

LABOR EXCHANGES IN ENGLAND.

On February 1 the system of labor exchanges instituted in England by act of Parliament had received a two years' trial, and the results have an interest in this country, where similar plans for bringing unemployed labor in touch with employers have been agitated. There are now 261 exchanges as compared with the 82 with which the experiment was begun. During 1910 notification of 458,943 vacancies was given by employers, of which 373,513 were filled by the exchanges, and during 1911 these figures rose to 757,109 and 559,770, respectively. In 1911 casual employment was provided through the exchanges for 112,492 men and 12,812 women. Last year 64,901 vacancies were filled by the transfer of applicants to districts other than those in which they were registered. To facilitate this movement of labor from one part of the country to another, an obstacle to which in the case of women workers is the lack of suitable lodgings, the suggestion is made of establishing women's hotels in connection with the exchanges. During 1911 the demand for operatives exceeded the supply in the cotton, woolen and worsted trades, and in the case of women in the clothing trades and in the laundry work. One favorable outcome of the experiment is the growing confidence shown by both employers and workmen in the system and the prospect of friendly co-operation in extending its scope.

One of the curious provisions of the woman suffrage law of California calls for the registration of the height of women voters. Naturally the registrars are having trouble with it. First of all, it has to be decided where the foot of a woman begins and where her head leaves off. Shall French heels be subtracted, or ought the authorities to assume that it is indelicate for them to consider that women have heels? Are puffs, ruffs and other apparatus of the sort to be taken into account, or must women discard these affairs when they come up for measurement? Artificial hair is said to have gone out of fashion. We are not prepared to speak with authority on that matter, says the Toledo Blade. But supposing that next year, that the fashion of the latter part of the eighteenth century, when women had their hair made up with flour and the whole baked, should be the rage. What would the registrar say when a voter came before him? Would he ask her to remove her bun? Or, being a man of experience, would he merely sniff and credit the elector with 10 inches growth in the course of a year?

A clean, honest, kind criticism is wholesome, but an underhand thrust, intended to be smart, is dangerous. There is so much of this flippant criticism these days. We are nearly all guilty of it, and yet it is a kind of sin that keeps the right from succeeding. There are instances every day where a noble fact is kicked aside by a disparaging remark, intended only as a slap. The serious trouble with these flippant criticisms is, they never leave a truth behind; it is always a blotch. The thing to do is to leave off the flippant and make a criticism sincere, thoughtful, frank and kind. If a criticism is not thus attended, it is false and flippant, unworthy of a true man or woman.

A New York factory commission has discovered in its investigations that from 50 to 75 per cent of fires in that city are caused by carelessness, principally in the thoughtless use of matches, cigars and cigarettes. The terrible results of this carelessness should be made an important point in the education of children, to the end of its elimination from the ordinary risks of life. Apparently, not even the horrors resulting from this thoughtlessness can induce the average adult to take the very slight trouble required to prevent it.

The young Indian prince, son of the Gaekwar of Baroda, has left Harvard because he could not get along there on his allowance of \$250 a week. Even Oriental lavishness, apparently, cannot live up to the standard of the American money kings' sons. And this must rather puzzle the European and eastern minds to reconcile with all that has been told them about the simplicity of our republican institutions.

Telling people how to sleep, the London Globe says: "You must have your head on a level with or lower than your feet." We are opposed to an arbitrary rule for sleeping; it would destroy all individuality.

A Brooklyn railway has had a verdict rendered against it of over \$1,000 because one of its employees was rude to a woman passenger. Who says the world's male chivalry has perished out?

We are informed that one song out of ninety-five attains popularity. After listening to one or two so-called popular songs we are convinced that the other ninety-four are fearful concoctions.

In New York two juries in the same court gave damages of over \$1,000 for the loss of a leg and over \$12,000 for the loss of a wife. Wives seem to come cheap in the Empire State.

PAPER BAG COOKING. WONDER-WORKING SYSTEM PERFECTED BY M. SOYER, WORLD'S GREATEST LIVING CHEF.

FRUIT CAN BE COOKED DELICIOUSLY.

By Martha McCulloch Williams. A French woman, a student of medicine, has just won her doctor's degree with a paper on scientific cookery. In it she impresses forcibly the fact that good feeding is not merely necessary to good health, but essential to its restoration. Further, she sets forth that the slops and messes to which invalids are commonly condemned not merely have no reason of being, but that they are positively harmful. They overwork stomachs already weak, in sympathy with debilitated bodies; worse still there is no commensurate return for the work in the way of nourishment. Yet, it is manifestly impossible for sick or weak or ailing folk, old people and little children, to feed upon the "hearty" things, or those highly spiced and sauced, which suit healthy persons of strong appetites and stronger digestions.

Right here comes in the paper bag cookery. By help of it, food is made tender, easily digested and flavored as nature wills, with only the added saving that fire brings out. Not only meat and vegetables, but fruit as well. The French lady lays stress upon the fact that fruit is almost curative for many things if properly prepared. Fruit cooked in a paper bag is wholly sanitary. There is, further, no trouble of watching, of stirring, no apprehension of scorching. Peaches should be scalded in boiling water for a minute and a half, then the skins removed, and the fruit, on the seed, put to stew in a lightly buttered bag. Add a tablespoonful of water for a dozen large peaches—less if they are very juicy. Cook for 20 minutes in a fairly hot oven, slacking heat a third after five minutes from the putting in. The seed gives an adorable bitter-almond flavor. Add sugar to taste, while the fruit is very hot, and let stand several hours before using. For an invalid, choose several very juicy peaches, cook in small quantity—say half a dozen at a time—without adding water, and buttering the bag well. Serve unsweetened with thick cream.

Baked pears are relished by almost everybody. Ripe, full flavored fruit of medium size and even is the best. Cut off the stalks close, snip out the blossom end, and stick in a clove there. Pare thinly, pack in a buttered bag with a little water and cook fifteen to thirty minutes in a fairly hot oven.

Leg of Lamb, with Turnips: Get a fat leg of lamb, have the butcher take off carefully the outside membrane—in that most of the "sheepy" taste resides. Scrape well, wipe over with a damp soft cloth, and if necessary, wash quickly in cold water, but avoid washing if possible. Salt and pepper moderately, then grease well—using either butter or clarified drippings—dredge very lightly with flour and put

Pastry

By Nicolas Soyer, Chef of Brooks' Club, London. Pastry, cakes and sweets generally are wonderfully improved by being cooked in paper bags. The concentration of heat which is thus gained has the effect of making the puff paste lighter and more regular in texture and all cake mixtures "rise" in a manner the open oven cannot produce. Then again the cooking takes much less time, and I need not point out the value of this. In the old style the oven door is frequently to be opened to watch progress. The pastry was thus exposed to draughts of cool air, which could produce "doughy," heavy and unsatisfactory results.

Puff Paste: Take one pound flour, three-quarters of a pound butter, and mix the flour with water and salt lightly, to the consistency of butter. Leave this dough for half an hour, then flatten it with your hand, and lay your butter on top of the paste. Then fold four-corner way, and give it two rolls as usual. Leave your paste in a cool place for forty-five minutes, then roll twice more. Leave it for forty-five minutes, and roll twice again. Place it in a larger paper bag which will not touch the paste. Put on broiler and allow twenty minutes in a hot oven.

SUNDRY SWEETS. Petit Nid: Peel and core half a dozen cooking apples. Empty a gill, a liberal quantity of fruit syrup (for

into a roomy, thick greased bag with a pint of sliced turnips, two small thinly sliced onions, a small sprig of mint, and a half cup of tomato pulp or catsup. Sliced potatoes can be added at will—in that case use fewer turnips. Be sure there are no sharp ends of bone projecting—they should be cut off rather under the flesh. Season the vegetables lightly with salt before putting them in the bag, but take care not to put in too much. Add half a tumbler of cold water, seal, put in a hot oven, slack heat after five minutes and cook until well done. Time depends on weight.

ITS MANY ECONOMIES.

A dollar's worth of paper bags will be ample to cook for any average family throughout a month. Add a box of clips at ten cents—they will be good for another month, and still another in careful hands—and the outlay is still inconsiderable. Add still further fifty cents for greasing—a pound of lard, half a pound of butter, half a pound of drippings—and the total is still more than moderate. Notwithstanding, it is more than plenty of us would care to spend monthly merely in the interest of favor or ease. Plenty more of us like to take duties laboriously, feeling that thus we "in to the kingdom of thrift. So if there were no economic offset, paper bag cooking would have to be reckoned either a fad or a luxury. It is neither—it has come to stay.

Say you pay three to four dollars a month for gas—which is about a fair average. If the paper bag cooking cuts this a third, it has almost paid for itself in one fell swoop. Next comes the saving in quantity of food cooked. Paper bag cooking is one-fifth to one-fourth ahead there. In not cooking the scales show a shrinkage treble that of bag cooking. This is a saving well worth while, yet far from telling the whole story. Things bag-cooked nourish better because they are more readily digested.

Set the extra nourishment at one-tenth of the food cost, and the food cost for a family ten dollars a week. Right there you have more the price of bags, grease, clips, etc.—almost no cost of the gas. But even then the sum in domestic economy is just fair, begun. Paper bag cooking not only saves thus negatively by preventing loss and insuring full edibility, but positively—and in many, many ways, as, for example, in the food bought. Round steak is more nourishing than any other—but the fact has been held to be offset by the extra dentist's bill the eating of it necessitates. Paper bag cooking makes it as tender as porterhouse itself; moreover, there is no bone to be thrown away—nothing but clear meat. And the favorable difference in price runs from eight to ten cents the pound.

Living is dearer in every way—the one possible alleviation of this increasing cost, without skipping of appetites, is in buying things less costly and cooking them as to make the difference all in their favor. Paper bag cooking will do it; it has done it for me. Let's recapitulate. Say one uses one hundred and fifty bags in the month, and then allow ninety-five cents for clips, lard, butter, and dripping. This gives an initial debit of two dollars beginning the account thus:

Table with 2 columns: DEBIT and CREDIT. Items include Paper bags, butter, clips, one month (\$2.00), Gas saved (\$1.00), Saved in wear and tear (5 per cent) (.50), Food saved (\$1.00 a week) (\$4.00), Saved on meat (75 cents week) (\$3.00).

Pastry

preference pineapple) into a thickly buttered bag. Add the apples, seal bag, place on broiler and simmer gently until cooked, but take care that they do not get broken. Line a paper soufflé-case with puff paste, place carefully in a well greased bag, put the apples in this, and twist long strips of citron and angelica round them. Place four ounces of butter in a clean basin, sift in eight ounces of sugar and whip to a cream. Then add the well beaten yolk of four eggs and season to taste with grated nutmeg. Place on the fire and stir gently until very hot, then add the whites of the eggs, whipped to a stiff froth. Stir these in lightly, then pour over the apples, place in the bag, put it in the oven without loss of time and bake to a golden hue. Dust thickly with powdered sugar and serve hot or cold.

Apple Dumpling: Make it the usual way. Cook in the paper bag. Allow twenty minutes in a hot oven.

Score: Any kind of scones or breakfast rolls should be placed in a large loose greased paper bag in hot oven. Allow ten to fifteen minutes according to size.

A chicken hearted man should never marry unless he is anxious to break into the benighted class.

Took Taxi Off Her Hands

And Now Woman is Wondering Why Neighbor Was in Such a Desperate Hurry. "Just as I am beginning to feel that life is unprofitable, dull and stale, something happens to reconcile me to existence," said a pretty girl. "The affair of the taxicab was about the strangest thing that ever happened to me. I went calling in a taxi. The woman I called on had so much to say as I took so little time to say it in that the last five minutes of my stay I couldn't listen to a word she said for counting up to myself the rate at which that taxicab was eating up my money."

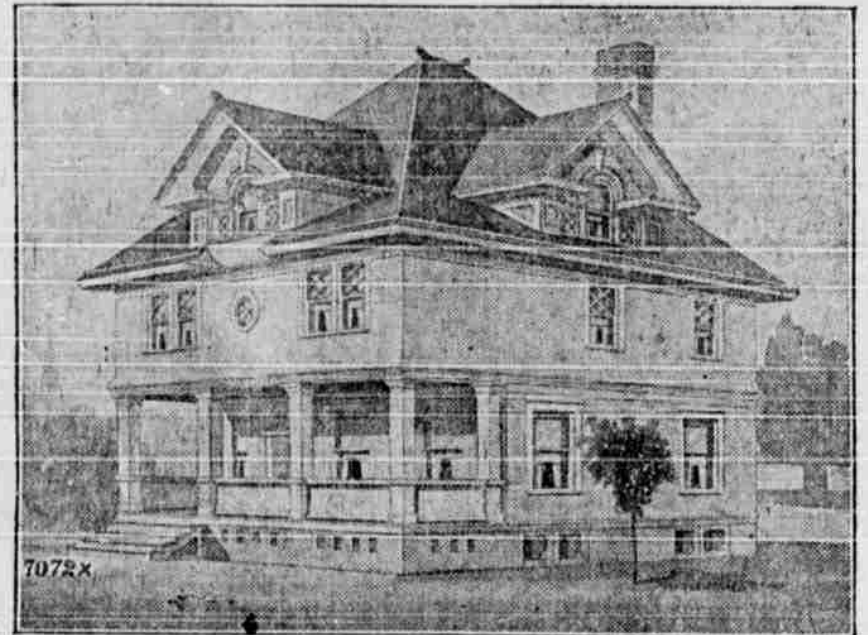
IDEAS FOR HOME BUILDERS BY WM. A. RADFORD.

Mr. William A. Radford will answer questions and give advice FREE OF COST on all subjects pertaining to the subject of building, for the readers of this paper. On account of his wide experience as Editor, Architect and Manufacturer, he is, without doubt, the highest authority on all these subjects. Address all inquiries to William A. Radford, No. 175 West Jackson Boulevard, Chicago, Ill., and only enclose two-cent stamp for reply.

Some general observations on home building will not be out of place for the benefit of the intending builder, before describing the plan shown in this connection. The long-felt want for an artistically expressed and conveniently arranged small house is being filled. The man with \$2,500 to \$5,000 which he wants to put into a house can now have a cottage which will, in design and plan, express his individuality. And it is true that the house should reflect the taste of its owner or occupant.

Home builders have come to realize that a house should possess individuality without being freakish. The hammer and saw square box of a house, or the frightful creation with eaves extending out barely six inches never sells, let alone being a place for habitation. Architects as a rule are putting forth their best efforts in the line of designing houses that will be artistic and beautiful to look upon. The architect realizes that first of all the plan must be arranged to meet the needs of the family.

The court of last resort in the planning of a house should not be the architect, should not be the man who builds the house. The final decision must be given and is given in most cases by the wife and mother. And provided what she wants is within the bounds of architectural limits let her have it, for she is there the whole living day and ought to have the last say, as she will have anyway. Another



Second Floor Plan. and tells its own story of the cheery rooms of the house. Entrance is had into a good-sized hall from which a stairway leads to a second floor. The living room is twenty-one feet long and fifteen feet six inches wide. The dining-room back of the living-room is fourteen feet wide and fifteen feet long. This room has a window seat. The kitchen is accessible to the dining-room through a pantry of ample size. On the second floor are four

bedrooms, each provided with a clothes closet and a bathroom. The estimated cost of this fine house is \$3,500.

Value of Electrifying Tobacco. An interesting experiment has been made by a German scientist in connection with the discovery of the value of electrifying tobacco as a means of insuring its flavor and keeping qualities. The flavor of tobacco is said to be largely due to the peculiar fungus or "bacterial flora" with which each variety is associated, and electricity kills the fungus, but preserves the flavor. This German scientist has taken the peculiar mold, or fungus, of the best Havana tobacco and transferred it to the more coarsely flavored Bavarian tobacco, and it is claimed that good judges could not distinguish the Havana from the Bavarian. Whether the effect is quite so thorough may be doubted, but much is being learned of the mysterious properties of molds.

Tells the Time Automatically. The Home Telephone Company of Spokane has closed a contract for a phonograph which will, when installed, automatically give the time of day to all patrons of the company. Manager Byron E. Cooney of that company said: "Chicago is the only city in the country that now has one of the machines, and it serves the purpose of 40,000 users of the automatic telephones in that city. I am told that it gave the time of day to 16,000 people in 24 hours by actual count. The phonograph will tell the time twenty times a minute at intervals of three seconds. Any subscriber calling the number designated will be told the time four times before the connection is cut off."

Wild Oats. It is unfortunate that an opinion prevails in the public mind that every man must sow his wild oats. It is equally unfortunate that many men who fall to sow the seeds of folly in their youth insist on going bad at an age that should be filled with honor. The whole proposition is absurd. A man may sow wild oats in his youth and become a comparatively good man when he finally settles down to the business of living; but the bird with the broken wing can never make the flight of the bird that has never fallen.—Los Angeles Times.

Native City Honors Melba. Mme. Melba is to have her portrait hung in the national gallery of her native Melbourne. Another native of Melbourne remembers that Mme. Melba, when a pupil at the Ladies' Presbyterian college, was already famous among her fellow-pupils as a whistler. She could stick two fingers into one corner of her mouth and whistle as long and as loudly as the most accomplished larkkin.

HOME TOWN HELPS

CIVIC BEAUTY HIGHLY PRIZED. Authorities of Gay Paris Well Know the Value of Attractive Streets and Boulevards.

A determined effort is being made by the city of Paris, France, to do away with eyesores. The billboard evil is a much less glaring one there than in most cities even of much smaller population. Effective control is gained through the levy of a tax not only on posters but on the billboards themselves. Where "bills" are tolerated in the boulevards they are rolled into a cylinder, producing an "advertising pillar." The pillar has a decorative canopy, within which gleams a ring of lights, illuminating the posters. Then, there is the six-sided kiosk, fitted with panels of translucent



Attractive Lighting Fixtures Heighten the City's Beauty.

gless, carrying advertisements. The kiosk becomes a tool house for street cleaners' brooms and shovels, or a telephone station for policemen. The principal newspaper stands are small houses of picturesque outline.

The gas company stretches no obstructive or disfiguring wires through the streets. It pays the city \$50,000 a year for the privilege—it calls it a privilege—of putting pipes under the sidewalks. In addition, it pays \$4,000,000 a year for its franchise, and lights the streets and public buildings at cost. Street car lines are kept off the principal downtown avenues, so that these are free of both wires and tracks.

BAND THE SHADE TREES NOW

State Entomologist of Indiana Warns Against the Deadly Ravages of the Red Spider. C. H. Baldwin, state entomologist of Indiana, says that by taking advantage of the tree situation early this year, Indianapolis owners of shade trees may be able to prevent much of the annual destruction due to insects.

"As soon as the earth begins to warm," Mr. Baldwin said, "the tree owner should 'band' his trees with some sticky material. This will arrest the upward movement of the red spider, one of the worst enemies of the shade tree, particularly the elm, oak, Linden and like trees. The spider hibernates during the winter in the earth at the roots of the tree, and as soon as warm weather sets in emerges and starts up the tree, there to live all summer. The sticky band will prevent his early spring journey. Of course there will be some red spiders in the trees, because of eggs laid there last summer, but the 'banding' will do a lot toward saving the trees.

"The 'banding' will remain on the bole of the tree during the summer, and will be valuable in preventing the caterpillar, the bag worm moth and the tussock moth from ascending the trees and eating the leaves. Of course there are many cocoons of these moths in the trees now, but the banding will go a long way toward preserving the foliage and saving the trees. By removing the cocoons in the trees, the moths can virtually be eradicated, if the 'banding' is done. The tussock moth is especially dangerous to trees in Indianapolis, because of the great number of the insects here."

Block Improvement Circle.

Baltimore is testing an idea that promises much for the civic development of that city. Block Improvement Circle No. 1 was organized last summer and already a considerable number of similar circles have been started and more are being formed. The working plan of these organizations is simple. The residents of a block unite to produce more wholesome conditions in the core of the city square in which they live. Unightly fences are cleared away and replaced with wire to protect vines and hedges. Objectionable backholdings are demolished. A carefully planned beauty park is arranged inside each block. Grapewines, wisteria, clematis and climbing roses are trained to grow on the front and back walls of the houses. One factor that partially compelled the development of this plan was the depreciation in real estate values due to rapid transit and the rush toward suburban homes. The scheme has the support of the Baltimore Women's Civic League.—From the Survey.

Always Makes Good



You'll be delighted with the results of Calumet Baking Powder. No disappointments—no flat, heavy, soggy biscuits, cakes, or pastry. Just the lightest, daintiest, most uniformly raised and most delicious food you ever ate. Received highest award World's Pure Food Exposition, Chicago, 1907.

AS TO REALISM.



Reggy—How is this in the second chapter of my great story: "The beautiful girl dropped her eyes?" Peggy—How pathetic! Were they glass eyes?

Filipinos Dislike Autos.

The reckless and insolent automobilist is hated the world over. In the Philippines, where most of the automobilists are foreigners, and where the natives have been used to loiter comfortably in the roads after the fashion of easy going southern countries, the automobiles have long been a grievance, and, failing to secure effective regulation, the Filipinos have adopted the practice of rolling big boulders into the roadway as a hint not to turn corners at a breakneck speed.

Medical Genius.

An old doctor, seeing a young one who was going along the street with half a dozen shabby-looking men and women, called him aside and asked: "Who are all those people, and where are you going with them?" "I will tell you in confidence," was the reply, "that I've hired them to come and sit in my reception room. I expect a rich patient this morning, and I want to make an impression on him."—Judge's Library.

Shocked.

He—Well, my dear, what did the landscape gardener I sent out from town say about making the artificial lake where we wanted it? She—He was most profane about it. He told me the site we wanted wasn't worth a dam.

Quiet, As a Rule.

"What sort of town is Squidville?" "The sort of town where a funeral is a social event."

Why Rent a Farm

and be compelled to pay to your landlord most of your hard-earned profits? Own your own farm. Secure a Free Homestead in Manitoba, Saskatchewan or Alberta, or purchase land in the Northwest. Write to Bank of Montreal, 100 King Street West, Toronto, Ontario, Canada, for a circular. \$12.00 an acre every year. You can purchase 3 years ago at \$10.00 an acre. Now it is \$25.00 an acre. The crops grow on these lands warrant the advance. You can become rich by cattle raising, dairy farming, grain growing in the provinces of Manitoba, Saskatchewan and Alberta. Free homestead and pre-emption areas, as well as land held by railway and land companies, will provide homes for millions. Adaptable soil, healthy climate, splendid schools and churches, good railroads. For details, write to Bank of Montreal, 100 King Street West, Toronto, Ontario, Canada, or to the Canadian Government Agent, E. J. Baker, 115 Jackson St., St. Paul, Minn. J. R. Macdonald, Street 137, Edmonton, S. B. Please write to the agent nearest you.