 36, 38, 40, 42 and 44 inches bust measure. It requires three yards of 36-inch material for a medium size.

A pattern of this illustration mailed to any address on receipt of 10 cents in silver or stamps.

1045.

Boys' Suit with Trousers.

This design is cut with sleeve por-

tion and back combined. The blouse is gathered at its lower edge to a wide belt. The straight knee trousers are comfortable. The pattern, which is good for galatea, gingham, drill, serge, linen, velvet or corduroy, is cut in four sizes: 3, 4, 5 and 6 years. It requires 2 1/2 yards of 44-inch material for a 5-year size.

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1030.

Girls' Two-Piece Dress.

This style would make such a comfortable lay dress to be worn with bloomers. Cool linen, lawn, gingham, chambray or percale are fine for these little dresses. For more dressy wear, a pretty pattern of crepe, or embroidery in batiste or lawn, (flouncing or bordered goods) would be pretty, or the dress could be a combination of plain material for a waist and checked or plaid or striped goods for the skirt. The fullness of the waist is drawn up to the neck over a stay, or by means of ribboned beading or tape run through a casing. The pattern is cut in four sizes: 4, 6, 8 and 10 years. It requires 2 1/2 yards of 36-inch material for an 8-year size.

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1048.

A New Frock for Mothers' Girl.

This attractive design was developed in Devonshire cloth in blue and white, with blue for the blouse. It is a good style for a school dress, and well adapted for the growing girl. The blouse is cut low at the neck edge in front, and has a sleeve in raglan style. The skirt is made with a panel front, and a lap tuck at the center back and is joined to an under waist. The pattern, cut in four sizes, 6, 8, 10 and 12 years, is good for gingham, chambray, linen, seersucker or percale for cashmere, checked, plaid or plain wooten. It lends itself nicely to combinations of material. It requires 3 1/2 yards of 44-inch material for an 8-year size.

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9747.

Ladies' Apron with Panel Front.

This design has two special good points, i. e., the deep convenient pockets and the panel front, which is cut high over the bust, and this affords good protection. The apron is easy to make and will give satisfaction. Gingham, lawn or cambric may be used for its development. The pattern is cut in three sizes: small, medium and large. It requires 4 1/2 yards of 27-inch material for the medium size.

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THE CHILDREN'S STORY TELLING CLUB

Essilyn Dale Nichols, Editor.

1527-35 St., Rock Island, Ill.

Send Manuscript and Letters for this Department Direct to the Editor of this Department.

The Story Of Finette

This, my dearies, is the very first story that belongs to The Children's Story Telling Club, and it is called The Story of Finette. It is the story of a real dog, a real boy and a real girl who live in a real city in our own good United States of America.

Finette sounds like a French name, doesn't it, Dearies? But Finette isn't French—not a bit; she is American through and through and I expect she is proud of it.

Finette is a coach dog, beautiful, satiny and spotted, and with the loveliest brown eyes you ever saw. She belongs to Arty and Dorine Bell who live in a big city right close to a great river where big steamers and many other kinds of boats stop every day, and lots of foreign people come to work in the shops and factories.

When Finette was about a year old, Arty was taken sick with the measles; and Doctor Gregg was sent for who was really a nice, kind doctor only Arty did not think so because he made him go to bed and take a lot of nasty medicine, and wouldn't let him play with Dorine or Finette for the longest time!

But you see, the doctor knew best after all; and by and by when Arty had grown better he was allowed to take little walks down the street—sometimes east, sometimes west.

sometimes north and sometimes south, and always accompanied by Dorine and Finette who went along to see that no accidents happened to him because, you see, the measles had made Arty's eyes weak and he could not see his way about very well.

One dark, rainy evening in September, Arty was feeling quite cross because he could not go to the nearest store for the sack of chocolates which his mama had promised him. (Little boys, and little girls too, sometimes feel cross when they are disappointed you know). Of course his mama could not let him go out in the rain—even for chocolates. And as Dorine had a cold she could not go; and Finette being only a dog they never dreamed of sending her.

So Arty kept on getting crosser and crosser, and more fidgety and more fidgety. First he would sit in the rocking chair and rock as hard as ever he could; then he would lie down on the couch and kick his heels against the wall; then he would stand by the window and stare out into the rain and dark; and finally, would you believe it, Dearies! he made up his mind to slip away from his mama and go and get those chocolates anyway.

And this is just what he did—or tried to do; for he had a great big adventure instead, which I shall tell you about next week.

Young Folks Department

LITERATURE

By Viola Bolitho, 335 Marion Ave., Grand Rapids, Michigan.

Manuscripts of short stories, poems, essays and etc., (to be written on one side of paper only) will be gladly received for this department.

Ice Cream

Its Origin And Its Development Into One Of Our Great Industries

(Continued from last week.)

Vanilla Ice Cream

This is doubtless the most common of ice creams. To make 10 gallons one should use about 50 pounds (or 6 gallons) of aged 18% cream, (or 5 1/2 gallons of cream and 1/2 gallon of condensed milk) about 1-6 that quantity or 8 pounds of sugar, 3 to 4 ounces of vanilla extract; and 3 to 4 ounces of gelatin, or 1 quart of "gum-stock" if a binder seems called for. To make a single gallon of ice cream, two quarts (four pounds) of 22 per cent cream, 7-10 pounds (11 ounces) of sugar, 1 1/2 tablespoonful of vanilla extract. There is little or nothing to be gained by the use

of gelatin in ice cream made at home for immediate consumption. The sugar should be thoroughly dissolved in the cream before the freezing process is started, although under many conditions the time and amount of agitation given before the cream freezes is sufficient to dissolve and to mix in the added sugar. Experience only can indicate the safety of this point to the maker. The flavoring may be added at any time before the mass starts to freeze.

Vanilla ice cream is especially accommodating, in that though of itself it is one of the most popular of flavors, its flavor is yet so delicate that it easily gives way to other and stronger ones, like coffee or chocolate;

Asparagus and Radish Salad.

Wash a bunch of radishes, let stand in iced water for an hour, then cut into thin slices and dry in a napkin. Place tender leaves of lettuce in a salad bowl, arrange on them cooked asparagus tips, surround with the radishes, sprinkle lightly with a teaspoon of chopped parsley and dress with French dressing.

Lettuce and Date Salad.

Remove the stones from the dates, fill with good-sized balls of cream or Neufchatel cheese, place on tender lettuce leaves and dress with four tablespoons of oil thoroughly mixed with two tablespoons of lemon juice and one-half teaspoon of salt.

Mexican Salad.

Chop finely one dozen English wal-

nut meats and mix with them one-half a cup of mayonnaise dressing. Peel and slice three large bananas, arrange on heart leaves of lettuce, cover with the nuts and mayonnaise and serve.

Nut and Celery Salad.

Cut two cups of celery in fine shreds in half. Drain and dry, add one and a half cups of hickory nut meats broken fine, but not chopped. Serve with French dressing and garnish with watercress.

Maple Ice Cream.

Scald in a double boiler one pint of fresh milk, and when hot add a cup of maple sirup. Beat three eggs until well mixed, add to this mixture and cook till thick. When cold add one pint of cream which has been whipped. Freeze and serve with a piece of conserved ginger on top.

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Soon the forces will have to be mobilized for the annual war on hay fever. Forehanded Chicago must be prepared to export fashions to Paris after the war. There is still hope that the beautiful blue Danube will not become the awful red Danube.

AS MEAT SUBSTITUTE NUTS ARE VALUABLE

Much Nutrition In Kernels and Many Ways to Use Them.

THE PEANUT IS really a legume, though it is so rich in fat that it seems to belong with nuts. The convenient peanut butter has many uses; it may be the basis of a cream soup; or, reduced with oil and vinegar, becomes a salad dressing; or, between slices of bread, become a sandwich. The average cook rarely gets beyond making soups from beans and peas, but any of these pulses may be baked and boiled alone or in combination with other things, or appear as salads and croquettes. Few housekeepers allow sufficient time for the preparation of dry legumes, but when these are carefully done they are superior and far cheaper than when canned.

The following general preparation is common to all: Pick over carefully, wash and soak in three or four times their bulk of clear, cold water until fully double size. This will require ten or twelve hours, at least, and they will not be harmed by more. They are often improved by draining and then parboiling in water to which a little baking soda is added; about one-fourth teaspoon for a quart of dry beans. Again they are drained and are ready for further stewing or baking. This treatment results in some loss of material, but makes them more palatable.

The split pea or bean from which the skins have been removed may not require the parboiling with soda. Stewed gently with a small piece of pork or fat meat until about the consistency of mashed potatoes, split peas, either green or yellow, are enough for a meal in themselves, like the baked bean which has for generations been a staple food in New England.

Nuts have hardly attained the position they deserve as a food instead of a relish. Like cheese, they offer so much meat value in compact form that it is desirable to grind them and combine with less solid foods. The intense vegetarian uses nut cream on his cereal, and others may like it for variety; or we may try grated almonds with our oatmeal, walnuts with our wheat, or mixed nuts with corn.

Nuts lend themselves admirably to pimbales, etc., and with slight changes in flavor may be used in place of meat in many such recipes with which we are familiar. Meat choppers now are often provided with a special plate for making nut butters. If we provide ourselves with nuts of the best quality, the shelling and grinding need not be more laborious than the preparation of vegetables. Once we learn to think of nuts (with the exception of the chestnut) as containing on the average as much protein as cheese and more than half as much fat as butter, we shall see that they must be used sparingly, but may find many ways of using a few spoonfuls here and there to increase the nutritive value of some simple dish.

"Mock" steaks, etc., and nut loaf or nut croquettes and many of the other nut recipes now appearing from vegetarian sources may be united under some such general rule as this: Have ready ground nuts, coarse or fine, of one kind or several. Combine these with some starchy foundation such as a mixture of bread and milk, a thick white sauce, or cooked cereal, or mashed potatoes. Equal proportions may be used or half as much nut as of the starch basis. The mixture may be seasoned with salt alone, or also with pepper, herbs, celery salt, and onion juice. Some egg may be added when we wish to shape the mixture in croquettes or turn it from a mold after cooking.

After all, we may miss the flavor of meat more than its nutritive qualities. Yet there are infinite possibilities of flavors from the vegetable kingdom, some familiar, many known but rarely used, others yet to be developed. The browning of meats results in a flavor often aided or intensified by caramel made from lightly burning sugar. That is quite as acceptable in soups and sauces of vegetable origin, and a similar effect is often secured by browning carrot and onion in fat. Browning bread, whether the crouton or toasts points for soups, the coarser crumbs for the scalloped vegetables or the fine ones on the croquette, all have flavor suggesting that of the crisped animal tissues.

The onion and its relatives, chives, garlic and leek, and the tomato, are our most common vegetable flavors. The mushroom is claimed to give a specially meaty flavor, but because of its large water content, often 90 per cent, it cannot take the place of meat to the extent that some enthusiasts would have us think. Of peppers there is a long list, usable in many ways, and these have become more common since the Spanish war, as they are used in our new territories so much that Americans are beginning to use them as the English learned curry from India. In any case, the substitution of meats from our diet should not be done too suddenly. Let it come by diminution of quantity rather than total obliteration at first; a gradual lessening enables a household, before they realize it, to become almost vegetarians.

FROZEN CREAM CHEESE—Scald one pint of cream in a double boiler; add one and a quarter cupfuls of sugar and stir until it is dissolved. Take from the fire, add another pint of cream and set aside until cold. Flavor with one scant tablespoonful of vanilla and begin to freeze; when half frozen stir in two cupfuls of cream cheese (or clabber from which the whey has been thoroughly drained) which has been mixed with a few spoonfuls of cream and beaten until very smooth. Finish freezing and pack away for two or three hours before serving. If desired, a few finely cut peaches may be added with the cheese; it will make a pleasing variation.

AMUSEMENT PROBLEM IN DOMESTIC LIFE

A man, who has worked all day long, who has been on a tense nervous strain, and who has given out every particle of vitality that is in him, almost certainly has a right to stay at home of an evening and rest, if he so desires.

It is cruelly to animals to make him dress, and drag him around to entertainments where he will be kept up half the night, where he will eat and drink things that will upset his stomach, and where he will have to make heroic efforts to conceal his boredom, and to be entertaining.

Beating rocks on the street is a light and jocular occupation compared to most evening parties.

More than that, the man who is engaged in the strenuous struggle for success, and who needs to go to his work with his head clear and his wits nimble, knows that the reveller, with three to four hours' sleep, cannot compete with the man, who comes to his labor after a long night's rest.

Therefore it seems, to the husband that his wife is outrageous in her demand, and a fool into the bargain, to insist upon his accepting her around to places of amusement.

On the other hand, the woman says, and with justice, that she works just as hard as her husband, and that her work is the most monotonous labor in existence, and the kind that most gets upon a person's nerves. In her husband's business he has at least the daily change of going from his home to his place of business, and whether he is in an office or laying brick, he has the diversion of seeing new faces, hearing new thoughts, getting fresh ideas.

On the contrary, the woman spends her days within the same walls; she works alone, with no one with whom she can exchange entertaining conversation, and the worst of housework is that it is a mechanical doing of the same thing, with nothing in it to divert one's thoughts from the dreary round they pursue.

Say what you will, making beds and sweeping floors, and boiling a pot is not an exciting occupation, nor, no matter how much you love them, is the artless prattle of children stimulating conversation for grown up and intelligent women.

Hence it is perfectly natural that the woman who has cooked, and sewed, and babytended all day, should feel, when night comes, that she must have some diversion, something that will take her out her treadmill, or else she will go mad.

This, then, is the situation—the husband is satisfied with the variety he has had during the day and wants to stay at home for a change. The woman is crushed by the deadly monotony of the home that she has endured all day, and pines for a little variety. What shall they do?

Compromise the matter. The wife needs recreation just as much as the husband needs rest; and she should have enough amusement to keep her bright and cheerful, but there is no reason why she shouldn't take it so as not to interfere with her husband's comfort.

Malices were devised especially for such cases: Let her go to them instead of dragging a weary man out of nights. Let her join as many of the women's clubs as she can find time for. Let her belong to afternoon bridges instead of night ones. Let her go to luncheons and teas instead of dinners.

There's all the amusement that any woman can reasonably ask to be enjoyed between 2 p. m. and 5, and that will send a woman back home in time to give her husband his dinner.

Why Bother Him at All? As for a woman complaining that a husband won't take her out, why bother him? If he's got a good reason, respect it. If he hasn't, thank Heaven that in this city a woman doesn't have to be carried about like an infant in a perambulator. All that she's got to do is to get up and go wherever she pleases, without annoying anybody else or dragging an unwilling escort along.

The husband, however, should meet the wife half way in the amusement compromise. If he doesn't want to go with her to places, he should try to offer her some substitute, and he should at least show some appreciation of her position. He should show her that he understands that her work is monotonous, and that she needs some change to brighten her up.

After all, women are as easily diverted as children, and if men really understood the joy that a woman gets out of taking a little trip, and how happy an evening at the theatre, and a sandwich and coffee makes her, surely we should see more husbands and wives out together, and hear less of the complaint, "My husband never wants me to have any pleasure."

Vegetable Chop Suey

Use one each of potatoes, turnips, carrots, parsnips and onions, cut in cubes. Add one head of celery and some finely chopped parsley. Put in a saucepan with one tablespoonful of butter or oil. Season with salt, cayenne pepper and turmeric. About all the turmeric that will be required to tastefully season any dish will be one-fourth teaspoonful. Cover closely and cook until tender in the liquid generated from the steam. Only about fifteen minutes will be required for the cooking process. A little water may be added, if necessary, but there must not be a drop of liquid on the vegetables when they are cooked; neither must they be mushy. As soon as they crush readily between the thumb and finger they are done.

Cherry Jam

Stone and weigh cherries, boil them over a brisk fire for an hour, keeping them almost constantly stirred from the bottom of the pan. Otherwise they will stick or burn. Add for each pound of fruit half a pound of good sugar, roughly powdered, and boil quickly for twenty minutes; take off foam, as it rises.



Scene from "The Light Eternal" which returns to the Temple Theatre, Fair Week, Sept. 10th and 11th.

Scotch Scones

Griddle Scones.

One pound of flour, a quarter teaspoonful of salt, one tablespoonful of butter, one teaspoonful of cream of tartar, one teaspoonful of sugar. Rub the butter finely into the flour; add the other ingredients, then make quickly into a soft dough with buttermilk. Divide into four, pieces, make each piece smooth and round; roll out, divide each piece into four small scones, and bake slowly on a hot griddle. They ought not to be handled much or they will be tough.

Oven Scones.

Rug two ounces of butter finely into one pound of flour, add one ounce of sugar, a quarter of a teaspoonful of salt, one teaspoonful of carbonate of soda, two teaspoonfuls of cream of tartar. Beat up one egg, put half of it into a cup, then with one-half of it and some sweet milk make the other ingredients into a soft dough. Knead it a little on a floured baking board, divide it into five pieces, make them smooth and roll out, not too thinly; cut them into four small cakes. Lay them on a greased baking tin, brush them over with the egg, and bake them in a hot oven for ten minutes. Two ounces of sultana raisins may be added. The dough should always be lightly handled.

Potato Scones (No. 1.)

These may be made with potatoes left over a dinner, but they are much nicer prepared with potatoes freshly boiled. Put potatoes, mashed, on a baking board, and add as much flour as potatoes will take in. Then form in little rounds, pat lightly out with the hand; add a little flour; bake on a griddle, when cool roll up in a towel till wanted. These will not keep more than a day, and can be used at once.

Potato Scones (No. 2.)

Six or eight potatoes, flour, salt, and a little sugar. Peel and boil the potatoes; with salt in the water; steam and mash. Take out a large tablespoonful on the bake-board, and add to it half a teaspoonful of sugar and one tablespoonful of flour. Knead this until it feels firm; it will take up nearly all the flour; then sprinkle some flour on the board, roll it round and quite thin. Cut in quarters; prick all over with a fork, and put the scones on a hot griddle for about five minutes. Serve hot.

Potato Scones (No. 3.)

One pound of cold potatoes, one ounce of butter, one or two tablespoonfuls of milk, about quarter pound of flour and a pinch of salt. Peel and mash the potatoes, warm the milk and melt the butter in it. Mix the potatoes, milk and butter, add the salt, and work in as much flour as the paste will take up. Roll it out very thinly; cut in rounds. Place them on a hot floured griddle, and cook for about three minutes on each side.

Strawberry Pie With One Crust

Prepare the pie paste and berries as for plain berry pie. Flute the edge of the lower crust by pressing gently with the thumb. Fill with berries, dust with sifted flour and granulated sugar to thicken, so it will not run when cut, and dot with four or five small lumps of butter. This is best when fresh and should be baked just long enough before it is served to allow it to cool well.

VICIOUS ROOSTER ATTACKS WOMAN

Royersford, Pa.—While Mrs. Mary Medlar was feeding her chickens she was attacked by a rooster. She was severely scratched and cut by the fowl's spurs and beak.

Hen Awfully Chicken-Hearted.

Chanute, Kan.—When dressing a chicken, Mrs. L. M. Burke discovered the fowl had two hearts. Dissection showed that the hearts were not complete, each being only one-half of a whole organ. However, the arteries and veins were connected in such a way that the two did the work of one heart.

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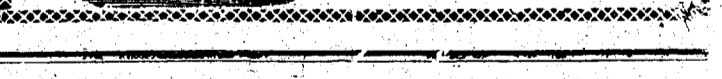
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