

ENCOURAGING BRIGHT PUPILS.

Parents and educators everywhere will be interested in the experiment now being tried in the Cincinnati public schools of establishing a classroom for especially bright pupils...

In putting its ban on the "common drinking cup," the New York Board of Health is doing a good thing. The public drinking cup is a carrier of infection...

The famous auto expert who broke his neck in an effort to establish new speed records might have given his life in a better cause. A man, it is true, can easily find out if human manufacture can stand the terrific strain...

England is worried over the \$75,000,000 annual destruction inflicted by rats. Most thinking people, are, and what worries most is that the measures for wiping out the pests are received by the rodents with cheerful indifference.

A New Yorker named Jones has asked permission of the courts to change his name. It behooves the 1,000,000,000 bearers of that honored monicker to arise in protest.

A Texas man sold 157,000 snakes last year for prices ranging from 25 cents to \$2.50 each. Nobody can justly complain that the price of snakes is high.

A French physician injected radium into a worn out old horse and made it frisky as a colt. There is hope for our ancient racehorses and baseball players.

A scientist says that a normal man has large feet and a normal woman small feet. This seems to settle the question outside of Chicago.

An Iowa professor claims that cold weather in spring is good for the fruit crop. Evidently the wolf cry from Georgia was a false alarm.

A Harvard professor has solved the riddle of the sphinx, but it is safe to assert that he doesn't know why the harems skirt it.

Wealthy men cannot always do as they please. A judge wouldn't allow Cornelius Vanderbilt to cross his legs in court.

Let us not abolish the cat just yet. Doctor Young tells us that the rat is the original and busy conveyor of germs.

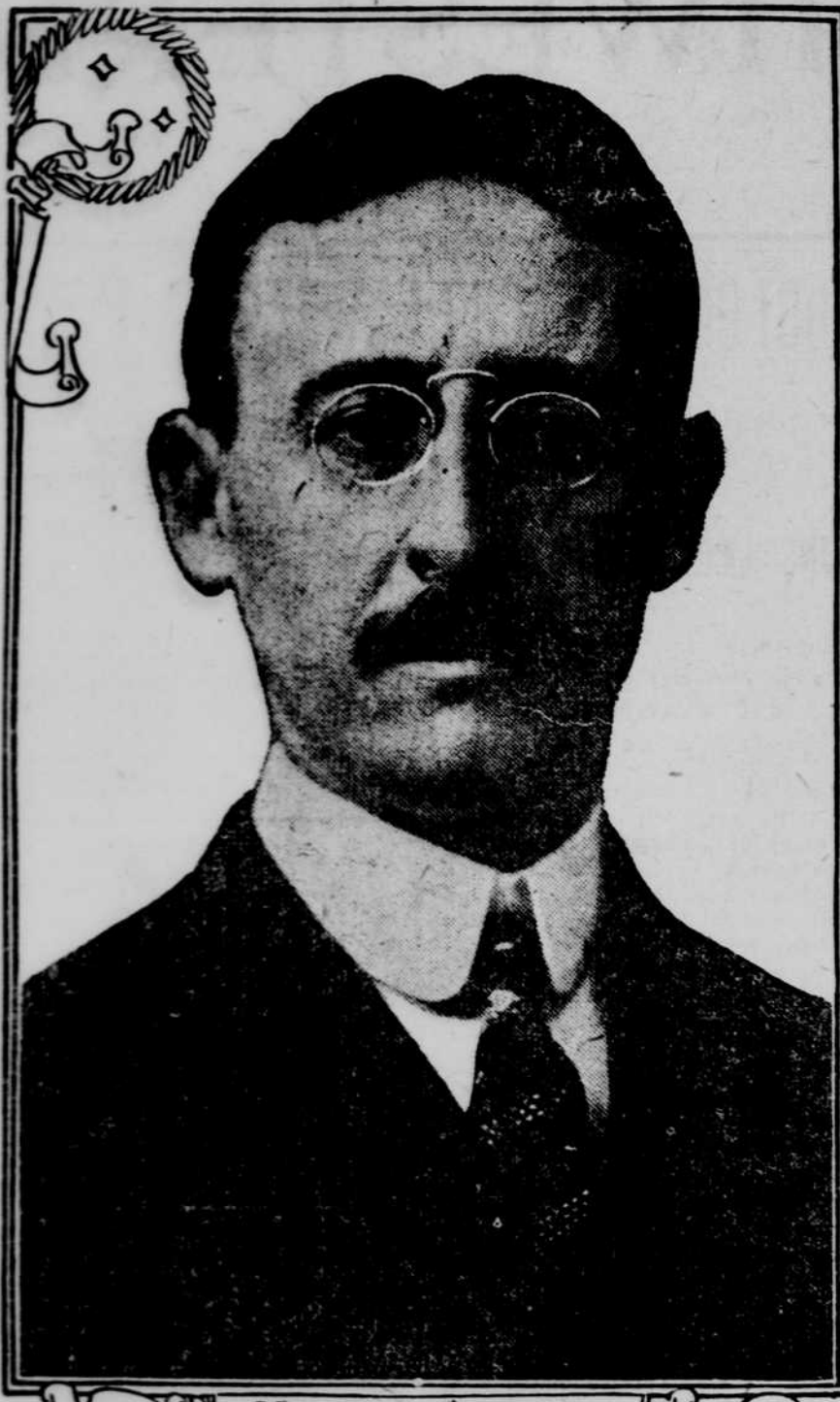
New York reports the theft of \$15,000 worth of hair. That's what comes of leaving it around on the dresser.

A New York official makes the statement that cabs in that city are being driven by criminals. It must be he has just taken his first ride in one.

The fool who rocks the boat is breaking into print again. Let us hope the fool killer will finish his job before the canoeing season opens.

Shakespeare's 21,000 words have never been so effectively used since his day.

NEW SECRETARY OF WAR



HENRY L. STIMSON

HENRY L. STIMSON, who has been appointed secretary of war to succeed Jacob M. Dickinson, resigned, was the Republican candidate for governor of New York last fall...

MUSHROOMS IN MINE

Crops Grown Cheaply and Successfully in Coal Regions.

Some Bright Person Who Knew Something About Plant Discovered That Dark Underground Chambers Were as Good as Cellars.

New York.—"Do you see these?" remarked a man who raises mushrooms, as he pointed to a pile of mushrooms. "Well, I happen to know that those mushrooms came out of a coal mine in Pennsylvania."

"Seems funny, doesn't it, that mushrooms and coal should come from the same place, but the fact is that quite a few mushrooms are taken out of the mines now. Occasionally they help to glut the market, too."

"Of course, as everybody knows, mushrooms are raised in cellars, and two essentials are a proper fertilizer carefully applied and an even temperature. Some bright person who knew something about mushrooms discovered that when it came to growing them artificially the dark chambers of a mine were as good as the ordinary cellar, and that you could raise mushrooms at less cost in them."

"In the first place, the mules furnished just the right kind of manure for nothing, and then the temperature of a mine is always even, so that it cost nothing to supply heat. There are lots of places in the Pennsylvania coal mines which can be used for growing mushrooms, and before long quite a number are certain to be quite a factor in the market, I believe."

"The largest part of New York's supply of mushrooms comes from Pennsylvania anyway and some of the large growers are located in the coal regions, hence it is not strange that the idea of growing them in mines should be taken up there."

"Nowadays the profit in raising mushrooms for the market is not what it used to be. Formerly the mushroom grower could easily get \$1 a pound for them and was always sure of getting his crop taken as fast as it matured. Four thousands pounds of mushrooms might be called a fair crop for the man who makes a business of growing them and as you can get a crop every six weeks with careful planning, you can see how profitable it was then."

"The number of mushroom raisers has increased tremendously in the last few years, with the result that last week, for example, you could buy the best mushrooms for 25 cents a pound. The mushroom market is uncertain, because it isn't regulated at all. There are no seasons for mushrooms and no combination of growers. Hence at times the market is glutted with them, while at other times the amount brought in is small and the price goes up."

"A lot of people have gone into mushroom farming with a view of securing a steady income."

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FLIPPED COIN FOR MILLIONS

Men Buy Land Where Little Silver Piece Falls and Are Rewarded by Fortune in Oil.

San Francisco.—Four thousand barrels of oil a day are gushing from an old oil field in the Bakersfield country that was discovered through the flipping of a silver coin. The owners of the gusher are Clarence Berry, John D. Spreckles, Jr., William Maguire and Charles Holbrook, said to be worth millions. Recently offered an option on oil lands they were dubious about the prospect.

"Which bit of land to buy we don't know," said Spreckles, "so let us toss a coin and see where it falls. We'll buy there."

The other agreed. A coin was spun high in the air. The place where it fell was marked out. The property was acquired. Engineers were put to work. The first boring made was at the spot where the coin fell. In less than a week oil began to spurt. Now the chief concern of the investors in the land is to supply enough barrels to take care of the gushing oil.

Dog Has Gold Tooth. New York.—Dr. Fred Selbert, dentist, 135 Sherman avenue, is looking for his first patient, now missing from home.

The habits of this patient were not always of the best. He drank beer and smoked cigarettes. The patient consented to allow the doctor to put in a front gold tooth while the doctor was a student. It was a long gold crown and made the patient the most aristocratic dog in its neighborhood.

Sawyer, who advocates the use of sugar as a heart tonic. He prescribes it also in wasting disorders, some forms of anaemia, dynamic rheumatism and nervous diseases. He finds patients increase in weight, power, strength and vigor, and in those of neuroathetic tendencies he finds that the results are especially good.

The patient is advised to carry with him about half a pound of lump sugar and to eat it from time to time, except just before a meal. Pure cane sugar should be used.

The purity of the product is assured if two lumps become luminous when rubbed together in the dark.

The carrying of half a pound of sugar may be useful to those who have difficulty in finding keyholes at night.

Letter Sold for \$25,000. Leipzig, Saxony.—At an autograph sale the other day a letter written by Martin Luther to Emperor Charles V. was bought by a Florence dealer for \$25,000.

PIN THROUGH BODY

Removed From Calf of Man After Nine Years' Wandering.

Californian Who Swallowed Tiny Piece of Steel Thought He Was Suffering From Liver Trouble, Rheumatism and Tuberculosis.

Los Angeles, Cal.—The wanderings of Ulysses seem as nothing when compared with those of a black-headed steel pin which for nine years traveled erratically through the body of Francis McMann, constantly keeping his life in jeopardy, and which was removed from the calf of his left leg at the county hospital.

McMann, who is thirty-two years old, a native of Philadelphia, for some time thought he was bewitched by the vagaries of the pin.

Nearly nine years ago, while in the Quaker city, he was asked to pin the back of a dress for his four-year-old niece. He was handed several black-headed pins for the purpose. As he was not an expert at the task McMann put the pins in his mouth for safekeeping and in his eagerness to do well swallowed one of them.

More than a year after swallowing the pin he was troubled with sharp pains in his back and, as poultices and plaster gave no relief, he consulted a physician, who told him he had liver trouble. As time elapsed the pains became more erratic and McMann decided that he had rheumatism. Four years ago he became troubled with a sharp cough which caused his health to decline rapidly.

He left Philadelphia and came to Los Angeles, where he worked for the Maier Brewing company for a few months. The California air did not seem to benefit his cough and he applied for admission to the county hospital. He was diagnosed as tubercular and admitted to the institution.

Three years ago an X-ray was applied to test the condition of his lungs. The examination disclosed that the pin, which McMann readily remembered to have swallowed, was lodged in his left lung and was causing serious trouble with that organ.

It was found that an operation would be impossible and treatments were applied to alter the course of the pin, the patient being kept continually in a reclining position upon his left side.

About a year ago X-ray examinations showed that the pointed little intruder had altered its course and was headed for the patient's heart. At one time it was located within half an inch of the heart's left ventricle and the life of McMann was despaired of.

The pin, however, changed its "schedule" and started in a downward direction. Its progress was anxiously watched and the physicians decided that when the traveler got below the diaphragm an operation could be performed successfully.

Three months ago it penetrated the diaphragm and lodged in the muscles of McMann's back, where the action of the muscles forced it rapidly downward. It was observed that each day the pin was becoming farther removed from the vital organs and the all-important operation was delayed until conditions were most favorable.

An examination recently disclosed the wanderer close to the surface in the muscles of the calf of the patient's left leg, whence it had traveled, closely following the bones of the limb. A simple operation was performed and the pin, looking little the worse for wear, removed.

HUNNEWELL'S WOMAN MAYOR



MRS. ELLA WILSON, the mayor of the little town of Hunnewell, Kan., has started in to "clean up" the place. She has filed several of the most important offices with women, and the experiment is being watched with interest.—Exchange.

Girl in Pajamas on Car. Omaha, Neb.—Dressed in a suit of blue silk pajamas and wearing the thoughtful air of a somnambulist, Miss Sadie Allen, a pretty twenty-one-year-old Omaha girl, boarded a Harney street car at midnight the other night, came down to the business part of the city and was finally awakened by physicians, who took her in charge. When with the aid of a glass of ice water she was brought to consciousness she went into hysterics. She was wrapped in tablecloths from a nearby cafe and taken home in an automobile.

Progress of Cremation. Cremation is making steady progress in Europe, in some countries faster than in others. Germany has 20 crematories. Over 23,000 bodies have been cremated there, as compared with 8,121 in England and Scotland. In Switzerland, where there are five crematories, the number of cremations is proportionally several times as many as in Great Britain. Over 94,000 bodies have been cremated in Paris during the last 20 years.

Effect of Imagination. A man condemned to death was promised that if he would spend the night in bed with a cholera patient had died and survived the experiment, his freedom would be given him. He spent the night in the bed and died the next day. But no patient had ever died in the bed, and the effect on the imagination and nerves of the condemned man really caused his death.

Old Beliefs Rudely Disturbed. The old teachings of China and India established the belief in Japan that it was best that women be not noticed by others, that their duties were wholly domestic, and that appearing out of doors was unbecoming a faithful wife or dutiful daughter. Garden parties, dinner parties, balls and social calls are new importations from the west.

Daily Thought. There is nothing so easy but that it becomes difficult when you do it with reluctance.—Terence.

The KITCHEN CABINET



WAYS OF SERVING MEATS.

A Hungarian stew is a dish that is good enough for company. Put two tablespoonfuls of butter into a kettle with a sliced onion; let it brown; then put in three pounds of good round steak cut in half-inch pieces, season with salt, pepper and a pinch of cayenne; dredge well with flour. When brown, add a little boiling water, adding more from time to time until the meat is tender. This is nice served with dumplings.

French Stew.—Put a tablespoonful each of butter and flour in a kettle, cook until brown; add a small minced onion and three pounds of veal, cut in pieces. Cover with a quart of water; add salt and pepper and cook slowly for two hours.

Spiced Beef.—Season chopped steak with salt, pepper and spices; add two eggs, half a pint of crumbs, five tablespoonfuls of cream and a small piece of butter. Mix and bake into a roll with flour enough to bind together the ingredients. Bake in a buttered pan. Slice when cold.

For a choice dinner dish, try Fillet a la Jardiniere. Lard a good-sized fillet with strips of salt pork on both sides of the fillet. In a roasting pan melt a large piece of butter and brown the fillet well on both sides; then add very slowly a cup of sour cream, and if needed, a little boiling water. Baste often; roast one hour. Serve on a large platter, garnished with different cooked vegetables in groups arranged around the fillet.

A most delicious ham is prepared by some butchers, using the tenderloin of the pork, salting, curing and smoking it as they do hams and shoulders.

Mock Duck.—Take a round of beefsteak, season both sides with salt and pepper, spread seasoned breadcrumbs prepared as for stuffing on the meat; roll up and tie. Roast slowly until tender.

Veal Loaf.—Take three pounds of raw veal, chopped fine, add a pound of salt pork, chopped as fine, season with salt, pepper and onion juice; a cupful of breadcrumbs and three eggs well beaten. Mix well and pack in a buttered dish to bake. Bake at least an hour.



HERE is no scorn like that uttered in silence. The shears give the most effective cut when they shut up.

NEW CAKE FILLINGS.

One of the most delicious desserts imaginable is prepared by using a layer of angel food mixture about an inch thick and put together with a filling of sweetened whipped cream into which has been stirred a few chopped strawberries. Cover the top with the cream and a few berries cut in halves.

Sweet Cream and Chocolate Filling.—Boil together a cup of sugar, a half cup of cream and a square of chocolate. When a little dropped in water makes a ball, remove from the heat and beat until cool enough to spread.

Raisin Filling.—Boil together a cup of sugar and five tablespoonfuls of hot water until thick, then pour it over a half cup of chopped raisins and a half cup of nuts. When cool spread between the layers.

Prince Bickler.—Put a cup of sugar into a sauce pan and when melted pour over a cup of peanuts that have been slightly crushed with a rolling pin. When cold put this candy through a meat chopper, and stir it into a cup of whipped cream that has been flavored with vanilla.

Delicious Cake Filling.—Chop and mix together a pound of seeded raisins, three-fourths of a pound of figs and a pound of blanched almonds. Stir this mixture into boiled frosting, and spread thickly between two layers of cake baked in a long or square pan.

Caramel Filling.—Take a cupful each of brown and white sugar, one egg and two teaspoonfuls of melted butter and a half cup of sweet cream. Cook together until thick enough to spread. Flavor with vanilla and spread on the cake when cool.

Apple Filling.—Grate a sour apple, beat the white of an egg until stiff, add a half cup of powdered sugar and the grated apple very slowly.

IDEAS FOR PICNICS. For picnic parties there is nothing that adds to the pleasure and lessens the labor like a freless cooker. The coffee may be made at home and kept hot; the creamed chicken, baked

Almond Salad.—Stone and chop a dozen almonds, add a cup of blanched and shredded almonds and a cup of celery, cut fine. Serve on lettuce leaves with mayonnaise.

Temperance Punch.—This is a nice cold drink which will be welcome to picnickers. Upon a tablespoonful of good tea pour two quarts of water, boiling hot. In the meantime have ready the juice and peelings of three lemons and one orange in a pitcher. When the tea has steeped five minutes, strain into the pitcher. Add a cup of sugar and at serving time put plenty of ice in the glasses.

Save the wafer boxes to pack the sandwiches in, wrap them in the waxed paper that may be saved from the same boxes. Little paper dishes are now in the market that may be used for salads and berries. The paper plates make the baskets much more convenient to carry.

When lemonade is liked the juice of the lemons and a little water and sugar may be boiled together, and this carried in a quart fruit jar. When wanted add tablespoonful or two to a glass of water.

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A delicious sandwich is made by using chopped cold cooked chicken and a fourth of the quantity of blanched chopped almonds, mixed to a paste with cream.

HERE is no kind of achievement which you can make in the world that is equal to perfect health.

The surest road to health. Say what they will, it is never to suppose we shall be ill; Most of the evils we poor mortals know, From doctors and imagination flow.

NEW WAYS WITH VEGETABLES.

The English serve the cucumber whole, and each one peels, slices and dresses it to suit himself. The advantage is that the vegetable is crisp and fresh.

Did you ever slice the cucumber lengthwise instead of crosswise? The cook who served the vegetable so, said it avoided the hard seeds.

Another nice way is to peel the cucumber and slice it and lay the slices together in the original shape. Arrange on lettuce and serve chopped parsley in the dressing. This makes an attractive arrangement of a commonplace vegetable.

The vegetable slicer is used by some to slice cucumbers, giving them the same form as latticed potatoes.

A layer of sliced tomatoes overlapping each other, with a cucumber arranged in the same way on a salad plate lined with lettuce is a pretty way of serving those two vegetables together.

Summery Dishes. A cabbage salad may be taken from the commonplace to the unusual by the addition of a shredded green pepper, a handful of almonds and a diced apple.

Green Peppers and Tomato Sauce.—Cut up two quarts of fresh tomatoes, add a teaspoonful of salt, and cook for half an hour; strain. There should be a pint or more. In a casserole (a stone covered dish) put half a cup of olive oil, adding, when smoking hot, two cloves of garlic, finely minced. Fry these until brown. Now add the strained tomatoes, a tablespoonful of minced parsley and a bay leaf. Boil ten minutes. Cut in strips ten green peppers, removing the seeds, and add to the sauce. Cook slowly half an hour. Serve hot.

Salmon salad is improved by the addition of a chopped pickle and a few tablespoonfuls of freshly-grated cocconut.

Stuffed green peppers are a most appetizing dish. The stuffing may be any mixture, chicken, ham or other meats and seasonings.

Nellie Maxwell.

A Scriptural Injunction. "Yes, sir," said Dobbleigh, "horses are ruining my brother Tom. He's crazy about them. Just paid \$3,000 for a span of trotters."

"Well, I don't know," said Billups. "How about yourself? What did you pay for that touring car of yours?"

"Five thousand dollars," said Dobbleigh. "But what—"

"Well, you'd better not criticize the team in your brother's eye until you have cast out the motor that is in your own eye," retorted Billups.—Harper's Weekly.

WESTERN CANADA BEYOND THE PIONEER STAGE

Liberty-Loving People Have All the Liberty the Heart Can Desire Under Canadian Laws.

The New York Commercial of April 19th contained an interesting article on conditions in Western Canada. The following extracts will prove instructive reading to those who contemplate moving to Canada. The writer speaks of land at \$5 to \$18 an acre. As a matter of fact, there is very little land that can be had now at less than \$18 per acre, but when one considers the productive qualities of this land it is safe to say that in two years' time there will be little available land to be had at less than \$30 an acre. Already the free grant lands in the open prairie districts are becoming exhausted and the homesteader has to go farther back to the partially wooded areas. This is no drawback, however. Some prefer this land to the open prairie. A recent publication, issued by the Department of the Interior, Ottawa, Canada, and which is forwarded free to applicants by mail by any of the Canadian government agents throughout the United States, says of the newly-opened districts:

Water is always abundant, wood and fuel are plentiful and the soil that can grow the poplar and the willow as well as the rich grasses that are to be found there can be relied upon to produce all the small varieties of grain with equal success. The New York Commercial article referred to deals more particularly with conditions along the line of the Grand Trunk Pacific, but what is said of one line of railway may with truth be said of the land and the conditions along both the Canadian Northern and the Canadian Pacific. The article says:

"It would be no exaggeration to say that practically all the land along the entire distance traversed by the Grand Trunk Pacific system is capable of furnishing homes to those who engage in farming. The lands are of three classes. They may be designated, first, as having special adaptation to the production of grain; second, as having such adaptation to mixed farming, of which live stock will form an important feature, and third, as being mainly adapted to the production of live stock only. On the third class of lands the area is not very large, of the second it is much larger and of the first it is by far the largest.

"As soon as mixed farming shall be generally adopted, land that may now be obtained for from \$5 to \$18 per acre, and even lands open now to free homesteads, will sell for \$50 to \$100 per acre. This is not an extravagant statement. In natural fertility these lands fully equal those of the American corn belt. In variety of production they excel them, and yet the latter sell for \$100 to \$200 per acre. In addition to the grain crops now grown of wheat, oats, barley and rye, much of the land will grow winter wheat when properly prepared. Eighty per cent, of the land will grow clover and alfalfa. A still larger percentage will grow field peas, and the entire tillable area will grow good crops of the cultivated grasses, timothy, brome grass and western ryegrass. With these elements what can prevent this region from becoming the main source of food supply of the Empire and Imperial dominions?"

Special stress is laid upon the educational conditions. The writer says: "The foundation of the social fabric of the agricultural country may be said to rest on the efficiency of its school system. Liberty-loving people have all the liberty the heart can desire under Canadian laws. In this regard Western Canada has a system of education based upon the best that can be obtained from the United States or Eastern Canada. Its school system and regulations are second to none. Every boy or girl has a school house brought to his or her doorway. The government is most liberal in its support of higher education. In Winnipeg, Saskatoon and Edmonton are to be found excellent colleges and universities, so that the problem of higher education is solved. The provincial agricultural schools, located at Winnipeg and Saskatoon, give practical courses in scientific farming, preparing graduates to take up the responsibilities of farm life.

"The newcomer settling in this favored section will find the social conditions far beyond a pioneer stage. He will find help on every hand. Instead of his going to the 'jumping-off place,' as is often supposed when thinking of Western Canada, he will find himself surrounded by wonderful opportunities for social advancement in a new country fraught with promise.

Flattery is praise we hear of others.

MEALTIME! But No Appetite YOU SHOULD TRY Hostetter's Stomach Bitters

There is no question but that the Bitters will quickly restore the appetite, aid digestion and prevent Liver Troubles, Malaria, Fever and Ague. Start today.