

UNBUSINESSLIKE BUSINESS.

The New York state employers' liability commission has submitted a carefully prepared report showing a fearful waste of human life in industrial pursuits. Some loss of life in modern industry may be reckoned as unavoidable, but the far greater proportion of the loss which is sustained is the result of unnecessary conditions. It is the direct result of a lack of safety appliances and of overworking employees to the point of physical exhaustion. It is a result of unjust liability laws and legislative negligence, says the Kansas City Times. If sentiment has no place in business—an untenable proposition in itself—at least business ought to be businesslike. It is demonstrably not good business to permit avoidable killing of industrial workers and then spend vast sums in caring for families bereft of natural support. It is not good business, even though the children are not neglected, with the chances in favor of their becoming vicious or idle citizens. Stricter employers' liability, an automatically applied workmen's compensation for injury or death, and direct industrial insurance are all insurance measures. They provide funds for the support of injured workmen or of their wives and children. They also encourage safety provisions. Such insurance costs would be diffused among all the people—as taxes and fire insurance is diffused—by being added to the cost of the business. That diffused cost would be a practical insupportable burden upon society.

Birds have an excellent time in Japan and our own agriculturists would do well to emulate the treatment meted out by their eastern confreres to such birds as the swallow and martin, says the Wide World. With a skilled appreciation of the part these feathered friends play in relation to their crops by keeping down the insect pests, they exert every effort to protect them and to encourage them to propagate their kind. Is it to be wondered at that this sentimental but withal eminently practical nation reverences the swallows as messengers to the gods and invites them to build their nests not only under eaves and rafters, but in every and any room of the house? In the hotel dining room were several nests, where the happy parents reared their families in complete safety.

There has been much talk regarding the selection of a national flower. Has it all been wasted? The Brooklyn Eagle remarks upon the indisputable fact that there is no authority in the Constitution for the selection of a national flower. However, a great many things have come to be in this country without specific constitutional authority. There is, for instance, a national bird, the American eagle. There is "Uncle Sam" and there is "Miss Columbia," with no authority for either, except the self-assured authority of the cartoonists. But these are things upon which everybody is agreed. There is not likely to be a national flower until everybody is agreed upon it. In the meantime, fortunately, the country can afford to wait.

Scientists report that Halley's comet is 500,000,000 miles distant from the sun, and if it were really the cause of the recent heat waves, nobody cares if it gets 500,000,000 more miles away, or even if it gets lost in the outermost bounds of the solar system.

One of the doctors connected with the health department says that 60 per cent. of the dogs that bite people are afflicted with acute rabies. This is a good time to round up the dogs that are permitted to run about unmuzzled.

Edison's latest invention consists of moving pictures that talk. If this keeps up our actors will be forced to go to work. However, chorus girls are not half so alluring when shown on a screen.

The doctors report that the poisonous secretion in the glands of toads is a powerful heart stimulant. A good many people will want some other kind of a stimulant when their hearts get sluggish.

Will the stocking mills of New England run up prices or diminish the output on the excuse that the advent of postal savings banks has cut off the demand for their goods as coin depositories?

There is to be established in Boston a hospital in which none but rich people will be provided for. Nurses who expect to get jobs there will probably have to pay bonuses for their berth.

Being stung by a bee is not a pleasant pastime, but the sting of the presidential bee is welcomed with great enthusiasm by a good many of our patriots.

Military Pompon



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THE military—whether men or material—possesses a charm for the average feminine that makes itself manifest in a variety of ways. Especially is this so in the matter of womanly garb, as for instance in the case of the hat shown in the picture. Here we have the

trimming—a big military pompon of exquisitely soft ostrich in black and white—placed exactly in the front of the black hennip hat. For a full face the position of the pompon as shown is much more becoming to almost any face than is a broadside or back trimming.

PRETTY DRESS



This pretty dress is of white cotton voile. The skirt is slashed open at the side over a panel of hand embroidery, and the edges of the skirt are finished with hand embroidered scallops and dots. The bretelles, which cross, and the cuffs are embroidered to correspond with the skirt. The little chemisette is tucked and trimmed with lace; the girdle is of white ribbon.

Stylish Coat Set.

The right coat set on the right suit looks well, especially in warm weather, when it gives a fresh touch to a dark linen, serge or pongee.

One that has the merit of being stylish and quickly worked is in black and white. The collar is shawl shaped, deep at back, and the cuffs are five inches wide.

The surface is closely covered with a scroll design worked with white cotton couched with black at short intervals. The entire skein is used for the underlay and a single thread for couching.

The edge is finished in a straight buttonholing, a quarter of an inch deep, with a fine chain stitch worked close to it in black, which also reinforces the puri.

Coats With Hoods.

There is no decrease in the popularity of long, V-shaped hoods on short coats. They are made of the material itself or of satin or silk in the same color as the coat, but they are faced with a vivid silk and held down by a thick tassel.

BLUE SERGE ALWAYS USEFUL

Every Woman Should Own Such a Gown, if Possible—Serves So Many Purposes.

If possible, every woman should include in her wardrobe a little one-piece gown of thin blue serge. It serves purposes for which blue linen and blue surah are not available. It is not marred by the rain and it is not easily mussed.

A one-piece blue serge gown may sound plain and anything but individual, but its possibilities are unlimited. Silk collars, folds and bands may adorn it, and the skirt may be made with a knee-deep hem. The skirts are slightly raised on the bodice, thus giving an Empire effect, and the bodice is loose and easy.

The trimming of the bodice is a matter of individual taste. Some prefer the deep rolling collar of black satin, over which a small collar of Venetian lace can be turned, as the black is not so becoming next to the neck. Others have a deep collar coming almost to the waist line, made of all-over lace, dotted net or sheer eyellet embroidery piped with a narrow fold of black satin.

Some may use a touch of color on the blue serge gown, but this should be judiciously applied. A panel lined with a vivid green or glaring cerise is not altogether smart, while a cravat of green, king's blue or light red silk cannot fail to be good looking. The farseeing woman will see to it also that her blue hennip hat is brightened with a bit of the chosen color, and will have also a tailored parasol to carry with this serviceable blue outfit.

Double Faced Cloakings.

Not a shop of importance but is showing double faced cloakings, with plaid and plain reverse side, and greater novelties in the ratine effect, often with one side in silk. Some of the extreme novelties are so wholly unlike on the two sides that it seems almost as if two materials had been pasted together.

Another interesting feature in materials for wraps is the double faced silks, with one strong color on one side and another on the reverse, with no indication of the other from either side. That is to say, in blue and red combinations, for example, there is no trace of the changeable effect; one side is absolutely red and the other side absolutely blue. It is two toned and double faced in the strictest sense of the words and not changeable or shot.—Chicago Tribune.

The Prettiest Decoration.

Real flowers make a much prettier decoration for the wedding cake than the ornamental decorations that confectioners delight in making out of sugar. A beautiful spray of snow white roses rested on the top of a homemade bride cake, recently seen at a simple country wedding. It was embedded in the frosting and it was a much more artistic decoration than the expensive lily knots and filigree work that are done in sugar.

THE KITCHEN CABINET



HERE is a short cut to power; it is the discipline of doing things that are hard. Suppose we make it the rule of our lives to choose the hard things first, the hard things then will always be behind, finished, done away with.

SOMETHING FOR DESSERT.

This is a recipe which won a prize of twenty-five dollars as the best one in a maple sugar contest:

**Maple Surprise Balls.**—Core and pare six apples that will cook tender without losing their form. When cool have some rice that has been cooked in milk until tender, flavored and sweetened to taste. Cover each apple with a coating of rice, using butter on the hands. Now set away to become thoroughly chilled. When the time comes to serve them, have a pint of maple sirup boiled to a waxy stage, and insert a fork in the center and dip in the sirup, dripping it from a spoon all over until the rice is covered. It hardens as soon as it covers the cold balls. It is better to beat the sirup until it is quite creamy before dipping the apples. Set on individual plates, fill the core with chopped nuts and sirup, after rolling the apple in browned cocoanut. This dish may be prepared by using pears or fine flavored quinces. Of course this is not a dessert one would care to prepare for thrashers in the busy market time.

**Cocoanut Pie.**—Line a plate with plain paste; fill with the following mixture: Two cups of milk, three egg yolks, one-half cup of sugar, one cup of grated cocoanut, a fourth of a teaspoonful of salt, the grated rind and juice of a lemon and a tablespoonful of butter. Bake carefully until the custard is thick.

**Chocolate Cream Pie.**—Melt two squares of chocolate or a half cup of cocoa; add four tablespoonfuls of cornstarch, three egg yolks, a little salt and a pint of milk. Cook in a double boiler until thick, stirring constantly. Flavor with vanilla. Pour into a baked piecrust shell, cover with a meringue made with the whites and three or four tablespoonfuls of sugar, and brown in the oven. Serve ice cold.



PYGMIES are pygmies still though perched on Alps. And pyramids are pyramids in vales. Each man makes his own stature, builds himself. —Young.

LUNCHEON OR SUPPER MEATS.

For dishes of this sort it is better that they should be not too heavy. Cutlets, chops, sweetbreads and meats of that kind are appropriate.

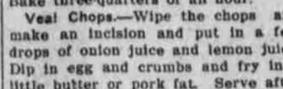
**Escalloped Veal.**—Mince cold cooked veal very fine. Butter a baking dish and put a thin layer of veal in the bottom, with a sprinkling of onion on top. Then add a layer of finely powdered bread crumbs. Dot with butter and chopped parsley, then add another layer of veal, and so on until the dish is full, having buttered crumbs on top. Pour milk into the pan until the dish seems moist, and bake slowly until it is done, with an inverted pan over it to keep in the steam. Remove the pan ten minutes before serving, and let the top brown. Sprinkle with grated cheese or parsley.

**Ham Croquettes.**—Mince cold boiled ham very fine. Mix with an equal quantity of crumbs, cold boiled rice or mashed potato. Add a little thick cream sauce to bind; roll in egg crumbs and fry in deep fat.

**Fried Sweetbreads.**—Wash and drain and dry on a cloth. Lard with strips of salt pork and cook in a buttered frying pan until the pork is crisp. Serve with tomato sauce.

**Scalloped Chicken.**—Take the meat left over from boiled chicken, put in a buttered baking dish a layer of the chicken then a layer of toasted bread crumbs and hot boiled potato; moisten well with the broth thickened with flour and seasoned with salt, pepper and butter. Bake three-quarters of an hour.

**Veal Chops.**—Wipe the chops and make an incision and put in a few drops of onion juice and lemon juice. Dip in egg and crumbs and fry in a little butter or pork fat. Serve after seasoning well with salt and pepper.



DESPISE not small things; The soul that longs for wings To soar to some great height of sacrifice, too oft Forgets the daily round Where daily cares abound, And shakes off little duties, while she looks aloft.

SAVORY DISHES.

During the summer months dishes with smaller amounts of meat are more appealing to the average appetite. This is the time to use eggs, sauces and cheese, and let roast pork and such heavy meats have a vacation.

Cream toast makes a very nice luncheon dish and one that is sufficient in nourishment. The up-to-date

housewife plans her meals so that there will be plenty of food to repair waste and build tissue.

**Rabbit Cream Toast.**—Trim off the crust from six slices of bread. Toast delicately and dip quickly into boiling salted water. Spread with butter, cover in a tureen and keep hot. Put two tablespoonfuls of butter in a saucepan, add two tablespoonfuls of flour or one of flour and one of cornstarch, stir and cool until smooth. Season with salt and pepper and two tablespoonfuls of cheese after adding a pint of hot milk. Just before serving add a teaspoonful of Worcester-shire sauce. Pour over the toast and serve hot.

**Mook Terrapin.**—Cook together two tablespoonfuls of cornstarch and one of flour with two tablespoonfuls of butter, salt, mace, cayenne and a half a cup of cream. When smooth add a half a cup of cooked rice, a half cup of cooked calf's liver, chopped, half a cup of cold cooked veal, two hard eggs and a teaspoonful of finely chopped parsley. Mix well together and add a teaspoonful of lemon juice, simmer and serve in ramekins.

**Delicious Creamed Potatoes.**—Cook new potatoes with the skins on in boiling salted water. Let stand until the next day before using. Peel, cut in small cubes, sprinkle with salt and pepper. In a double boiler put two tablespoonfuls of butter, add the same amount of cornstarch and cook until smooth, gradually add two cups of thin cream and cook until the raw taste has left the starch. Turn in the potatoes, add a few drops of onion juice and a dash of grated cheese and serve.



HERE are plenty good fish in the sea that never were caught.

DAINTY DISHES OF FISH.

**Baked Codfish.**—Cover one cupful of shredded salt codfish with boiling water and set aside. Beat together two cupfuls of cold mashed potatoes, two cupfuls of milk, two eggs beaten and half a cup of melted butter. Season with pepper. Drain the codfish, mix with the potato, put into a buttered baking dish and bake half an hour. Half this recipe is sufficient for a small family.

**Cuban Codfish.**—Chop an onion fine and fry light brown in butter. Add a cupful of canned tomatoes and a cup of fresh codfish. Cook ten minutes, stirring constantly. Serve on buttered toast.

Line a baking dish with seasoned mashed potatoes, fill with creamed codfish, and cover with the potato. Bake and serve in slices.

**Fish a la Vinaigrette.**—Use any cold fish that has been baked or boiled, free from skin, fat and bone, and pile in the center of a platter. Make a ring of sliced hard-cooked eggs around the base of the fish.

Make a sauce of three tablespoonfuls of olive oil, one tablespoonful of vinegar, a pinch of salt, a dash of paprika and a tablespoonful of chopped pickle. Pour over the fish and garnish with lemon and parsley.

**Jellied Fish.**—Soak a package of gelatin in cold water to cover, then add enough more water to make a cupful and dissolve by gentle heat until the liquid is transparent. Have ready four cupfuls of flaked, cooked fish, str until it begins to thicken. Pack into an earthen jar or mold that has been rinsed with cold water, and set away to harden.

**Salmon Croquettes.**—Mix a cupful of canned salmon with an equal quantity of cold mashed potatoes. Bind with beaten egg or very thick cream sauce. Shape into croquettes, dip in egg and fry in a wire basket in deep fat.

Nellie Maxwell.

Deep Mourning.

The manager of the theater racked his brain in vain. "We must do something," he repeated, bitterly. "People will expect us to do something to show respect to the proprietor, now that he is dead." "Shall we close for the night of the funeral?" suggested the assistant stage manager. "With this business? You're a fool, laddie, a fool. No; put the chorus in black stockings." And it was even so.

Looked Easy to Him.

Graydon's father is dead, and the child, hearing other children talk of their fathers, began to importune his mother for "another papa." "Mamma tried to explain that she couldn't conveniently grant this wish, at the moment, but Graydon didn't consider any of the suggested reasons adequate. "It ought to be easy enough, mamma, with so many loose men all around!"

Stupefy the Snake.

Snake charmers take anskeroot and put it into an earthenware pot with a snake, and he soon becomes stupefied and seems torpid and too weak to fight or bite. They put the snake under the influence of the root before pulling his fangs.

Libby's

**Corned Beef**  
Everybody likes good corned beef.  
Everybody likes Libby's because it is good and is ready for serving as soon as taken out of the tin.  
Buy Libby's Next Time  
Libby, McNeill & Libby  
CORNED BEEF

CHURCH LIGHTED BY WIND

Novel Method Employed to Illuminate Sacred Edifice Near Birmingham, England

Probably one of the most novel methods of providing lighting for a church is that employed at the old Cosely church, situated a few miles out from Birmingham, England.

About 600 feet from the church is the mouth of a disused coal mine, around which are huge piles of tailings. Upon one of these a steel tower 60 feet high is erected and a windmill 18 feet in diameter installed. At the base of the tower in a small house is an electric generator which is run by the mill. The current thus generated feeds 27 lamps in the church, two in the chapel, two in the vestry; operates a motor for pumping the pipe organ, and also lights 30 lamps in the rectory. A storage battery in the rectory is a part of this unique lighting plant.

Easily in the Lead.

Louise Jennings, Elise Hathaway and Florence Brinnall are three schoolmates whose indulgent parents provided a picnic for each of them, giving carte blanche as to the number of their guests and the manner of entertainment on the beach. Three parties in ten days means a lot to young ladies of the tender age of eight. But they recovered quickly enough from the fatigue. Followed comparison:

"I think," said Lou, "ours was a very nice party. And we had ice cream twice, if you remember."  
"Oh, I don't know," quoth Elise—she insists upon being called by her full name and will answer to no other—"I notice all my guests rode round on the carousel as often as they wanted."

"I'm sure my party was the best of all," spoke up Flo. "Father says every d—d kid in town was there."

Answering the Dean.

The man who Thackeray calls "the greatest wit of all time"—Dean Swift of St. Patrick's cathedral, Dublin—was as ready to take as to make a report.

"Why don't you doff your hat to me?" he asked a small boy who was coaxing along an obstreperous goat.

"I will," said the lad, "if your honor will hold the goat's horns!" an answer which delighted the dean.—Youth's Companion.

Extravagant.

Ada—Cholly Saphedde was in a brown study the other day, and I offered him a penny for his thoughts.  
Edith—You spendthrift! You never did know the value of money!

WRONG SORT

Perhaps Plain Old Meat, Potatoes and Bread May Be Against You for a Time.

A change to the right kind of food can lift one from a sick bed. A lady in Welden, Ill., says:

"Last spring I became bed-fast with severe stomach troubles accompanied by sick headache. I got worse and worse until I became so low I could scarcely retain any food at all, although I tried about every kind.

"I had become completely discouraged, and given up all hope, and thought I was doomed to starve to death, until one day my husband, trying to find something I could retain, brought home some Grape-Nuts.

"To my surprise the food agreed with me, digested perfectly and without distress. I began to gain strength at once. My flesh (which had been flabby), grew firmer, my health improved in every way and every day, and in a very few weeks I gained 20 pounds in weight.

"I liked Grape-Nuts so well that for four months I ate no other food, and always felt as well satisfied after eating as if I had sat down to a fine banquet.

"I had no return of the miserable sick stomach nor of the headaches, that I used to have when I ate other food. I am now a well woman, doing all my own work again, and feel that life is worth living.

"Grape-Nuts food has been a God-send to my family; it surely saved my life; and my two little boys have thriven on it wonderfully." Name given by Postum Co., Battle Creek, Mich.

Read the little book, "The Road to Wellville," in pkgs. "There's a reason." Ever read the above letter? A new one appears from time to time. They are genuine, true, and full of human interest.