

# The Farm

**The Rambling Dog.**  
Dogs are, no doubt, excellent things in their place. "A place for everything and everything in its place," is put to scorn when a community that are in the sheep business allow a lot of useless curs to run about at random. Get rid of the curs, for if you don't they will get rid of your sheep.

**Feeders For Bees.**  
For heavy feeding some kind of feeder should be used. Little wooden troughs are best, and may be made any size desired. The best kind is a two-inch block guttered out by cutter heads or wabble saws, cutting slots half an inch wide, and having stationary centres of an eighth of an inch thick to give the bees a foothold, which keeps them from drowning in the syrup. When open troughs are used, some floating material should be placed on the syrup to answer this purpose.

**Soil For Seeds.**  
Sowing seeds in the fall is the surest and easiest way for the amateur to have an abundance of early flowers, says J. T. Scott in the Garden Magazine. There are, however, certain simple precautions to be taken. The seedlings must be sheltered from hot sunshine and the soil must be loose and moist. Prepare the seedbed well (not necessarily making it rich) by forking it over and over to the depth of at least one foot. Rake off and level thoroughly; add one and one-half inches of finely sifted soil on top.

**Light Brahmas.**  
A notable breed, which others have displaced in public favor.

There certainly is no more beautiful fowl than the Light Brahma, yet they have been gradually relegated to the background, until we scarcely ever hear of them.

They are the largest of all the pure breeds, the males of them weighing



fifteen pounds, and the females ten and twelve. Their plumage is beautiful and they are exceedingly hardy. They are fairly good layers, yet they are proving less popular each year.

Why this should be is hard to understand, as it is a pity that so meritorious a breed should be neglected or forgotten.—Home and Farm.

**Co-Operation in Cattle Breeding.**  
A good many farmers who have but small herds are using grade bulls because they say they cannot afford pure bred ones. Why not do as neighbors do in draft horse breeding, where a good pure bred stallion is bought by several farmers joining in the purchase of this kind of co-operation

in purchase of a prime bull, a neighborhood could get their common cattle till nearly double what it is now.

In a few years by such co-operation the cattle could be on the market more grade beef cattle would be fattened for the market saving of grain and food.

It is remembered that such a bull should be finished on a high plane, weighing more at two to two and a half years old than common cattle.

Such a neighborhood bull would really be a money maker for those who are now using a grade sire. Such co-operation partakes of the farm and purposes of stock corporations in manufacturing, where several persons join their capital because no one of them has enough for the business. It is not a new feature of industry, but can be extended to cattle and other live stock breeding and growing as successfully as it is in manufacturing.—Indiana Farmer.

**Sound Clover Hay.**  
I prefer to cut in the afternoons, for the reason that the clover has but very little chance to cure before the dew falls and will not be affected by it as if it were partly cured.

The next day, after the dew is off, go over your clover, giving it a good turning, either by hand or by a tedder, and if the clover is heavy it will be well to give two turnings or teddings. By this time the clover will begin to show signs of being partly cured, and still it isn't dry enough to break off the leaves, heads and smaller stems, which are the best parts of the hay. Then start the rake and rake it into medium sized windrows. I prefer to do my raking in the middle of the afternoon and avoid raking in the evenings.

Next day, if you are not sure the day is going to be such as to finish curing the clover in the windrow, take your fork and slightly tear the windrows apart, letting the sun have a better chance to shine on the clover and the breezes to pass through, which is a great aid in curing hay. After the dew is off, lift the clover off the ground and invert it. Then after dinner, if it is well cured, begin to draw in and mow away.

A good way to test this matter is to

take some stalks and twist them together, and if they show no signs of moisture generally your clover is all right. If the day has been a bad day I would prefer to leave it a day longer by bunching it up.

Last year I spoiled what would have been choice hay simply by drawing it in when it was too full of moisture. The weather was very threatening, and I did not care to leave it in the field over Sunday, so drew it in; but next time when I have hay under similar circumstances I shall bunch it together and take my chances with the rain, and last year it didn't rain after all. The stock eat it and seem to like it as a change, but it is not choice hay.—C. F. B., in Massachusetts Ploughman.

**Laying Away a Corn Supply.**  
It is a common practice among corn growers to "lay corn by." When the season is an exceptionally good one and when the soil is free from weeds seed corn may be laid by with no evil results. In a dry season or a wet season or where weeds and vines grow rapidly and in untold numbers, laying corn by is entirely out of the question. To lay corn by too often means to let the weeds alone, or it may mean to let the surface crust cake, crack open and through the maturing season allow the much needed moisture to leave through surface evaporation. If possible get the cornfield free of weeds and vines, and after the hard rains of June and early July are over and the summer drought sets in run through the corn once or twice with a shallow working tool. It leaves the surface level, prevents surface washing and conserves the moisture. Weeds require moisture. When they grow in corn they feed upon the same plant food, take the same moisture that the corn plant feeds upon. Should there be a shortage of either plant food or moisture, the weed gets its part and lets the corn plant go hungry and thirsty.

This is a very critical period in the life of the corn plant. If it is tended well, if it is to make its largest yields, the work must be done at once. Delay means loss. Be ready for the rush when the rains cease.—W. B. Anderson, in the Indianapolis News.

**Save Seeds or Buy Them?**  
One of the most prominent seedsmen in this country recently told the writer that the demand for cheap seeds was alarming. He said he knew, as every trained seedsman knew, that cheap seeds could only bring unsatisfactory results, but as a merchant, he could do nothing but supply the demand. Of course, there are farmers and gardeners who still buy the best seeds, but they are in the minority when the number of seed buyers is considered. The unfortunate part of this condition is that the demand for cheap seeds comes from farmers. The man with the small garden wants the best seed and pays the price; the man whose entire income depends upon his crop buys the cheap seed.

Some of the smaller seedsmen have given up handling anything but the cheap seeds and our friend was afraid that after a time all seedsmen would be forced to a similar situation. Many of our correspondents complain that the seeds they buy are poorer each year, which bears out the statements of our seedsman friend. Farmers can control the seed situation for themselves if they will learn how to save good seed and in view of the impression that seeds as a commodity are becoming poorer, certainly farmers should begin to look into the question of obtaining the best and then selecting the best from each crop until they are independent of the commercial seed situation, at least so far as the seeds for the main crop are concerned.

**Economizing Pastures.**  
Farm pastures are never large enough, and some way of economizing them is very desirable. One way is to divide them into plots so that one part may be used while the other parts are recovering from the use of them. By this device it is possible to double the value of the grass so that more sheep may be fed on the same space of land, says American Sheep Breeder. This is most easily done by the use of portable fences, which may be easily moved and set up again where they are desired. Such a fence is made in this way:

The panels may be made ten feet long and of pickets set upright; at equal distances apart there are three posts in each panel which project one foot below the bottom, and these are pointed. Each panel is ten feet long. In the setting up of this fence each panel is set somewhat out of the straight line and a worm is made of three feet out of the straight. Each panel when set up is put on a slight worm so as to support the fence against winds, and the corners so made are fastened together by short ropes fastened to the end posts of the fence panels.

When setting up this fence two men are to work together. One has a steel bar or iron rod sharpened at the point. With this the holes are made in the row for each post to be set in. The posts are set with sufficient worm in it to support itself for the fence and one post goes in the middle of each panel. The posts are well set down in the ground by means of a mallet and the corners are well tied together by the short rope and as well by a loop made of the right size to pass over the top of the two top end posts.

**The Populous Chinese Empire.**  
United States Consul Anderson, at Peking, reports the latest estimate of the population of China as 432,000,000.

# BETTY THINGS TO WEAR

New York City.—No negligee has ever become quite so popular as the kimono. While its accepted form is far from being a replica of the one worn by our Japanese cousins, it owes its sugges-



tion to them and suits our Western ideas better than the original model. This one is made of Oriental crepe with banding of plain colored China silk and

## A LATE DESIGN BY MAY MANTON.



is exceedingly attractive, but there are many other materials equally appropriate. While there is a certain suitability and charm found in the Oriental crepe and the like, cashmere, henriette and fine flannel are all in use, as well as a variety of washable materials.

The kimono is quite simple, made with the yoke and the full portion, and can be cut off in sacque length if better liked. The sleeves are in flowing style, gathered at the shoulders, and are finished with bands to match those at the front and yoke.

The quantity of material required for the medium size is seven and three-fourth yards twenty-seven or thirty-two, five and one-fourth yards forty-four inches wide, with one and seven-eighth yards of contrasting material or five and one-fourth yards of ribbon for the bands for full length, four yards twenty-seven, three and one-half yards thirty-two or two yards forty-four inches wide for shorter length.

**Overstitch Effect.**  
A lovely evening dress is of white Irish crochet, and is composed of a bolero and a broadly Vandyked skirt

**Party Accessories.**  
All party accessories accord in a small get up, with shoes, stockings, and petticoats of the daintiest. Jewelry in the way of little short coral chains with gold lockets is considered permissible as a part of a small girl's party attire. The "coiffure" of a small maid's party outfit is also important, for the bow, which matches her dress or sash, if correctly manipulated, stands up like a broad butterfly.

reaching to the knees, which gives an overskirt effect. Flounces of Pompadour lace fill out the lower part of the skirt. The whole is over palest-pink silk and chiffon. The jacket is held on by a silver braid a half inch in width. The effect is very rich.

**Hair Ribbon.**  
Golf and the outdoor sports brought the hair ribbon back into favor. Now many a maiden who doesn't know anything about any sport indulges in a hair ribbon. One inch is the proper width, and any color may be chosen, though black, white or light blue is most seen. The ribbon is brought around the Pompadour and tied flat at the top of the head, or the bow may be a trifle at the left.

**Misses' Coat Sleeves.**  
The sleeve marks the garment as no other detail ever can or does. If it be correct and up-to-date the garment has a smart effect. If it be out of style the reverse is the result. In the illustration are shown some exceedingly desirable models which will be found admirable for the remodeling which is so apt to be necessary at this season, as well as for the new coats. They are all new, all in the height of style and all desirable, while all are suited to the entire range of seasonable materials.

No. 1 is full at both shoulders and wrists and is finished with the roll-over flare cuff that is very generally becoming. No. 2 is full at the shoulders, but tucked at the wrists, where it is finished with a straight cuff. No. 3 is in regulation coat style stitched to simulate a cuff, but generously full at the shoulders.

## HOUSEHOLD RECIPES

**Delicious Salad.**—A novel salad is made of grape fruit and tomatoes. Fill a ring mold with water, and set away on ice to freeze; or set a small mold heavily weighted inside.

**Sweetbreads in Cases.**—Cut the sweetbreads, after being boiled, in very small pieces. Season with salt and pepper, and moisten well with cream sauce. Fill the paper cases and cover with bread crumbs. Brown and serve.

**Peppermint Drops.**—Boil one and one-fourth pounds of sugar with a pint of water; add three drops of oil of peppermint, and after five minutes remove the mixture from the fire and stir until it turns white, when it must be quickly poured out on buttered tins.

**Broiled Sweetbreads.**—Split the sweetbread after being boiled. Season with salt and pepper, rub thickly with butter, and sprinkle with flour. Broil over a rather quick fire, turning constantly. Cook about ten minutes, and serve with cream sauce.

**Plum Sherbet.**—Cover plums with hot water. Simmer until thoroughly cooked. Then press through a wire strainer. Add water and sugar to suit the taste, and other fruit juices if desired. Then freeze. They also make a nice pudding if used with tapioca in place of apples.

**Toast For Invalids.**—Cut the crust from slices of stale bread and toast to a light brown. As each is done, dip into well salted boiling water. Arrange in a baking pan, salting and buttering each layer, and cover with boiling milk, adding cream if you have it. Cover and bake for fifteen minutes.

**A Cake Without an Egg.**—Beat half a cup of butter to a cream. Add gradually one cup of sugar, then half a cup of seeded dates, chopped fine, and, alternately, one cup of thick, sour milk and two cups of flour sifted with one scant teaspoon of soda and half a teaspoonful each of cinnamon and clove.

**Cream of Squash Soup.**—Put one quart of milk with two stocks of celery and a small onion in a double boiler. Allow it to cook for one hour. Mix one tablespoon of flour with half a cup of sifted, cooked squash, and stir with the hot milk. Let cook about fifteen minutes. Have half a cup of whipped cream or a well beaten egg, and strain the mixture on to it.

**French Beefsteak.**—Dip the steak into melted butter and broil on a gridiron over fresh coals. When nearly done, sprinkle with salt and pepper; have ready some finely chopped parsley, mix with softened butter and beaten to a cream and pour into the middle of a platter. Dip the pieces of steak in this, turning them around the platter. Serve hot. A little lemon juice improves them for some.

**Russian Salad.**—Have ready cooked peas, string beans cut in pieces, beets cut in slices, tomatoes cut in slices and shaped to resemble a flower. Let all these vegetables become chilled by standing on ice for some time. Dispose crisp, well cleaned lettuce leaves in nests on a large dish. In the central nest place slices of hard-boiled eggs with the other vegetables in nests around them, and a radish flower here and there between the nests. Serve either French or mayonnaise dressing in a bowl apart; offer a choice of vegetables to each one served.

**Frontless Hat.**  
A crowning pliancy in the finest French felt, of a snowy white, is minus a brim at the front! This hat is turned up at the back, and curves downward at the sides. At the front the brim disappears, being cut up at the sides to the very root of the crown, leaving a space here to the width of four inches. This gives the front hair a fine show. A twist of gold ribbon and a magenta rose completes the trimming.

**Party Accessories.**  
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# HOUSEHOLD AFFAIRS

**TO IMPROVE THE FISH.**  
Salt water fish are much improved, says Good Housekeeping, if they are soaked in salted water for half an hour before cooking.

**FOR CLEANING VASES.**  
It will be found that vinegar and tea leaves are excellent used together for cleaning vases that have become discolored by flowers.

**GARNISHING THE BEEF.**  
A fillet of beef or a veal roast is effectively garnished with artichoke hearts, brimming with new peas, each choke placed in a nest of green. Delicately grilled, they are even more inviting surrounded with asparagus tips or little hearts of blanched lettuce.

**POTATOES AS DECORATIVES.**  
Mashed potatoes are pressed in the form of tiny pyramids with flat tops. These are dipped in the white of an egg, then in fine minced parsley, giving the effect of small green pyramids, through which the white of the potato gleams temptingly. These may be used with small pyramids cut from stale bread and fried a delicate brown in hot butter. They are arranged about a dish alternately with stars or cubes of lemon between.

**NICE SANDWICHES.**  
Cream cheese in combination with chopped olives or with chopped nuts is recommended for sandwiches. Moisture the cheese with a little thick cream and add a little salt. About ten olives, stoned and chopped, to one cheese is the proper proportion. Mix the two and spread between thin slices of bread and butter. Trim the crusts and, if desired, cut the slices into rounds or triangles. Peanuts, English walnuts, or pecans, or a mixture of these nuts, combines well with the cheese. Prepare exactly as with the olives.

**From a small beginning** two years ago an arsenic mine near Elbe, Pierce County, Washington, has been developed until it is now producing twenty-five tons each twenty-four hours. It is the only mine in the country in which the arsenic is taken direct from the ore.

A storing of sun heat in some of the small salt lakes of Hungary was observed as far back as in 1901 by Kalescinsky, who recorded the results of his investigations in a paper before the Hungarian Academy of Sciences. He showed the warm layer of the Szovata salt lakes, which lies at a certain depth below the surface between two colder layers and which is several meters in depth, to have necessarily derived its heat from the sun.

**Bees as Acrobats.**  
When wax is needed a certain number of self-elected citizens gorge with honey and hang up in chains or curtains, each bee clinging by her front feet to the hind feet of the one above her, like Japanese acrobats, and there they remain, sometimes for two days, until the wax scales appear pushed out from every pocket. It is not hard to understand that, since much honey is needed for the manufacture of wax, a bee after filling with the raw material would produce much more wax by keeping quiet than by using any of the gorged honey for energy in moving about and working. But the necessity of "holding hands" while this work goes on must ever remain to us another occult evidence of the close relations in the bee commune.—Country Life in America.

**He Lasted Well.**  
They were in the family portrait section of the gallery, and it seemed to Miss Gollightly that her English visitor was deeply impressed.

"Yes, these are all my ancestors," she said, proudly. "Now this is my great-grandfather, when he was a young man, of course. Isn't he handsome? My grandfather used to tell my mother that his grandfather—that's this one—was a splendid-looking man as long as he lived, and as popular with women as with men because he was such a hero.

"Brave? I guess he was! Why, he never fought in a battle that he didn't lose an arm or a leg or something from being right in front of everybody! He was in twenty-three engagements!"—YOUTH'S COMPANION.

**Progress in Mexico.**  
In 1876 there were 7136 kilometres of telegraph line in the Republic of Mexico; in 1904 this had increased to 50,324. The receipts of the Federal telegraph in the first year mentioned were \$93,302, which in 1904 had increased to \$1,508,748.

In 1876 there were 564 kilometres of railway; in 1904 they had increased to 16,285.

The total income of the Mexican Government in 1876 was \$19,088,158; in the fiscal year ending March 30, 1905, \$81,091,078.

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In 1876 the banking capital of the republic was \$500,000; in 1904 this had increased to \$100,500,000.—Modern Mexico.

**Factory for Flint-Lock Muskets.**  
An article in a recent number of the Birmingham (England) Mail states that a factory in that city is turning out weekly about 1200 flint-lock muskets, and that a large number of this antiquated firearm are also made at Leire, Belgium. These guns are sent to Central and East Africa for use by the natives, to whom the possession of modern firearms is denied by statute.—Scientific American.

**Eggs So Common.**  
A certain lady of wealth, living in the north of Ireland, was recovering from a serious illness, and one morning called for an egg, which she ate with much enjoyment. As she passed back the cup and plate to her nurse, she said: "An egg is a delicious thing." Then, with much melancholy: "What a pity," she added, "it is so common among the poor."

# SCIENCE & MECHANICS

Soda, in a 2-per-cent. solution, is recommended by Professor Esmarch, of Göttingen, as the best means of disinfecting eating utensils.

Flue dust mixed thoroughly with a small portion of clay has been used successfully as fuel at the Johnstown plant of the Cambria Steel Company.

The first telegraphic longitude station in Labrador has been established at Chateau Bay by Dr. Otto Klotz, Dominion astronomer, in conjunction with Sir William MacGregor, Governor of Newfoundland.

It has been suggested that the excellent showing made by steel cars in collision is due to the fact that the wooden cars in the train with them acted as cushions and lessened the force of shock.

At an inquest in London, a medical expert testified: "The man had a weak digestion, and if mushrooms are not quite fresh when eaten they are apt to have serious effects in the cases of persons with weak digestions."

Walter Rothschild, M. P., who recently spent three weeks at Cauterets, in France, near the Pyrenees, brought home to England with him nearly 4000 specimens of butterflies to add to the million he already has.

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# Current Happenings.

Johnson City papers complain that the Southern freight rate from Knoxville to Bristol, 131 miles, is only 40 cents per hundred. It is alleged that the freight rate from Knoxville to Johnson City, 106 miles, is 50 cents per hundred.

Nearly 200 Indians are working on the grade of the South and Western railroad.

**A Mere Matter of Size.**  
She was corpulent and on her way to Chicago from New York, and was traveling with her two children, aged respectively 3 and 4 years. As far as Buffalo she had not been asked to pay for the children, but at that point the train crew changed and the new conductor, a gruff, surly-looking individual, looked askance at the children and asked for their tickets.

"Why, I have none," said the mother.

"How old are they?" snapped the man in blue.

"The girl is 3 and the boy 4, sir."

"They look pretty big for that," was the gruff rejoinder.

"Well," said she of the avoirdupois, "if you're collecting fares according to size, you'd better get another ticket for me."

Needless to say, she did not pay for the children.

Peacock feathers are said to bring ill luck.

**Cures Rheumatism and Catarrh—Medicine Sent Free.**  
These two diseases are the result of an awful poisoned condition of the blood. If you have aching joints and back, shoulder blades, bone pains, crippled hands, legs or feet, swollen muscles, shifting, sharp, biting pains, and that tired, discouraged feeling of rheumatism, or the hawking, spitting, blurred eyesight, deafness, sick stomach, headache, noises in the head, mucous throat discharges, decaying teeth, bad breath, belching gas of catarrh, take Botanic Blood Balm (B. B. B.). It kills the poison in the blood which causes these awful symptoms, giving a pure healthy blood supply to the joints and mucous membranes, and makes a perfect cure of the worst rheumatism or foul catarrh. Cures where all else fails. Blood Balm (B. B. B.) is composed of pure Botanic ingredients, good for weak kidneys. Improves the digestion, cures dyspepsia. A perfect tonic for old folks by giving them new, rich, pure blood. Thoroughly tested for thirty years. Druggists, \$1 per large bottle, with complete directions for home cure. Sample free and prepaid by writing Blood Balm Co., Atlanta, Ga. Describe trouble and special free medical advice sent in sealed letter.

**Young Fool and the Old.**  
There's no fool like a young fool  
When fireworks are concerned—  
Behold them all, the victims small,  
With hands and faces burned,  
Behold the lambs that are so named,  
Their needless sufferings;  
There's no fool like the Old Fool  
Who gives a child such things.

There's no fool like a young fool  
To fire a bomb and lose a thumb  
And tear the skin off his hand,  
To touch a light to dynamite  
And scatter death and noise,  
There's no fool like the Old Fool  
Who gives a child such things.

There's no fool like a young fool  
To make the awful play that mars the Day  
Has ceased to be a joke  
Yet Satan tempts the Old Fool  
To chuckle at his death  
And put among the heedless young  
The instruments of death.—Life.

**Clever Work of Detective.**  
In examining a jeweler's window in Oxford street, London, which had been broken to permit of the extraction of nine watches, a police sergeant noticed a little blood on the glass. Later on in Soho he observed a man with a cut finger, so he arrested him and found the stolen watches in his pocket.

Life is short at best—and perhaps that is the best thing that can be said about it. So. 45.

**OLD FASHIONED FARE:**  
Hot Biscuits, Griddle Cakes, Pies and Puddings.

The food that made the fathers strong is sometimes unfit for the children under the new conditions that our changing civilization is constantly bringing in. One of Mr. Bryan's neighbors in the great State of Nebraska writes:

"I was raised in the South, where hot biscuits, griddle cakes, pies and puddings are eaten at almost every meal, and by the time I located in Nebraska I found myself a sufferer from indigestion and its attendant ills—dizziness and pains after meals, an almost constant headache, dull, heavy sleepiness by day and sleeplessness at night, loss of flesh, impaired memory, etc., etc."

"I was rapidly becoming incapacitated for business when a valued friend suggested a change in my diet, the abandonment of heavy, rich stuff and the use of Grape-Nuts food. I followed the good advice and shall always be thankful that I did so.

"Whatever may be the experience of others, the beneficial effects of the change were apparent in my case almost immediately. My stomach, which had rejected other food for so long, took to Grape-Nuts most kindly; in a day or two my headache was gone, I began to sleep healthfully and before a week was out the scales showed that my lost weight was coming back. My memory was restored with the renewed vigor that I felt in body and mind. For three years now Grape-Nuts food has kept me in prime condition, and I propose it shall for the rest of my days.

"And, by the way, my 2 1/2 year old baby is as fond of Grape-Nuts as I am, always insists on having it. It keeps her as healthy and hearty as they make them." Name given by Postum Co., Battle Creek, Mich. There's a reason. Read the little book "The Road to Wellville" in charge.