DAKOTA CITY. . . NEBRASKA

FORGOTTEN ART OF WALKING. Americans, fonder of going and moving about than any other people in the world, do less walking. If we cannot have an automobile to carry us, a street car will serve, but under no circumstances must we walk more then a block or two. Such a thing as walking never enters our heads, unless it be insisted upon by our physician. The only time we walk voluntarily is around the billiard table or on the golf links. And yet walking is not only the best exercise in the world, as any physician will tell you, but it is one of the most delightful. A ramble along country lanes and through woodland shadows is one of the favor ite pastimes of our English cousins, and it might be made one of our greatest pleasures. One can never see the beauties of nature from a car window, and the automobile merely unrolls the landscape in one indefinite blur. Even the more leisurely horse permits much to escape us. The call of the spring to the open air is here. The warm sunshine, the dry roads not yet grown dusty, the chatter of the birds, all call us to the great outdoors. Health, exhilaration and the sweet weariness that begets sound sleep await us there.

Slam is one of the few countries which boasts of a corps of women police. The members of this Amazon guard are all old and ugly. They wear a uniform, though they are not armed. Their chief duty is to act as gatekeeper of the Inner or Woman's palace at Bangkok. They follow any stranger who enters the place and remain with him until he takes his departure. They see that there is no mischief done, and that no one makes love to the royal wives and court women. Men who have business inside the palace-doctors, architects, carpenters, electric light fitters, etc., enter the palace freely, but are always accompanied by some of the Amazon guard. The palace has some difficulty in recruiting these guards, as the work is hard and the DAY DOOR.

Somebody with a timorous imagination says sauerkraut is a dangerous explosive. He claims it has all the constituents necessary to qualify as an extra hazardous product. And yet we don't seem to remember any holocausts caused by a barrel of kraut letting go, says the Cleveland Plain Dealer. Nor do we hear that they are loading the Krupp guns with it over there in Essen, and if those daring Italian aviators are dropping it into Tripolitan camps the war correspondents have entirely overlooked it. In fact, until we are convinced that the loaded with kraut on the victim's back steps and blowing all the panels out of the kitchen door when the stuff goes off, we are going to take very little stock in the new scare.

Spots on the sun, according to an astronomical authority, are preparing stormy weather for us. It is hard: but, of course, as the earth is nothing but a satellite, it follows that when the sun is spotted we must suffer with some kind of sympathetic breaking out.

A country post office in Pennsylvania is vainly seeking a postmaster who will accept the salary of \$9 a year. Where is the boasted patriotism of the nation that its offices thus go begging?

The theory that the garden of Eden may be somewhere in the neighborhood of the south pole may now start expeditions to discover that clusive spot. It will be remembered that in connection with this unknown place Adam was the original man who failed to "come back."

The man who preferred an auto to wife may or may not have made a wise choice. Both are sometimes dif-Soult to control, the cost of mainte nance is high in either case, though, of course, the auto can be shut off at

Chicago man left his wife because she refused to allow Spanish onions in the house. As Kipling would say, a woman's a woman after all, but a Spanish onion is a thing of beauty and a joy forever.

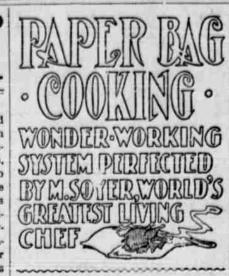
A weather prophet tells us that the coming summer will set a heat record. Looks as if nature is playing into the hands of the icemen.

The dogs on the various polar expeditions are highly praised for their work, zeal and fidelity. And as a reward for this devotion their masters killed and ate them. No wonder the animal creation has such a poor opinion of humanity.

If sporting cartoonists have any sense of gratitude they will erect a monument to the benefactor who invented the jest about the office boy and his dying grandmother.

An aviator in Long Island, who was arrested for speeding, is going to fly to court for his trial. With this precedent established, all motoring aviators will be arrested on sight in hopes of affording the curious public a free exhibition.

Scientists at the University of Wisconsin are telling terrible tales about the microbes in kisses. Who invented kisses, anyway? He ought to be



TASTEFUL CAKES FOR PAPER BAG COOKING.

By Martha McCulloch Williams. Paper bag cooking seems to me ideal for plum cake, which needs to be made well done throughout without hardening the outer part to a lava crust. Wherefore, the place of honor for White House plum cake, the veritable article provided for the last three incumbents of the White House. I am sure the inventor and compounder of it, the excellent Mrs. W. H. Wilson of Nashville, Tenn., will not merely forgive but applaud this infringement upon her copyright, since she is the soul of generosity, no less than the queen of cooks, and high priestess in the fine art of cake making.

Here is, verbatim, her receipt for: President's Fruit Cake.-One pound butter, one pound sugar, twelve eggs, beaten separately, one pound flour, browned and sifted, four and a half pounds seeded raisins, one and a half pounds homemade citron, one glass grape jelly, two teaspoonfuls melted chocolate, one pound crystallized cherries, one pound crystallized pineapple, one pound blanched almonds cut fine, one pound shelled pecans, cut small, one tablespoon cinnamon, tablespoon nutmeg, one-half tablespoonful alspice, one-half teaspoonful cloves, one-half glass cordial mixed with spices, one glass grape juice or whiskey. Soak almonds over night in two teaspoons rosewater. Soak fruit over night in grape juice or whiskey. Cream butter and sugar light; add well beaten yolks, then cordial and spices, jelly and chocolate. Next, add beaten whites and then fruit rolled in some of the flour. Add nuts last. Bake or steam four to six hours. Use either large or small molds. If steamed, dry off in slow oven one hour.

Instead of steaming, cook either in tin molds, lined with paper, obtained by cutting up a paper cooking bag, and sealed inside other bags, or else in cases made from the bags, or in small bags very well buttered.

I wonder was it the heady appetite of youth which made spice cake my other, seven yolks of eggs. When very brown sugar, a cup of black molasses, cowardly bomb placer is setting shells of blackberry cordial, a tablespoonful of powdered alspice, half as much powdered ginger, a teaspoonful powdered cloves, three grated nutmegs, a

> Spice cake meant also silver cake- (Copyright, 1911, by the Associated notwithstanding eggs were so plenty.

we were never permitted to waste whites. For the silver cake, cream a large cup of butter very light, adding to it three generous cups of warm sifted sugar and half a cup of thick cream. Beat hard five minutes, then add the strained juice of a large lemon and four rather scant cups of warm flour sifted twice with half a teaspoonful of soda. Mix smooth, then fold in the whites of seven eggs, beaten very stiff with a pinch of sait and half a teaspoonful of lemon juice. Flavor with almond and rosewater-a spoonful of each. Three parts fill paper bag molde or tin ones lined with greased paper secured by cutting up a paper bag, seal inside another bag, lightly greased, and cook as directed for spice cake.

Gold cake baked in layers, and used alternately with silver cake, looks very delicious and tastes even better. Especially if the layers are put together with boiled frosting enriched with raisins, nuts, and tiny bits of crystallized fruit. To make gold cake, heat and sift twice a pound of sugar, work it into half a pound of butter, creamed very light, add the strained juice and grated yellow peel of a large sweet orange, half a cup of sweet cream and the yolks of twelve eggs, beaten very light. Sift two teaspoonfuls of baking powder with a pound of flour. Sift the flour a second time, and put in by light handfuls, stirring in each before adding another. Flavor with a wineglass of brandy and a teaspoonful of lemon. Bake in paper bag molds, or tin ones, lined with greased paper, inside paper bags. When cool and firm, cut the cake in inch layers, using a very sharp knife. Spread the cut surface with the prepared frosting, put on a layer of silver cake, more frosting, then more cake, until the pile is as thick as you care to have it. Trim a little round the edges and frost all over with orange frosting or caramel frosting about the color of cream.

IMPROVES ALL KINDS OF PIES.

Home without a mother is hardly sadder than a home without piemince, apple, peach, pumpkin, custards, plain and gorgeous-every sort of pie, indeed that it has entered into the human mind to concoct and the store room to furnish forth. Each and several, these can be baked in paper bags to their great improvement. The improvement is particularly marked in the case of tartlets and turnover, of which the paste is so essential a part. Doubt it who will, the fact remains that ple crust is better, fiakier, of richer flavor and more digestible when cooked in a bag than when cooked naked.

Along with the ples do not forget dumplings. The open-faced sort-my special delight-for a while seemed to me taboo paper bag cooked. But love finds a way in cookery as in other things. I have found that by cutting special delight? Cream a big cup of rounds of paper out of a paper bag, butter, beating into it, one after an six inches across, folding them Vfashion around the edges, and cliplight, add two full cups of light ping the folds, I have cup-shaped paper molds to line with my paste, fill the best obtainable, a small tumbler with fruit, sugar and seasoning, and cook inside another bag. Both the molds and the containing bag must be

wall greased. M. Soyer's paste, which I have degenerous pinch of powdered cinna- scribed several times in this series of mon, half a saltspoonful of fresh- articles, is very fine, but here is one ground black pepper, and the merest that will answer as well for many dusting of cayenne. When all these things, and it is less trouble to make are beaten in smooth, add four cups and also less expensive. Sift a quart of flour lightly browned and sifted of flour, add a pinch of salt, then cut twice with half a teaspoonful of bak- into the flour with a very sharp knife ing soda. Putting the flour in warm a lump of very cold lard as big as made the cake lighter. If the batter the fist. Wet with ice water-barely seemed too stiff-it ought to stir enough to make it stick together. freely, but not run very readily-a Roll out, spread over the top half a little cream was added, mixed with a cup more of lard sliced very thin, fold heaping tablespoonful of grated over a square and roll out again. chocolate. The cake was allowed to Spread with half as much lard as was rise fifteen minutes, then baked in used the first time, fold, roll out and quick heat. In a paper bag, the same dredge lightly over the top with flour end would be gained by setting it on Begin at one edge and roll up the the grid shelf inside a sealed bag, paste, lay it in a clean pan and set on just as the gas was lighted, turning it lice an hour at least-much longer on only half at first, then increasing will not hurt. In pie making, cut off the heat when the cake had had time across the rolled dough an inch or half-inch section.

Literary Press.)

Toothsome Sweets

By Nicolas Soyer, Chef of Brooks' Club, London. Pudding a la Munich: Take some | egg. In that case, bake the pudding slices of stale French bread and toast for thirty-five minutes. Dust some to a light crisp brown, then spread powdered sugar over and serve. thickly, first with butter, then with golden syrup. Place a layer of golden syrup in a well-greased paper souffle dish, sprinkle it with washed and dried chopped currents, chopped sultanas, a little chopped lemon peel and ed but not hot. Break six eggs in a a very little grated nutmeg or alspice. Put a layer of the toast, then currants, sultanas, peel and spice, and repeat the layers until the dish is full. Make a custard with half a pint of milk, the well-beaten yolk of an egg and a tablespoonful of powdered sugar. Pour over the whole and leave for fifteen minutes. Meanwhile, whip the white of an egg to a stiff froth with a few drops of lemon juice; add a little powdered sugar and pile high on top of the pudding. Put in a wellbuttered bag, bake to a golden brown for thirty minutes, and serve. The meringue mixture may be omitted and the custard made with the whole

Genoise Paste: Take six ounces of flour and sift it on a sheet of paper, then half a pound of powdered castor sugar and five ounces of butter, meitbasin and place the basin in some boiling water in a separate pan placed over gentle heat. Beat the eggs and sugar for twenty minutes or so with an egg-beater to a nice consistency. Take the basin off the fire and beat the contents a little again. Add flour and butter, mix lightly with a wooden spoon, but do not stir it up to a cream. Flavor according to taste. Take any kind of mold or tin you like, well but-

ter it and dredge with castor sugar. Three parts fill it with the paste and place in the paper bag. Allow thirtyfive minutes in a moderate oven. (Copyright, 1911, by Sturgis & Walton

High Priest of Red Tape

Serve as Model of His Type of Official.

Certain of the theaters in Russia are under the control of the state, and the actors are therefore subject to government control. There is told a me, of course. story of a famous dancer at one of these theaters who desired to secure himself had dictated, he produced his a month's leave of absence in order spectacles, wiped them and carefully to recover her health by a tour of the adjusted them upon his nose, read over provinces. She accordingly went to the whole document as if he never had the government official to obtain the seen it before, filed it in due form, and usual permission. He received her then, turning to the impatient dandictate." She sat down and the pe- seuse,, said with the utmost gravity: politely and asked for her written ap "Madam, I have read your petition,

"I have no written application," was the reply. "I had no idea that such a thing was necessary."

"Not necessary, madam?" responded the official "Why, nothing can be

done without it!" "What am I to do, then?" "Here are pen and paper. Be so

Russian Government Official Might | titlon was written, signed and folded. "And now," said the representative of the state, "you have only to deliver

> "To whom?" "To whom?" repeated the official, with a smile at her simplicity. "To

> Then, taking the petition which he and regret exceedingly that I cannot

grant it.' Professor (lecturing)-Oxygen, gentlemen, is essential to all animal existence. There could be no life without it. Strange to say, it was not discovered until a century ago, when-Student (interrupting)-What did good as to sit down and write what I they do before it was discovered, sir?

Cales of GOTHAM and other CITIFS

Millionaires Held Prisoners an Hour



I the other day J. P. Morgan Jr. and Robert Bacon, former ambassador to France, were held prisoners on the thirty-first floor of the Bankers' Trust building.

During that time half a dozen men who had engagements with Mr. Morgan in his offices at Wall and Broad streets were anxiously waiting for him. Likewise, employes of J. P. Morgan & Co. became uneasy.

It was nearly luncheon time when Mr. Morgan and Mr. Bacon fumed and fussed in the elaborate suite on the thirty-first floor of the Bankers' Trust building which has been set aside for J. P. Morgan Sr. for holding secret conferences. They could hear the roar of traffic

out in the streets, and persons were to no purpose. only a few floors away from them, yet their efforts to get assistance falled. Mr. Morgan went up to the thirtyfirst floor for a conference with Mr. Bacon. First they took an express elevator to the twenty-ninth floor. An to loosen the screw and shove the auxiliary runs up to the private suite, steel bar out of its groove. but it was broken, so the two men

They then turned the knob of the door which leads to the suite, slammed ably take a fire axe with him when it and proceeded to get down to bus!- he again holds a conference in the ness. The conference did not last private suite.

long and at its conclusion Mr. Mor-

gan went to the door. There was no knob on the inside. steel bar ran in from the outside knob, but it was so short that it couldn't be turned. When Mr. Morgan saw the bar he

gazed blankly at Mr. Bacon and Mr. Bacon gazed blankly at Mr. Morgan "Jailed!" exclaimed Mr. Bacon. "Wonder how long a term it will be?" smiled Mr. Morgan.

"I suppose a policeman will be along pretty soon to take our Bertillon measurements," observed the former ambassador. Mr. Morgan fished a penknife from his pocket and tried to loosen the

screw which held the steel bar. He broke the blade of the knife, There ought to be some way out of this," the financier said, after he had worked at the bar until the perspiration stood on his brow. Then

automatic fire alarm. The breaking of a glass cover or the alarm ought to have brought firemen, but the alarm was not in working order, and the glass was broken

he looked about and discovered an

After they had waited and waited, with no signs of firemen, they set to work at the door again. Mr. Bacon used his pocket knife this time and, after much laborious effort, managed

Then the handle of the knife was inserted into the groove and it opened the door. Mr. Morgan will prob-

Rebel and Federal Meet After Battle

VANSAS CITY.-A message telling! A how Tracy Richardson, a Kansas City boy, met the Mexican federal soldier who fired the bullet that wounded him at the battle of Villa Lopez, was received the other day from Addison Hughes, a correspondent with the rebel army of General Orozco. The dispatch, which is dated from Jiminez, Chihuahua, Mexico reads as follows:

This morning a wounded federal was laid on an adjoining cot. The federal prisoner was moaning. Richardson awoke, peered through the dim candle light and said in Spanish: "Hello, are you badly hurt?"

"Pretty badly," answered the man. "Federal or rebel?" queried Rich-"Federal," replied the other, "And

"Rebel," said Richardson. "I've a

"What were you doing when you

"Working a machine gun."

of the church?" queried the federal. "That was the position. How did you know?" Richardson asked.

"How did I know," the federal asksome one of the rebels got me twice,



son. "I'm sorry, old man, I'm sorry." He reached over and grasped the federal's hand. "Brace up and get well." Then he lay back and went to sleep. When Richardson awakened the sun was up. He turned toward the federal and greeted him; "Buenos dias."

There was no reply. The federal was dead.

Richardson, who, with a machine gun, had held a dangerous position, single-handed, against the federals at Villa Rose, was found after the battle, bullet through my body from a fed- crawling toward the town, a bullet eral gun. I wish I had the man here hole in his chest. He has been called the hero of Jiminez.

Richardson is 23 years old. His father, the late A. R. Richardson, was a well-mown contractor in Kansas "By the adobe house to the right City. His mother now is living in

Lamar, Mo. Richardson had service in three campaigns. In 1910 he went to Bluefields. Nicaragua, and joined the revo-"Well, I guess I'm the hombre lutionists. He was in every fight who got you. After I located you, from Bluefields to Managua. Later he became one of the Honduras revoonce through the head and once lutionary junta leaders. Last Decemthrough the stomach. It's all off with ber he joined the Mexican revolutionists.

Two Utah Girls Hold Up a Stag Car



ALT LAKE CITY.-Two unmarried S young women, masked and heavily armed, robbed the stag car on the Shriners' special train at 2 o'clock the other morning a few minutes after the train pulled out at Salt Lake City. Several shots from revolvers were fired at each entrance to the car and fifteen badly frightened men on the inside began a mad scramble to find their revolvers and to conceal their purses. Their revolvers, however, had been taken from the car while they were uptown celebrating. revolvers.

are looking for bachelors," the two bid?" women explained.

robbery was too real for their liking. sion on the train.

Only last night they were told by one of the trainmen a robbery was feared out in the desert before daylight. Dr. L. A. Corwin of Goffs, Kan., and

A. L. Swearingen of Kansas City, Kan., the only two bachelors on the car, pleaded. "Save us, men. It's leap year and we are in Utah, too." "Come with us," the two train rob-

bers demanded. The two bachelors were led to the observation car, where several of the unmarried young women were assembled. Dr. J. F. Hereford, the official mounted a box. He placed his bands on Doctor Corwin's shoulder.

"This is to be a bargain day in bachelors, young women," Doctor Hereford explained. "This handsome noble has a kiss as sweet as the per fume of any orange blossom. I guar antee he can weather the storm of As the men made a dash to get out of the roughest marital sea as he crossthe car they were met at the doors ed successfuly the hot sands of the with threats and a liberal display of desert to the mystic shrine. It's true he never paid grocery bills and prob-"We are not looking for money. We ably never will. How much am 1

To the disappointment of the two That disclosed the joke and the fif- bachelors, there was not a bid. teen men tried to smile. It was a The two bachelors, heart-broken weak attempt. The attempted train and dejected, were placed in seclu

Cyclone a "Scenic Railway" for Horse

T. LOUIS .- As the shock caused by S the appalling loss of life from the recent cyclone in southern Illinois disappears, people are beginning to remember the strange things it did.

As the twister swept on its course about a half a mile from Dale it playfully picked up a dwelling belonging to Isaac Harwood and set it down beside the foundation, performing the feat so neatly that it did not stop the family clock or jar vases off of shelves.

A horse belonging to a farmer named Erby, living near Dale, was tracked for some distance by the places where its feet occasionally hit tened against a tree and partly wrapped around it.

The cyclone in and around Willis- where their homes had stood. ville was more destructive than at tion of the town where the lives of of the path.



David Thompson, James Thompson and Mrs. Rhoda Haskins were lost it ripped up about a dozen houses and then rose and passed over several blocks before it touched again.

The escape of ten families from death in their demolished houses was marvelous. They were carried along with the flying timbers and rolled the ground. It finally was found flat- over and over in the wreckage. Some were found clasped in each other's arms several bundred feet from

The path of the cyclone was about Dale and equally freakish. Approach- 300 yards wide. Those who saw the ing the town it bounced over the approach of the funnel-shaped cloud ground like a ball, tearing holes in in time were able to save themselves the earth where it struck. In the sec- by running to one side or the other



paper. On account of his wide experience as Editor, Author and Manufacturer, he is, without doubt, the highest authority on all these subjects. Address all inquiries to William A. Radford, No. 178 West Jackson boulevard, Chicago, Di., and only enclose two-cent stamp for reply.

A house built at right angles to itself is shown in the accompanying plan. For some reasons this style of building has more to recommend it

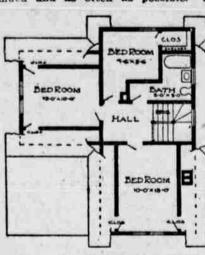
long. In the early history of building oper ations, houses were made narrow be cause window lights were small and it was difficult to light a wide room. It was also more difficult to build a wide house at that time, because they hadn't sawed joists, and they lacked the mechanical contrivances that we now have for putting buildings together. A floor with hewed timber beams more than 16 feet long was altogether too shaky; in fact, floors used to go down into the cellar occasionally when parties of young folks got too bolsterous.

Although this way of building a house is several hundred years old, it is still as popular as ever, and the reason is that houses built in this way make very comfortable homes. They have a home-like appearance as you stand and look at them, and when you go inside they are so light and cheer- in the first place, but more depends ful that you feel at home in time.

The only objection is that every room in the house has two or three outside walls, and for this reason it is a little more difficult to heat such houses in cold weather; but we have learned how to protect ourselves building paper and other non-conduct you are afraid of breaking or disar-

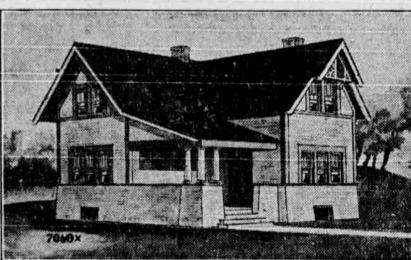
Mr. William A. Radford will answer fitting it with screens and sash, the questions and give advice FREE OF time may be extended to include almost of building, for the readers of this time may be extended to include altions. The fashion of screening porches in the summer time to keep out flies and mosquitoes is a good one, and it is easy to lift out the screens in the

fall and put sash in their places. There are different ways of managing. Some people like to do things differently from the ordinary; and I notice that such folks generally get more out of life. Some families live in their houses; while others make than almost any other design. It was the house a place to stay in when the first way invented to make a store sary, and get away from it as house larger without making it too much and as often as possible. A



Second Floor Plan

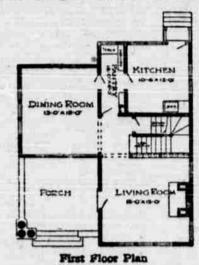
good deal depends on the house plan on the housekeeper, because one person will make a house comfortable and inviting, while another woman who works just as hard perhaps has the faculty of making things rather unpleasant. The chairs may be too nice to sit down in, or there may be against low temperature by using a lot of bric-a-brac in the way-stuff



you consider that during the ordinary winter, even in the northern states, we have only a few days of extreme cold against 50 weeks of moderate or warm weather, this objection fades into insignificance. The fact is most of our winter weather hovers around the freezing point, thawing a little in the daytime and freezing at night. It is easy to keep even a large house comfortable all through with such temperatures, and you can keep part of it warm the coldest days if the

house is well built. We value light and fresh air more than our grandfathers did, because we know more about the importance of such things in regard to health. We understand that people who live in the open air and sunshine usually have very little use for the doctor We have figured it out scientifically so we know the reason why

It is easy to lay out a house of this kind into good comfortable rooms



properly connected for convenience as well as looks. Some house plans are and every open window and door gives a great puzzle to an architect; but this kind of plan comes easy. You have the space, the difference exposures; you have room for doors where you want to put them; and you have a convenient corner where you can cago. put in a good, comfortable stairway designed for looks as well as service.

When it comes to heating, you can place the furnace under the front hall, and carry short pipes to each room; and you can carry the hottest pipe to he bathroom, where it is most need-

The plan presents a good many advantages and very few disadvantages. Commencing with the front porch there is an advantage in having it protected on two sides by the house. Porches as large as this are often furnished with easy chairs, tables, and even lounges and rugs on the floor When you have a nice porch furnished up in that way, you like to use it as early in the season as possible and as late as possible in the fall. If this porch looks to the south or east, it will be comfortable on sunny days peranto is rapidly progressing. In late in the fall as well as early in the spring; and you will get a month's held, and M. Michelin, of motor tire use of it more than you would of an ordinary straight-way veranda. By offered to the young people of France.

tors of heat and cold. Then, when | ranging. The study of a home means much more than the plan and manner of building the house.

This plan may be carried out at a cost of from \$2,000 to \$2,500.

Short of Coln. They had not been engaged very long, but already Ernest had made it apparent that the salary of a shop assistant did not admit of an esctatic existence amid a sea of diamond rings, theater stalls, or even some

chocolate creams. Last summer they walked together to a neighboring village. The road was dusty, the evening close, and Amelia felt that life would be better worth living when she had an opportunity of refreshing herself with tea and strawberries. Ernest hesitated outside the only tea shop in the place. and she smiled hopefully

His hand stole to his trousers pock et; he fumbled nervously for a moment. "Er-Amelia," he said at last, "will

you have something eat eat now and walk back, or shall we have nothing to eat and go back by train?"

In the Busy City. In The American Magazine, James Oppenhelm, writing a story entitled The Proud White Mother." makes the following comment on life in the city: "In the city human communication grows inconceivably rich in summer: windows, doors, all the pores are open, there is a play of people one on another, there is at night a drench of golden atmosphere. * * On side streets the hurdy-gurdy sings the love of the people and all the wild night is expressed in the dance of young girls on the shadowy pavement. Families sit out on the stoops, the ice cream saloons are crowded, the nicket theater is as fire to the human moths,

Dignified Rebuke. Ex-Minister Wu of China was being entertained at a banquet in Chi-

vistas of busy life."

"Mr. Wu," said a man who sat beside him. "I hear there's a movement in China to cut off those pigtails you fellows wear. Why do you wear the

fool thing, anyway?" "Why," responded Wu, eyeing his man as he spoke, "do you wear your foel mustache?"

"O," replied the other, "I've got an impossible mouth." "Er-so I should suppose, from some of your remarks," said Wu .-World Today.

King Interested in Esperanto. The king of Italy, having received Edmund Privat in audience, has now read the Esperanto grammar and studied the exercises. The Italian minister of education also received Mr. Privat. In Bagdad, moreover, Es-Paris a big Esperanto dinner has been fame, is giving 26,000 france in prizes