DAKOTA CITY, . . NEBRASKA

THEORY AND PRACTICE.

Delay has been encountered in es tablishing the school of journalism provided for in the will of the fate Joseph Pulitzer, because of the insoli ity of the executors and the Colum bia university authorities to there upon proper methods of instruction. says the Cincinnati Times-Star. The former favor severely practical training, while the latter would lay great er stress upon the teaching of underlying theories. It is known that Mr. Pulitzer wished to have theory and practice combined, but unfortunately e said nothing as to the proportion of each in the combination. He left hat problem to be worked out by oth ers. While it will have to be admitted hat there would have been little real progress in this world of ours had it not been for the theorists, most perons will be inclined to the belief that an ounce of practice is worth a bound of theory in most of the activities of life. Especially would this be the case with a school of journalism. I knew that it deserved it. There it is proposed to educate young en for newspaper careers. That hey should be taught something of he fundamental theories of journal Corn Pudding am there can be no doubt, but unless hey were also taught a great deal of the practical side of newspaper work no careers would be waiting for them. The average editor may admire fine theories immensely, but in practice he ikes experienced men on his staff.

Women have pleaded divers reasons for divorce, some considered sufficient | Cheesecake Patties Grapes Oranges by the courts and others regarded as entirely too trivial to warrant the granting of a decree in this matter, which, above all others, is the most vital to society. Incompatibility is the favorite one urged where there is no specific grievance. Some women are their lordly spouses, and others make wiches. a rather unpleasant family rumpus if their husbands merely starve them. the wife is given cause to seek a dierce due to being denied adequate, not continually attractive and stylish, sartorial equipment. In Kanis City, Mo., though, a woman has pe The mixing done, I cut out the cores attored for a divorce on the ground of my green peppers, poured boiling after a meal. that her sterner half has not provided salt water upon them, let it stand just her with a change of dress for 17 half a minute, then dropped them in years; indeed, she appeared in court in a gown which she made for herseif before she was married, and which she has worn ever since.

What is needed by most men who ical activity. If their occupations they have danced or rowed or ridden horseback or run races, or in some way found a method of providing a considerable amount of exercise, and this has developed a surplus of reserve energy which is maintained while continuing this activity; but after they have grown into middle life. and through the press of business or an inclination to yield to the temptation to give more of their time to some other sort of pleasure, they neglect the physical exercise they have been accustomed to, and as a consequence this reserve force is drawn upon to meet the requirements of an active intellectual force, and in a few years this becomes exhausted and death is the natural result.

The E.G. Tower changes its dress every five or six years at a cust of it hand when 50 painters will find ocsupation for three or four months in overing the 180,000 square yards of surface with a new coat of paint. he shade has yet to be decided upon. the Eiffel Tower started 22 years ago orange, wore red in 1893, golden yelw in 1899 and silver white on the immit and chromb yellow at the lase in 1907. There are persons who would vote for an invisible shade of khaki for the coming renewal. The ower is now used as a wireless teleph station, as a post for an elecdevice to prevent hallstorms and as a guiding mark for aviators.

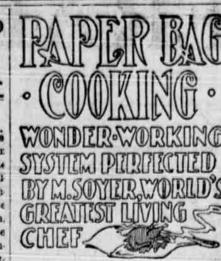
High school girls in New York agreed to spend only forty-nine cents in their graduation gowns. Young men, who would scorn to spend only that much a week on their cigars, will fervently applaud such economical potential wives.

Coal to the value of \$637,000,000 at the place of production was mined in the United States last year. The value of the country's coal product at the place of consumption would be considerably more stupendous still.

When we consider the age of the Chinese emperor and the alleged statesmen by whom he is surrounded. it is hard to refrain from the thought that Sun Yat Sen and his compatriots are taking candy from a baby.

We are told that a Nebraska girl wrote her name on an egg and caught a husband that way, but as usual the correspondent overlooked the most important feature of the story. He falled to tell us whether it was a fresh egg.

A Chicago judge has decided that the practice of tipping is illegal and nn-American. But it takes more than the strong arm of the law to release a down-trodden nation from the tyran-



PAPER BAG LUNCHEON.

By Martha McCulloch Williams. The luncheon was its own reason for being-a paper bag function pure and simple. This, however, is not saying, that it would not answer for bridge; indeed, for any mild feminine festivity. This festivity was not strictly feminine. Like the moon, it had a man in it-a man who has eaten in the most famous places all round the world. Praise from him. therefore, was "Approbation from Sir Hubert Stanley." I meant the paper bag stuff to have it because

MENU Canteloupe a la Frivole Broiled Squab with Bacon Sweet Potatoes in Syrup Stuffed Green Peppers

Reliabes Spiced Grapes Plum Jelly Tomato Chutney

Romaine and Tomatoes, French Dressing Pimento Cheese Sandwiches Dessert

Peaches Pears After breakfast I put my sweet po-

smooth, of even size and neither too they were done enough and peeled under cold water to save discoloration, they were out of hand even besensitive as to resent beatings by fore I was through making the sand-In the meantime the squab livers

had been boiling tender in slightly basco in default of a small red pepper pod. When they were tender, appetite. they were mashed fine, with a lump of butter and plenty of browned bread crumbs made ready the day before. is the saving to one's hands and one's cold water, took them out, drained them, and stuffed them with liver and crumbs, after which they were set to walt the hour of cooking.

Scraping corn for the pudding t found that half a dozen big ears yieldhave passed middle age is more physt up three eggs very light, with a big alkalies. Without them the pots can cal exercise. Their younger days have pinch of salt, a tablespoonful of sugar not be kept sanitary. No sort of glove as a rule constituted a period of phys and plenty of red and black pepper. yet devised will permit the free use have not supplied sufficient activity after it half a cup of soft butter, last logism runs about thus wise: To jured. other things. The cheesecakes had been baked

the previous afternoon-hence, there remained only the salad, the squab had the corn pudding securely bagged steady pot-washing. the sweet potatoes smeared with butof water added, took their place. I rom \$14,000 to \$16,000. The date is Next I washed and wiped my squab stuffed them lightly with soft bread ment. crumb, seasoned with salt, pepper, a (Copyright, 1911, by the Associated very little chopped celery and shreds

of tart apple, wrapped them in thin broad bacon slows, and put them in their bag Bince they needed no water, the bag could stand a little while unharmed. I improved the idle minute by slipping into my company frock, Safely buttoned up, I went back to work. The corn pudding was doneso were the peppers-they had been in the oven about eighteen minutes. All the bags were set in pans down under the oven, protected from the fame by the brotler pan, inverted.

The squab bag now went on the upper oven shelf because I knew they were better if cooked quickly. I left the heat on full for ten minutes, then slacked it a little more than half. Ad interim, I had been preparing the canteloupe, taking out the seed, makng tiny cuts in the flesh and sprinkling lightly with sugar, then pouring gently around the inside of each a spoonful of yellow chartreuse. An experiment, this, but one that I shall repeat-it evoked such enthusiasm.

People began coming before the last melon was finished. They trouped into the kitchen, eniffing cheerfully. The dishes sat ready-in a trice, I had out the bags of vegetables. Murmurs of admiration greeted what each of them revealed, and the murmurs swelled to a chorus triumphant when at last the squabs lay plump, juicy, most delicately browned in their allotted platter.

Luncheon speedily followed the usual course. We ate the fat, drank the sweet, and found all things good, This say, not valuglory, but in due meed to paper bag cookery. The only man said, looking up from his plate at last, "I never really tasted squab be-

And when the luncheon was over the washing up was greatly shortened by the fact of no pans.

ABOLISHES UNSIGHTLY HANDS.

in all the many and varied rewards of diligence none are better worth while than those that wait upon diligent paper bag cooking. Ease is one of them, deftness another, neatatoes on to boll, choosing them ness in the kitchen still a third. It is quite impossible to make mere hig nor too little. In thirty minutes words convey all that this method of cookery means-still more impossible to set down all that its use will teach you.

For example, its use will teach you now little art can improve on nature in matter of flavors. Paper bag cooking keeps in the flavor, intensifies it, Rarely does it happen, however, that salted water, with just a dash of to and makes it the sauce of appetite. Good digestion commonly waits on But there are other things to take

into account. Not the least of them temper in the matter of washing up

Whether this falls to the cook to her mistress, or haply, to the gallant man of the house, who thrusts himself helpfully into the roughest part of the work, the fact remains indisputable that pan scrubbing is hard ed almost a pint of pulp. Then I beat | Pots and pans mean the use of strong eggs went the corn pulp, possible to the bare hand. The sylof all a big cup of top-milk, more than cook in the old way, you must have half cream. It would not hurt by pots, the pots must be kept clean, or standing, so it went on ice like the else be a constant menace, and to keep them clean requires detergents so powerful they will destroy human cuticle the same as they "cut grease." Result, rough, reddened, painful hands, and the cantaloupe to make ready. In spite of emoilients, glove-wearing As soon as my bags were greated I and so on. The most careful manilighted the oven, and by the time I curing will not undo the effect of

Baked Blue Fish.-Cut off head and ter, rolled in sugar, and put in their tail, wash clean, wipe with a soft, bag with more britter, sugar and lem- damp cloth, stuff with soft bread on juice, the oven was ready for crumb stuffing, else lay sliced potathem. I gave them each a shelf, put- toes inside, with a seasoning of butting the potatoes on the lower one- ter, pepper, salt and onion, and tie being already nearly cooked they up securely. Rub all over outside take only twelve minutes. with soft butter or dripping, sprinkle When they came out the stuffed pep- with salt, put in a greased bag, with pers, in a thickly-buttered bag, with a small lump of fat and a very little a lump of butter and a tablespoonful cold water. Seal bag and cook in a hot oven twenty to forty minutes, turned on full heat for three minutes, according to weight. Serve with then slacked it as I had done at first, sliced lemon and garnish with parsley. A squeeze of lemon juice in the six beauties, fatter than butter- bag is to many tastes an improve-

Literary Press.)

# Three Delectables

By Nicolas Soyer, Chef of Brooks' Club, London

Savory Fish .- Put a little flaked | fowl well inside with plenty of cold

moderately hot oven slowly for forty minutes. Open bag, slip out contents salad. on hot dish.

Fowl (Savory Crumbs) .- Wash the

cold fish, with a sprinkle of Parme- water. Dry well and put the liver san, mixed with a little cream, on a and a small shallot inside the bird. slice of well-buttered toast. Place in Have ready a large tablespoonful of bag and cook six minutes in a very white breadcrumbs and add to them a lump of butter the size of a big wal-Sweetbreads, au Naturel.-Take nut, pepper and sait to taste, a teafour sweetbreads, parboil them, take spoonful of finely minced chives, and off the skins, dust each sweetbread a teaspoonful of well washed and with salt and pepper very lightly and minced taragon. Mix all together pour over each a tablespoonful of and put into the bag with the bird. cream. Slip the sweetbreads into a Cook gently for sixty-five minutes. thickly-greased bag and cook in only Open bag gently onto a hot dish. Send to table with new potatoes and

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# Found Source of Danger

Disease That for a Time Baffled Med-Ical Research Can Be Done Away With.

shire, England, has led to the belief that the timber used possessed some property injurious to health, and that given off by the wood. The symptoms complained of were "headache, sleepiness, runring at the nose and eyes, chronic sneezing, giddiness, faintness, loss of appetite, shortness of breath. nausea, etc." The patients exhibited a pale, yellowish or greenish color of The Journal of the American Medical the skin, accompanied by a peculiar "camphor" or "Turkey rhubarb" odor from the breath and skin. Inquiry ical, chemical, physiologic and botar showed that various woods have been used for shuttles, namely, Persian the means of relief of a most objecbox, persimmon, cornel, etc. More re- tionable industrial danger. cently, West African boxwood, South African boxwood, West Indian box-

been used. The sickness was found to be most prevalent among those men who were exposed to the fine. smoke-like dust given off by the A baffling ailment found among saws or lathes where the inhalation workmen engaged in the manufacture of the dust was almost unavoidable. of shuttles in Lancashire and York An examination of the sawdust of the wood has shown in the sawdust of the "West African boxwood" a heart poison, causing a gradual slowing of the the sickness was due to some poison heart beat. This poison is very sol-

uble and probably easily absorbed. Further examination disclosed the fact that the wood variously termed West African or East London boxwood is not "boxwood," but belongs to a poisonous order of tropical plants. Association, in a recent issue, calls ettention to the way in which joint clin ical investigations have been made

Don't select a chair on the other wood and East Loudon boxwood have side of the room.



#### BALANCING THE COW'S RATION

Desirable to Furnish as Much Rough age as Possible Because It is Cheapest Food.

In making up a ration for cows it is desirable to feed as much roughage as possible because it is usually the farmers' cheapest feed. However, the capacity of the animal is limited and we must be ruled by common sense.

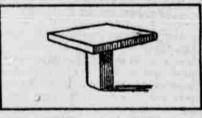
It is possible to balance a ration in protein, carbohydrate and fat with only coarse dry roughage which the cow would not be able to consume in large enough quantities to produce a reasonable amount of milk. It is easy to balance a ration of grain alone which is also undesirable.

The ration should be balanced in amount of roughage and grain as well as in protein, carbohydrate and fat. The amount of grain by weight should rarely equal the amount of dry roughage and should usually be less than one-half. This does not apply where such roughage as silage is fed, be cause silage contains more moisture and weighs heavier than other rough-

#### MILK STOOL IS CONVENIENT

Handy Little Device in Any Dairy Barn Can Be Made by Using Short Piece of Timber.

A handy stool may be made sawing off a piece of 2x4 a foot and a half in length and nailing to one end of this a piece of board 10x10. This



A Convenient Stool.

affords a good stool for milking or most any work a farmer can do sit-

# RESTING PERIOD FOR A COW

From Six to Eight Weeks Is Considered About Right for Good Dairy Animal, Says Hoard's.

It is considered better for a cow and her calf to give the cow a rest be tween her periods of lactation, says work, distasteful in the extreme and Bloard's Dairyman. From six to eight bound to leave unpleasant reminders. | weeks is considered about right for a good dairy cow. It is not wise, however, to force a persistent milker dry. Care must be taken at this period or there is danger of the udder becoming caked and permanently in-

With a cow that persists in giving milk 12 months in the year it is well to decrease her ration and give her nothing but dry feed when she is nine and a half months along in her and stretch barbed wire over them. period of lactation-that is, if she If the outlet is such a place that it has been bred to calve 12 months may be interfered with by stock, it from the beginning of her period of lactation. As a rule, it is not difficult to dry a cow off if proper attention age that may require a day or more is given at this period.

## IMPORTANCE OF THE BARREL

Business Part of Dairy Cow Should Be Well Rounded and Long-Legs Should Curve Out.

The barrell is the business part of the cow, hence it should be well rounded and long. The ribs should be far apart and well sprung. The back should be long and slightly arching. The long tail is simply an indication of a long spinal column. The legs should be curved out in order to sive ample room for the udder between. This should be square, well set behind and extending well forward. The teats should neither be too long nor too short, and set square on the four quarters. The texture of the udder should be like that of a soft glove, so that when it is milked out, it would collapse. The whole form should be wedge-shaped. No one of these points taken alone is a safe guide; taken collectively they are safe to indicate

Economy of the Separator. The cream separator is a time saver. There is no rehandling of milk, and, of course, no great pile of crocks and pans to be cleaned and aired. The quality of the cream is better than under the old way. Cream from av erage milk can be separated to within five hundredths of one per cent. with a first-class separator.

With the separator sweet cream may be had at each milking and the milk can go to the calves and pigs in first-class condition. The cream is easily kept sweet until churning time, and the butter will be free from all impurities, so of the best quality.

Feed for Dairy Cow. A 1,000-pound dairy cow requires

seven-tenths pound of digestible protein, seven pounds of digestible carbohydrates and one-tenth of one pound of digestible fat for maintenance. When producing 25 pounds of 3 per cent. fat milk, she needs in addition to her maintenance requirements one pound of digestible protein. 4.75 pounds of digestible carbohydrates and four-tenths pound digestible fat for sustaining the milk flow. This result may be accomplished by compounding a ration of four pounds of ground corn, three pounds of rolled barley, seven pounds of alfalfa hay and 31 pounds of corn silage.

Salting the Dairy Heifers. Salt the dairy beifers as they grow up, and handle them frequently. The more you handle the heifer before she becomes a producer, the less trouble she will give you with the of the most economical feeds for fatfirst milking.

## ORIGIN OF HOLSTEIN BREED

Practically Same as Cattle Coming From Friesland Province in Northern Holland.

The words Holstein and Holstein Friesla., designate the same breed At first there were two breed associa tions, one called the Holstein associa tion, the other the Dutch-Friesian association, but for all practical purposes these associations represented the same breed

Friesland is a province in the northern part of Holland and these northern Hollanders have kept cattle from the earliest history. Holstein is a province in northern Germany, not far from Friesland. Cattle coming from the province of Friesland were called Dutch-Friesians and were en-



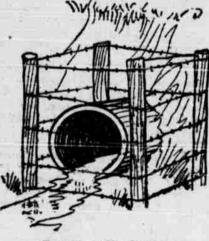
Holstein Cow.

tered in the association by this name. Cattle coming from Holstein were called Holsteins. The cattle originated from the same source. In the year 1885 the two associations united and cattle coming from these two sections are now called Holstein-Friesian. The correct name for the black and whites is Holstein-Friesian, but they are sometimes improperly called Holsteins.

#### PROTECT OUTLET FROM COWS

Considerable Damage Is Liable to Resuit Unless Tile is Suitable Protected From Stock.

When the outlet of a tile drain comes out into the open where stock can trample on or about it, considerable damage is apt to be done unless some provision is made to protect it. The accompanying illustration shows a plan for protecting the outlet that we have found to be successful, says a writer in the Homestead. About all there is to it is to drive a few stakes



Protected Tile Outlet.

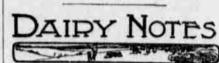
at suitable distances from the outlet. should be protected, as carelessness may be the means of permitting damto fix.

Jersey Cows. I am building a herd of registered erseys and do not have many calves to feed at a time. A very little calf meal in a gallon of warm separator skim milk three times a day is all I let any calf have till large enough to be put on some kind of coarse, dry feed, says a writer in an exchange. I mix my own feed for grown dairy cows. I swap my cottonseed for cottonseed meal, grind my corn into meal, buy wheat bran and mix these equal parts. I sometimes use linseed meal with these, equal parts. This linseed meal is used in the win-

Pure Water for Dalry. When we consider that a large portion of the cow's body is composed of water; that milk contains more water than any other one ingredient, and that it must require a great quantity of water to keep the temperature of the animals down during the extreme hot weather, we should appreciate the necessity of keeping the dairy cows well supplied with pure drinking wa-

ter when we have no grass.

Method of Dehorning. A stick of caustic potash applied to the young calf's horns is the best method of dehorning.



A laying hen requires more water than food. The cows that produce the largest amounts of butter fat do it most eco-

nomically. The calves should by all means be kept in clean, well lighted and ven-

tilated stables. A gallon of cream testing 25 per cent, should churn a little over two pounds of butter.

The object of cow testing and keeping record to improve the herd and increase the output. The thermometer must be used as egularly in the dairy during the

ummer as during the winter. By intelligent breeding and care. most of the dairy herds can be brought up to double their produc-

The spread between the common and good cattle keeps widening all the time, as good cattle are getting scarcer. By kneading and rubbing the teats

good form may be given this organ

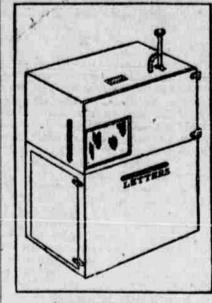
and future milk secretion be much increased. Prof. Smith of the Nebraska station believes that corn fodder is one

tening steers.

# BOX FOR STAMPING LETTERS

Apparatus invented for Benefit of Man Who Never Has Stamps Works Automatically

For the benefit of those people who never have any stamps-or, rather, for the benefit of the people they borrow stamps from-a New York man has invented the apparatus seen in the Illustration. This is nothing less than



Letter Stamping Box.

a letter stamping machine, which, when a coin or coins are dropped in the slot, will automatically affix a stamp in an envelope. The upper section of the box has a coin slot at the top and in a lower corner, back of a little window, a roll of stamps. A slot at one end admits the letter and the window allows the user to see that the corner of the envelope is exactly in front of the roll of stamps. A coin is inserted and the plunger at the top of the box pushed down. This presses the end stamp against a molstener, and from there on to the envelope, which is then withdrawn and dropped into the lower compartment for collection.

#### FISHING WITH A STEAM PUMP

Each Stroke of Piston Brought Up Torrents of Water in Which Were Fish and Crawfish.

One of the most singular fishing devices imaginable was discovered by accident in France. Though extremely simple, the system is revolutionary, says the Scientific American.

A pond on the farm of La Marle quelle, bordered by rocky shores, was drained one year by the aid of a steam pump. Each stroke of the piston drew up 25 gallons of water, and the pond was emptied in a few hours. and not only was the water drawn off, but all the fishes also were transferred to a new element.

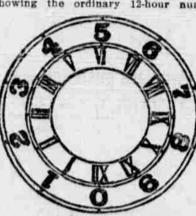
This was a revolution. The owners of ponds in the neighborhood followed suit, and the proprietor of the pump made a specialty of this sort of work. He "let" one of his pumps, modified for the purpose. The peasants of the region called it "the fish pump." Each stroke of the piston brought up torrents of water, in which were fish and crawfish, together with mud and de-

One pond of several acres was cleared of fish at an expense of about \$7.20. The process was ingenious, but as one cannot have his fish and eat it, too, and as such rapid consumption would have led to equally rapid extermination, the authorities stopped

## NEW CLOCK FOR TIMEKEEPER

Found Quite Convenient When Time of Workmen Wanted Expressed in Dollars and Cents.

FROM THE SCIENTIFIC AMERICAN. It is quite inconvenient, when figuring the time of workmen, to have the time expressed in hours and minutes. which is a duodecimal system, while the labor is paid for in dollars and cents on the decimal system. This difficulty has been very simply overcome by an inventor in Louisville, Ky., who has fitted a clock with a face showing the ordinary 12-hour num-



A Timekseper's Clock.

bers, and outside of this ten divisions representing the decimal system. The time of this clock is read not in hours and minutes, but in hours and tenths of hours. For instance, a workman starting a job at 9:30 would be recorded as started at 9.5. If he completed the job at 12.3, the difference in time, namely, 2.8 hours, is evidently far more simple to calculate than it would be were it expressed in minutes.

Smoke Consuming Furnaces. There are 7,875 smoke consuming furnaces in London. Fifty-four different types of apparatus are used in the metropolis, all of which are effective smoke consumers. Up to the date of issuing the report from which these figures come 672 convictions for smoke nuisances had been obtained before the magistrates.

## Consumption of Coal.

Last year the consumption of coal in this country was 502,000,000 tons in round numbers, in England 300,000,000 tons, nearly, and in Germany about two hundred and fifty million tons.

FURS ARE MADE MOTH-PROOF

Skin is Removed by Preezing Process and Haire Made Quite Unassailable by Vermin.

A European scientist has evolved a lan whereby furs can be made absolutely moth-proof. It is only the skin to which the fur is attached that attracts these creatures. The idea. berefore, suggests itself to substitute some other material not adapted as food for vermin, in place of the natural skin, and has been successfully accomplished in the following man-

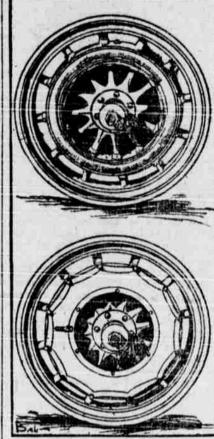
ner: The fur is stretched upon a wooden frame and is then dipped, hair side down, in a flat dish, the dish being filled with water and placed, with the fur, in a refrigerating room and allowed to freeze. When the fur is frozen to a solid block the skin is sawed off with a circular saw. It can be further utilized for the manufacture of leather. The surface of the ice block is allowed to melt down a small distance so as to bring out the ends of the hairs, and then a number of layers of rubber solution are applied. After this has set the ice block is melted off, leaving the hair firmly rooted in the rubber. The result perfectly resembles natural fur, but differs from it in being quite unassailable by vermin.

#### PUNCTURELESS TIRE IS NEW

Kansas City Man Has Invented Wheel With Cushion of Air Insideis Soft-Riding.

Ever since a man discovered how to make a soft-riding tire by wrapping the product of the rubber tree around compressed air, other men have been trying to devise a way to protect that sofe-riding device from damaging contact with the unfeeling roadway, its tin cans and broken glass and sharp stones, and so on.

One of the most recent devices is invented by E. Stewart of Kansas City. Mr. Stewart has a pneumatic tire, all right, but he hides it away in the wheel, so that the only surface it encounters is of smooth metal, adjusted



Tire Inside the Wheel

so there is no chafing. The outer rim is shod with an ordinary solid rubber tire. Mr. Stewart says the hidden pneumatic tube does all the work of one exposed to the road, absorbing shocks and jars, and that it will last indefinitely. He has equipped his pleasure car with the device and is demonstrating it to factory representatives and other interested per-

Heating and Cooling House.

By the use of a Swiss invention which has been recently exploited, the system made use of in winter for heating a house by hot water may be utilized in the summer months for cooling the interior. The piping is used just as it stands, but the boiler is cut out and its place taken by an apparatus which comprises the essential part of the invention, called a "frigator." The water which circulates in the pipes in the winter months is displaced with brine for cooling, which is maintained in motion by a small pump The device has been given a practical test and found to be quite successful

# NOTES OF SCIENCE

The United States spends every year \$11,500,000 for education in art

An Italian university professor claims to have found radium in ordinary dew. If blindfolded, it is said no man is

able to stand five minutes without moving. A method of planting eyelashes and

eyebrows has been developed by a

French surgeon. In eastern Turkestan sheep are used as common beasts of burden. They are said to be excellent carriers.

Cold air contains more oxygen than warm air, requires fewer respirations and consumes less heart energy.

A patent has been granted for an attachment to rocking chairs, which operates a fan to cool the occupant. A piano will be less affected by dampness if set against an inside wall of a room than if against an out-

It has been found that the eye of a fly is able to see an object no larger than one five-millionth of an inch in diameter.

side wall.

Any attempt to turn the knob or insert a key into a lock that a New Yorker recently patented rings a burglar alarm.

Nearly a thousand patents have been issued in the United States for devices to do away with the rubber tires on automobiles and other ve-