

No bother to get summer meals with these on hand

Sausage and Potted Meats Just open and serve. Excellent for sandwiches.

Insist on Libby's at

Libby, McNeill & Libby, Chicago



MEAN TRICK ON FRIEND WIFE

Citizen Used Dishonorable Methods to Prevent the Putting Up of Strawberries.

"I want you to do me a favor," said a citizen as he entered a crockery store the other morning with an anxsous look on his face. "Anything within reason, of course,"

was the reply. "It is rather a family affair," said

the first. "Oh, I can keep a secret."

"It isn't much of a secret, but the strawberry season will soon begin."

"Yes, I know." "You keep fruit jars, of course?"

Thousands, of course. "My wife was telling me this morning that she proposed to do up at

least three bushels of strawberries this summer, and she'll be around here to ask the price of fruit jars. I want you to tell her that, owing to the war, they have gone up to \$15 a dozen." "Oh, my!" gasped the crockery man.

"I have got a dealer to lie to her about the price of berries by the bushel, and a grocer to tell her that sugar has gone up 400 per cent, and f you only will do your part not a darned old strawberry will be laid away for winter."-Providence Jour-

Not Prepared.

"They seem to be appalled at the slaughter in the European battle fields.

"Yes; but they're not used to football games over there."

The Weapon. 'Why didn't they fine Doctor Dern burg for talking so much?" "If they did, it ought to have beer

> Drink Denison's Coffee. Always pure and delicious.

with a Maxim silencer."

Mid Years.

She-What is the most popular dance at Princeton? He-That Latin trot.

YOUR OWN DRUGGIST WILL TELL YOU Fry Murine Bye Remedy for Red, Weak, Watery Byes and Granulated Byelids; No Smarting-just Bye comfort. Write for Book of the By by mail Free. Murine Bye Remedy Co., Chicago.

Improving Opportunity. Henn-Did you have a breach of the

peace home? Peck-Yes: and I crawled out the first opening.-Judge.

A Poor Choice.

"Which one of the Robinson twins did Jinks marry?"

"I don't know. Never could tell them apart. But judging from Jinks'

Her Plan.

Mrs. Youngwed-Well, dear, I've found a flat, and the cars go right past the door. Youngwed-Won't the noise of the

electrics disturb your rest, my love? Mrs. Youngwed-Oh, the landlord assured me that I wouldn't mind it after the first two nights, and you know, dear, we can sleep the first two nights at mother's.

Country Life.

There was a sound as of sundry lumber-jacks at work with their axes. "Is that Joel chopping up kindling, Maria?" asked Jimpson, looking up from his paper.

"No, my dear," replied Mrs. Jimpson "that is Sereny chopping up that steak for hash for breakfast tomorrow." "More power to her elbow!" sighed

Tall Wild, at Least. A timid little girl stood looking out of the nursery window and called to her mother: "Mother, mother! Here is a wild dog."

Her mother went to the window. "Oh, no, that dog is not wild; he belongs to the man who works across the street, and is a nice dog," she said.

After a moment's thought the child unaccustomed to dogs, replied: "Well, his head may not be wild, but his tail is awfully wild." - Woman's Home Companion.

Color Scheme.

"So the Germans are using green gas.'

"Yes, I suppose by way of putting the allies in a blue funk.'

Uncle Sam Spends Millions On a "White Way" for Ships

Although the pay is small and the house seen service attracts as a rule an excellent class of faithful men, willing to take large risks in doing their duty and also in helping those in distress. There are many cases of faithful service and bravery.

There are a number of women light-keepers. One of these, the keeper of Angel island light in San Francisco bay, reported that after the machinery of the fog signal was disabled on July 2, 1906, she "had struck the bell by hand for 20 hours and 35 minutes until the fog lifted," and that on July 4, when the machinery was further disabled, she "stood all night on the platform outside and struck the bell with a nall hammer with all my might. The fog was dense."

A widely known woman lightkeeper was Ida Lewis, who died about three years ago. She lived at Lime Rock lighthouse, on a ledge in Newport harbor, for 57 years, her father having been appointed keeper when she was 12 years old. She was keeper of the light for 32 years. There woebegone expression since he got married I'm inclined to think it was the wrong one."

keeper of the light for 32 years. There are reports of her having rescued 13 persons from drowning. On one occasion, it is said, she saved three men who had swamped while attempting to pick up a sheep, and then she rescued the sheep

Because of the difficult life, keepers at isolated stations are granted shore liberty and leave 72 days a year, and crews of light vessels 90 days a year.

The first lighthouse on this continent was built by Massachusetts, in 1716-1716, on an island in the entrance to Boston

The first class light and fog signal stations are located at the more prominent and dangerous points along the seaboard, and on a well lighted coast such stations should be sufficiently close that a coasting vessel may always be in sight of a light The smaller lights are placed to mark harbors, inside channels and dangers.

Along the navigable rivers numerous post lights are maintained to indicate the chan-

For New York harbor and immediate approaches alone 268 aids to navigation are required, including 46 shore lights, two light vessels and 36 lighted buoys; there are 192 buoys of all classes and 37 fog signals, including sounding buoys.

Among the lighthouses of the country may be found examples of great engineering skill and dignified and simple design. Some of the tall lighthouse struc-tures are of beautiful architecture, suited to the purpose, and set off by picturesque location on headland or rock overlooking the sea. The tower must be built to give the light a suitable height above the water

nd hence tall lighthouses are required h lowlying coasts. A light must be 200 feet above the sea

By George R. Putnam, Commissioner of tance the curvature of the earth would

Lighthouse construction on the land is usually comparatively simple, except when there is difficulty of access to the site But often it is important for the protection of shipping that lighthouses be erect-ed either on rocks or reefs exposed to the sea or actually in the water, on sand or rock bottom. Such work has called forth the greatest skill of engineers.

The early lighthouses were lighted by wood or coal fires burned in open braziers, and later by candles inclosed in lanterns. The resulting light was necessarily weak and fitful, and a large past was lost by being diffused in directions of no use to mariners. A coal fire was burned at the Isle of May light on the coast of Scotland up to 1816, and the famous Eddystone wa lighted with 24 wax candles in 1811. Oil lamps were early used in this country, if not from the first lighting of the Boston

light. Fish oil, sperm oil, colza oil, lard oil and mineral oil were in turn burned, increasing expense in each case compell-ing a change. Circular wick lamps, with a central current of air, were invented by

At the present time lamps with from one to five concentric wicks, and burning a high grade kerosene oil, are used in a ma-jority of lighthouses. About 610,000 gallons of oil are burned each year at the light stations of the United States, about 340,000 gallons of which are for lighthouse illumination.

For the more important lights the incan descent oil vapor lamp is now used, hav-ing been introduced by the French in 1898. In this lamp the oil is heated and then va-porized, and is burned mixed with air unler a mantle which is made incondes This gives a much more brilliant light than the wick lamp, with a smaller con-sumption of oil.

For instance, this change of lamps re-cently made at Cape Hatteras light has increased the brilliancy of the light from 34,000 to 190,000 candle power, while the consumption of oil has been reduced from 2,280 gallons to 1,300 gallons a year.

Electric lights are used at a few light stations only. The expense is too great to warrant the employment of electricity at many important station. For some harbor lights it can be used to advantage by taking current from a local source of supply, and a light can thus be maintained in an exposed position and controlled from the shore.

The electric light at Navesink, on the

The electric light at Navesink, on the highlands just south of New York harbor, is the most powerful coast light in the United States. This light shows each five seconds a flash of one-tenth second duration estimated at 60,000,000 candle power. Although, on account of the curvature of the earth, the light itself cannot be seen were then 22 miles the bear has been A light must be 200 feet above the sea more than 22 miles, its beam has been re-level to be seen from the deck of a vessel ported to have been observed in the sky at a distance of 70 nautical miles.

FUNDAMENTALS OF CANNING.

(Copyright, 1915, by the McClure News-paper Syndicate.)

ther kinds of fruit, for the principle inderlying canned peaches is the same is that underlying rhubarb conserve, and it is a principle not difficult to understand and observe.

The whole principle of canning is to

destroy the bacteria that cause decay. These are destroyed by heat. So it is necessary to subject everything with which the fruit comes in contact to heat and it is safer to heat the fruit,

The jars in which the fruit is packed should be put into cold water and brought to the boiling point. There they should remain, or just below the boiling point, for three-quarters of an hour. Then everything in the way of a bacteria will be destroyed. Covers and rubbers, too, of course, must be subjected to this heat. And everything that is used in the shape of knives or spoons must also be dipped in boiling water before it is brought into contact with the fruit.

Be sure, if you use jars that require he sure, if you use jars that require he cannot be supported by new rubbers, to buy new rubbers, to buy new rubbers, to buy new rubbers each season. Many a can of fruit has been spoiled either by the taste from an old rubber or by air let in by a worn rubbers is indeed worth while.

The usual method of canning fruit is to bring it to the boiling point with sugar to taste and water to make a

on a layer of straw, on a rack that water, and some, of course, need very comes for the purpose or on boards in the bottom of a big boiler. They would, fruit taste and should not be used. And of course, break if they came into direct contact with the bottom of the boller or kettle in which they are heated.

Truit taste and should not be used. And all fruit should be cooked until tender. Berries need just to be brought to the boiling point. Peaches and pears need longer cooking.

After everything in which the fruit Canned fruit is canned fruit—and there you are. That is to say, if you are successful in canning one sort of fruit you can be successful in canning ther kinds of fruit, for the principle aderlying canned peaches is the same that underlying canned peaches is the same that underlying abulance and peaches is the same that underlying abulance are werything in which the fruit is to be packed has been boiled for 40 minutes, the fruit, which has been boiled for 40 minutes, the fruit with the fruit is to be packed has been boiled for 40 minutes, the fruit with the fruit is to be packed has been boiled for 40 minutes, the fruit with the fruit is to be packed has been boiled for 40 minutes, the fruit with the fruit is to be packed has been boiled for 40 minutes, the fruit with the fruit is to be packed has been boiled for 40 minutes, the fruit with the fruit with the without sugar. Remove only one jar at a time from

the water-the one you are using-for bacteria from the air might in a few minutes destroy the sterflized condition of the pars. Dip a silver knife in boiling water, fill the jar full of the hot fruit and syrup, and with the knife press the fruit in from the sides of the jar, to allow any air bubbles to rise to the top. Fill the jar to overflowing, slip on the covers and the work is done. Be sure, if you use jars that require

The cans and covers can be placed syrup. Some fruits need little or no

Fiume. Hungary's Seaport.

From the National Geographic Society. Austria-Hungary carries on its business with the outside world through its great ports, Trieste and Flume. The future of its overseas commerce is largely bound up with the development of these cities, for Trieste and Flume are the New York and Boston of Austria-Hungary; or better, they are the dual monarchy's Hamburg and Bremen, Flume is the only outlet of the Hungarian kingdom to free water, and the Hungarians have spent millions of follars in their endeavor to make it a model port. The great Austrian port and the Hungarian port are keen rivals, and during the last few years Flume has grown somewhat at the cost of its northern neighbor.

Owing to the deep interest which the

during the last few years Flume has grown somewhat at the cost of its northern neighbor.

Owing to the deep interest which the Hungarians take in their coast city, the business of Flume has grown rapidly. There are several harbors—one for coasting vessels, one for timber and a general harbor, begun in 1872, and capable of accommodating about 200 large vessels. It is protected by a breakwater more than half a mile in length, and is flanked by a great modern quay more than two miles long. The wharves and elevators are equipped in the most up to date fashion for the handling of a huge inflow and outflow of trade. The water front, as the rest of the city, is lighted by electricity. In 1910, Flume was entered by 17,880 vessels of 3,031,381 tons. In approximate figures, its business totaled \$55,000,000, divided into an export business of \$35,000,000 and an import trade of \$20,000,00. Its trade is thus about one-half that of the port of San Francisco. Its exports consist chiefly of the agricultural products of Hungary, grain, flour, sugar, timber, horses and some manufactured wares. The principal imports are coal, wine, rice, various minerals, fruit, jute, chemicals, oils and tobacco. There are several industrial establishments in the city, among them Whitehead's torpedo factory, a large paper mill, a royal tobacco factory, flour mills, tannerles and rope factories. The fisheries of the city are important. Quartero gulf being filled with food fishes. Flume is picturesquely situated at the head of the gulf of Quarnero, at the southfrm base of the Istrian triangle, 40 miles southeast of Trieste, or about 70 miles way by the railroad through the mountainous coastiand. The city has more than 1,000 population. The Italians constitute the largest part of the populace and, to-there with the Slavonians comprise about 0 per cent. Geographically, Flume belongs to Croatia. In 1870, however, it finly became a part of the Hungarian lingdom. The Italians, who favor the Hungarians as opposed to the Slavonians, are practically in con

ministration.
Fiume occupies seven square miles of land carved out of Croatia. Around its water front there is a narrow, level plain upon which the new town is built, with its convenient, modern ground plant, fine business structures and generally substantial architecture. The old town climbs the hills back from the shore, straggling in a quaint disorder of irregular, narrow streets and hapharard houses. Views of the city and its surroundings from the deck of an approaching steamer are delightful, and there are a number of pleas-

ant tours to be made in the neighborhood. Flume has been Austrian since 1471.

Household Hints.

From the Baltimore American. Peel and cut up a beet and put in boiling water. Cook a short time and mix with powdered sugar and you will have a lovely pink frosting. Use a little at a time until you get the desired shade.

If you have a discarded mattress ticking, rip it apart, cut and sew as for carpet rags, and then have the strips woven with a white warp. If your cover was blue and white have a plain red border.

An army blanket makes a most de-

sirable rug for the nursery floor, as it is large, clings to the floor, and dust does not go through it. It sweeps easily and washes without shrinking.

In making waists, do not sew up

In making waists, do not sew up the under-arm seam until the last thing. If left open, you have a flat garment to work on and can put the collar on much easier.

Keep equal parts of lime water and sweet oil mixed on hand in a bottle ready for use and you will find it a splendid remedy for burns of any kind. Especially good for children.

To keep the kitchen stove looking well without blacking, rub it over each day with a little raw linseed oil, using a soft rag, like outing flannel. Clean the nickel with kerosene oil.

Rivers of Alaska.

From the American Review of Reviews From the American Review of Reviews.

The rivers of interior Alaska, of which the Yukon is the main artery, flow generally from east to west. The Yukon itself, from the point where it enters Alaska at Eagle to its outlet at the Bering sea, is more than 1,400 miles. It receives another 1,500 miles of navigable tributaries in the Tanana, the Chandlar, the Porcupine, the Koyukuk and the Innoko. The Kuskokwim, the second largest river in Alaska, has 600 miles of navigable water, with which the branch railroad through the Kuskokwim valley will connect at McGrath. Grath.

In all, these rivers give 3,500 miles of navigable waterways in interior Alas-ka, besides water in Canada, ready made to serve as feeders for the gov-ernment railroad the day it reaches the

PINEAPPLE DELICACIES.

Copyright, 1915, by the McClure News-paper Syndicate.)

We have all of us heard of the health giving qualities that pineapples are supposed to possess. The juice of the pineapple actually contains valuable ferments, ferments that help to carry on digestion. And as an au-thority pointed out, pineapple juice begins to help digestion as soon as it reaches the stomach. Sour milk, which also contains valuable ferments, is in Itself rather difficult of digestion, and must dispose of its own mass of fats and proteins before it begins to digest other things. But pineapple juice is ready to begin its helpful work the

ready to begin its helpful work the moment it enter the stomach.

Pine apple juice is a delicious beverage for summer. It is not difficult to prepare. The juice separates readily from the fiber, especially when sugar is added to it. It should be chilled thoroughly, and it should, of course be taken from thoroughly ripe. course, be taken from thoroughly ripe

Pineapple cut into cubes or shreded with a silver fork and served, very cold, slightly sweetened, with almost any other fruit forms a delicious dessert. With whole, sweet strawber-ries, with halved red cherries, with oranges and grapefruit cut into dice with sliced bananas, with diced peaches—with all these it is tempting. Such a dessert should be daintily prepared and served in dessert glasses, very cold. A little finely shaved ice may be added to make it more tempting.

added to make it more tempting.

Pineapple water ice is a cooling dessert for a very hot day. This can be made from canned as well as from fresh pineapple. Like any other water ice, it is very little tax on the digestion—far less than ice cream, for the cream, milk and eggs from a much heavier food then deep the pineapple. heavier food than does the pineapple

Pineapple syrup, to use for ices or for beverages, can be made and bot-tled when pineapples are least expentled when pineapples are least expensive. Weigh the pineapple after it is peeled and diced and add a third as much water, by measure, as there is sugar. That is to say, if there is a pound and a half of pineapple, use half a pound, or a cupful of sugar and two cupfuls of water. Simmer until year, soft and then present through the very soft and then press through a vegetable press. Strain, measure and return to the fire, with a pound of sugar for each pint of juice. Cook until the sugar is all dissolved and bottle the sugar is all dissolved and bottle the sugar is all dissolved and bottle the sugar is all dissolved. tle while hot. Cover the corks with

Pineapple syrup can be added to any fruit punch. A delicious beverage can be made with pineapple and straw-berry syrup diluted with very cold charged water, poured over shaved ice. Orange juice and pineapple, with sliced cherries and ice, are good together and pineapple syrup added to lemon-ade is also refreshing. Mixed with cold tea, imported ginger ale, and a little tea, imported ginger ale, and a little melted grape or currant or crabapple jelly it forms another sparkling drink.

A Symphony.

At Reiniger's orchard on the hill, On a Sunday morn when the wind is

still;
In early spring when the birds are here,
And the sun shines bright, and the sky
is clear;
I like to lean on the woven fence,
And watch the woodland denizens;
Holding high carnival in the trees,
Or call it an opera, if you please,
With the grosbeak, robin and thrush, as

stars,
And where not a discord the music mars,
and catbirds carol and finches thrill,
In Reiniger's orchard on the hill.

When the sun swings north and the days grow long,
Here is wealth of color as well as song.
And fragrance too of blossoming trees,
And chirrup of cricket and buzzing of bees.
And bright colored singers in frolicso

And bright colored singers in frolicsome flight,
Flashing like gems which the light strikes just right.
Here the ruby throat humming bird whirringly flies,
Like a wee bit of rainbow astray from the skies,
'Mongst blossoms of plum and cherry and apple:

apple; Intermingled with sunlight and shimmer

and dapple.

And dandelions golden bespangle the sod,
Persecuted by man, but protected by
God.

sweep, Hastens back his southern appointment

Hastens back his southern appointment to keep;
When the chill in the air is soon followed by frost,
And we grieve for the beautiful flowers we have lost;
Then the birds as it were from these signs take a tip,
And in somber costumes fly away on their trip,
When the green leaves turn scarlet and crimsoff and rold,
Then drop to the ground to mix with the mould,

mould, While the haze in the air, like a smoulder-

ing fire, Does sadly suggest Summer's funeral pyre,
Mother Nature then mourns and weeps
rainy tears,
For the death of her loves and the flight
of the years,
And from Boreas' breath and a white

downy cloud, Of immaculate crystals she weaves them a shroud,
Then she laughs in the sunburst, knowing well it will bring,
The green and the bloom that shall gladden the spring.

At the orchard's side on the end of the

street, Stands the Reiniger home, old fashioned but neat, And often at eve when the weather permits, On the porch to the east, Judge Reini-

On the porch to the east, Judge Reiniger sits,
With his eye on a book, or the land far and wide,
With Tasso, the greyhound, curled up by his side.
As I pass; while old Tasso pretendingly snaris,
The judge booms a hearty "Good

snaris, The judge booms a hearty, "Good evening, Charles;"

picture of peace and contentment achieved,

achieved,
As he smiles like Will Taft (before he received
The rebuke though well merited, so keenly he felt,
Of that greatest American: Theodore Roosevelt).

And the seasons will come and the seasons will go, And to us they will also bring sunshine and snow.

In defeats and in triumphs, in hopes and

in defeats and in triumpns, in hopes and in fears.
In joys and in sorrows, in smiles and in tears.
May we learn from our troubles, not only regret,
And thank the good Lord for the good that we get that we get, Then a Reiniger smile will fit well in the

scene,
Be the sky grey or blue, or the earth
white or green.
—Charles L. Dyke, Orange City, Ia.

Business Is Business.

From Lippincott's.

A young suburban doctor, whose practice was not very great, sat in his study reading away a lazy afternoon in early summer. His man servant ap-peared at the door.

"Doctor, them boys is stealing your green peaches again. Shall I chase them away?" The doctor looked thoughtful a moment, then leveled his eyes at the ser-

"No," he said.

It is said that reindeer are more nu-merous than horses in Norway.

THE OGRESS.

(Copyright, 1915, by the McClure News-paper Syndicate.)

Once there lived in a far country an Ogress who hated everyone who had any beauty because she was so bad tempered that her face was unpleasant to look upon and her disposition even showed in her form, which was crooked and she walked sideways instead of going straight ahead.

Now this dreadful ogress had little ogies-we should call them little girls -and two were like their mother and walked sideways, too, just as she did. But the third and youngest was

very pretty and had long black hair, which was very glossy. Her cheeks were like two red roses and her teeth like pearls.
When the ogress beheld the beauty When the ogress beheld the beauty of her youngest daughter she hegan to hate her, which, of course, is not at all like a mother and never hap-

pens only in the land where bad witches and ogresses live.

The girl's name was Filadoro, and she was as good as she was beautiful; all day she cooked and cleaned the house and waited on her two bad tempered sisters, for you know bad tempered people are always bad featured. If they had only known that the chief reason for Filadoro's beauty was be-

reason for Filadoro's beauty was because she was of a sweet disposition, they very likely would have tried to overcome their disagreeable ways, but they did not know anything about that, and so they went on being bad. But one day the ogress noticed that Filadoro was growing more beautiful and her two sisters told their mother that unless she sent Filadoro away they would leave home, for that very day a young man who wore a beauti-

they would leave home, for that very day a young man who wore a beautiful velvet suit and a cap with a long plume in it had stopped at their door and asked for a drink of water.

"We tried to be polite and get the water for him," said one of the ugly sisters, "but that bold Filadoro brought the water and he never looked at use the water and he never looked at us

"He must have poor sight," replied the ogress, "to prefer that black haired creature to my two handsome darlings; I'll see to her at once." And she called Filadoro.
"It is high time, Miss, you were

taught how to respect your dear sis-ters," said the ogress. "You shall be put in the tower of this old castle until you know how to behave. Se poor Filadore was put in a high tower and fed on bread and water until anyone but Filadoro would have starved but a good fairy watched over her and the bread turned to meat

and cake and the water to good, rich milk. So Filadoro grew strong and more beautiful, and the strangest part was her hair grew long until it trailed up-

Now, the young man in the rich clothes who stopped at the ogress' clothes who stopped at the ogress' door was a prince, and he fell in love with Filadoro, but the next time he passed that way and asked for a drink the two yells either ways the control of the passed that way and asked for a drink the two yells either ways the control of the passed that way are the control of the passed that way are the control of the passed that ways are the control of the passed that ways are the control of the passed that ways are the control of the passed that way are the the two ugly sisters were the only ones

he saw.
"Where is the young girl that served me when I last called?" asked

served me when I last called?" asked the prince.

"Oh, that was our servant," answered the untruthful sisters, "and she was so bold we sent her away."

The prince left with a heavy heart, but just as he was riding away a bird singing sweetly in a tree caused him to loop up, and there in the tower he could see something moving.
"I wonder what that can be," thought the prince. "That old castle looks ready to fall; it cannot be that anyone is living in the tower."

He thought about the pretty girl he

He thought about the pretty girl he



had seen on his first visit all the way home and how strange the sisters had acted when he asked about her. "They did not look like people who keep a servant," he said. "I believe I will go back and watch."

will go back and watch."
So that night when everyone was in bed and asleep the prince got on his horse and rode back to the castle where the ogress lived.

The prince jumped from his horse and ran to the tower, and, looking up, he beheld the pretty Filadoro looking

"What are you doing up there?" he asked; "come down." "I can't," answered Filadoro; "I am locked in." "But I can climb up to you," said "But I can climb up to you, said the prince, "if you can wind your hair around something so it will be firm." Filadoro saw a strong peg by the window, so she gave her hair a twist around it and told the prince to climb

when he heard the story of the treatment she had received all on account of him, he told her he would rescue her that very night and carry her off to his palace and marry her.

He slid down the glossy coll of Filadoro's hair, and, mounting his horse he rode as fast as he could to his

Then he took a large piece of rope rinen he took a rarge piece of rope and rode back, and climbing up by Filadoro's long coll, he was beside her. He fastened the rope about the peg where her hair had been fastened, and told her to slide down to the ground and wait for him.

When he saw that she was safe, he followed, and, placing her on the horse in front of him, away they rode and were soon out of the reach and power of the ogress.

A Thoughtful Nurse!

Two nursemaids were wheeling their infant charges in the park when one asked the other: "Are you going to the dance tomorrow afternoon?"

row afternoon?"
"I am afraid not."
"What!" exclaimed the other. "And you so fond of dancing!"
"I'd love to go," explained the conscientious maid, "but, to tell you the truth, I am afraid to leave the baby with its mother."

Bertillon at Home.

with its mother."

From the Woman's Home Companion.
Jimmie—What are you doing?
Tommie—Washing the jelly off my hands. Ma's a finger print expert, you

The United States produced 29 of the 66 epoch making inventions, England 17, France 10, Germany 5, Italy 2, Brazil, Austria and Sweden 1 each,



Corn on the Cob -the Roasting Ear

is not more delicious than

Post Toasties -the toasted sweet

of the corn fields! In the growth of corn there is a period when the kernels are plumped out with a vegetable milk, most nutritious. As it slowly ripens this hardens and finally becomes almost flinty.

Only this part of the corn is used in making Post Toasties, the husk, germ and all waste being rejected.

This nutritious part is cooked, seasoned "just right," rolled and toasted to a crackly golden-brown crispness-Post Toasties-the

Superior Corn Flakes

And they cost no more than the ordinary "corn flakes." Insist upon having Post Toasties.

-sold by Grocers everywhere.