

wasteful American methods of lumbering the fact remains that our people have not made the most of the priceless heritage of our forests. Nor has all the fault in this respect been at the door of the professional lumbermen who, given a seemingly almost inexhaustable source of supply, naturally gained a contempt for small sources of waste. In some measure responsible, also, have been the farmers who were the pioneers in the settlement of the various sections of our country. Eager to clear the land they had taken up and to set to the actual work of tilling the soil. these settlers were prone in many instances to think only of the quickest and cheapest ways of getting rid of the timber. In many cases they took no pains to get the most out . the standing timber or to so cut it that a maximum yield would be insured. It is the professional lumbermen who have

figuratively speaking, slashed right and left without much regard to consequences in getting out their timber. Trees have been felled without the proper regard to the damage done to other forest monarchs in the crash of the heavy trunks to earth, and logs have been snaked" or dragged out of the forest with few, if any, precautions against damage to the young growth-the source of the lumber supply of tomorrow. Added to these, and worse than all else in effect, is the deadly destruction wrought by forest fires. These wholesale annihilations of standing timber have been largely traceable to human carelessness and shortsightedness—carelessness in extinguishing camp fires and other forms of human negligence that precipitate the fires, and shortsightedness in not providing adequate alarm systems and fire-fighting facilities to combat the flames, once they have gained headway.

A very spectacular form of lumber waste. and one that never fails to astound Europeans who tour the United States, is the lavish use made of marketable timber in providing facilities for logging operations. In the states of Oregon and Washington, for instance, there may be seen in the lumber regions ponderous bridges, the plers of which are formed from crossed logs placed criss-cross on top of one another. It is no exaggeration to say that such a bridge contains the makings of lumber sufficient to build all the houses and other frame structures in a good-sized village. Another utility of the American logging system that consumes a surprising quantity of material is the "skid road" which forms the artery of commerce between a logging scene

and the nearest loading point on the railroad A "skid road" may be several miles in length and it is composed throughout this entire length of logs or greased skids placed crosswigs of the highway to form a smooth and comparatively level pathway over or along which the logs fresh from the forest are dragged by a heavy steel cable attached to a donkey engine of several hundred horse power. Similarly the familiarity that breeds contempt has prompted many of the loggers to act as spendthrifts in the use of large and sound logs to form a skidded platform, loading stage, etc., at the railroad siding where the logs are placed aboard the cars that are to carry them to the mills. To pursue this same subject further there might be cited the immense amounts of lumber that have been used in the construction of the flumes or artificial canals mounted on trestlework in which logs are floated when other means of transportation are not available, some of

between life and death, and when at forward pierced by Maringy's bullet,

at The Oaks, with consequences which Complications had ensued and surringy, pistol in hand, advanced to the
utmost limit, when Grailhe, although

these flumes being 40 miles in length and

costing nearly as much as a railroad. Perhaps the greatest hue and cry that has been precipitated by any phase of America's wasteful lumbering methods has gone up as a result of the plan employed in felling the giant trees of the Pacific northwest. It is one of the first principles of the new conservative policy of lumbering that the severing of the trunk of a tree by sawing or chopping should be done at a point as near to the ground as possible, so that the waste remnant in the form of the stump should be reduced to a minimum. No wonder, then, that people who are of this way of thinking gasp with astonishment when they go to northern California and the famous Puget Sound country and witness the methods of felling trees in vogue in this region, so plentifully endowed with timber wealth.

The timber "jacks" of this favored region. far from attempting to make their "cut" as near the ground as possible, are not even content to stand on the ground and swing their axes on a level with their waists, as did struct a "shelf" on the side of the tree to be felled and at such a height that the chopping and sawing is done at a point at least ten or twelve feet above ground. The result is, of in its digestion. We find that lamb four onions. Put into a kettle with course, to leave a huge stump containing enough material to build a small house. The lumbermen justify their action by the tradition that the "swell" at the base of one of these big trees is of inferior material-presumably too poor to bother with. However, most of the expert foresters of the country say that this is not true, at least not in the majority of cases and that this method of mutilating timber in the cutting is a flag-

One of the most seriously wasteful methods of lumbering in vogue in the United Stateslooked at from the standpoint of future generations-is the practice of taking from a forest ount of lumber far in excess of new growth. Obviously this will serve to either speedily wipe out a forest or else to render it of little value for many years to come, whereas it might be made to serve as a regular and permanent source of income. Indeed, this plan of intelligent harvesting of the timber with reference to the supply of future years is what renders so steadily profitable the admirably conducted forests of Germany and Switzerland Of course the American lumberman is en-

gaged in logging as a source of livelihood and his main defense against every charge of wasteful lumbering is that there is so much timber in proportion to the population that it does not pay, as a business proposition, to take any more than the better part of each tree felled. Unquestionable there is a grain of truth in this, provided a lumberman is thinking only of prosperity in the present generation, but at the same time there is much waste in lumbering that is not only unnecessary but is actually costly to the lumberman himself. However, conservative lumbering is making headway and is supplanting the old wasteful methods in many sections of the country. The new ideas of conservative lumbering are based on three principles. First, the forest is treated as a working capital the purpose of which is to produce successive crops. Second, a systematic working plan is followed in harvesting the forest crop. Third, the work in the woods is carried on in such manner as to leave the standing trees and the young growth as nearly unharmed by the lumbering as is possible. In the actual operations of tree felling the new policy calls for greater care, so that no tree trunk may be split or broken in falling and likewise are there precautions so that the bark of valuable standing trees will not be rubbed or torn by the tree trunks that are being "skidded" out of the forest. Finally a ban has been placed on the wasteful practice of cutting promising a dish peculiarly pleasant, which young trees for corduroy or skids simply because these happen to be convenient and are straight. Under the old plan the waste does that needs no preparation at the time not end when a log gets to the saw mill. of using. Just nice rich juice poured There is a further loss of nearly all the slabs over the blanc mange or any simple and edgings and all the sawdust not used for pudding, and if there are always a few fuel, so that it is doubtful if more than half bottles of grape juice on the shelves of the cubic contents of the standing tree is of the fruit closet and some cake in down the neck and trimming the arm finally used.

challenging him to a duel. It was more dead than alive, but instead of going to hire them out to the golf fought at The Oaks. The weapons sinking rapidly, began to mend and club to keep the green clipped.

"I put a low barrier of wire netting some time afterward walked out of around the lawn that I want cut and two shots, advance five paces and fire his room as erect as ever and soon then turn in the guinea pigs. They ing, Maringy's bullet had penetrated attack the worst weeds first-plan- Chill and serve as a relish with the tains, dandelions, etc.-because they dinner. Alexander Grailbe fought two duels was bowed like an octogenarian. Augustin's sword had entered. Ma- and made an exit by which it was like them the best. Then they take a little rest and tackle the grass. In a short time the lawn looks as though it had been cut by the closest machine. I'm sure that a golf green ly remarked a suburbanite to a vis- clipped in this way would be as fast ward tecame district judge and gen-eral of the Louisiana Legion. Augus Colonet Mandeville de Maringy and fallen foe." Grailhe was carried home pigs. "When I get a few more I'm

In the Wrong "Pew."

and attracted much attention when he entered the car. He occupied the only vacant\seat beside a rather elderly gentleman. When the conductor came for his farc he fumbled for his money. and then suddenly became very pale. "Oh, I've been robbed," he gasped. "There is nothing but a bit of an old



fathers endured and the Pilgrim fathers. THE ETERNAL QUESTION.

Three meals a day is the endless chain that encircles the housekeeper with the never-ending problem of what to have to eat.

It is not so much the daily duty which disheartens and weighs upon her; but the thought of three meals a day through the years to come smothers her with their accumulated weight. The old fable of the clock which refused to work because it had to tick so many times a day, teaches us a deep lesson; the clock was only required to tick one tick at a time. We need not bear the burdens of the future, nor give needless thought to the days to come. "Sufficient unto the day is the evil thereof."

One of the things to be most thankful for is a good appetite, which usually goes with a healthy body. Anybody who finds it necessary to cater to a finicky, fussy appetite certainly needs sympathy, for there is nothing good meal than the hirdlike habit of and pepper to canned tomatoes. turning over food and playing with it.

It is to be regretted that the bestintentioned people in the world often adding lemon in slices, removing the have no appetite, and they must be fed and cared for just as well as those who can digest shingle nails.

We must remember to appeal to the until the tomatoes look transparent. eye in preparing dishes and arranging the table. If the eye is pleased the gested and will consequently better keep for several years. build up the body and repair waste.

only pleasanter but actually neces- table and have some to put up, besides sary for our best, as is proven by the having plenty of green ones for pickvariety of foods that a wise Provi- ling and chow-chow after the frost

Oily fish and pork are accompanied with lemon and apple sauce, not only because it appeals to the taste, but because the oil needs the acid to aid served with mint sauce, roast goose three tablespoonfuls of salt, eight tawith onions and sage are not combinations following a fancy, but because it was discovered that the richness of Then put into bottles and seal. these foods is modified by the sauces. So it is well to remember that it is not wise to neglect these accessories when serving such foods.

People past middle life will find that the general health will be improved if they eat less, drink more, worry less and play more.



telligent congregation."

LEFT-OVER PROBLEMS.

When any bits of vegetables are left over, if in a white sauce, they may be washed off and the vegetables added to a potato salad. Beets, string beans, peas, green corn, tomatoes, and in fact almost any vegetable improves the potato salad. It is wise not to have too many colors, like carrots and beets as the two do not look well together

Any bits of cold left-over meat may be put through the meat chopper, seasoned, mixed with a little salad dressing and used for sandy ch fillings.

A sponge cake pudding is a dessert which will fill a long-felt want. Cut the cake in slices and between each layer place a layer of sliced dates with the stones removed. Pour over all a custard made of two cups of milk, the volks of two eggs, half a cup of sugar and a teaspoonful of flavoring. Bake twenty minutes or until the custard is set, and spread over the top a meringue made with the whites of the eggs and half a cup of sugar. Bake until brown.

The aim of every housekeeper is to have no waste, and to be able to serve the left-overs in such an attractive manner that they do not announce themselves as left-overs, but makes one long for more.

A delicious pudding sauce is one the box, a dessert may be quickly pre- hole after removing the sleeve. pared.

When there are only a few stalks of celery and not enough for a meal. stuff the stalks with cream cheese seasoned with paprika, Worcestershire sauce and salt. The cheese may be tinted a delicate green if desired.

Nut Roast.-Take two cups of bread crumbs, one cup of walnuts chopped two eggs well beaten, sait and pepper has been added a little butter. Baste the equinoxes it is no longer the time occasionally and cook an hour.

Effective Wall Paper Border.

Recently there has come into wall paper fashion a type of border that is cut along the bottom to follow the ly than anything else? Clerks in lines of the design, usually vines, leaves stores and men generally as well at or the like. Against a plain wall pa-per such a border is particularly ef-very tired. Fortunately the British rective. as all who have seen it can army has thrashed the question out testify. At first this border had to and tried every kind of decoction be cut out after the design was print- that could be thought of, and we may ed on the paper, but a New York man profit by their experience. They has invented a machine which does award the palm to coffee, and declare the printing and the cutting at the it has neither superior nor equal for this purpose.

with too much. As they that starve with nothing

THE WHOLESOME TOMATO.

The tomato is such an appetizing fruit vegetable, if one could call it so, also it has the reputation of being a good tonic for the liver. When one finds the skin producing brown liver spots, it is time to give the sluggish liver a jog. Tomatoes may be put up and served in such a variety of ways that a housewife who has a few dozen cans is independent. She may have soup, pickles, catsup, preserves, to say nothing of the numbers of dishes to be made in combination with other vegetables.

A small family, if fond of the vegetable, will consume sixty quarts and then not have enough. Fill all your empty jars with the tomatos, using only a little salt, and when thoroughly scalded seal in well sterilized cans. They keep as fresh as the day they are put up if the rubbers are new and the cans screwed tight.

One good housewife makes catsup more discouraging to the author of a as she needs it by adding the spices

For preserving tomatoes the small yellow one is the most satisfactory. seeds. Weigh the fruit and add to a pound of the tomatoes three-quarters of a pound of sugar, cooking slowly

One cause for failure in canning tomatoes is that often they are overpalate usually responds, and things ripe. Perfectly sound, well ripened towhich taste good will be better di- matoes if put up in air tight jars will

A dozen well-cared for tomato plants We learn that a mixed diet is not | will produce enough fruit to supply the

The following is a very excellent chili sauce recipe:

Peel and chop twenty-four large ripe tomatoes; chop six green peppers and blespoonfuls of brown sugar and a cup of vinegar; cook slowly one hour.



to the voice Of any true decision. —Shakespeare.

HOUSEHOLD HINTS.

A pair of sleeves to slip over a good gown with a large apron will allow one to safely get a meal in a best dress.

When putting down the stair car pet, a great deal of the wear can be saved by first tacking down pieces of old comforters or bed quilts, cut not quite the width of the carpet. This saves buying carnet paper or padding made for the purpose.

When putting up curtains, if the windows are close to the floor, put the curtain poles up a foot or more above the window and when the curtains are hung the space is covered and you have windows with a much greater height, in appearance.

If plants are ever frozen or frost-bitten, sprinkle well with cold water and put in a dark place, well covered. They will often be entirely restored in a few hours.

When making soup for immediate ise and the fat is removed, use a piece of ice. The fat will quickly harden in it and it can be easily removed. Have your kitchen table covered

with zinc and save the time used in scrubbing for other and better things. Slip the hand in a paper bag when colishing the kitchen stove. The hands will be saved and the bag may be burned.

When food has cooked on in any granite dish, put a little washing soda

For callouses and corns on the foot use surgeon's plaster, which comes in a small aluminum box and will last a long time. Cut a piece to fit the tender spot and wear one all the time. It keeps the corn soft and it is then easily removed.

Keep old ribbons and pieces of velvet from last season's hats, and you may often find use for them in facings for dresses and even for trimmings if not faded.

Very pretty corset covers may be made of lingerie waists, by cutting Use a quart of water for each pound

of meat in making soup. Nellie Maxwell.

Dog days is the name applied to the heated season of the year at the time of the heliacal rising of Sirius the dog star; that is, the time when fine, and a cup of celery chopped; add it rose just before the sun. They usually lasted for about 40 days. We to taste and cream enough to moisten, still retain the expression of dog days and make into a loaf. Bake in a pan, as applied to the hottest season of the with a small amount of water in which year, but owing to the procession of of the heliacal rising of the dog star.

> Coffee to Relieve Fatigue. The question is sometimes asked: What will relieve fatigue more quick

The Truth About Talking Dogs

Bullet Wound Saves Life

Remarkable Result of Old-Time Com- tin ran his sword into Grafihe's langs

Prochnow Gives an Analysis of Canine's Performance in Germany.

bat on So-Called "Field of

second best in both, relates the New dectors declared that it was only a suffering intense pain, said, "Shoot

Orleans Picayune. The first of these matter of a short time until he would egain; you have another shot." Mar-

duels was with M. Augustin, who after- die. However, that did not prevent ingy raised his pistol and fired into

cannot press his long tongue firmly as the 'ch," "h," and "n" were indis-

were pistols at 15 paces, each to have

and the latter hovered for a long time at will. At the first shot Grailhe fell regained his health and stately bear-

last he old come out of his room he which struck the exact place where the abscess which threatened his life

OVEL METHOD OF TRANSPORTING TOGS

enough against his teeth to produce tinct, and the initial consonants were the true sound of "d." The vowel almost imperceptible. The indistinctsound is likewise imperfect, so that ness of the "r" is surprising, as many dog's performance. He finds that the the name is a monosyliable, and with dogs produce this sound involuntardog in reply to questions barks a response which can be interpreted as "hunger," "ruhe," or "kuchen," indicating that he is hungry, sleepy, or wants a biscuit. Don seldom answers ger." The word 'haben" was "spoken" eral peculiar combinations of sounds was spoken." which according to newspaper actually speaks or articulates actually speaks actually

Noiseless Lawn Mowers.

"My poiseless lawn mowers," proud-

He was a rather overdressed youth