

Discovery of Silk By Empress

A woman discovered silk. And the secret was kept for many centuries.

Finally a woman told the secret of its culture and manufacture to a man and silk became a household word in all parts of the world.

Walking one sunny morning in a quaint Chinese garden where the high enveloping walls were all but hidden by a riotous growth of exotic flowers and the air heavily perfumed with their fragrance, a tiny girl of 14 pattered along slowly with tightly bound feet to an inviting teak-wood pagoda by the side of a miniature lake.

There she rested. As she idly watched a nest of insects and worms she noticed that while many of them apparently slept lazily in the sun, a trio of caterpillars were ceaselessly busy feasting on the leaves of a white mulberry tree.

Their capacity and their energy fascinated her and the next day and for many succeeding days she watched them eat and grow rapidly.

She had ample time for she was the Empress Shih-ling-chi, wife of the Emperor Huang-te, who ruled China in 2640 B. C. She is known today as the "Goddess of the Silk Worm" and throughout China on an appointed day the rich and poor alike picture her in tribute to her.

One day she noticed that, as their heads moved from side to side, a semi-fluid gummy substance issued from their mouths and soon turned into a soft, downy thread. Soon cocoons were formed and she carried one to the emperor. He was not interested.

The lonely little empress, surrounded by a small army of servants but without a playmate, although merely a child, carried the cocoon back to the garden. It tickled her curiosity. It was about the size of a large peanut, but slightly thicker and substantially firmer. From it she drew many soft threads. She pulled one and found that although it was so light that it would float in the air it was still so strong that she could pull off quite a length. The hardness of the cocoon bothered her, and finally she hit upon the idea of soaking one in water. The result was that she was better able to extract the thread. She wound it on her fingers in one continuous thread nearly 2000 feet long. It was yellow.

Shih-ling-chi had remarkable initiative, and had she lived in these days and in the United States she would undoubtedly have been a leader in some one or more of the advanced movements that have placed women at least closer to their proper place in the world's activities. Not content with her interesting discovery, she set about to find some way in which to utilize the beautiful silken threads. After weeks of study and experiments she ordered the ladies of her court to gather in the garden. There she demonstrated the crude methods of gathering and reeling the silk and set them all to work learning to help her. She had taught them to weave garments and to embroider. It was not long before the emperor, who had shown so little interest in her silk wovens, was presented by the empress with a ceremonial garment of purest silk, and only a short time later all members of the court were wearing silken clothes of dazzling beauty.

The production of raw silk quickly became the chief industry of China and the nation grew rich beyond the understanding of neighboring countries which sought vainly for the secret of silk. China held the secret and monopoly of exports to all parts of Asia, India, Persia and Arabia for many centuries. The death penalty was decreed for the crime of sending or taking the silk worm, its eggs or the seeds of the white mulberry tree out of China.

All went well with the Chinese silk industry until about 150 B. C. when a prince of India visited China and with the love of a demure Chinese princess, who accompanied him to India, via the elephant and camel caravan route, taking hidden in her sandals, the eggs of silk worms and seeds of the white mulberry tree. Within three moons of the arrival in India of the runaway princess she disappeared mysteriously between suns, but it was too late to save the secret. She had not only delivered to her lover the eggs and the seeds, but had taught him all that she had learned of silk in the royal palace in China.

Alexander the Great learned the secret during a visit to India in 325 B. C., and through him silk became known throughout the many parts of Europe, only to be lost again after comparatively a few years. The knowledge of silk was not regained in Europe until the reign of Julius Caesar in about 57 B. C., when in Rome it became the specified court dress and sold for the modest gold. The Emperor Tiberius forbade the men of Rome to wear garments of silk because he considered the custom effeminate, and many Romans denounced the wearing of silks from the Island of Cos by women. It was claimed that the extreme transparency of the fine fabric made such costumes indecent. It was the first dress reform movement in history. The first standard price fixed for silk was set by the Emperor Justinian in 528 A. D., when he decided that the merchants should not exact more than eight pieces of gold (about \$15) for a pound of silk so ready to be made by a tailor. The price ruined the silk merchants.

The silk of that day, although of more gauzy texture, would not compare favorably with the good silks of today in the beauty of coloring, or in its durability. It excelled it only in price.

By the year 1251 silken garments were common in English court circles, although it was not until the close of the following century that England took up the silk industry during the reign of Edward III. While France engaged in the industry in the early part of the 13th century it was not until almost 300 years later that the trade became well established there through the efforts of Henry of Navarre, who spent more than \$250,000 of his own funds in experiments.

Wherever silk was introduced it depended upon the favor of women, who were its chief users then, as they are today, when it virtually is impossible for a woman to dress herself without donning many things into which silk enters largely in manufacture. Even a man wears silk from head to foot. His clothing is sewed with silk.

The economy of silk in many ways was soon recognized when the supply became great enough to lower the price sufficiently to enable others than royalty and the very wealthy citizenry to buy it.

The United States today leads the world as the greatest manufacturer of silk, with the center of the industry located in Paterson, N. J., although the first silk mill was built in 1810 in Mansfield, Conn. Raw silk was produced in America as early as 1531, when Cortez took silk worm eggs and mulberry tree seeds to Mexico and later in Virginia and other colonies about 1619, but has been abandoned because this country cannot compete with the wage scales of China, Japan, India and Italy.

Do You Know?

The usual preservatives used in curing pork are salt, which preserves it; saltpeper, which helps keep the natural color of the meat; and sugar and molasses, which soften the muscle fiber and improve the flavor.

To make crisp corn meal cake, mix a half cup of white corn meal with one cup of milk and a half teaspoon of salt. Heat to the boiling point and then spread on shallow buttered pan to depth of one-quarter of an inch and bake in moderate oven until crisp.

If your furnace is good and your methods are right, twice a day is often enough to attend to the furnace fire in moderate weather—and no more than four times in cooler weather.


Wool Saves Labor.

How the styles have changed in kitchens, and how the styles have changed in caring for them. In the days of iron skillets and kettles, of earthenware or tin plates, and of iron spoons, brick dust was one of the kitchen requisites if the things were to be scoured.

Today, with aluminum spoons, proofed glass baking dishes and benefits of scientific manufacture, "cleaning ways" have changed. If the aluminum is scoured with any cleaner that is handy, dirt may be the results. Unless you have already placed the mysterious woolly glistening stuff called "steel wool" upon your market calendar, do so. It will save a world of labor. A bit of this rubbed over the aluminum kettle or saucepan rewards one with a mirrored surface.

It is also successfully used on nickel, porcelain, enamelware and glass. Then, too, it may be used in cleaning enamel or woodwork or stained floors. In fact until you begin using this magic servant so new to the household worker, you won't believe the labor it can save.

What's What
By HELEN DECIE



The old-time bean thought nothing of scattering flowers of speech at the feet of every woman and, whether she was 17 or 70, the old-time belle seems to have liked this form of homage. Eighteenth century "women of quality" counted and classified these flattering bouquets.

One of the beautiful Gunning sisters, afterward duchess of Argyll, was proud to declare that the first compliment she had ever received was paid by a compatriot of hers, a poor coal-heaver, who, when her carriage halted in a crowded street, exclaimed, admiringly, "Whoops, me lady! I could light me pipe by the light of your eyes!"

If any stranger should address a woman in this fashion today she would think he had been drinking not wisely, but too well. Gross flattery is decidedly out of date. When a man pays a compliment to a woman nowadays it must be done in the most delicate and subtle way, or it will be deemed disrespectful.

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Miss Alice Balfour, youngest sister of the British foreign minister, is a justice of the peace in Scotland.

Cold Meat Sandwiches



By CONTANCE CLARKE

Appetizing sandwiches may be made from left-over meats that are ideal for luncheon, Sunday night supper or picnics. Take two cups of cold boned chicken and a half cup of cold boiled ham; cut these into small pieces in a chopping bowl, then mix one teaspoonful of curry paste with one-half cupful of white sauce in a saucepan over the fire. When it

Black Pepper
Black pepper is made from the dried fruit, the size of a pea, of a plant of the genus piper, while red pepper is made from grinding the seeds from the fruit of a plant of the genus capsicum. Similar to our green peppers used as vegetables.

Sweet Pepper
There is no sure way for the housewife to tell at sight the difference between sweet and hot green peppers.

A Good Pudding
To make a good pudding out of left-over farina or similar cereal, use one cupful of the cooked farina, one-half cupful of milk, one-third cupful of sugar, a half cupful of seeded raisins, a little cinnamon and a speck of ground cloves.

Recipes

French Toast.
Here is a new kind of French toast that may be served for a luncheon dish. It requires one-quarter pound grated Swiss or American cheese, one egg, one heaping tablespoon flour, one heaping teaspoon cream, and salt and paprika to taste. Mix all well together in a bowl and work the dough until firm. Smoothly spread a layer of this dough on slices of bread two and one-half inches thick. Fry in deep hot fat, putting the cheese side down first; then turn over. Remove when toast is a golden brown. This dish is quickly made, delicious and not costly.

Brain Omelet.
Scald the brains and remove the skin. Cut into slices, but be more delicate in flavor, but may be used. Parboil 15 minutes. Chop fine and add the eggs, well beaten. Then add water, parsley, cheese and seasoning. Pour into a pan with the onion, which has been slightly browned in the butter. Let brown on one side, then turn and brown. Serve with a light salad.

Vanilla Nut
The Special which our expert has created for next Sunday? It's real, fine Vanilla Ice Cream filled with English Walnuts and there is a dealer ready to supply you, close to everywhere.

Banana Pie

One cupful of milk, one cupful of sugar, one tablespoonful of flour, two eggs, two bananas, vanilla essence. Scald the milk and add the flour and three-quarters of the sugar mixed together. Stir and cook until thick, then cover and cook for 10 minutes. Add egg yolks lightly beaten and cook one minute longer. When cool, add the vanilla essence.

WASTING GAS Is Burning Money

The best way to make ice cream for children is to make milk into junket, allowing it to set before freezing. Only a little cream need be added to this. The result is an ice cream that is appetizing, but not rich.



Chicken dinner in 30 minutes. A tough old hen will taste like a pullet when cooked in a **MUNY GAS PRESSURE COOKER**. SAVE GAS—SAVE FOODS. Sold on Payment Plan. Pay With Gas Bill. **GAS DEPARTMENT** Douglas 0605 1509 Howard W. L. BURGESS, Commercial Agent.

Harding's The Cream of all ICE CREAM

CAN you prepare any Dessert that will be as economical, as acceptable and as satisfying as **Vanilla Nut**?

Courtney Bldg. **THE TABLE SUPPLY** Douglas 3940

Here's News of Exceptional Importance to Omaha's Thrifty Housewives

Do you market in the Table Supply Market? Hasn't it yet enlisted you among the thousands of its regular day-in and day-out customers? What better sermon on economy can we preach than by quoting items like these below—unless it is by serving you once or twice with these good things to show you how safe and sure saving money is in this great spotlessly clean, and ever fresh looking grocery store.

Saturday GROCERY Specials

- Extra Fancy Jonathan Apples, basket, 21c
- Leaf Lettuce, 2 for 5c
- Fancy Figs, 1/2-lb. pkg., 11c
- Head Lettuce, each, 10c
- Sweet Navel Oranges, dozen, 23c
- Fresh Vegetables of All Kinds, 22c
- Golden Santos Coffee, per lb., 40c
- Ankita Coffee, per lb., 40c
- Bulk Cocoa, per lb., 12 1/2c
- Corn, Peas and Tomatoes, 6 cans, 59c
- Prunes, finest quality, 3 lbs., 40c
- Royal Ann Cherries, 35c, 3 cans, \$1.00
- Sliced Pineapple, 2 1/2-lb. cans, 42c
- Strictly Fresh Eggs, dozen, 35c
- New York Cream Cheese, lb., 26c
- Best Creamery Butter, lb., 32c
- Wilson's Country Roll Oleomargarine, lb., 30c
- Comb Honey, 33c
- Diamond C Soap, 10 bars, 37c
- Omaha Maid Macaroni, Congoline, 5 pkgs. for, 23c

Saturday's Big Specials MEATS

- Pork Loin Roast, per lb., 19 1/2c
- Rolled Rib Roast, per lb., 25c
- Pot Roast, per lb., 10c
- Spare Ribs, per lb., 12 1/2c

Cigars—Just Inside the Door—Candies

- La Flor-de Intals Manila, 50, \$2.25
- Adelada, Manila, 100, \$4.00
- Camel, Spur, Lucky Strike, carton, \$1.75
- Prince Albert and Tuxedo, full lb., \$1.29
- Salted Almonds, lb., \$1.00
- Toasted Marshmallows, lb., 30c
- Filled Candies, lb., 35c
- 21-Wan-Eats, 10 bars, \$1.00

Iten's Quality Products

- Iten's Mother Cakes, lb., 32c
- Iten's Prune Bars, pkg., 18c
- Iten's Peanut Wafers, pkgs. 18c
- Iten's Jersey Lunch Biscuits per lb., 25c

Do not parboil this mild Puritan Ham before broiling or frying

A Cudahy Product

Puritan "The Taste Tells" Hams

It's uniformly mild

Puritan Ham is always the same—mild and sweet, tender and flavorful, full of wholesome goodness. That is because of the utmost exactness which regulates the selection and preparation of Puritan. It means an appreciated quality and an assurance of unvarying satisfaction.

It pays to be particular. Always buy by name. Be sure you get Puritan and you'll always be delighted.

THE CUDAHY PACKING COMPANY

Saturday Specials

MEAT DEPARTMENT

- Fresh Leaf Lard, 8 lbs. for, \$1.00
- Home Dressed Spring Chickens, per lb., 27c
- Short Ribs of Beef, per lb., 7 1/2c
- Extra Lean Pork Roast, per lb., 14 1/2c
- Choice Rump Roast, lb., 25c
- Choice Steer Pot Roast, lb., 12c
- Extra Fancy Veal Roast, lb., 15c
- Choice Steer Round Steak, lb., 19c
- Choice Steer Shoulder Steak, lb., 14 1/2c
- Extra Fancy Sirloin Tip Steak, lb., 18 1/2c
- Young Veal Chops, per lb., 20c
- Best Creamery Butter, per lb., 37c
- Extra Fancy Breakfast Bacon, 10 1/2c

GROCERY DEPARTMENT

- Large Cans Spinach, per can, 18 1/2c
- Or 3 cans for, 50c
- Borden's Eagle Brand Milk, per can 26c
- No. 3 Special Coffee, 3 lbs., \$1.00
- Red Wing Grape Juice, per quart 59c
- Palm Olive Soap, special, 3 bars, 25c
- Extra Fancy Large Head Lettuce, Imperial Brand, special, per head, 11c
- 22 oz. jars Preserves, per jar, 25c
- Savoy Beans, special, lb., 25c
- Fancy Rice, special, 4 lbs., 25c
- Regular 80c cans Morris' Roast Beef, per can, 30c
- Sim Malt or Wheat, special, 35c

We have a full and complete line of fruits and vegetables at the lowest prices.

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1407 DOUGLAS STREET.

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JELLO 10c

PRUNES 19c a Lb.

BASKO COFFEE 30c LB.

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