## NEWS OF THE LABOR WORLD

Items of General Interest for the Busy Work ingman and His Friends.
 his city.
south South Bend. Ind-Central
 Cape Town.-The trade unvens In
he Transvan report that 20 per cent. Chicago.-The International cigar
 Leadville, Cont in the coun asociato. Con, -The Minnoowners
announced that the
card system which has been tin vogue here for the last two years will be New Kensington, Pa.-Five hundred
nuorganzed employes of the Arrold company strucke, causing a suspension
of the works. They asked higher wages.
Waashington. $-\ln$ a decision recently
renefered by Justice Staflerd of the

 nnounced that he we wilt Gompers has
on took
on the tabor movement of this coun an the labor movement or this coun
try. of whith he has been the execu
Hie head for a period coverting neari/ Hive head
 of commeree and labor to ionvestitiente
the condtion of women and child Workers throughout the country. toration of a wase scale to that patid
pritor to November cos. were posted
at the Hamilton cooton wer mills here

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 thikers met to conster the proposalit sumbit the matter to arbitration.
out adjourned without toing anything

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Anything that was
a feft over from
feast or sunday dinner
ole a feast or Sunday dinner "Ole Mam-
my" called a remnant, and the things
she made out of these bits of soop
meat, fish and odds and ends were a
s. meat, ish and odas and for a quantity
foy. The recipes call for
sumient for the average family of st

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d
Left-Over Meat.
Four ounces of cold roast beef or
Four ounces of cold roast beef or
veal, or leftover meat of any kind;
two ounces of stale bread, wet and
and
$\qquad$
ounce of flour, $11 / 2$ tablespontals of
milk and water, one-fourth teasppoonful
each of salt
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Fish Balls.
The remains of any fish, one large
on parsley, one of thyme, three of grigs
otalespoonful of butter, one
tablespoonful of butter, one egg, breac
crumbs, a dash of cayenne.
Take the rem
Take the remains of any fish, sea-
son well with chopped parsley, onions
and cayenne and a touch of garlic, if and cayenne and a touch of garice, if
the fiavor is ikikd then mince all well,
adding a tablespoonful of butter, and adix with one-third bread crumbs,
mashed well. Beat the yolk and whtte
has

pale brown. $\begin{aligned} & \text { Beef with Egg Toasts. } \\ & \text { Six slices of meat (sour meat } \\ & \text { meat left over). six silices of }\end{aligned}$.
$\qquad$
bread, two eggs, one pint of milk, two
tablesponfuls of butter, parsley and
lettuco lanes
Take levt-over or stale bread, slice
it thickly and dip in cream or milk.
Then dif it in the beater
Thenickip and dip in cream or millk beaten whites and
yolks of eggs and fry in butter. Cut
meat into slices io match the bread,
dip it in the egg and fry. also. Serve
on a dish, with chopped parsley dashed
over it. and a garnish of parsley or let.
tuce leaves.- N . Y. World.
$\begin{gathered}\text { Salted Peanuts. } \\ \text { During the holiday seaso }\end{gathered}$
peanuts will be in constant demand.
Every housewife will want to know
how to prepare them quickly, and in
how
generous quantities.
Place any amount of Spanish pea-
nuts you wish to make up in your
nuts you wish to make up in your
roaster, or if you have no roaster put
them in your popcorn
them in your popcorn popper and
roast them to a nice light brown.
roast them to a nice light brown.
Turn them out into a coarse sieve,
and when they have cooled enough
and when bear your hands on them
soub you can bins of well as you can.
rub the skins of as
rub the skins or three pounds of peanute
break one egg into a suitable dish
and beat up slightly.
Pour over the peenuts, stir around
a little, throw on sufficlent table salt,
and stir them around thoroughly with
your
and str
you ha
Do n
sary.
Canning Pumpkin.
Peel and cut the pumplit cubes. Cover with water and cook until tender-no longer. Fill the far
with these Win these cubes, beting very particular
to filt the space around them with the
water th water in which the pumpkin is cook-
ed. When the the ed. When the jar is nearly full add
four grains of bentoic acld. Fil the
for to overflowing and close as usual Jar to overflowing and close as usual,
belng very careful that all rubbers,
covers etc are perfecty ster covers, etc., are perfectly sterile. Th
benzolic acid may be purchased to
very little of any drugbist. Heve him very ittle of any druggist. Have him
welgh out four grains for you and
wrap in a separate paper then anter wrap in a separate paper, then anyone
nan guess at the quantity by looking zan gue
at this.

Keeping Irons Clean
When irons become rough or smoky, and rub them well. It will prevent
them sticking to anything starched them sticking to ancthi starched
and make them smoth. A plice of
fine sandpaper is also a good thing fine sandpaper is also a good thing
to have near the stove, or a hard,
smooth board covered with brickdust,

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& \text { mans get coated with scorched starch, } \\
& \text { ironk the over wheswax and it } \\
& \text { rut them oove outh Rubbing the fron } \\
& \text { will all come ofe } \\
& \text { with beeswax, even if no starch ad. }
\end{aligned}
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hitr beeswax, even if no starch ad-
heres the glossiness of the
trien that is ironed.

## Great IDolíday IDiano JBargains

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## Christmas Cooking



Is as important as anything else that comes in connection with the great world celebration and there is no way so good, so easy, so cleanly and so cheap as to
Gook With Gas

The High Ooen Range pictured here is as near perfection as can be found in circulation and distribution of even heat, it will bake, roast or broil perfectly and the top burners will do anything required of them. If you need a range come in and see this one, or any one of half a dozen other styles. We have a lot of gas appliances, convenient in the household, and labor savers, suitable for Christmas Presents.

OGALL AND SEE THEM

## Lincoln Gas \& Electric Light ©o.

Bell 75.
Open Evenings.
Auto 2575.

