

On the farms, strong, rugged girls do more than their share of the work, since they must not only help in the planting and harvesting, but prepare the food for the family, take charge of the dairy and make and mend the clothing, which, it seems, is never permitted to become shabby or ragged. Sympathy is wasted upon them, lowever, for they themselves would be the first to repudiate it, since their free, natural life has endowed them with the strength to perform easily whatever share of the labor may have been allotted to them. The stout peasant, with sturdy muscles that a man might envy, climbing the incline-not a ladder-up the wall of a growing building, handles her burden of mortar easily, erect as a ship's mast. It is probable that, if consulted, she would not change places with her feeble sister shut up in a sweltering kitchen, with her back nt over a steaming washtub or a red-hot kitchen stove. The fisherwomen, too, asA NORWEGIAN BEAUTY.

office in the gift of the municipal authori- | both. In this home of Slojd, girls as well ties, whose jurisdiction extends to the va- as boys are carefully trained in the use of tools, the plane and chisel, the saw and rious departments of public works, the public schools and even the harbor commission. lathe, and they acquire much skill in all The agitation, which has been carried on sorts of joiners' and carpenters' work. On since 1884, has been planned by Miss Gina the farms, also, they help in all the out-of-Krog who has been called "the Susan B. door work, as well as looking after the Anthony of Norway."

dairy and the housekeeping. There are fewer women employed in the shops, ap-The reform is the natural outcome of enlightened public opinion and of public senti- parently, than in Norway, but they manage ment, which liberal thinkers, like Ibsen, restaurants and hotels, where they are have been instrumental in shaping. Miss often placed in authority over corps of Krog is a woman about 50 years of age, of walters.

much culture and social influence, with the The great festival seasons are Easter. natural gift of leadership. Thoroughly Whitsuntide and Christmas, which are celefitted for the work she has undertaken, she brated with church-going, feasting, visiting regards her present triumph only as en- and gift-making. Skating and sleighing are couragement for future agitation, and is the chief recreations during the long winters, in which people of all classes participledged to continue what she has begun, until men and women are equal before the fate and in this sport women of all ages and conditions, as in Holland, become very law in every particular.

A few women have left their lasting im-

Among the Danes.

With a climate rather colder than that proficient. The love of music is almost



LILTON ROGERS & SON, 14th AND FARNAM STREETS.

perience was gained all around. Among the interesting things on view with the collection of books by negro au-thors at Buffalo is an autograph of Web-ster, dated March 12, 1847; "I have paid \$120 for the freedom of Paul Jennings. He agrees to work out the same at 38 a month, to be found with board, clothes and wash-ing, to begin when we return south. His freedom papers I give him. They are re-corded in this district." This Jennings was the son of one of President Madison's slaves, his father being an Englishman of family. He became a body servant of Madison, and afterward wrote "A Colored Man's Reminiscenses of President Madi-son."

son." An optician is thus quoted in the Phila-delphia Record: Nine-tenths of the rail-road men, pilots and men in whose busi-ness kceness and correctness of vision are a necessary adjunct possess blue eyes. Haven't you ever noticed the penetrating quality a glance from an azure tinted eye seems to have? The cold, steady look from such an eye appears to read you through and through. In a great many years of practice I've discovered that very few blue-eyed people are compelled to wear glasses. Blue eyes are the most beautiful. Intellectuality is usually denoted by gray eyes, and hazel eyes indicate a talent for music. The com-monest eye is the gray eye, and the rarest is violet.

### LABOR AND INDUSTRY.

universal and, while the country has given some great artists to the world, there are to be found in every town and hamlet many

Farm laborers of Indiana went out on a strike after forming a union for higher wages and shorter hours, and won. In the last twenty years the Brotherhood of Carpenters and Joiners has increased by 68,858. They had a membership of only 2,042 in 1881

In twenty-two years the gold product the United States has increased from \$47,-900,000 to more than \$71,000,000 a year; silver declined from \$37,000,000 to \$33,000,000.

The largest cheese in the world is in the Pan-American exposition. It weighs 1.10) pounds, is twenty-six inches high, thirtysix inches in diameter and was made out of 5,500 quarts of milk.

It is said that automobiles have so cheap-ened the cost of harvesting grain in the immense California fields that wheat can be raised there at less actual cost than in the Argentine Republic. membered by the lovers of delightful books through Mary Howitt's translations of her novels and her letters, "Homes of the New

According to reports wages continue to decrease steadily in Great Britain. Where a year ago wages were going up there is now a steady decline and the number of unemployed is increasing. Much the same condition exists on the continent. World," has been accredited to Sweden, but The more liberal educational advantages

There are 122 cotton milis in operation or under construction in South Carolina and on the basis of assessors' returns their actual value is estimated at \$31,000,000. This makes cotton manufacturing an extremely important industry in a state of the size and wealth of South Carolina.

and wealth of South Carolina. The statistics of the strikes in France for June have just been published. In all, the month saw fifty-seven strikes, while the total for the first six months of the year was 306. The same period in 1900 yielded 475, which shows an agreeable falling off in the discontent of the working classes. Raoul Pictet, the Swiss inventor and chemist, has effected a remarkable dis-covery concerning the manufacture of oxygen upon an extensive scale for com-mercial purposes. The inventor has been engaged for three years upon this inven-tion at his laboratory in Geneva, where he is professor of chemistry and physics. The striking seamen and affiliated trades The Danes, as a nation, have little love for their northern neighbors-a sectional prejudice that has been embodied in the proverb: "Don't be a Swedish goose, or a Inheritors of a land of level fields and

is professor of chemistry and physics. The striking seamen and affiliated trades at San Francisco are confronted by a new problem. The masters are swinging an-other powerful club. The Sallors' union has been dragged into court by the Pacific Coast Steamship company, which, after re-citing the serious injury done, by the de-fendants. Individually and collectively, prays for damages against them for alleged violation of contract, boycotting, etc. life somewhat less difficult than it is for all who dwell beyond the stormy Skager rack and Cattegat. Their closer proximity to the other countries of Europe seems to have checked the development of the freer spirit of the northern countries. Women in Denmark have comparatively few rights;

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LUNCH. Clam Chowder. Vegetable Croquettes. Brown Sauce, Compose of Pears with Rice. Cereal Coffee. DINNER. Cream of Celery Soup. Little Oyster Pies. Mashed Potatoes. Tomato Mayonnaise. Peach Cobbler. Cream. Peach Cobbler. Coffee. WEDNESDAY. BREAKFAST. Fruit. Ceteal. Cream. Creamed Dried Beef. Hashed Brown Potatocs. rn Muffins. Coffee. LUNCH. Hashing Starks Corn LUNCH. Hamburg Steaks. Hot Potato Salad. Fruit. Soft Gingerbread. Tea. DINNER. Okra Soup. Brown Fricassee of Chicken, Rice. Escalloped Sweet Potatoes. Cucumber Salad. Melons. Coffee. Fruit

Bolled

# BEGIN WELL IS TO DINE WELL.

Preparing and Serving Meals in Ona good, substantial foundation upon which or More Courses. to build a more delicate structure when the

The cook who can successfully lead the diner from one triumph to another so that satiety doeth not wait upon appetite is not

she who provides the greatest number of rich dishes and surprising novelties, but she who has the judgment and skill to prepare from the simplest and plainest everyday viands a neat repast that shall feast us.

light and choice, of Attic taste. Many housewives would like to follow the custom of serving their family dinners in courses, but are deterred from so doing through the belief that this practice entails a great deal of extra labor and time, if not expense, and they still continue to "dish everything up at once." This custom as a rule precludes soups and salads, two essentials to every dinner.

In households where mistress is both cook and maid it does not seem practical to serve the dishes in courses, as the changing would necessitate someone constantly leaving the table and this someone would in all probability he "mother," whose place at the table should not for a moment be vacant. A very little planning will make it possible for those who so desire to observe all the little niceties of refined customs that cost nothing, but are beyond price to the possessor thereof.

Teach the Daughters How.

In households where "help" is not posible and there are growing or even grown up daughters (and it were wise to include the sons as well) no more useful training could be given than that which will teach them not only how to prepare a course dinner, but how to serve it properly.

This knowledge they will bless you for in after years, or if they do not others who come in contact with them at the table will.

It will not only serve them in ordering their own households, but will put them at case when, perchance, they are brought into society where the strict observances

a salad, the nature of which is governed by the meat course, a little heavier, richer tender. If you prefer your cabbage boiled salad with cold or made-over meat dishes, in the liquor from the meat, cut the cabor this course made a little more substanbage in quarters or eighths, soak in cold tial by serving cheese and wafers with the water for an hour, then cook until just tengreen vegetables. The dessert is a matter der but not broken or dark colored. Dish that taste and circumstances must decide. up the meat on a hot platter; removing the It is considered necessary as a fit ending strings, arrange around it the sections of to the feast, but in most cases is superfluous. If your means allow only an occasional indulgence in this line, the salad and small cup of coffee will conclude the dinner very nicely. There are many inexpensive materials that make light and dainty dessorts, such as please the children at least. then again there are days when a good wholesome dessert, like old-fashioned rice pudding, may be the piece de resistance of an otherwise rather too frugal meal. Soup must be the pleasant interlude to the harmonious dishes that follow, and like the dessert its quality is decided by the nature of these dishes. It may be a dellcate and light introduction to prepare the

and the purse must be considered.

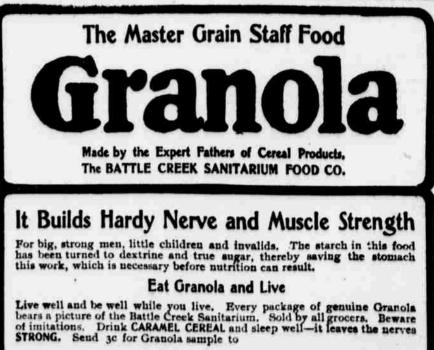
Two Sample Menus.

cabbage with points cutward, each section several inches apart, and place in the intersections the carrot and turnip balls, alternately. Then add a touch of green, a few sprigs of paraley or cress. The former from your box of growing parsley that no housewife need be without in town or country. The soup to accompany this dinner may be made from the liquor after the cabbage is boiled; cutting up a little of the cabbage and adding a few noodles or a little plain boiled vermicelli and seasoning it nicely. Serve less than half a pint to each person. Instead of the apple pie serve apple compote, apple whip or baked apple without "inner man" for what follows, or it may be cream.

## Stepped Into Live Coals.

larder is bare of all but "soup materials" "When a child I burned my foot frightfully," writes W. H. Eads of Jonesville, Va., "which caused horrible leg sores for

years, but Bucklen's Arnica Salve The lover and advocate of substantial wholly cured me after everything elze fare has probably decided upon a bolled failed." Infallible for burns, scalds, cuts, dinner and serves it according to rule from sores, bruises and piles. Sold by Kuhn & time memorial. The meat is "boiled" in a Co.



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