

TO LABOR

By Charlotte Perkins Stetson

Shall you complain who feed the world?
Who clothe the world?
Who house the world?
Shall you complain who are the world,
Of what the world may do?
As from this hour
You use your power,
The world must follow you.

The world's life hangs on your right hand,
Your strong right hand,
Your skilled right hand;
You hold the whole thing in your hand,
See to it what you do!
Or dark or light,
Or wrong or right,
The world is made by you!

Then rise as you ne'er rose before,
Nor hoped before,
Nor dared before,
And show as ne'er was shown before,
The power that lies in you!
Stand all as one
Till right is done!
Believe and dare and do!

PURPOSE OF THE LABOR MOVEMENT

With Some of the More Important Things That Have Been Accomplished.

By SAMUEL GOMPERS.

As the years have gone past, a tremendous change has been brought about in conditions of work and in the workers themselves—a change that has been due to their organized economic power.

The labor movement has three main purposes—to establish a shorter workday, increase wages and better conditions of life and work.

The primary step in human betterment has always been to secure a shorter workday. Those workers who toiled ten or twelve or fourteen hours became drudges, too tired to think, too worn out to hope or dream, too weary for any animal. Each day they returned to work unrefreshed from the toll of the previous day, the poison of fatigue accumulating in the body until the vigor of youth and manhood was ruinously undermined.

To decrease the hours of work to a reasonable standard assures to the worker time for rest and recuperation and additional time for development, for study, for social pleasures, for the things that make life worth while and fill it with hope and opportunity.

Since this change has been brought about in reducing the hours of work, the short-hour workman becomes a better workman, consequently, reductions in the hours of work are invariably accompanied by increases in wages.

Reduced Hours, Increased Efficiency. It has been the experience of employers that reducing the hours of work to a reasonable standard results in increased efficiency of workers. The data furnished by some who have kept statistics showing the increased output resulting from reducing from a ten to an eight-hour day is startling. Some have found that efficiency increased in percentages varying from 30 to 60.

Workers have called attention to harmful insanitary conditions prevailing in places of employment. By their demands, backed up by their economic power, they have succeeded in bringing about a great transformation. In this they have had the co-operation and assistance of the many great scientists, who have used their knowledge and their ability to promote the interests of humanity. But whatever has been accomplished to establish principles of human welfare in industry and commerce has been due either directly or indirectly to economic organizations of workers.

Each year that has gone by has made more evident the soundness of the principles which the trade unions have followed. As the dynamic forces in the lives of the people stand out sharply in some test that cuts through to bed-rock fundamentals, the strength and the nature of economic power is revealed. Those who had the understanding to interpret such flashlight glimpses into the heart of things and who can sense the hidden currents that are propelling the forward surge of life, know that those who handle the tools and materials of production, have in their hands the great powers of the common life. Creative ability is that which gives men and women who can do things influence and value. Men and women have an importance and a power because of that ability.

time endeavoring to obtain greater opportunities and facilities for personal development and activity. These problems are problems of economic relations between themselves and those who produce and those who happen to enjoy strategic advantages in the determining distribution of the returns from production. Only a powerful industrial force can maintain industrial justice and secure for those who produce adequate return for their services.

As individuals the workers cannot exercise sufficient influence to maintain their rights or industrial justice, but united they have power in proportion to their joint intelligence, needs and aspirations.

The problems to be solved and the forces that will be effective are economic—hence the wisdom of the policy that the American Federation of Labor has steadfastly pursued. There have been many other advisers, some sincere, others actuated by ulterior purposes, who have counseled the wage earners to put their faith in the ballot and to "go to congress."

Politics a Secondary Force. But politics is concerned with providing opportunities, maintaining the right to activities, establishing ways and means by which things can be done—politics does not enter directly and intimately into industrial relations. Politics is a secondary force in industrial affairs.

Every day is demonstrating that the center of power has shifted from politics and government to industry and commerce. Political power is only reflected power—reflected from the economic.

This transition makes organization of industrial relations for the establishment of ideals of justice of transcendent importance. It makes the meeting and the deliberations of representatives of millions of wage earners of potential significance to the nation and the whole world.

Of course labor has gone to congress for the purpose of securing the largest degree of freedom to exercise the necessary normal activities of the workers for economic betterment, for the constructive work which the government alone can enact; and to voice the new demand for labor's complete disenfranchisement from every form and fact of unfreedom and inequality before the law.

Great Humanitarian Laws. Much beneficent, remedial legislation has already been secured from congress, conserving the lives and health of workers and protecting their rights—doing for them that which cannot be done through economic organization alone.

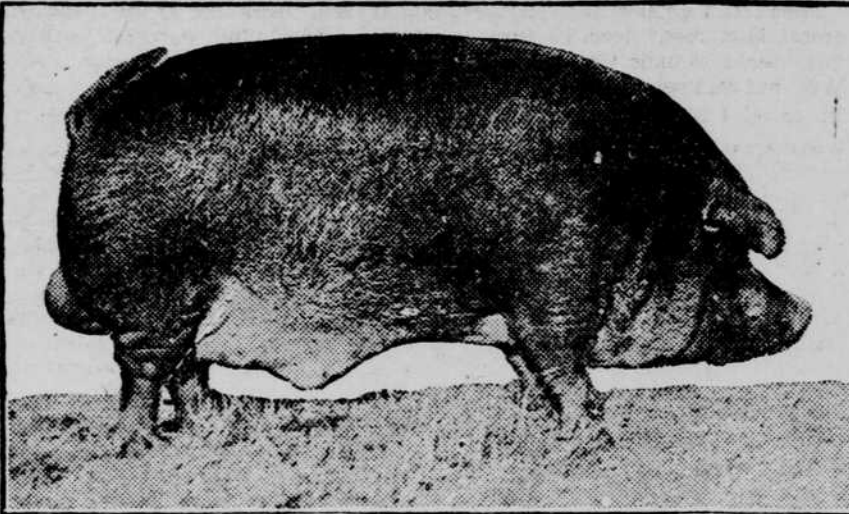
Among the great humanitarian laws are two that stand out conspicuously: The seaman's act, enacted by congress and signed by President Wilson, March 4, 1915, which made sailors free men, giving them the right to stop work at will when their vessels are in safe harbors, and the labor provisions of the Clayton antitrust act, section 6 of which contains a legislative declaration of more far-reaching significance than has been enacted by any other authorized body—that the labor power of a human being is not a commodity or article of commerce.

This new charter of freedom for workers was passed by congress and signed by President Wilson, October 15, 1914. It brings relief from old methods of legal oppression and opportunity for freedom and progress. It means the beginning of a new period—the dawning of a new and better day.

History of Labor Day. The celebration of Labor day was started by the Knights of Labor by a street parade in New York city in 1882. This was followed by another in 1884, and by a general movement of labor unions to have the day made a legal holiday. In 1887 the legislature of Colorado passed a law designating the first Monday in September of each year as a public holiday, to be known as Labor day. Colorado was the first state to pass such a law, which now exists in every state in the Union. The establishment of the holiday was not so much the suggestion of any individual as a result of changing conditions and social progress.

It Would Have Failed. If union labor had been founded upon the conception that capital is the enemy of labor the movement would have failed long ago. If men working for wages had been schooled to believe that it was to their interest to demand everything and concede nothing, it would have been impossible for them to build up such splendid organizations as the American Federation of Labor.

ADVANTAGES OF SEPARATE PEN FOR BOAR



CHAMPION DUROC-JERSEY BOAR, "BIG WONDER."

The boar that is worth keeping at all is worth keeping in a pen or lot separate from the rest of the herd. Where a young boar is brought on the place the advantages of keeping him away from the other hogs are easy to see.

The young boar will make a better growth and develop better when left to himself until he is at least a year old. The older boar will keep in better condition if given the same care, writes Adam Kinison in Illinois in Farm Progress. There are other advantages, too, that should not be overlooked. For instance, when the boar is kept in a separate inclosure the date of the breeding of the sows is always known with exactness and more pigs will be saved at farrowing time.

Many hogs have to be sold about the time they are at their best because of their picking up bad habits while running in the pasture or with the rest of the herd. If kept in special pens or lots the boar has not the chance to learn how to push over a fence, break through an inclosure and become vicious and dangerous. Then, too, he is always where he can be found when he is wanted.

Of course, it may cost a little more time and trouble to keep the boar separately. It is a great deal more trouble to watch the sows, breed them when they should be bred and then remove from the boar's pen back to the pasture or lot. You can grow hogs without taking all this trouble just as you can sometimes grow good corn without plowing it as many times as your neighbor plows his.

The point is that you are more certain to make a success of hog growing if you do keep the boar away from the rest of the herd, hasten his development, save his strength and keep an exact account of the breeding dates. Whether better stock, in better condition and more pigs saved from a litter is worth trying for is something every hog raiser will have to settle for himself.

During the summer the boar is not much more trouble to take care of when penned up than he would be if running with the herd. Where there is a lot big enough to furnish grain feed he will need but one feed of grain a day and if the pen or lot is handy to the barn that will be very little trouble. Water must be furnished, of course, and it should be of reasonable purity.

After the boar is well developed the harm done by letting him run with the herd will not be serious. But from the time he is four or five months old, till he reaches the end of his first year, it is important that he be kept to himself. Where the boar is kept this much of an opportunity to grow bone and muscle he will usually get along all right when permitted to stay with hogs six months old and older.

Unless he can be given the proper sort of a lot to run in, is fed enough and kept growing, it will be better not to try to keep him up at all. If the only place for him is in a dry lot and is not fed right and watered regularly it will be better to let him run with the rest of the herd and take his chances with them on the pasture.

OVERHEATING HORSE MAY BE PREVENTED

Harm Can Be Avoided by Keeping Few Simple Things in Mind—Give Stimulants.

By M. H. REYNOLDS, Veterinarian, University Farm, St. Paul.

Horses need to be on their guard against overheating. Most cases of overheating can be prevented by keeping a few simple things in mind. Give at least a pailful of water to each horse about ten o'clock and again at three or four o'clock on a hot day. Be very careful with a horse that is a little out of health, if you are working him on a hot day.

Look out for a horse that after sweating freely suddenly stops sweating. Put such a horse in the shade as soon as possible and give a moderate drink.

Do not put a horse not in good condition for hard work in the center of a four-horse team in hot weather. Work carefully on a hot day when the atmosphere is moist and heavy. A horse can hardly get too hot to water, but one must regulate the amount by the temperature of the water.

In case of an attack of overheating, the horse should be taken to the shade as soon as possible. A treatment of the surface of the body, particularly of the head, with cold water should be given until the temperature is within a degree or two of normal. Stimulants should be given as early as possible.

In most cases it is better to plan to avoid overheating than to plan to treat the horse for it.

CATTLE RATIONS FOR MAKING FAST GAINS

Shelled Corn, Alfalfa and Cottonseed Meal Favored by the Nebraska Station.

Shelled corn, alfalfa hay, and cottonseed meal gave the fastest gains and greatest profit of any of the six rations fed in the recent cattle feeding experiment at the Nebraska agricultural experiment station at Lincoln. The other rations fed the different lots in the experiment were: Shelled corn and alfalfa; ground corn and alfalfa; shelled corn, alfalfa, and silage; shelled corn, alfalfa, silage the first four weeks, and Tarkio molasses feed the last 14 weeks; and shelled corn, alfalfa, and cottonseed meal the last six weeks.

The 60 head of two-year-old steers used in the experiment were bought for \$6.75 and were sold at prices ranging from \$9.50 to \$9.75, or at a net profit of over \$1,100. The cattle were fed in an open lot and under conditions similar to those found on the average corn belt farm.

Worth of Insect Destroyers. According to the department of agriculture of France, a toad during its lifetime is worth \$9 to the farm, a lizard is worth \$9, a swallow \$20, a titmouse \$8, the robin \$4, a bat \$30, an owl \$12, a screech-owl \$16, a fern-owl \$30.

Harvest Raw Material. Bees, cows, pigs and poultry will harvest raw material and manufacture it into high-priced products that will make you rich if good judgment is exercised.

DRESS PERCENTAGE OF FARM ANIMALS

That of Hogs Is 75, Cattle 53 and Sheep 48—Variation Due to Amount of Flesh.

By W. H. PETERS, North Dakota Experiment Station.

The average dressing percentage of hogs is 75 while of cattle it is 53 and of sheep 48. Part of this difference is due to the method of figuring. In the case of the hog the hide, head and feet are included in the carcass weight, while in the case of cattle and sheep the head, hide and feet are not included. Then the hog is very thick fleshed and has a small digestive system. Cattle and sheep have large paunches and digestive systems. Sheep dress out lowest due to the wool and the rather light fleshing of the carcasses.

The dressing percentage of animals of each class varies widely. This is due to the amount of flesh, especially fat present on the carcass and somewhat to the thickness of the hide and size of the heads and legs, and to the amount of fill or the amount of feed and water present in the digestive tract at the time of slaughtering. For the hogs the dressing percentage varies from 65 to 85 per cent with an average of 75. For cattle it ranges from 47 to 70 per cent with an average of 53 and for sheep from 44 to 56 per cent with an average of 48 per cent.

GRAIN FOR CALVES THE FIRST SUMMER

First Aid Toward Profitable Baby Beef Production—Feed in Separate Lot.

Calves growing toward baby beefs should have grain the first summer if they are to develop rapidly, says the animal husbandry department at Iowa State college. One of the chances of loss in making baby beef is slow growth during the first summer when gains are cheapest of any time in the steer's life. Unless grain is fed, some of the milkfat will surely be lost when pasture dries up and flies are bad.

Shelled corn and oats, half and half, is a good mixture on which to start calves. Lined seed meal can be substituted for oats, which is usually very high priced. Gradually increase the amount of oil meal and reduce the oats feed until calves are getting about seven parts corn to one of oil meal. The grain should be fed in a creep, as it will not pay to let the cows get at such high-priced feed. Place the creep in a shady spot where the stock collect during the day. Feed the calves all that they will clean up twice a day and "watch 'em grow to profit."

Sell Worn-Out Implements. Sell worn-out implements that are badly worn and not worth shed room to the dealer in old iron. To leave them standing out in the weather worries the commercial traveling man, who can see an increase in business for manufacturers and dealers.

Horse Care Pays Well. The horses will keep in better fettle and be able to do more work when good care is taken. Care doesn't cost an extra cent, but pays, and pays big in the long run.

IN CANNING TIME

SOME INSTRUCTIONS THAT MAY BE OF SERVICE.

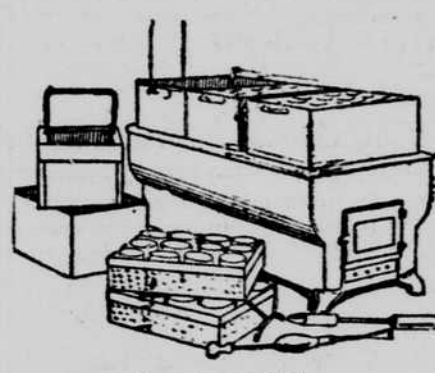
Two Cardinal Points Are Cleanliness and Complete Sterilization—Just How These May Be Most Easily Attained.

There seems to be a belief by the general public that there is something mysterious in the commercial canning process. The great secret of this process is a careful observance of two things—cleanliness and complete sterilization.

Fruits and vegetables can be "put up" in glass jars or tin cans at home much cheaper than they can be purchased in the form of commercially canned goods, and the flavor, texture and general quality of the homemade product can be made superior to the product of the average factory, writes S. B. Shaw, recognized expert of South Carolina.

Minute forms of life which we call bacteria are present everywhere in untold numbers. The air we breathe, the water we drink, and the food we eat are teeming with them. These bacteria are practically the cause of the "spoilage" or fermenting of the various fruits and vegetables.

The reproduction of bacteria, which is very rapid, is brought about by one of two processes. The bacterium either divides itself into two



Canning Outfit.

parts, making two bacteria where one existed before, or else reproduces itself by means of spores.

Spores may be compared with the seed of an ordinary plant. These spores present the chief difficulty in canning the products of the orchard and garden.

All forms of bacteria are killed by complete sterilization. This is nothing more than enclosing the products to be sterilized in jars or cans that can be sealed airtight, and submitting them to heat of sufficient degree, for a time long enough to destroy the bacteria that cause the raw material to spoil.

Sterilization is readily accomplished by the use of boiling water, and there are three different ways in which this can be done. While the parent bacteria can be killed at the temperature of boiling water, their spores retain their vitality for a long time even at that temperature.

Smaller factories, and the different home canning outfits usually make use of the "open-kettle" process. Here the cans are submerged in boiling water and kept at that temperature for a time sufficient to destroy bacteria and spores.

The third process, known as fractional sterilization, is that of keeping cans or jars in boiling water for a specified time upon each of two or three consecutive days.

The process of boiling upon consecutive days is the safest method, and is much to be preferred in home canning. The first day's boiling kills practically all the bacteria, but does not kill all of the spores.

As soon as the jars or cans cool, these spores develop, and a new lot of bacteria begin their destructive work on the contents.

The second day's boiling kills this new lot of bacteria before they have had time to produce spores.

Boiling the third day is not always necessary, but it is advisable in order to be sure that sterilization is complete.

Gingerbread. Sift one teaspoonful of baking powder and a half teaspoonful of salt twice, with two cupfuls of flour. Stir to a cream half a cupful of butter, the same of sugar and the same of molasses. Warm the mixture slightly and beat light before adding a well-whipped egg, a half-teaspoonful of ground mace and a tablespoonful of ginger. Dissolve half a teaspoonful of baking soda in a tablespoonful of hot water; stir this into half a cupful of sweet milk; lastly, stir in the flour, beat hard for one minute and bake in two shallow pans, well buttered, or in plate pans.

Hot Scotch Rolls. Scald one cupful of oatmeal flakes with half a cupful of boiling milk. When cold add half a teaspoonful of salt, a third of a cupful of molasses, one level teaspoonful of butter, and beat five minutes. Thicken with white bread flour the same as for ordinary bread, having the dough rather soft. Let rise overnight, and in the morning mold into small rolls; let rise very light, glaze with white of egg or a little milk and bake in a moderately hot oven for half an hour or 45 minutes.

Eggs Stuffed With Cheese. Cut six hard-boiled eggs in halves crosswise, remove the yolks, mash them and add three tablespoonfuls of grated cheese, one tablespoonful of vinegar, one-half teaspoonful of salt, one-half teaspoonful of mustard, a few grains of cayenne and enough melted butter or olive oil to make a paste. Shape into balls, refill the whites and serve with cress or lettuce.

Walnut Croquettes. This recipe calls for one cupful of bread crumbs and a like amount of mashed potatoes and of chopped English walnuts. Add the yolks of two or three eggs, salt and pepper to taste and a little onion if desired. After shaping the mixture into croquette forms they should be baked in a moderate oven for 20 minutes.

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If He Had His Way.

A drawing master who had been waxing a pupil with contemptuous remarks as to his want of skill in the use of the pencil, ended by saying:

"If you were to draw me, for example, tell me what part would you draw first?"

The pupil, with a significant meaning in his eye, looked up into his master's face and quietly said:

"Your neck, sir."

The Brute.

Mr. Babcock had just been telling his wife of an old friend.

"And he said he knew me when I was a little girl?" interrogated the wife.

"No," said Babcock, "he didn't say anything of the sort."

"But you just said he did," said Mrs. Babcock.

"No," said the man. "I didn't."

"Why, Charles!" exclaimed the wife. "What did he say, then?"

"I said," replied the brute, "that he said he knew you when he was a little boy."

His Early Morning Task.

Not all city folks are as ignorant of the conditions on the farm as some farmers are apt to suppose. A Bostonian who was spending his vacation on a farm in Maine had resolved to rise with the birds in order to get the full advantage of the rural life.

"Well, young man," said Farmer Hittree, as the city chap hove in sight, "been out to hear the haycock crow, I suppose?"

"The city man smiled. "No," said he, "I've been out tying a knot in a cord of wood."

A Warning.

The lady nudged her husband urgently in the ribs.

"What's that?" he replied drowsily.

"There's a burglar in the house!" John roused himself at that.

"Well, what do you want me to do?" he asked indignantly.

"Want me to go downstairs and risk being killed?"

"Very well," replied his wife. "If you find out in the morning that someone has been through your pockets don't blame me!"—Chicago Blade.

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USES PAPER CUPS FOR SODA

Up-to-Date Drink Fountains Are Now Adopting Most Sanitary Device.

Glass soda service—the kind our grandfathers and the grandfathers of the present generation of germs knew—is doomed. The new paraffined paper cups for sodas and sundaes that are now being adopted by up-to-date fountains all over the United States, are to be had in all of the regulation sizes.

They are made of pure white paper and no glue of any kind holds them together. They are paraffined on the outside only, so that they can be used as successfully for hot drinks as they can for cold. Special metal holders are made for them, giving them a solid background, which prevents the spoon from being pushed through the paper.

The metal dispensing tube holds 150 of the cups, which are placed in the tube point upward. When needed, a metal holder is placed on the cups, top downward. By turning the cupholder to the right the metal tongue is made to clasp the creased paper, and cup and holder can then be removed together from the machine.—Illustrated World.

Strange, Indeed. This argument you have published hasn't a leg to stand on.

What? with all those footnotes?

A Wise Colonel.

The soldiers marched to the church and halted in the square outside. One wing of the edifice was undergoing repairs, so there was room for about only half the regiment.

"Sergeant," ordered the colonel, "tell the men who don't want to go to church to fall out."

A large number quickly availed themselves of the privilege.

"Now, sergeant," said the colonel, "dismiss all the men who did not fall out and march the others to the church—they need it most."

Perfectly True.

"Miss Brown told me that you paid her such a charming compliment the other evening," said Mrs. Coddington to her husband—"something about her being pretty."

"I don't see how you men can be so untruthful."

"I should think you'd know by this time that I'm never untruthful," said Mr. Coddington reproachfully. "I said she was just as pretty as she could be, and so she was."—Stray Stories.

Sad.

"You look worried, old man."

"I am. I'm afraid all the money will be worn out before I get any of it."

You'll never know the value of a dollar unless you have earned it yourself.

Fresh From the Ovens—

New Post Toasties represent the most appetizing form in which choice, nutritious Indian corn has ever been prepared.

A new patented process which includes rotary toasting under quick, intense heat gives these flakes a delicious, new and distinctive flavour.

The New Toasties are featured by the bubbly appearance of the surface of the flakes—due to this new art of toasting which releases the wonderful new and attractive true corn taste.

New Post Toasties are not "chaffy" in the package; and they don't mush down when milk or cream is added like common "corn flakes."

For tomorrow's breakfast—

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