

bag, and claims that it imparts no flavor to the flour, but is effectual in its protection. It would probably do as well in beans and peas.

Student—Some authorities claim that "good coffee, as a beverage, is harmless," but many people do not only have good coffee, but would not know how to make the beverage if they did. The drink is generally ruined between the pantry and the table.

Flossie—If the rubber plant droops, leaves turn yellow and drop off, try putting a teaspoonful of ground mustard in a coffee cup of boiling water, cool a little and pour on the soil in the pot; sometimes a long, black, hard-shelled worm springs to the surface, and if you kill this worm the plant will usually recover.

A. M. H.—For the bunion, take a good-sized onion and bake it until soft; cut it in halves, take out the heart of one piece so it will fit over the bunion, and put the half onion on as hot as can be borne. Apply at night, and securely wrap the foot so as to keep the onion in place. Repeat the next night.

Anxious—Try working for your own home paper. The editor will doubtless be glad to have your items, if they are news and in good, readable shape. Tell him what you want to do, and his practical help, with the real work of news-gathering, will be better than any correspondence school.

School Girl—A "great reader" is not always, or very often, a wise one. It depends very much on what is read whether it is helpful or harmful, and even the best reading must be taken with moderation. You must take time to digest your mental food, and you will find it to your advantage to read only the best authors, and to study to find out just what the author's meaning is, in everything you read.

Mrs. R. L. R.—Almost any druggist—especially one doing business in a city of any pretensions—can furnish you with the toilet pumicestone, at a cost of ten to twenty-five cents. It should not cost more than ten cents. The majority of specialists say there is no method for permanently removing superfluous hair, unless it be by the electric needle, which process is a painful, costly, slow experience, and not always satisfactory.

Katie G.—My poor child, try and let medicines, and especially the advertised "cure-alls," of the ingredients of which you know nothing, severely alone. If you must take medicines, consult your home physician, but take no more medicine (drugs) than you have to. You can not cure yourself with drugs, and our best physicians are giving less drugs and more advice as to personal care, than formerly. Try to forget that you have any ailments, drink plenty of pure water (none at meals, or for two hours after), breathe lots of fresh air, sleep in a room with all the doors and windows open, keep the skin (all over your body) clean, take lots of outdoor exercise; eat what agrees with you, and very little indeed even of that, and get your health back "by littles," beginning with the firm determination that you can and will get well. Don't worry, but laugh all you can, whether you feel like it or not.

Something About Pears

Not many varieties of pears are suitable for canning. Bartletts are very nice if allowed to get very ripe before using; they should be so soft that the juice runs while they are being prepared. Halve, and remove the seeds, then carefully peel enough for one can; do not drop into cold water, but at once put them in the

kettle with about one quart of water, for prepared fruit enough to fill a two-quart can, and to them add one heaping cupful of sugar. Have the cans well scalded, and new rubbers that have lain a few minutes in a solution of soda and hot water; scald the tops; set the can on a folded towel, put the rubber on the can and carefully dip the fruit into the jar as soon as it is tender; shake the jar gently to settle the fruit, and add syrup as you like—more or less. If a little syrup is left, put it in a bowl to one side, and when all the jars are full, put the remnants of fruit into this syrup and can by itself. The fruit must be attended to when it is "just right," or it will not be satisfactory.

If the pears have fine, thin skins, and are sound, leave them whole with skins on for pickling; otherwise, they must be pared and cored. Make a syrup of one quart of mild vinegar and four pounds of sugar; put this into a porcelain-lined or agate preserving kettle and add cloves, (whole) one ounce; whole cinnamon, two ounces; let this boil awhile, until the vinegar is "spiced," then strain into a preserving kettle and for this amount of spiced vinegar, add about eight pounds of pears. Boil until tender, skim out, and boil the syrup until as thick as good honey, when the pears should be returned, the whole boiled up once and then canned and sealed. Pears may be dried, the same as apples or peaches, and the nicer the pears used, the nicer the dried fruit. They are best pared before being dried.

Requested Recipes

Oatmeal Brown Bread—Mix a pint of rolled oats, a pint of rolled wheat, half a pint of granulated yellow corn meal, half a pint of whole wheat flour and one teaspoonful of salt. Dissolve a teaspoonful of bicarbonate of soda in two tablespoonfuls of warm water; add it to half a pint of New Orleans molasses; stir and add this to a pint of thick, sour milk; mix with the dry ingredients. Pour in a greased brown-bread mould and boil or steam continuously for four hours. —Mrs. Rorer.

Gluten Bread—Scald a pint of flour; when lukewarm add half a cake of compressed yeast dissolved in a quarter of a cupful of cold water; add half a teaspoonful of salt and the whites of two eggs well beaten; stir in slowly two cupfuls of gluten (whole wheat) flour; beat thoroughly and stand aside in a warm place (75 degrees Fahrenheit) for three hours; then add slowly as much flour as the dough will hold and enable you to stir it. Pour the batter in two square greased pans; cover and stand in some warm place for one and a half hours, then bake in a moderate oven for three-fourths hour.—Mrs. Rorer.

Graham Bread—Scald a pint of milk; add half a pint of water; when lukewarm add one compressed yeast cake dissolved in half a cupful of water; add a tablespoonful of molasses, a level teaspoonful of salt, and sufficient graham (not fine whole wheat) flour to make a batter that will drop from a spoon; beat for five minutes; cover and stand in a warm place (75 degrees Fahrenheit) for three hours. Add and beat in another pint of graham flour; beat well; pour into three greased square pans; cover and let stand for one hour. Bake in a moderate oven for three-quarters of an hour.—Mrs. Rorer.

Boston Brown Bread—Dissolve one teaspoonful of soda in three cupfuls of sour milk, and add one cupful of molasses. Stir well, and add one cupful of sifted corn meal and three cupfuls of graham (coarse ground) flour. Stir until perfectly smooth, and pour into well-greased moulds (can use tin cans with one end melted off) and steam four hours. If you have no

steam cooker, an old-fashioned "steamer" will do fine.

What Women's Clubs Are Doing

The club season will begin in a few weeks, and in one way or another it will be demonstrated to those who wish to know that women's clubs are a good thing. It would be well just at this season of the year to ponder upon the fact that "Dante is dead," Mrs. Decker explained at the meeting of the state federation last summer that she meant no disparagement to the study of Dante when she spoke the few words that have been quoted so much, but she could not bear to think of women devoting all their time and energy to a subject of so little importance in the face of the live issues every day confronting them.

The club women of Chicago have made a good record in the way of keeping in touch with the needs of the world and trying to better the condition of women whenever possible. The most prominent clubs of the city have among other things formed an association for the support of a model lodging house, which last year gave shelter to 19,110 poor women and girls. They now have three houses which are used for the purpose, and the charity seems a most deserving one for women to support. It is designed especially to help the homeless women and girls who work in the downtown districts. The charges for lodging are 10 cents a night, and breakfast costs 5 cents. This meal includes oatmeal, bread, butter and coffee, and other meals must be eaten out of the house, or cooked food may be brought in. The women are also allowed the use of the laundry for their own washing. Each club has a furnished room in the house, and the opportunities offered for real live work in connection with such a charity are many.

At the last session of the California legislature a law providing for women physicians in the state hospitals for the insane and homes for the feeble-minded was passed. This law originated with the women's clubs and received indorsement throughout the state.

The chairman of the general federation of women's clubs gives these statistics that will be interesting to every club woman: Seventeen state federations have civil service reform committees and fourteen federations have subcommittees. It is to Mrs. Decker that credit is due for the manner in which she has kept the merit system before the men and women of the whole country.

The sociological and philanthropic sections of women's clubs should read the twenty-first annual report of the educational and industrial union of Buffalo, which has just been issued. On October 9 the union will institute a trained housekeepers' course for those who wish to fit themselves for housekeepers in hotels, apartment houses or institutions.—Selected.

MONEY TO GAMBLE BUT NONE TO PAY A DEATH CLAIM

The world at large has little sympathy for W. W. Allis, the millionaire and social leader who played roulette in Milwaukee the other night and lost \$41,000. He can afford to lose it just as "Reggie" Vanderbilt could afford to lose \$450,000 in Canfield's gambling house in New York two years ago.

Mr. Allis is one of the principal owners of the Allis-Chalmers company. That this company might have the open prairies to fight labor organizations in, it moved its plant from Chicago to the country north of the city. It employs labor at the least possible scale. Every member of the firm is an unalterable, cannon-shooting enemy of union workshops. In all large industries laborers get

crippled, crushed, killed. This means widows, orphans, poverty, hunger, wretchedness. It would seem that justice should require that accidents should be charged up to business. Especially should this be so when a laborer gets killed in the discharge of his duties and when he has not contributed toward negligence.

Something over a year ago one Joseph Faltinowski was crushed while drawing \$9 a week from Mr. Allis. He died leaving a widow and three children. The widow, poor, shrinking, hungry and crying, appealed to Mr. Allis for help. There was nothing he could do. She saw a lawyer.

This man asked that she be given something without going to the courts. She could not wait long enough for a suit to be tried. She would starve. And it was then Mr. Allis' concern offered to settle for \$200. That was all the human life was worth according to their system of bookkeeping. But for playing cards—ah, that's another matter. And he did so. He must be a "dead game sport" all right.—Exchange.

DO YOU?

Professor E. J. Miller, examiner at the University of Chicago, created a stir before the junior college in chapel today when he presented a list of questions which he declared ought to be asked of every man before he received his bachelor degree. The professor argued that university education developed the mind, and not the heart. In order to test the finer feelings of candidates for collegiate honors, he suggested a number of questions, including the following:

- Do you see anything to love in a little child?
 - Have you sympathy with all good causes?
 - Can you look straight in the eye of an honest man or a pure woman?
 - Will a lonely dog follow you?
 - Do you believe in lending a helping hand to weaker men?
 - Do you believe in taking advantage of the law when you can do so?
 - Can you be high-minded and happy in drudgery?
 - Can you see as much beauty in washing dishes and hoeing corn as in playing golf and the piano?
 - Do you know the value of time and money?
 - Are you good friends with yourself?
 - Do you see anything in life besides dollars and cents?
 - Can you see sunshine in a mud puddle?
 - Can you see beyond the stars?
- The questions which the professor propounded had a visible effect on the class and every now and then some student was seen shifting uneasily in his place.—New York Sun.

OF COURSE

This is the way Dr. James A. Canfield, librarian of Columbian university, illustrated a point at the recent meeting of the National Educational association:

"A friend of mine, Dr. Roberts, had a colored maid who was very popular among her friends. One day some one called her up at the doctor's phone, and the following conversation ensued:

- "Is this Miss White?"
- "Yes, suh."
- "Miss Lily White, what works at Dr. Roberts'?"
- "Yes, suh."
- "Well, Miss White, I want to ask you a question, a very important question, what I ain't had courage to ask you before. I want to ask you if you'll marry me."
- "Marry you? Cose I'll marry you! What makes you think I wouldn't marry you? Who is dis gen'man, anyway?"—New York Press.

AN OLD AND WELL TRIED REMEDY
 Mrs. Winslow's Soothing Syrup for children teething should always be used for children while teething. It softens the gums, allays all pain, cures wind colic and is the best remedy for diarrhoea. Twenty-five cents a bottle.