

IOWA STATE BYSTANDER.

XXI No. 46

DES MOINES, IOWA, FRIDAY, MAY 21, 1915.

Price Five Cents

Look for the Bystander collector please have your subscription money laid up waiting for him to call.

Miss Aurora Brooks is spending a few days in Marshalltown this week visiting friends.

Mrs. A. C. Payton, who underwent slight operation Tuesday in Dr. Cooper's office, is getting along nicely.

Mr. and Mrs. Kilbert and Mr. and Mrs. Hines and Mrs. Harrison spent Sunday in Carney. They were served a delightful lunch by Mrs. Vaughn.

Our collector will be in Centerville on Monday and Tuesday, Wednesday in Albia, Thursday and Friday in Waterloo. Please take notice and pay.

The many friends of Mrs. Sadie Breeden-Williams Hammond, formerly of this city, but now of Minneapolis, will regret to learn that word has been received here that she passed away in that city last Tuesday evening.

Miss Garnett McGhee, who has been visiting her relatives in this city for the past two weeks, has returned to the hospital, Chicago, to resume her studies in the nurse training department.

The Twentieth Century H. O. A. Arts and Crafts club will meet at the residence of Mrs. H. Taylor, 1108 N. Second street, with Mrs. S. Jeffries as hostess, next Wednesday, May 26.

Henrietta Calhoun, a little five-year-old girl living at 1306 Day street, was accidentally burned to death Wednesday. It is thought the child was playing with matches and set herself on fire, as there was no fire in the house at the time.

For Rent. Mrs. Calloway, nicely modern furnished rooms to let, with or without board. Call at 225 W. 17th street, Davenport, Iowa.

Dr. Guilford Sumner, secretary of the state board of health, state of Iowa, will deliver a lecture on the 2nd of June under the auspices of the educational committee of the N. A. A. C. P. at Union Congregational church.

The Triple H club met Tuesday at the home of Mrs. H. E. Jacobs. Mrs. J. H. McDowell gave a demonstration in the canning of rhubarb. A three course luncheon was served. The club adjourned to meet next Tuesday with Mrs. Jones at 1628 Carpenter avenue.

Those who left Monday for Minneapolis, Minn., to attend Eastern Star annual meeting were Mesdames S. Joe Brown, Maude Wilkinson, John L. Thompson, J. H. McClain, C. Essee, C. R. French and C. B. Woods. Those who joined the party from here were Mrs. J. H. Kelles of Keokuk, Miss Francis Johnson of Gravity, Iowa.

We have just received word from Washington, D. C., that our good fellow townsman, Mr. Thomas E. Barton, was turned out of his shop by the democrats May 1st, but Mr. Barton has opened up a first class ice cream parlor and restaurant, an equal rights place. Give him a call when there.

The Eliza E. Peterson Union met on the 18th inst. at the home of Mrs. S. Joe Brown, 1058 5th street; after the regular opening exercises the first chapter in the book of Ruth was studied. The next meeting will be held May 27, at the home of Mrs. H. E. Jacobs. The second chapter of the book of Ruth will be studied.

There will be service Sunday at 11 a. m. and 7 p. m. Devotional service led by Rev. Childs and Deacon J. O. Neal. Preaching by Rev. G. E. Green. Everybody is welcome. Come and let us sing unto the Lord. All for Christ. Location of the church, between Sixteenth and Seventeenth on Maple street. Take Walker street car to Sixteenth street, come one block south, half block east.

The Young Men's Sunday School club will hold a business meeting on Sunday afternoon at 4:30. All members are expected to be present. By order of program committee.

Just as we go to press I received the news from Minneapolis that the Iowa grand chapter that the same officers were nearly all elected and that the next year's meeting will be held in Oskaloosa, Iowa.

Mr. A. L. Donald of Chicago, Ill., who has been selected head waiter at the Kirkwood hotel, arrived in our city last week with three other men and has taken charge of that department. Mr. Donald is an intelligent and active young man, full of ambition, and we hope that he may succeed in our western city.

Miss Daisy Clay entertained her friends, Miss Mabel Johnson, of Gravity, Iowa, who was here over Sunday guest en route to the state meeting of the O. E. S. of Iowa, which convened in Minneapolis, Minn. Sunday afternoon was spent in receiving guests, and throughout the hours they were served punch and wafers.

Mr. James Windsor presided at the piano. The reception was held at the home of Miss Clay's sister, Mrs. Louise-Gray, 1817 Day street. About fifty guests were present during the afternoon.

Twenty-five Negro business men were entertained at the Diport's Palace Sweet cafe Monday noon, under the auspices of the Negro Business League. A noonday luncheon was served. Prof. L. C. Jones of Piney Woods Institute was the principal speaker. Prof. Jones gave some valuable advice to the business men and impressed upon them the necessity of becoming more acquainted, and the importance of advertising. Responses were made by several of the participants, which resulted in a feeling of brotherhood to exist that shall ever be felt among the business men of Des Moines. The luncheon served by Mr. Dysart and his assistants is one that has destined the Palace Sweet to ever remain upon the hearts of the business men of Des Moines, if there is any such thing as touching a man's heart via his stomach.

This year the high schools and colleges are producing some colored young men who are making not only a record, but a good name and a high mark for the Negro race. In nearly every state in the north and west and east there are colored men holding the championship in the athletics. Young Drew of California, who a few weeks ago won the championship of America at Philadelphia, Pa., in the relay races and now holds the world's record of 100 yard dash. Then with Solomon Butler of Rock Island, the high school champion in the relay, and with Desmond of Chicago, the colored star from that great university; with our own Collins of Cornell college at Cedar Rapids, and his brother of the Shenandoah high school holding the Iowa high school championship, what may we expect of our boys and girls if only given an equal opportunity.

A GREAT AND GOOD MAN GONE. On Sunday, May 9th, the news flashed from St. Louis, Mo., to Buxton announcing that B. F. Cooper, the druggist at Buxton, had died at 3:15 o'clock p. m. It came like a great shock to his many friends in Iowa and other states. It was only known to his close friends that he was a real side-man. Mr. Cooper was one of the most successful and broad hearted men of Iowa, either white or black. He was a self-made man, beginning life as an errand boy in a drug store in Clinton, the home of his parents, and working for 50 cents per day, and is now worth about \$50,000. He lived a bachelor until about two years ago, supported and cared for his blind mother, who is still alive, and his only sister. No person ever came to him in want but what they got assistance. Few there be like him. Our state mourns his untimely death and the race has lost a great oak. See biography elsewhere.

IOWA GIRLS MAKING GOOD. From time to time we receive the cheering news of some former Iowan making good. This week two Iowa girls received especial honors for musical talent. One was Miss Nellie Opal Kellis, formerly of Keokuk, but now of Lincoln, Neb., who is conducting a class in millinery which graduated there last week. A very fine program was rendered, of which Miss Kellis is not only a milliner but a pianist of rare ability. The other is Miss Edna Jones of Oskaloosa, Iowa, who is a student at the Western university, Macon, Mo., who gave a piano recital, assisted by Miss Lena Mosley and Mr. Wm. Fairfax, the latter a reader. A very fine program was rendered and Miss Jones made a hit. She is the daughter of Mr. and Mrs. E. E. Jones of Oskaloosa, Iowa.

MASON CITY, IOWA. (Last Week's News.) Mattie Washington of Minneapolis is visiting in the city at the home of Miss Nora Williams on East State street.

It was overlooked last week in the items that Mrs. Ruth Bright, the grand matron of Electa chapter of O. E. S., was the guest of Mrs. Fred Wright on East Eighth street while in the city.

Mrs. John Taylor gave a 6 o'clock dinner last Thursday evening complimentary to Mr. and Mrs. Pease of Chicago, Ill. Others present were Mr. and Mrs. Harvey Spencer, Mr. and Mrs. Horace Spencer, Mr. and Mrs. Walter Davis of this city. They all tendered their sincere thanks for the bountiful spread that was prepared by the host.

Mr. and Mrs. Wm. Ewing of Marceline, Mo., are in the city for an indefinite time.

Mrs. Suter, the mother of Mrs. L. E. Taylor, who is at the home of Mr. and Mrs. J. D. Reeler, who has been quite sick, is much improved at this writing.

Mrs. J. D. Reeler entertained the Home Missionary society last Friday. The meeting was quite interesting. Mrs. Penny, who was matron of Piney Woods school, gave a synopsis of the work in the Piney Woods, which was very interesting to all who heard her.

Miss Marie Hall of Hampton, Iowa, arrived in the city Friday to visit over Sunday at the home of Miss Ariva Williams on East State street.

Mr. and Mrs. Paul Scott of 1431

Third avenue, the proprietors of the Mason City Catering company, have purchased a five-passenger automobile.

(This Week's News.) Mrs. Edith Moody entertained the Willing Working club at her home on Thursday afternoon. The election of officers was as follows: Mrs. Tolson, president; Mrs. Florence Garrett, vice president; Mrs. Moody, secretary; Mrs. L. Banning, assistant secretary; Mrs. Bradford, treasurer; Mrs. Ella Wilson, chairman of the membership committee; Mrs. Stratton, social committee; Mrs. Fred Wright, visiting committee. After the business was over light refreshments were served.

On Sunday Rev. Tolson organized the Busy Bee club among the primary children of the Sunday school, with

Mrs. Tolson as president. The Epworth League held a very interesting meeting Sunday evening. Mrs. Burrell of Des Moines has been in Mason City the past week visiting with her sister, Mrs. Roy Bates, on East Ninth street.

Rev. Tolson preached two rousing sermons Sunday and had three persons to unite with the church, Mr. and Mrs. Ewing of Missouri and Mr. Pease of Chicago.

The Ladies' Aid society met at the church Friday afternoon. After the regular routine of business was over light refreshments were served.

For a burn or scald apply Chamberlain's Salve. It will allay the pain almost instantly and quickly heal the injured parts. For sale by all dealers.

Here is located the great state university, with her great buildings, her thousands of students from almost all parts of the world, with nearly all nationalities represented, with her palatial residences. When entering this little town one is reminded that he is ushered into an atmosphere of culture and refinement. Here we find students from nearly every civilized country on the globe, all nationalities and races one may meet, that is the cream of each race, for as a rule only those who are ambitious and worthy strive to secure the higher education. I am proud to report that my race has more students this year than ever before and all of them are a fine class of girls and boys, with high ideals.

In fact the national meeting of the Greek letter chapter, Phi Beta Kappa, will hold its annual meeting next fall at this city as guest of the students. Below I publish a complete list of students as given me:

In the graduate college—Blyden Yates, A. B., Kansas City, Mo.

In the College of Liberal Arts—Alexander Belfon (unclassified), Sauter, British East Indies.

Lafayette Campbell (class of '18), Union, West Virginia.

Milton F. Fields (class of '17), St. Louis, Mo.

Alphonso A. Keene (class of '17), Iowa City, Iowa.

Philip Hilton (unclassified), Farmerville, Va.

Hubert H. London (class of '16), Buxton, Iowa.

Douglass Miller, Jr., (class of '18), Des Moines, Iowa.

Miss Minerva Graves (class of '16), Moulton, Iowa.

Miss Iva J. McClain (class of '16), Des Moines, Iowa.

Miss Valetta Lonodn (class of '16), Buxton, Iowa.

Miss Ruth Southall (class of '17), Buxton, Iowa.

Miss Mabel Morgan (class of '17), Sioux City, Iowa.

Miss Muriel Fields (class of '18), Cedar Rapids, Iowa.

In the College of Medicine—W. B. Duhe (class of '17), Laplace, La.

J. N. Wills (class of '17), Georgetown, British Guiana.

In the College of Dentistry—Vernon J. Brown (class of '16), Salina, Kan.

Clarence E. Cheeks (class of '16), Abingdon, Va.

EDITOR'S OBSERVATIONS

Racial Progress and Educational Advancement as Noted by John L. Thompson, Editor of Iowa State Bystander Des Moines, Iowa

about 1,000 Negroes. Of this number many are doing well. They have two churches, one Baptist, presided over by Rev. F. K. Nickolson, formerly of Chicago, Ill., a fine young minister with a good future. He has made a success here, for when he came two years ago he found a debt of \$1,200, which is now all paid but \$200. He has also bought a lot for a parsonage, all paid but \$50. He has also bought a ten-room house, which he will soon move on the lot. It also is all paid for but \$50. Mrs. Applegate, a true Christian lady, donated a part of one of her valuable lots to this church for a parsonage. The A. M. E. church, a beautiful new building is presided over by Rev. J. P. Sims, who was formerly pastor of Union Congregational church in Des Moines. This is his first year. He is doing well. He met with a very painful as well as a dangerous accident while riding his bicycle down a steep hill. Its coaster failed to work and he lost control of it, he falling into the curbing and striking his head just above the eye. Several stitches were taken. He had several painful scars. This church is in the midst of a rally. Mr. W. H. Green is in the feed and coal business on Harrison street. He is doing well. Mr. Eugene Green is still in the express and transfer business, doing nicely. He owns valuable property. His wife is the most noble governess of the Household of Ruth of Iowa. Mr. E. Green at 114 E. Fifth street is still in the restaurant business. He has also bought a pool hall next door to his restaurant. Mr. Green is a good business man, and with the able assistance that his wife gives him he is succeeding. Mrs. Rosa Corbin is one of the few successful business women. She has a hand laundry and employs several women. She also has a two-story flat that she rents. A widow, Mrs. F. Baker, and D. F. Johnson are working at the same place. They have nice homes. Mr. and Mrs. Shepard at 2130 Grand avenue own perhaps the most beautiful and valuable home of any person of color in this city. They are a credit to any race. Mr. and Mrs. Eugene Allen own a beautiful home out at 2619 Davenport avenue, a white neighborhood. They are hustling young people. Mrs. Allen is a musician. Dr. R. S. Taylor, 1425 1-2 Harrison street, is the only colored physician. He has a fine business for the short time he has been here. He is an enthusiastic Mason and may look in on the grand Masonic lodge in session in Cedar Rapids. Mr. E. H. Hoskins is now able to be out and working at the arsenal. Mrs. Eugene Perkins, Della Marshall and Mr. Wm. Turner are all doing fairly well. Mr. John E. Bradford is still working at Davenport Power and Light Co. He holds a responsible place there. He is the W. M. of Hiram Masonic lodge. He and his good wife served a fine 6 o'clock dinner Sunday evening for 60

editor. M. O. Culbertson of Clinton was with us awhile. He was the guest of Eugene Green while here attending the Odd Fellows' thanksgiving sermon. Mrs. Ruth E. Bright, the W. G. M. of Electa grand chapter of the O. E. S., lives here. They own a nice home. Davenport is fast turning her attention to education and literary. They now have more colored children in high school than ever before. Here is a list of them: Hazel Busey, Marie A. Wilkerson, Louis Henry, seniors; Webster Busey, Rosa Hopkins, Aleatha Hopkins, Florence Faggert, Estella Faggert, Pearl Howard, Eugene Howard, H. Adams, Leroy Christinin, Henry Roberts. Mr. Chas. Bates owns a printing office. He has recently published a newspaper called the Tri-City Herald. We bid him welcome in the journalistic field. I observed a lady 100 years old in the person of Mother Elizabeth Lewis. The centenarian was born 100 years ago in Lewis county, Mo. She came to Pomona, Iowa, then to Denmark, then to Fort Madison, Iowa, where she has spent most of her life. She has lived to see five generations, her great, great, great grandson being only 17 months old, little Harold Neal Culbertson. Mrs. Leota Culbertson is her great, great granddaughter. Mrs. A. D. Rice is her granddaughter and Mrs. Proctor is her daughter. She was the mother of twelve children. Sam Lewis of Des Moines is one of her sons. Mother Lewis is spry now and her mind is clear.

THE LYCEUM.

The Des Moines Negro Lyceum, together with the High School Girls' Glee club, will meet Tuesday evening at the residence of Prof. W. H. Warricks, 1006 Thirteenth street, at which time a literary and musical program will be rendered.

NOTICE.

On account of the illness of Sir E. T. Banks, inspector, the annual inspection of King Solomon commandery has been postponed until Friday, May 28th, at which time all members are ordered to report at the asylum in full uniform. By order of S. Joe Brown, E. C.

COOPER DEAD.

One of Iowa's Generous and Successful Men Gone.

Benjamin Franklin Cooper, the pioneer druggist of Buxton, died Sunday at 3:15 in the hospital at St. Louis, Mo., while en route from Hot Springs to his home. He had gone to Hot Springs to regain his health, but became worse and started home. He telegraphed his valet, Mr. Geo. Neal, to meet him. Mr. Neal went to St. Louis, but before he met him Mr. Cooper had become so weak at the depot that he was taken to a hospital, where he passed away a few hours later. However, Mr. Neal reached him before he died. The remains were brought to Buxton on Tuesday morning, where he was laid in state six hours for his many friends to view the remains. During these hours a constant stream of both white and colored friends called from all parts of Mahaska and Monroe counties. Funeral services were held at the Mt. Zion Baptist church on Wednesday morning. Cedar Grove Masonic lodge had charge of the services, assisted by the Odd Fellows and Elks lodges, all of which he was a true member. He was also a member of the chapter of Eastern Star and the Ladies club of Buxton. The remains were taken to his old home in Clinton for interment Thursday. There were twenty-five people of Buxton accompanied the body to Clinton in a special car, representatives of the Masonic, Eastern Star, Odd Fellows and Elks. At Clinton Dr. E. A. Carter, W. M. of Buxton lodge, was master of ceremonies. Rev. S. B. Moore, P. E. of the Des Moines district, preached one of the finest and most touching sermons ever heard. Mr. W. M. Brown read an eulogy on behalf of the Elks lodge. Mrs. Sorrell read a paper on behalf of the Eastern Star. Hon. Geo. H. Woodson delivered an oration on behalf of the Odd Fellows. John L. Thompson, grand master of Masons, had charge of the funeral service, costing \$450, was laden with a solid mass of the most beautiful bouquets as tokens of appreciation. Mr. Cooper was born in Missouri 51 years ago, moved to Mt. Mariani, Ill., with his parents. Later he came with his parents to Clinton, Iowa, where he received a common school education and worked in a drug store for only 50 cents per day. Later he went to Omaha, Nebraska, and attended the medical college, from which he graduated. Coming back to Iowa he went to Muchakino and worked in the coal mines. Later he went into the drug store and when Muchakino was moved to Buxton he was the first drug store to open there in 1900. On September, 1913, he married Miss Lessie Terrell of Colfax, Iowa, one of the daughters of Geo. O. Terrell, a highly cultured lady, a teacher at Sedalia, Mo. To this union one child, a boy, was born October 3, 1914. Thus he leaves a loving wife, darling boy, a dear old mother nearly 80 years old, blind, a true sister, two brothers and a host of friends throughout to mourn his loss. He was one of the wealthiest colored men in Iowa. The Bystander extends to the widow its deepest sorrow and condolence in her very sad hour. We commend her to Jehovah for consolation.

MT. PLEASANT NOTES.

(Last Week.) Sunday, May 9th, Mother's Day was observed at the A. M. E. church. A fine program was rendered in the evening to a large audience. Rev. Augustus and wife of Fairfield were present and took part in the program. Rev. Augustus sang a beautiful solo. Mr. and Mrs. Henry Steward of Fairfield were also present and took part in the program.

Sunday was also Rally Day at the Second Baptist church. Rev. Burton filled the pulpit and preached two soul-stirring sermons. The rally was quite a success. The King's Daughters society gave their bazar at the A. M. E. church on Thursday night. It was a grand success.

The deacons of the Second Baptist church gave a social at the home of Mr. Edd Reecer on Friday night. They realized a neat sum. The Kings Daughters society met at the home of Mrs. Clay Reed on Wednesday afternoon. A joyful meeting was held.

The Mission Circle of the Second Baptist church met at the home of Mrs. Wm. Wiatt on Monday afternoon. Agood meeting was held. Messrs. Edward Prentice, Harry Black and Charley Alden motored from Fort Madison up here last Sunday and spent the day.

Miss Grace Harris has returned home from Buxton, where she has been teaching school, to spend her summer vacation. (This Week.) Sunday was Steward's Day at the A. M. E. church. A program was rendered in the evening, which was very good. A social was given at the Watts home Thursday evening for Rev. Eaves. It was quite a success.

The Sunday school of the A. M. E. church will give a social Thursday night at the church. A social will be given Friday evening at the home of Mrs. Mollie Hughes for the indebtedness of the Second Baptist church. Rev. Jackson preached in Bear Creek, Iowa, Sunday.

Yunker Brothers

This is Advance Notice of a Great Sale of Remnants and Odd Lots

beginning next Wednesday morning all through the store, including the

ECONOMY BASEMENT

It's a bargain opportunity such as has not occurred this season. You'll be well repaid by attending.

S. & K. Market

219 Walnut Des Moines Iowa

Buy Lard, Lard	Pork Loins
No. 10 Pails \$1.00	5000 pounds to arrive
No. 5 Pails .50	Saturday---any size
No. 3 Pails .30	cut---all you want,
	Fresh, not frozen

Beef Roasts

Choice Cuts

13C

Iowa Prime Bacon

Lean sugar cured, one half or whole pieces only

14C

boiling Beef

9C

Smoked Picnic Hams

9C

Native Round Steak

15C



Saturday--

\$2.98 Trimmed Hats at 89c

Late Spring models of hemp, milan-hemp, rough straws, and silks, smartly trimmed with flowers and Ribbons, fancy feathers and quills.

There are small pokes and sailors, turbans and others that roll up at one side in the lot.

While they last Saturday--only 89c



AFRO-AMERICAN CULLINGS

How to help colored children in the public schools toward a more hopeful future than present social conditions promise them, was discussed by educators, welfare workers, and city officials at a conference held April 29 at 130 East Twenty-second street, by the Public Education association.

The association recently issued a report on "Colored School Children in New York," prepared by Miss Frances Blasco, which, made after a careful investigation, outlines the needs of the 90,000 Negroes in the city, and gives specific recommendations for improving the conditions under which they live. This report was the basis of discussion at the conference.

Miss Eleanor Hope Johnson, chairman of the committee on hygiene of school children of the association, says in the introduction to the report: "We are constantly learning through the interpretation by sympathetic students of various races of immigrants, the several ways in which these aliens may contribute to our national life; and each discovery, especially in the different fields of art, is hailed with joy by constructive patriots. Surely it is time for the Negro to be considered in the light of a national asset, and his loyalty, patience, sympathetic kindness, and artistic instinct be counted on as real contributions to our national welfare."

"The report gives few, perhaps no, recommendations that would not apply to the children of other races. Where the application is more true in regard to colored children it seems to be largely because of this lack of equal justice in the cases of their parents. Race weakness appears, but this could easily be balanced by the same or similar weakness in other races. Given an education carefully adapted to his needs and a fair chance for employment, the normal child of any race will succeed, unless the burden of wrong home conditions lies too heavily upon him. Any philanthropic effort for the encouragement or improvement of these children, to be successful, must take into account their peculiar virtues—affection, loyalty, home-loving spirit—not their defects. It is this conclusion of the report which applies to colored children more than to the children of any other race, and should make them easier rather than harder to help in their climb upwards. Our country has a very real debt to pay, and it can be paid only by helping these children to find for themselves the place in our nation which shall contribute most to their own and its development."—New York Evening Post.

Among the Negroes of the country there has, in late years, developed an increasing tendency toward home ownership, a marked increase in the percentage of school attendance, a pronounced decrease in the percentage of illiteracy, decrease in the mortality rate, and an increase in the proportion of church membership. From 1790, when the Negro population was numbered 757,208, it increased to 9,287,763 in 1910, when the last census was taken. Since 1810 there has been a continuous decrease in the proportion which Negroes have formed of the total population, due, at least in part, to the fact that the white population has been continually augmented by immigration, while there has been very little immigration of Negroes during the past hundred years. The largest Negro population in any state in 1910 was that of Georgia.

Why is the death rate among Negroes, in northern cities and southern cities alike, almost twice as great as among whites? At the last census the average death rate in the 57 registration cities was 15.9 per thousand among whites, while among Negroes it was 27.8. In the North the ratio was roughly 15 to 25, in the South 16 to 28. Taking those degeneracies that have a nervous origin or that come from high living, the ratio among whites was greater, but in tuberculosis and pneumonia, the plague of both races, the havoc among Negroes preponderates enormously. What are the reasons for this hideous disparity? The reason, as everyone may guess, is the poverty of the Negro. The death rate stands in almost fixed relation to housing conditions, and it is clearly proved that as home ownership increases, the death rate diminishes. In the degree that Negroes remain economically inferior, their portion will not merely be social hardship but a vastly greater share of physical suffering and mortal disease. It is these hard facts that make race prejudice so base. The only prejudice that figures

The last siege of Vienna was made by the Austrians themselves. This was in 1848, when, during the Hungarian revolution, Vienna fell into the hands of the insurgents, who were dislodged only after two days' bombardment.

Kukul nut oil is a valuable Hawaiian product and is in demand in the paint and varnish trade. It has been shipped to the United States from various Pacific islands for the last 75 years.

In our town little attention is paid to sartorial convention. When a man removes the lead pencil from the top pocket of his vest he is dressed for the party.

Drake Watson says a shiftless woman is one who stacks up her dirty dishes and goes out to attend a meeting called to devise a plan to end the war in Europe.

Malairi caused more sickness and death than any other single disease.

1,176,987. In that year Mississippi and South Carolina had a Negro population exceeding that of the white, and in each of fifty-three counties, scattered throughout the states of Mississippi, Louisiana, Arkansas, South Carolina, Georgia, Alabama, Florida and Tennessee, at least seventy-five per cent of the total population was Negro. Of the southern states West Virginia had the smallest percentage, 5.3. In the period of 1900-1910 the greatest gain, both numerically and proportionally, in this class of population was shown by Birmingham, Ala., whose Negro residents increased to the number of 35,730, or to the surprising per cent of 215. The country as a whole indicated that illiteracy among this class is gradually being reduced, it being shown that between the ages of six and twenty slightly over forty-seven per cent were attending school, a large gain over previous reports. Virginia had by far the largest percentage of Negro-owned homes, while Mississippi ranked first in farms. Deaths caused by malaria, tuberculosis of the lungs, other forms of tuberculosis, pneumonia and whooping cough are relatively more numerous among Negroes than among whites; while the mortality due to measles, scarlet fever, diphtheria, cancer, appendicitis, diarrhea and violence (including suicide) is noticeably higher among whites.

Editor of the Washington Herald: In the Herald of April 20 appears a notice to the effect that the body of Lieut. Beverly Perea, U. S. A., brought from Cambridge, Mass., was the first colored officer to be buried in the Arlington National cemetery.

This statement is not correct, as the bodies of both Dr. Alexander T. Augusta, surgeon, Seventh U. S. C. infantry, surgeon in chief of Freeman's hospital, and for many years a practicing physician in this city, and Capt. O. S. B. Wall of this city have been buried in the Arlington National cemetery, for many years, both being buried in the officers' section, with monuments standing over their graves; the former officer's grave is close to the gate and the latter not far removed therefrom.

In addition to these two officers of whose burial I have personal knowledge (and there may be others of whom I have no knowledge) there are hundreds of colored soldiers buried in Arlington.

The records at Arlington will confirm the facts as stated.

Believing that it is the purpose of your paper to publish only facts, I am calling your attention to this matter that it may be corrected.—Hamilton S. Smith.

In compliance with his dying wish, Lieut. Beverly Perea, U. S. A., retired, who died in Cambridge, Mass., recently, was buried in Arlington national cemetery—the first colored man to be buried there. His wife and daughter accompanied the body to Washington. Several of his friends in the city attended the burial.

That he might be buried in the national cemetery at Arlington was the wish expressed by Lieutenant Perea shortly before his death. His widow communicated this to Secretary Garrison of the war department through Major Curley, with the result that permission was given.

New York has about 700,000 school children.

like these should induce is prejudice against a poverty which is literally more pestiferous than war.—New Republic.

President Wilson, through Secretary Garrison, has officially complimented the officers and enlisted men of the Ninth and Tenth cavalry (colored) for their work in patrolling the Mexican border line to enforce the neutrality laws of the United States during the fighting between the Carranza and Villa forces. Several American soldiers were wounded during the engagements between the Mexican forces.

"By direction of the president," says Secretary Garrison, "I take great pleasure in expressing to the officers and enlisted men of the Ninth and Tenth cavalry his appreciation of their splendid conduct and efficient service in the enforcement of the United States neutrality laws at Naco, Ariz., during November, December and January last."

The Ninth cavalry is at Fort Douglas, Ariz., and the Tenth cavalry is at Fort Huachuca, Ariz.

Willie D. James of Bethlehem, Ky., owns a plow which has been handed down from his great-grandfather. It has been all the time on one of the farms now owned by Mr. James—at least 125 years.

The man who begins laughing in the middle of his joke seldom knows anything funny.

It is said of Mrs. Lemuel Wigg that she is as good to old people as she is to babies.

A woman switches on the porch light and goes upstairs to bed secure in the thought that she has frightened away every burglar in the neighborhood.

Government chemists in the Philipines are investigating the soap-making possibilities of a new species of oil-bearing nut that has been discovered.

Somewhere, Germany has an ancient sword which is more than 2,000 years old.

GERMANY IS FAR FROM THE END OF HER RESOURCES

Allies Will Have Long Wait If They Hope to Starve Her Out.

STAFF OFFICER GIVES FACTS

Chemists Promise Surprise as Great as the 42s and Submarines—Women Are Taking an Important Part in the War.

By COUNT MOURIK DE BEAUFORT
International News Service Correspondent.
Berlin.—"The man who keeps Germany eating and shooting," thus was Dr. Walther Rathenau, the son of the founder of the A. D. G. (Allgemeine Electricitaets Gesellschaft), described to me. Doctor Rathenau is chief of the raw material department of the German war office.

Doctor Rathenau speaks perfect English, and most of the conversation was carried on in that language. "Of course, the subjects nearest to my heart were copper, rubber and petrol. I had found in previous conversations—or I should better say 'attempted conversations,' because I never got very far on these subjects—that they were extremely delicate topics, and it was pointed out to me on different occasions that it would be more 'tactful' not to touch on them. The moment you bring up the matter of Germany's supply of raw material—'Yes, it's a very nice day, isn't it?' or, as the case might be, 'Isn't this wretched weather?'"

Doctor Rathenau looked at me for a moment out of the corner of his eyes, then got up and from a drawer at his desk—the interview took place at the war office—looked out a fair-sized book and, holding it up before my eyes, gave me the opportunity to see something about "Rohstoffe in Deutschland" (raw material in Germany). My heart began to beat faster. "At last," I thought, "we'll get some real authentic figures; fine story." But the truth of the saying that there is many a slip 'twixt a story in the war office and the same in the paper came true once more.

Deep Secrets of War.

"This," said Doctor Rathenau, while patting the wretched little volume tactfully, "contains everything about every grain of raw material in this country, the means and methods of producing and obtaining more; in short, all you would like to know about it; but... those are deep 'secrets of war,' and therefore I cannot show it to you any further than on the outside."

That was almost worse than the usual replies I had received. No amount of diplomacy, arguments, wheedling or promises could persuade the polite doctor to part with the little volume, not even for a minute.

"All I can tell you," he said, "is that if our enemies are waiting till we are starved out, till we are short of copper, well, they'll have a jolly long wait."

"Then the subject was changed. 'Why don't you go and take some of the menus in our large restaurants, have photographic copies taken of them and verified by your consuls? Send those abroad, and let people judge for themselves how badly we are starving.'"

"But, as you were saying, copper—" "You are very insistent," he fired back, "but I'll try to help you a little, and I assure you you are the first with whom I have discussed this subject at all. If you take the yearly statistics you will find that Germany during the last five years has imported an average of over 200,000 tons of copper a year. With our own productions at Mansfeld, our total supply amounted close to 250,000 tons. Our exports of electrical goods, machinery, etc., in which copper has been used, did not exceed 100,000 tons a year, so nearly 150,000 tons of copper has remained in the country."

Can Recover Much Copper.

"Much of this has been combined with other metals, but we have experimented and our chemical developments have reached such a stage of perfection that over 75 per cent can be reduced again to pure copper. For one, we have thousands of tons of telegraph wires which can be substituted with lines of other metal. Then go into some of the German kitchens. There is hardly a house where you will not find a certain number of copper pots and pans in shining glory."

"Look at the amount of copper that is used in every house, every hotel, every building. Our mines at Mansfeld have turned out close to 30,000 tons a year, but we have been able to increase the output by at least 50 per cent. Besides, there are one or two sources which our enemies have not figured on. One of them is the wonderful state of development our chemistry has reached. The best brains in the land are working on a new product that may give the world in general, and our enemies in particular, another surprise, as did our 42s and our submarines. No, we are not at the end of our resources yet, not by a long way. Germany cannot be destroyed."

Doctor Rathenau expressed as his

FINDS NEW GARDEN OF EDEN

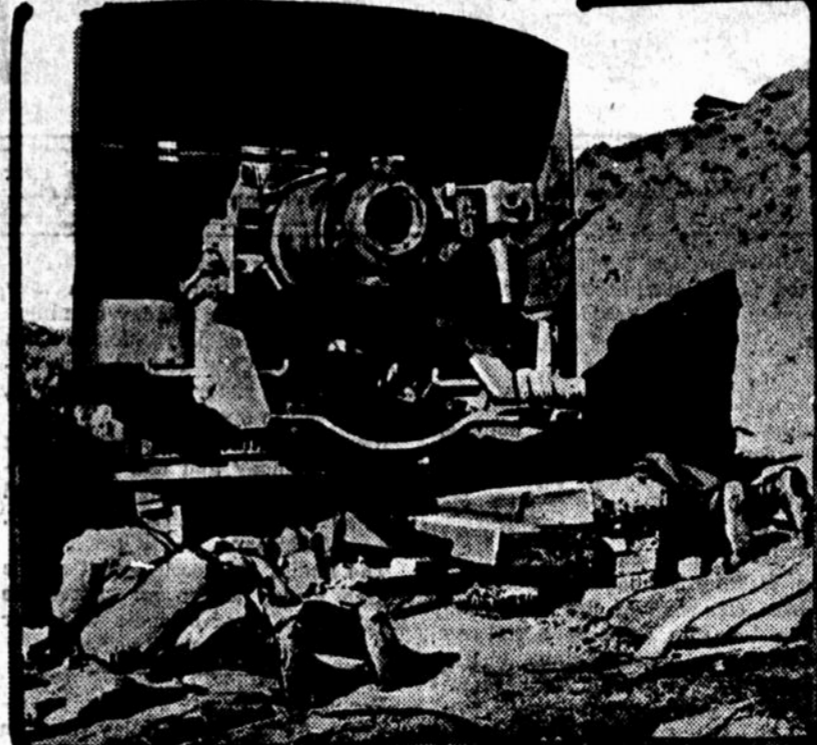
Explorer Hears Narrative in Brazil Strikingly Similar to the Story of the Creation.

Philadelphia.—The University of Pennsylvania museum has discovered a new Garden of Eden, and the "Tree of Life" is still there, though petrified. This was learned by Dr. William C. Farabee, leader of the university's Amazon expedition, who discovered the Amazon's first white man.

The narrative, as told to Doctor Farabee by one of the wise men of the tribe, is strikingly similar to the story of the Creation, with the exception that two gods are portrayed—Tuminkar and his brother Duwid. Tuminkar created men and women and afterward the animals; Duwid furnished the food. Curiosity led to the discovery of Duwid's "Tree of Life," whose branches fed the populace. So the next day they told Duwid he need not trouble to bring food to them, for they could get it themselves.

"It shall be as you wish," said Duwid, "but henceforth you will have to work to obtain food to eat. Tomorrow the tree will be cut-down, but to save you from starvation each shall break off a branch and plant it in the ground, cultivate and protect it and it will bear you fruit."

DEATH BEHIND THE GUNS



Serbian gunners on the frontier of their land shot down behind the big gun which they were serving.

opinion that out of this war may, perhaps in the not too distant future, arise a "United States of Europe."

"That is what we need, that is what we should have," he continued. "What is at the bottom of this war? I am leaving out all considerations of neutrality, of diplomatic bungling, etc. It's the tariff."

Blames the Tariff.

"Each country tried to build a tariff wall around itself, and to that you can trace all our troubles. Instead of manufacturing everything in one country, we should let each country specialize in those goods which it can best and most cheaply supply. In these 'United States of Europe,' mark well, economically speaking, France might be left to supply all the silks for the combined countries, Austria for glass, England cloth and ships, and Germany machinery and chemicals; America, for her part, might specialize in supplying the cotton of the world. "But then, terrible as this war is, it will have its beneficial results as well. People in Europe were beginning to live too easily, too well; we were beginning to be threatened with stagnation. A man who has eaten his fill is no longer creative. He wants to sleep, not work. And after the war? Well, we'll all have to live together again. We all need one another, so what is the use of nursing this spirit of hatred and rancor?"

Mobilization of the kitchen.

"Mobilization of the kitchen." Since the crown princess coined this expression the term has become a regular German watchword.

At my first coming to Berlin I noticed at once the almost entire absence of ladies—using the term here in its narrowest social sense—in public places. Every afternoon, for instance, Berlin used to take tea at the various large hotels—the Kaiserhof, the Adlon, the Esplanade, etc.

Woman's Work in War.

I was having tea one afternoon at the Kaiserhof with a captain on the war office staff. I asked him: "Will you tell me where all your ladies are? I mean, where is society?"

He looked at me surprised—almost hurt.

"Why," he answered, "don't you know that all our women, our real German women, are mobilized, as well as our men? These are the days when the girls who have had a practical 'hausfrau' education are having their innings. We need the housekeeper and the nurse nowadays, not the fraulein professor, doctor, advocate, or what not."

He was absolutely right, as I found out later. At the outbreak of the war a great many women and girls with university degrees, stenographers, bookkeepers, etc., working in offices, thought that at last their turn had come. They were going to show that they could replace the men at the heads of departments, or at whatever responsible duty might have to be performed. Most of them were sadly disappointed. In the larger offices, the heads of firms—if they were not called to the colors—replaced their own managers, working double time; the staffs were cut down to half, and so were the salaries.

Helping the Musicians.

A number of women's clubs have been organized for the purpose of helping those employed in the musical profession, which is suffering greatly through the war. A large hall in the reichstag building has been placed at the disposal of these clubs, and there they meet and hear concerts, sometimes two or three of them in the same day. The women members pay a contribution of something like \$2.50 a month and, of course, donations are gladly accepted.

Some of the concerts take place at private houses, and the rule has been made that absolutely no refreshments shall be served on such occasions, except to the artists. The women sit from three till six, knitting, talking, or listening to the music. For anyone who knows Germany and the German women's love for "kaffeeklatsch," which used to be unthinkable without cake and coffee, this is one of the most remarkable effects of the war.

At whatever small entertainments are given, war poetry and "feldpost-briefe" (letters from the front) are the most popular items on the program. The war has hatched an entire new brood of poets and writers.

I went to dinner one night at the

notes containing an account of the Creation as told by one of the new tribes he found in the mountains which divide Brazil from the Guianas. This uncivilized tribe had never before seen a white man.

The narrative, as told to Doctor Farabee by one of the wise men of the tribe, is strikingly similar to the story of the Creation, with the exception that two gods are portrayed—Tuminkar and his brother Duwid. Tuminkar created men and women and afterward the animals; Duwid furnished the food. Curiosity led to the discovery of Duwid's "Tree of Life," whose branches fed the populace. So the next day they told Duwid he need not trouble to bring food to them, for they could get it themselves.

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FISH WITH SCOOP TO STEADY AIRSHIPS

Philadelphians Have Discarded Hook and Line.

Of Course There Will Be Some Who Will Not Readily Believe This Story, but There Always Are Skeptics.

When you go fishing you take a pole and reel and wind up your line when you get a bite. You probably have a hook on the end of your line with bait on it, and occasionally get a fish. Well, you're wasting time. If you doubt it, join the Fish Liars' club.

Members of the club were out today on the Delaware pulling up fish by the hundreds. For the first time they used the automatic magnetic scoop. This device is just what the name im-



plies. It attracts and then captures. Furthermore, it enables the fishermen to catch hundreds of small fish alive, and this marks the beginning of a new era for the club. After sorting out all the large fish for feasting purposes the small fish will be sold as aquarium pets. Many Delaware sunfish have a decidedly blonde tinge and could readily pass for goldfish.

Members of the club believe if they are kept in fresh, clean water they will never tarnish.

But as to the magnetic scoop. It was designed at a meeting of the club in the back room of Harvey C. McCarthy's cigar store up in Kensington, and was patented by Bill Harrison, the well-known angler.

The scoop is made of steel and is sunk in the water on two long chains. The chains are attached to a universal crane, which is carried on a boat. One of the chains operates the lid of the scoop, while the other drags the scoop along. The interior of the scoop is coated with beef juice and sulphur, and as it plunges through the water appetizing odors are emitted. This attracts the fish. They peep in the scoop to see what it is all about and the lid immediately goes down.

You may ask: "How does the fisherman know when the scoop has fish in it." They can tell by the weight on the boat and when they find the pulling is getting harder.

In a short trip from Shackamaxon street wharf to Riverton the club caught 971 pounds of perch, weak fish and catfish. The new device will be used on Sunday, and the fellows with the poles and lines along the wharves better bring some newspapers to read, for most of the fish will follow the scoop.—Philadelphia Record.

Old Fashions Return With the War.

Among the many changes that the war is bringing into the careers and the home some of the most significant are so quiet and unobtrusive that people hardly notice them. One of these is the change that has come over the look of households of persons of fastidious tastes and strict esthetic conduct. Formerly the idea of a mounted photograph (except perhaps a reproduction of an old master) was thought to be quite banal and terribly suburban. Today you find their mantelpieces crowded with photographs, some even pinned on the wall without the slightest regard for spacing and arrangement—details which formerly would have taken an afternoon's thought to settle. Our artistic houses are being ruined without a single regret. Another reversion to simpler days is the return of the old-fashioned hair broom with its little oblong frame of gold prettily wrought inclosing a tiny panel for a strand of hair. Some of them are originals bought in curio shops or rummaged out from old cases, but the hair in them today is young and newly cut.—Manchester Guardian.

"That's About the Limit."

Some queer things happen occasionally when amateur talking machine operators neglect to examine their fiber needles for defects or forget to wind up the machine. A few evenings ago an amateur started giving the Harry Lauder record, "It's Nice to Get Up in the Morning." When about half the record had been run, Harry's voice suddenly became screechy and finally trailed off into a mournful howl. Examination showed that the needle point had broken. A new needle was put in and the operator started the machine about the middle of the record. The first words heard were: "That's About the Limit." The words are part of the song, and the "patness" of the expression almost broke up the audience.—Indianapolis News.

Congestion in New York.

Persons who object seriously to the transportation services of Chicago, to the congestion at rush hours, the crowding, pushing, and similar inconveniences, might regard the problem in New York and then call themselves blessed.

The New York subway was built for 400,000 people a day. It really handles under popular protest as high as 1,500,000. The tenants of the Woolworth building alone would fill every train moving in one direction in the subway during a half hour. There are 300 passengers a year in the subway for every man, woman and child in New York city. The subway carries more passengers in a year than all the steam railroads in the United States.

Cow Attacks Woman.

Lexington, Ky.—Mrs. Laura Green, wife of a farmer, living near here, was attacked by a cow and narrowly escaped death, being badly gored. She seized the horns of the maddened beast and held on until her cries attracted her husband, who came to her rescue.

Guns as Vegetables.

Paris.—A sealed car of "vegetables" broken open by a railroad accident en route from Tennes to Berlin was found loaded with Maxim guns.

New Balancing Device of Practical Value.

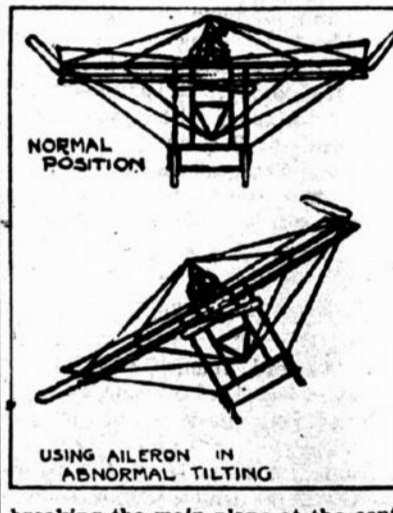
Ordinary Wheel Control Enables Pilot to Correct Any Unusual Tilting Caused by Sudden Gusts of Wind—How it Operates.

Walter H. Phipps, widely known as an aeronautic designer, has obtained a patent on a new balancing device, applicable to any biplane or aeroplane.

The device consists of an aileron, or hinged section of the main plane, at each wing tip. The hinge or joint is parallel with the line of flight. The aileron is set at a rising angle to the wing surface, and in that position, the inventor states, it will correct any ordinary departure from the normal horizontal position of the aeroplane caused by varying air pressure, thus giving inherent stability up to a certain point.

To correct an unusual tilting caused by strong gusts an ordinary wheel control with connecting wires enables the pilot to shift the ailerons. In this operation the aileron on the low side is thrown flat, extending the length and sustaining surface of the depressed wing. Simultaneously the aileron on the rising wing is thrown upward, shortening the wing, giving it less sustaining power and thus correcting its rising tendency. The aileron thus raised also acts as a nearly vertical stabilizing fin for the time being, preventing any tendency to a side slip.

It is admitted that an increase of resistance to flight amounting to about 5 per cent results from the use of the ailerons at ordinary speed. For fast machines this percentage would be reduced by reducing the angle at which they are set, less correction being necessary to balance the wings in such a craft. On the other hand, it is urged that the ailerons solve the problem of stability in ordinary conditions with much greater efficiency than is possible by means of such devices as



breaking the main plane at the center so that the entire surfaces of the wings are set at a dihedral angle with tips rising.

Women's Common Heritage.

Out of the many stories of the war comes one that, in its simplicity, is as eloquent as any could be of what this struggle means to those who stay at home. A correspondent who added to his keen quest for news an avid eagerness for souvenirs approached a woman who was standing forlornly by the roadside, an evident refugee. "Have you any souvenirs of the war?" he asked, his curio-gathering instinct overcoming his human sympathy. Dried, the woman looked at him and in a voice betraying no emotion but the utter weariness of transcending grief she answered: "I have the grave of my son." There are thousands of such souvenirs scattered over France and Belgium, throughout Poland and Galicia. The hearts of the women of Britain, of France, of Belgium, of Germany, of Austria, of Russia and of Serbia have this common heritage.

Dog Watch Movies Latest.

There's a large and steadily growing number of people in New York who are afflicted with insomnia only at night. And in order to keep them up until the milkman comes around we are going to have a moving picture house where the performance begins at midnight and lasts until it is time to go home for the milk and rolls. It will be a regular dog watch movie or 10-cent Pullman, as they are called. There will be nothing to prevent tired tangoists who are afraid to go home in the dark; from stealing a few minutes sleep between reels, but special policemen will be on the job to prevent anything else from being stolen. With nearly one-third of New York up after midnight the management believes it will fill a long-felt want.—New York Times.

Influence of Dams on Fish.

The influence of river dams on fisheries seems to be only very imperfectly understood; and the effects on fishes and mollusks of the new barrier across the Mississippi at Keokuk, Ia., are being investigated by the United States bureau of fisheries. At this place unusual facilities for the study of fish migration are afforded. Important fishery developments in the great river lake created are expected, and it is believed that the increased fish supply will after a time largely compensate for loss of crops on drowned farm lands.

Imitation Air Travel.

Imitation flight is the novel recreation idea of Henry Salisbury of London. A car suspended above the ground is given the motions of a flying aeroplane, and motion pictures, taken from an elevation during actual flight, are projected upon the surface, giving the occupants of the car a complete illusion of traveling along through the air.

Getting at the Facts.

"Oh, well," said the theatrical lady whose "angel" had fled the coop, "there are just as good fish in the sea."

"What has the sea got to do with it?" queried the low comedian. "The sucker is a fresh-water fish."

The KITCHEN CABINET

All worthy he who prompt responds,
Prepared for every fate;
But wretched he of higher praise
Who, trusting, learns to wait.

GOOD DISHES.

When cooking onions or preparing them to use fresh, add a little soda to the sliced onions and let stand in cold water for ten minutes, rinse, and they are ready for use. Soyer, the great paper bag expert, is credited with this wisdom. People who cannot otherwise eat onions can enjoy them prepared thus.

German Goulash.—Boil two pounds of flank beef until tender, then put through a meat grinder. Add to the liquor saved from the boiled beef, a pound of cornmeal and cook until the meal is well cooked, a half-hour will do; then mix with the meat, season well with pepper and salt and cool in a deep dish. When wanted to use, cut slices and fry a deep brown. This will keep some time.

Potato Pancakes.—Peel and grate six potatoes which have stood in cold water to harden. Mix one grated onion with the potato, two eggs, a half teaspoonful of baking powder and flour to make a thin batter. Fry in cakes until a deep brown.

Macaroni With Mutton.—Brown in butter a few slices of cold mutton and arrange them on a platter. Chop half an onion, fry in butter and add a cupful of stock, one cupful of tomato pulp with salt and pepper to season; bring to the boiling point, add a cupful of macaroni, cooked in salted water and drained. Stir all together over the fire and serve hot, poured around the meat heaped in the center of the platter.

FOR THE LOBSTER LOVER.

Where lobsters are to be obtained fresh and in good condition, there is no more highly prized delicacy. It is not so many years ago that we were taught to plunge live lobsters into boiling water to kill them. We have learned that this is unnecessary cruelty, as they can be quickly killed by thrusting a sharp knife into the back between the body and tail shell; death will occur at once. For those of us who have endured the sensation of dropping a lively lobster into a kettle of water and felt like a murderer, this method will seem easy.

Lobsters which are full of motion and heavy are fresh and good. If the tail of a boiled lobster is lifted and springs back to its curled condition its freshness is assured. If this test fails, reject the lobster, as it is too long dead. The coral of lobster is red, the spawm is green before it is cooked, when it turns red, as do lobsters, as they are green before boiling.

A broiled lobster is a most delicious dish and one in which the epicure delights. Kill the lobster as described, and split down the back with a sharp knife and mallet, remove the stomach and intestines; the stomach is directly under the head, the intestines runs the length of the tail piece and are often colorless, so must not be overlooked. Place the two pieces with the shell part over the heat and broil for a half hour or longer. When half-cooked, season generously with butter, and when thoroughly cooked add butter, salt and lemon juice. Crack the claws before serving.

A Boiled Lobster.—Buy lobsters that are alive and kill them as above, then drop them into a gallon of boiling water, in which a fourth of a pound of salt has been dissolved. Plunge and completely cover the lobster and cook from twenty-five minutes to three-quarters of an hour, depending upon the weight of the lobster. If cooked too long the meat will be tough. Break off the claws, crack them at the joints and pick out the meat. Garnish the lobster with the claws and use the shell to serve it in if so desired.

SPRING DISHES.

This is the time when the dandelion greens as well as other growing green things should be often served. Perhaps you may find a few bunches of blanched dandelion plants which have been growing under a board; they will be white, crisp and delicate. Wash and cut them, adding a bit of chopped onion and oil with vinegar, salt and pepper. The delicate bitter of the dandelion makes them especially well liked and a good tonic.

Veal Fricassee.—Cut a piece of the breast of veal into small pieces and fry in butter until brown, sprinkle with flour, salt, nutmeg; add a bit of bay leaf and a few peppercorns, cover with water and cook slowly for an hour on the back of the stove or over very slow heat. Beat two eggs, mix with a little of the gravy, then add to the meat. Serve on a hot platter with the gravy poured over the meat.

Liver Dumplings.—Put a half pound of calf's liver through a meat grinder. Soak a thick slice of bread in water and squeeze dry. Put a tablespoonful of butter into a frying pan, add a tablespoonful of chopped onion, salt and pepper to taste. Beat three eggs and pour into the pan. Now mix the liver with the gravy. Roll out some crackers, make balls of the liver, dip in cracker crumbs and add to any good beef soup. Cook until well done. Serve with the soup.

Nuts and Egg on Toast.—Toast slices of bread, butter well and serve with three eggs, half a cupful of chopped nut meats, one tablespoonful of cream and a dash of pepper and salt; stir all together, turn into a skillet in which a tablespoonful of olive oil has been heated. Mix and stir as it thickens. Serve on the toast when firm.

A thin slice of pineapple put on a buttered slice of bread spread with cream cheese makes a most dainty sandwich.

A pretty dish and one which is most palatable is green peas cooked in very little water seasoned with butter and poured over hard cooked eggs cut in eighths.

Celery root cooked until tender and served in a sour sauce, either hollandaise or piquante, makes a palatable salad for a change.

ORANGE DISHES.

Oranges are adapted to many dishes, as well as drinks; they make good soup, puddings, salads and desserts, not to mention cakes and cake fillings. Oranges sliced and sprinkled with sugar are a delicious sauce to serve with cake and will thus take the place of a dessert.

Combined with stale cake and custard, oranges form a most delicious dessert.

Orangeade.—Take two cupfuls of orange juice, add 1 1/2 cupfuls of sugar, one cupful of strained cranberry sauce and two quarts of water. Boil the sugar and water together for five minutes, then cool and add the strained juice. Garnish the glass with a thin slice of orange or a bit of the peel hung on the edge of the glass.

Orange Puffs.—Take a cupful of flour, and a half cupful of sugar, a half cupful of milk; sift with the flour a teaspoonful of baking powder with a half teaspoonful of salt, add one egg, beaten, add one tablespoonful of melted butter, flavor with the grated rind of an orange. Steam in buttered cups 25 minutes and serve with orange sauce.

Orange Sauce.—The juice of two oranges, one cup of boiling water, one tablespoonful of lemon juice, two teaspoonfuls of cornstarch, four tablespoonfuls of sugar. Mix the sugar and cornstarch and add the water, cook until the starch is well cooked; add a tablespoonful of butter and the orange juice with a little grated rind.

Orange Salad.—Serve neat slices of orange on lettuce with a dressing of oil and vinegar. This is especially good with game. Another nice way to serve it is in overlapping slices on a long salad dish garnished with candied cherries. Oranges and grapes with a bit of pineapple is another fine combination for a fruit salad. Sponge cake flavored with orange and served with an orange filling, then frosted with an icing flavored with lemon juice and orange rind is a delicious dessert.

Nellie Maxwell

It Was Her Day to Be Absent.
"Some fellows can sure pull down the money easy," growled J. Fuller Gloom. "For instance the person who wrote a recent article of a column and a half telling about the traveling man who smiled and smiled on an aggravating trip because he felt that when he reached his own home his dear, sweet wife would fall into his arms with a great gush of joy. But when he got home the wife was absent, of course—as every real married man would know."—Kansas City Star.

The Laugh is Here.
And now the cats are as responsible as the dogs for spreading disease. By and by we will get to the horses and the birds. We shall be indeed fortunate if, under all these circumstances, we preserve our sense of humor.—New Haven Courier-Journal.

The Reason.
"I see they hazed that new student by rubbing jam through his hair." "That was only because they wanted his first sweet impressions to stick."

Use Mailing Tubes.
An excellent receptacle for sending flowers by post is a mailing tube. Lay the waxed paper in such a shape that they will fit the tube. Sprinkle lightly with water. Place a bunch of wet cotton or tissue paper at the ends of the stems. Roll the flowers up carefully in the paper and twist the ends securely. Slide them into the tube. The paper which wraps the tube should be large enough to tuck in well at the ends to prevent the flowers from slipping.

How Bacteria Live Forever.
Bacteria may be properly described as immortal, because when they attain an age of fifteen minutes they each divide in two and continue so dividing indefinitely. If all the conditions were ideal one bacterium would in twenty-four hours become forty thousand billion billion.

Scared Him OW.
"Was your new dress very costly?" "Very. Papa told my fiance what it cost him, and he has disappeared."

BETTER THAN HEAVY DISHES

As Hot Weather Approaches Fish Should to a Great Extent Take the Place of Meat.

Fish Hash.—Prepare the fish as for fish balls; chop fine cold potatoes and mix with fish. Fry brown six good slices of salt pork; take out the pork and turn the hash into the frying pan; add half a cupful of boiling water; let this heat slowly, stirring often; then spread smoothly and brown, being careful not to let it burn. When brown fold it as you would an omelet dish, and garnish the dish with the sliced pork. When the pork is objected to butter can be used instead.

Fish With Tomato Sauce.—One cupful tomatoes, one-half cupful water, one-half of an onion sliced. Cook tomatoes, water and onion twenty minutes. Melt one tablespoonful of butter and add one tablespoonful of flour, stir into hot mixture, add one-half teaspoonful pepper, cook until it thickens and strain. Put fish in a baking dish and pour the tomato sauce around it. Bake from fifteen to twenty minutes in a moderate oven.

Fish Toast.—One cupful flaked cold fish, free from skin and bones. Heat in water sufficient to moisten; add butter, pepper and salt. When hot pour on slices of buttered toast; garnish with eggs poached in muffin rings.

Scalloped Halibut.—Shred one cupful of cold boiled halibut; pour in the food pan, one and one-half cupfuls milk and let come to a boil; add butter size of an egg, salt and pepper, then the crumbs of four crackers, add lastly the halibut; let it cook five minutes, then add two hard boiled eggs chopped fine, and serve on a hot platter with bits of buttered toast.

SERVE THIS SUNDAY EVENING

What is Known as "Farmer's Fruit Cake" is Somewhat Different From the Ordinary Delicacy.

Three coffee cupfuls of dried apples, two of molasses and one of butter, one of sugar, one of raisins stoned and chopped, two eggs, the juice and grated rind of one lemon, two teaspoonfuls of soda and one pound and about one-half cupful over of flour to be of the consistency of soft ginger cake. Put the apples to soak over night (in cold water), in the morning chop them very fine and stew them in a cupful of water they were soaked in, and add two of molasses. When very soft take them from the fire, turn them out to cool and add to them while warm two teaspoonfuls of powdered cinnamon, the same of cloves and the juice and rind of the lemon. Stir to a cream the butter and the sugar, and add the eggs beaten light, then the apple and raisins, then the flour and beat the soda dissolved in a tablespoonful of hot water. Bake in a moderate oven an hour and a half or two. Test with a splint.

Potato Chowder.
Pare and cut into thick slices four large potatoes. Peel, slice and brown in a tablespoonful of butter one onion (medium sized); add potatoes to hot fat and onion, then sprinkle with teaspoonful of minced parsley (parsley need not be added if not liked). Add boiling water enough just to cover potatoes; cook until tender—do not let them become too dry and burn. When done, add one quart hot milk, salt and pepper to taste, then yolks of two hard-boiled eggs mashed fine and the whites minced. After milk is added, add about half a dozen hard crackers and let them steam a little while. This will serve five or six persons.

Eggless Cake With Oil.
Cream one-half cupful oil and one cupful sugar, one cupful sour milk, one teaspoonful soda, one teaspoonful each of cassia and cloves, one-half cupful chopped raisins (if desired), one-half teaspoonful salt, two cupfuls warmed flour. Be sure not to forget the salt, as the oil contains none. This must always be remembered; in using the oil use twice as much salt as common.

Celery and Cheese.
Use only the hearts of the celery. The white outside pieces can be cut in small pieces and boiled later for creamed celery, and all the other stalks, the roots and the tenderer leaves can be boiled tender and strained for celery soup. Cut each heart into pieces and fill the hollow part with cream cheese that has been seasoned with salt and pepper.

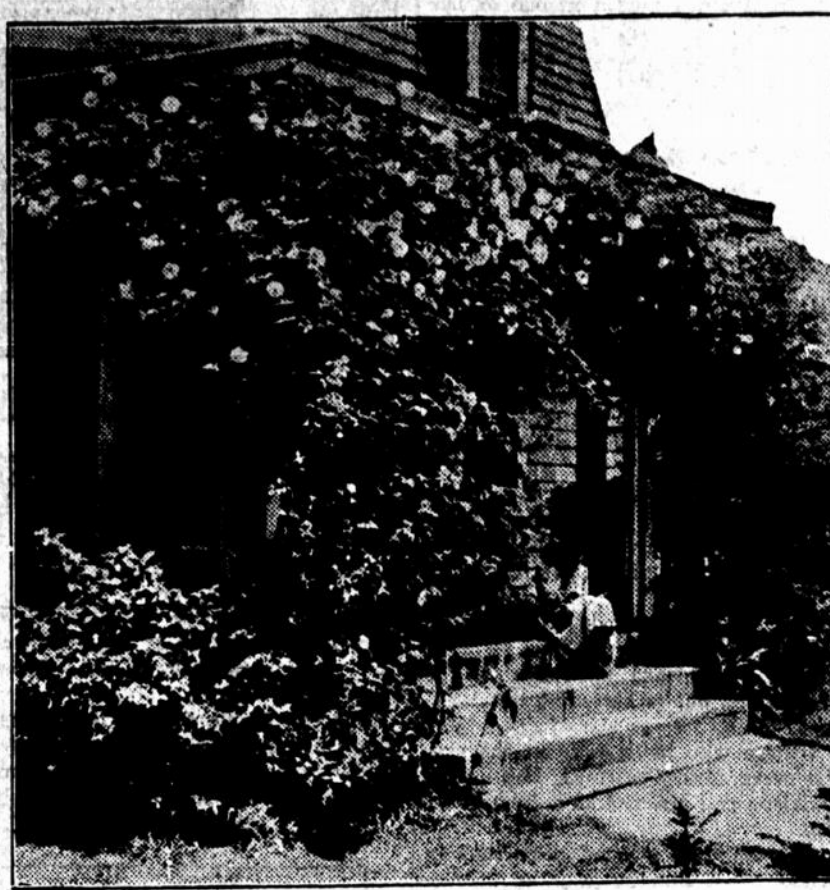
Grandma's Cakes.
One cupful sugar and one-half cupful butter creamed until light, then add two well beaten eggs gradually, after all are well mixed add one-fourth teaspoonful baking powder, then enough flour to make dough stiff enough to handle. Roll thin and cut into fancy shapes. Bake on cookie sheets for 12 minutes, moderate oven. The grown-ups as well as the young ones can soon make them disappear.

Apple Sauce Omelet.
Beat the yolks of seven eggs light, stir into them five teaspoonfuls of powdered sugar and one and one-half cupfuls of sweetened apple sauce; beat long and hard; stir in the stiffened egg whites, beat for a minute longer and turn into a greased pudding dish. Bake, covered, for about ten minutes, then uncover and brown. Serve at once with whipped cream.

Banbury Tart.
One cupful of raisins, ground; juice and grated rind of one lemon, one-half cupful of sugar, two tablespoonfuls of boiling water, one soda cracker rolled, salt, season with nutmeg and cinnamon or other desired spices. Roll until the proper thickness and use as filling for turnovers.

Cooking Dried Apples.
When you cook dried apples, try adding a little grated orange peel to them before the stewing process. This robs the apple of any flat taste it may have and gives it an added zest. Grate only the outside skins, as the white inside skin is bitter.

THE HOME BEAUTIFUL



Everblooming Roses at Their Best Now.

EVERBLOOMING ROSES

Everblooming roses should be at their best during the fall months. Tea roses must be fed liberally; old rotted manure, cow-manure is best, but bone meal is good.

Dig several big spoonfuls of fertilizer about the roots of each rose planted, replacing the mulch.

Cut back the blooming branches as soon as the flowers fade; work the soil under them and give a good soaking with manure water early in September and you will have abundant bloom until frost.

Sharp pruning and good feeding is the sure means of getting fall roses. Keep down all insect pests with spray of sulpho-k-bacco soap used according to directions on the package.

A tendency to blight of buds at this season means insects at the roots. Dissolve a peck of fresh lime in a barrel of water and give the ground a good soaking with the solution, using only clear water on top.

When pruning the roses, use all cuttings four or five inches long for rooting. Insert the cutting in well-worked soil, leaving one eye above the surface, firm the earth about them, give a good soaking, and turn over them a glass fruit jar, pressing it into the ground. Draw the soil up around the jar, but not over it, keep the ground moist and leave until spring.

Rose cuttings may be rooted in moist sand in any warm place, but the sand must not be allowed to dry out

at any time. When the rootlets are half an inch long, transplant to soil, and give good care. They may be set in the border and a glass covering set over them.

Most cuttings consist of three or four joints, or eyes, with a healthy leaf at the top. Discard every cutting that does not hold the leaf until the plant begins to grow, as the falling of this leaf means a delicate plant, even if it lives and roots.

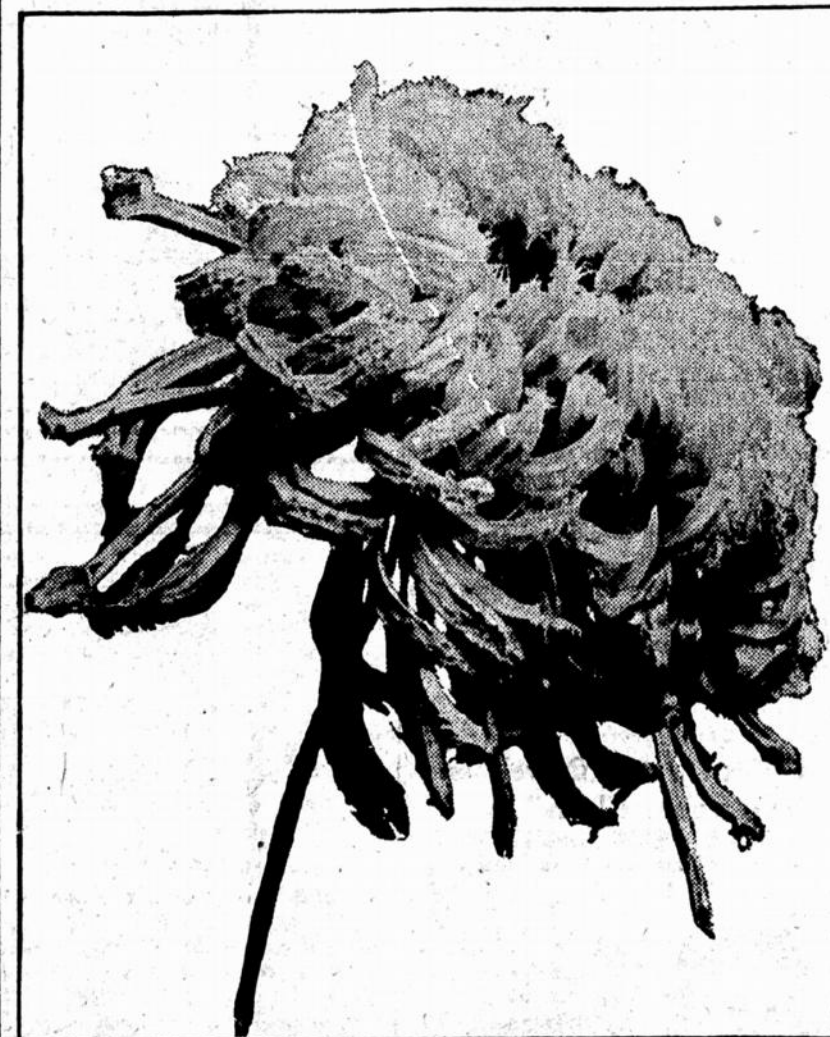
A. T. S.

DO AWAY WITH ROSE PESTS

To do away with rose pests mix by rapid stirring a tablespoonful of coal-oil with a pint of very hot strong soap suds, and when well mixed add this to enough hot suds to make a gallon. Mix a pint of unslaked lime with a quart of water and when settled pour the clear lime-water into the coal oil emulsion, adding to this a teaspoonful of paris green, stirring it all rapidly and thoroughly. Keep this mixture well stirred when using and spray or syringe the leaves, under the upper side with plenty of the mixture. It will be good for the bush, if not healthy for the bugs and slugs.

SPLENDID FOR HEDGES

The sylvia is a splendid plant for hedges, for massing, and for borders, as well as for general planting. It does best grown by itself.



The chrysanthemum is an excellent plant for fall flowering, lasting to the edge of winter. This flower has been cultivated and improved until it is now one of the most beautiful of our autumn flowering plants.

GROWING 'MUMS NOT LUCK

By HELEN WATTS M'VEY.
There is no luck in growing chrysanthemums; just care and common sense, and a right smart amount of work and looking after. The plant will grow without care, and bloom; but it does so wonderfully much better with care that it pays to give it.

The greater part of the work is now done—the growing, the pinching-into-shape, the disbudding, and we are now ready to anticipate. Do not let the plant get too many buds, keep clean from insects, give plenty of water and fertilizers, and stake up from the ravages of the autumn winds.

If the plants are still in the border, lift the pot, after a day's soaking of the soil. Take the plant up after sunset or as late as it can be done, give a thorough watering and showering the tops, and set away in the darkness of the cool cellar for a few days until it recovers from the shock. Do not water while in the darkness, and bring gradually to the light.

It is a good way, after the plant has about straightened up, to set it out in the dew of the night, returning it each morning to the cellar. Do not neglect to provide for the late fall flowers. Cosmos are fine, but too often the frost catches them.

They are too tall to take up and pot for the house during the early autumn nights.

For the chrysanthemums, grow some in boxes or large pots, taking them not later than July or August. If you want very large, fine flowers, thin the buds mercilessly and give plenty of fertilizer and good growing conditions.

When the asters come up, transplant some of the finest to boxes or pots while small; sink the boxes in the soil and as the weather grows cool remove to the veranda or a cool shed. They will bloom beautifully until the house must be closed up, with heated air inside.

The California poppy may be transplanted the same way and its blooming period prolonged till long after frost. It is lovely in flower and foliage.

PLANT ORNAMENTAL SHRUBS

Ornamental shrubs and herbaceous perennials may be planted in November or December. They will not give much bloom the first season, but will increase in size and beauty for many years, requiring little care aside from occasional pruning and thinning out, and scattering a little coarse manure over the roots for winter protection.

LITTLE GARDEN NOTES

Always Use Very Best Seed Obtainable for Every Crop.

Scatter Soot Around Stems of Plants as Slug Antidote and for Plant Food—Cultivation Kills Weeds and Admits Air.

(By ELMA IONA LOCKE.)
Peas will sprout at 45 degrees. Always plant the best—not the cheapest—seed you can get for every crop.

The garden should be near the house and surrounded with a good woven-wire netting fence to keep the fowls and other garden pests out. If the garden must of necessity be on a stiff, clayey soil, mix all the coal ashes and sand obtainable with it; they will mellow it up wonderfully.

A hard crust over the soil prevents the rain and heat from entering. Always keep the surface of the soil loose.

Soot is a good and safe fertilizer for nearly everything. Scattered around the stems of plants, making the soil black, acts in the first place as a slug antidote and in the next as plant food.

Bonemeal is excellent for vines and fruit trees, and three or four ounces may be applied to the square yard.

As soon as a crop of any kind appears above ground it needs cultivation, both to kill the weeds and to admit the air to the roots of the plants.

It is useless to plant beans until the ground becomes warm. If they come up and they are chilled they turn yellow and never amount to anything.

Lima beans, melons and other tender vegetables may be advanced two or three weeks by starting them in pots or bits of inverted sod in a hot-house.

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SECURING THE POTATO CROP

Digging May Be Done With Fork or Horse Digger—Let Tubers Dry Out Before Crating.

Potatoes left in the ground until thoroughly matured will keep better and be less subject to rot than those dug a little green. In the latter case, the skin is not so firm and the potatoes are more liable to injury in handling, making the entrance of rot-spores easy.

Digging may be done with a potato fork or the horse digger. Most growers still dig by hand. Let the tubers dry a few hours and pack them into crates.



Potato Digger in Operation.

crates to be hauled to pits or cellar. Here the low down wagon with a platform, will save many a backaching lift.

If the tubers are to be pitted, have the pits on a high part of the field. Dig a circular hole about a foot deep, put in a good layer of straw and pour potatoes in a cone-shaped heap on it. Cover with straw and boards, or a little earth, and add more earth as the weather grows cooler. I rather like small pits, say 50 bushels. If the land is wet, drainage from the bottom of the pit is necessary.

If the crop is to be stored in the cellar, the handiest arrangement is a troughlike chute, with roller car upon which to set the crate to roll from wagon to cellar. Never roll potatoes down a chute. If enough crates are at hand, they may be used to store the crops, or bins and barrels will answer. If a fair price can be secured when the tubers are dug, much labor will be saved by delivering directly to the car, also much loss by shrinkage.—A. T. S.

TROUBLE WITH CANTALOUPE

Leaf-Blight is Most Common Annoyance—May Be Checked by Spraying With Bordeaux.

When blight attacks the cantaloupe, then the hopes of the grower are well as the leaves of his plants—it is usually a hard case to cure.

Leaf-blight is the most common of cantaloupe troubles. The leaves become covered with light to dark brown, generally circular spots, which increase in size and finally coalesce, resulting in complete wilting and curling of the leaves.

The spots commonly show fine and rather indistinct concentric markings, such as are found in the common alternate blight of the potato. The leaf stalks and vines are also affected. The blight is caused by a fungus, which may at least be checked by spraying with bordeaux.

The first application should be made when the vines are from twelve to eighteen inches long, and then every two weeks during the season.

The bordeaux mixture should be of the usual strength—six pounds of bluestone and six pounds of lime to fifty gallons of water.

The greatest care must be taken to get down on the under side of the leaves with the spray.

WHY PIGS LOSE THEIR TAILS

Nothing Causes Trouble More Often Than Damp Bedding—Scours Started by Changing Feed.

There are several causes that are responsible for the loss of small pigs' tails. The tail is very tender in the first few weeks of the pig's life and several troubles will cause its loss.

There is nothing that causes the loss more frequently than damp bedding, which starts a fever that ends in the loss of the tail and thereby disfigures the pig. For this reason dry bedding should always be provided.

Scours also frequently mean the loss of the tails of young pigs. Scours can be started by a change in the sow's feed, especially by letting her eat spoiled fruit, and in other ways.

PICKED UP IN POULTRY YARD

The fowls will need plenty of green stuff from now until grass comes—celery tops, cabbages, cut clover or ground alfalfa.

They must have some meat substitute for the worms and bugs which they will get on range later—beef scraps, green cut bone or

ST. JOSEPH, MO.

Attorney W. O. Reynolds and wife were called to Oregon last week by the serious sickness of a relative of his wife.

Nelson C. Crews, editor of the Kansas City Sun, and Nick Chiles, editor of the Topeka Plaindealer, spent a few days of last week in our city.

The men's day program rendered at the Ebenezer A. M. E. church last Sunday morning and evening was good and large audiences attended both services.

Mrs. Samuel Heuson, 404 So. Seventeenth street, who has been very sick for several weeks, is convalescent and about regained her former health. Her many friends are glad she is able to be among them again.

A number of the young ladies gave a reception at the Masonic hall last Friday night and the young men say they certainly made it pleasant for them; that they were sorry to hear "Home Sweet Home" played. A dainty luncheon was served during the evening.

The Y. M. C. A. is now located at 115 N. Eighth street, where the officers bid you welcome to call and inspect their new location. At their opening this month R. E. Squires, general secretary of the white Y. M. C. A., was present and made an address.

Mrs. John True spent last Sunday in Kansas City, Kans.

Dr. Shannon and Attorney L. A. Knox of Kansas City spent part of last Tuesday in our city.

C. T. Gilbert (white) was fined \$5 in police court last Monday morning for taking dog from the yard of Mrs. Hattie Madison, 2019 Sylvania, without her consent.

Mme. Jennie Watts Brown of Chicago, the dramatic reader, gave a number of her readings at the St. Luke's M. E. church last night and tonight. She is considered by many to be the best of any member of our race at the present time as a dramatic reader.

Whooping Cough.

"When my daughter had whooping cough she coughed so hard at one time that she had hemorrhage of the lungs. I was terribly alarmed about her condition. Seeing Chamberlain's Cough Remedy so highly recommended, I got her a bottle and it relieved the cough at once. Before she had finished two bottles of this remedy she was entirely well," writes Mrs. S. F. Grimes, Crooksville, Ohio. Obtainable everywhere.

BURLINGTON, IOWA.

The series of meetings at the A. M. E. church were brought to a close on last Friday night. Thirteen new names have been added to the roll.

The Industrial Art club was entertained on Thursday night by Mrs. Anna Mott. After the regular routine of business refreshments were served.

The Willing Workers held their regular weekly meeting on Tuesday night at the home of Mrs. L. M. Abel.

The B. J. Progressive club gave a surprise party on Mrs. W. C. Dixon on Monday evening. A short but very interesting program was rendered, after which refreshments were served by Mesdames J. H. Dunn and J. E. Johnson.

Mrs. Sophia Byrd had one of the fingers of her right hand mashed on Saturday morning. The accident, while not very serious, was a very painful one.

The Morning Hawkeye and the Evening Gazette are being supplied with race news from the pen of Mrs. Wm. Stevens and Mrs. J. E. Johnson.

Rev. R. H. Cato left last Saturday on No. 63 for his home in Cedar Rapids.

Mollie, faithful wife of George, devoted mother of Leon and George, Jr., Tyler, and daughter of Mrs. Hulda Earley, departed this life Wednesday morning, April 21st, about 2 a. m. Mrs. Tyler had been sick for many weeks and the end was not unexpected. She leaves to mourn her loss, besides her relatives, a host of friends. Funeral services were conducted from St. John's A. M. E. church, Rev. J. H. Bell, assisted by Rev. R. H. Cato, officiated.

WASHINGTON, IOWA, NOTES.

Mrs. Boyd of Oskaloosa has arrived and Mr. and Mrs. Boyd have secured rooms with Mrs. Eliza Haines.

Mr. F. D. Motts was operated on for prostate gland at the county hospital on Monday, May 10th. He is getting along splendidly, which all of his friends are glad to know. Leon Motts came on from Chicago to be home during his father's operation.

Jos. Daniels is sitting on a new street sprinkler these days. Joe is trying out, with a view of purchasing, a late improved sprinkler and street flusher. His old sprinkler he has had for about twenty-five years now and it does good work yet for the kind, but the age calls for a later and better model.

J. L. Thompson, editor and collector and solicitor for the Bystander, spent Friday night in the city, the guest of N. L. Black.

Mr. and Mrs. Walter Williams and N. L. Black autoed to Iowa City on Saturday evening and accompanied Mrs. N. L. Black home from the homeopathic hospital, where she was operated on April 29th. Mrs. B. is improving nicely at this writing.

Miss Geneva Murray will represent the Christian Culture club at the Federation at Cedar Rapids next week.

The writer was surprised to learn of the death of B. F. Cooper of Buxton. We have known B. F. for a good many years and many can testify as to his generosity and hospitality at the right moment. The bereaved ones have the sympathy of a host of friends.

As nice a sight as one would wish to see is the Henry Rhodes "farm," as it is called, in the extreme southwest part of town, where Henry has a nice variety, viz: Hogs, geese, ducks, chickens, turkeys, cow and calf and his horse. It is an ideal place for which Henry has fitted.

A. L. Hall, the city scavenger, did some great work during "clean up" week.

Mr. Hall controlled three wagons and the combined effort of the same in cleaning up and hauling about 175 wagon loads of rubbish to the dumping grounds west of the city. The mayor and city fathers gave Mr. Hall a great deal of praise for the work done.

Gas and gas stoves have been installed in the basement of the A. M. E. church and parsonage.

Mr. A. L. Hall is the church delegate to the district conference of the Des Moines district conference to be held at Waterloo next month.

The sick: Mrs. Eliza Haines is improving at this writing from a short illness; Mrs. L. F. Phillips is still improving slowly; Mrs. Emma Black is again at herself, after a short illness.

DAVENPORT NOTES.

Rev. J. P. Sims, who was so seriously wounded by falling from his bicycle, is gradually improving, to the delight of his many friends.

Mrs. Mary Flournoy, a resident of Davenport for the last forty-three years, died suddenly at her home last Friday evening. The funeral was held Monday at 2 p. m. from the A. M. E. church, conducted by Rev. J. L. Wharton, pastor of the A. M. E. church of Rock Island, Ill., assisted by Rev. F. K. Nickolson of the Third Baptist church. The family has the sympathy of the community.

Mr. and Mrs. Wm. Baker have purchased property and are now nicely settled at 908 Judson street.

Mr. and Mrs. Lewis Fuqua are remodeling their house and putting in some modern conveniences.

Mrs. George Hawkins remains quite sick at her home on Willis avenue.

Mrs. Ruth Bright, G. W. M., and Mrs. Clara Shepard, W. M., left Sunday night to attend the grand chapter of O. E. S. of Iowa and jurisdiction in Minneapolis, Minn.

The tribe of Naphtali, under the leadership of Mrs. Emily Pitts, will give a musical and literary entertainment at Bethel A. M. E. church on

KEOSAUQUA, IOWA.

After a long silence shall send in a few notes.

Some of the subscribers, myself included, have been receiving their paper very irregular. Did not know if it was the fault of the postmaster or printing office.

Mrs. S. Reed visited two days with Mrs. Crawford last week.

Mrs. J. Howard has been ill for some time, but is better at this writing.

Others who have been on the sick list were Mrs. Crawford, Mrs. Anna Dickson and Mr. and Mrs. John Johnson.

The Baptists started their Sunday school last Sunday with an attendance of sixteen.

Five autoed from here Sunday evening to Fairfield and attended services at the A. M. E. church.

Rev. Augustus will be in this city Sunday.

SCANDIA IOWA.

Yesterday was Mother's day in Scandia, the first time in the history of the camp that the day was observed. The Sunday School children took the lead and rendered an excellent program, for which they deserve much credit.

Our pastor, Rev. J. E. Roberts, and wife came out Sunday morning from Des Moines to witness the program. Many good things were said of mother in the home, church, society and the world. Rev. Roberts spoke for a few minutes and his words were very encouraging. Prof. Rodgers rendered an excellent address which every one enjoyed. Mr. John Sanders also spoke in high terms of the program.

Those on program met at the home of Mrs. Overton, the superintendent, and marched to the miners hall, led by Mrs. G. W. Montague.

We are looking forward to Children's day when another program will be rendered.

Mrs. James Robinson and infant son of Chariton are visiting at the home of Mrs. Montague, where she will remain until after the wedding of her sister, Miss Bertha Irvin.

Troy Hamilton who was injured in the mines is able to be out among his friends again.

ALBIA NEWS.

The Needle Work club met at the home of Mrs. Nellie Estes on Thursday afternoon. Quite a number were present. Members present from Hocking were Mesdames Robinson, Burns and Grayson. After business lunch was served by the hostess.

Miss Lulu Strauther of Buxton was the guest of Mrs. Oscar Keper the first of the week.

Mr. and Mrs. Corthon of Esteman attended services at the A. M. E. church Sunday.

Miss Mildred Lewis has been at the city hospital for the past two weeks returned home somewhat improved.

Mr. Charlie Davis returned home from Ottumwa Saturday where he has been the past week working.

Mr. John Thomas has been sick the past week.

Quite a number of strangers in town this week.

Woman's Crowning Glory Is Her Hair

Why not grow your hair by using

Mme. M. Beard Hair Grower

It removes dandruff, stops itching of the scalp and makes it grow long, soft and beautiful. Price 50c a box. Send stamp for pamphlet.

MME. M. BEARD

AGENTS WANTED

519 So. 16th St. St. Joseph, Mo.

Jones Cafe

The Old Reliable Place to get your meals

PHONE RED 318 W. 3rd St 3027

Rooming House at 3rd St.

216-218

Green's Cafe

The Old and Reliable Place to get good meals or lunches

Ice Cream and Cigars

114 E. 5th Street

Phone 4908-y

E. Green, Prop. Davenport Ia

NEW Elite Restaurant

New Reliable Place to Eat

Meals 15c and up

Lunches or Short Orders Served

304 W. Grand Ave.

Des Moines Iowa

L. E. Hanger

NEW Elite Restaurant

New Reliable Place to Eat

Meals 15c and up

Lunches or Short Orders Served

304 W. Grand Ave.

Des Moines Iowa

COUNCIL BLUFFS, IOWA.

Sunday was a great day at Bethel church, as it was quarterly meeting Sunday and we had with us Presiding Elder S. B. Moore.

Rev. Shepherd of South Omaha was

Wednesday evening, May 26th.

Davenport expects to be well represented at the I. S. F. of C. W. C., which convenes in Cedar Rapids next week.

Mrs. Ella Baker of Chicago is in the city to be at the bedside of her mother, Mrs. B. Baker, who is suffering from blood poison in one of her feet.

Mr. and Mrs. Kellis Baker leave Thursday for Denver, Colo., to visit their son, Earl, for the next two weeks.

Mr. B. F. Hopkins and his tribe of workers are serving ice cream every evening in the week in the dining room of the A. M. E. church.

Mrs. D. S. Johnson will entertain Thursday afternoon complimentary to Mrs. Henry Walker of Council Bluffs and Mrs. Ella Baker of Chicago.

The New Thompson Hotel

A First-Class Modern Hotel European Plan

Rates Reasonable

to Blocks from Union Depot

Corner of 9th and Park Sts.

The Public is Invited,

over with a number of his members. The sacramental sermon was delivered by him.

The Tabernacle Baptist church has been holding revival meetings for nearly two weeks and some precious souls have been revived and brought

to Christ. Rev. Burton, the evangelist, has been with them.

Every day last week the doors of Bethel A. M. E. church were open to all that they might go in and have prayer, and each afternoon some one

was there.

HAVE YOU BEAUTIFUL HAIR?

WE are the only Importers and Manufacturers of Real Colored People's Hair. Also Wavy Hair.

We absolutely guarantee our hair to stand combing and washing and to retain its color and crimp.

Wigs, Hats, Braids, Transformations and Puffs in stock or to order; all shades, none too difficult.

250 Straightening Combs and Toilet Articles.

Send two-cent stamp for Price List. Mail Orders receive prompt attention.

The Old Reliable Mme. Baum's Hair Emporium

486 8th Avenue 11-162-16 Between 34th and 35th Sts. NEW YORK CITY

Magic Hair Grower and Straightening Oil

The most wonderful hair preparation on the market. When we say Magic we do not exaggerate; as you can see great results in the first few treatments. We guarantee Magic Hair Grower to stop the hair at once from falling out, breaking off, making harsh, stubborn hair soft and silky. Magic Hair Grower grows hair on bald places of the head. If you use these preparations once you will never be without them. Magic Hair Grower and Straightening Oil are manufactured by Mesdames South and Johnson. We also do scalp treating.

Magic Hair Grower, 50c. Straightening Oil, 35c.

All orders promptly filled; send 10c for postage. Money must accompany all orders.

Agents wanted—Write for particulars.

We carry everything in the latest fashionable hair goods at the lowest prices.

We make switches, puffs, transformation curls, coronet braids, and combings made to order, matching all shades—a specialty. Send samples of hair with all orders.

2416 Blondo St., Omaha, Neb.

Phone, Webster 880.

The Story of "Bell Monopoly"

Every dot on the map shows where there is a telephone exchange. Three-fourths of them are exchanges of independent companies, and one-fourth Bell exchanges.

The pyramids tell the story. To be exact, only 23.5 per cent of all the telephone exchanges in the United States are Bell-owned. The great ma-

jority are owned by independent companies, but connected with the Bell System.

In comparatively few places—in only 9.2 per cent of the towns, are there two telephone companies.

There are only 10.5 per cent of all exchanges in the country which do not have Bell connections.

More than 8,000 independent companies connect with the Bell System. Our aim is universal service—not universal ownership. Bell lines reach more than 70,000 places, or 12,000 more than have postoffices.

"We Advertise So That the People May Know."

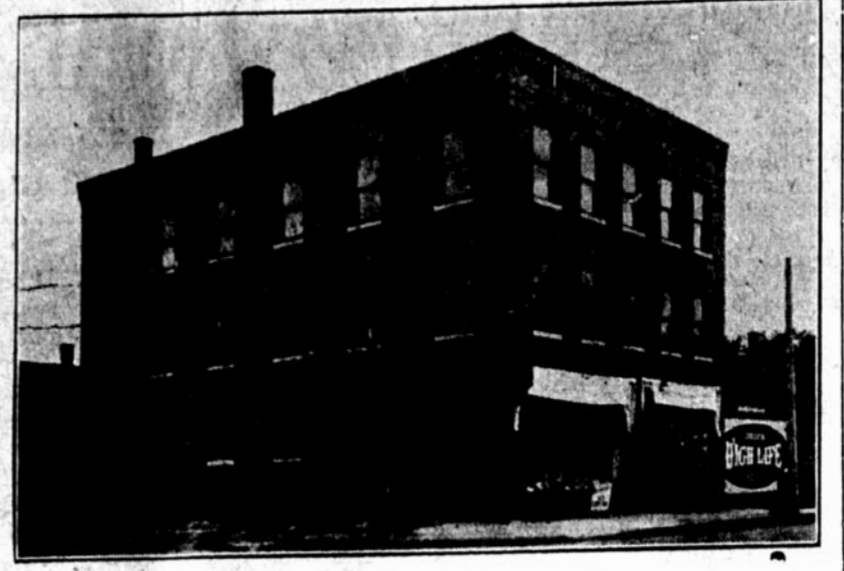
IOWA TELEPHONE COMPANY

Exchange Bell-connected, but not Bell-owned.

Exchange Bell-owned.

Exchange not Bell-owned or connected.

Place owned by two companies.



The New Thompson Hotel. A First-Class Modern Hotel European Plan. Rates Reasonable. to Blocks from Union Depot. Corner of 9th and Park Sts. The Public is Invited.

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Advertisement for Magic Hair Grower and Straightening Oil. Includes a portrait of a woman and text describing the product's benefits for hair growth and styling.

Advertisement for VIVIAN L. JONES Funeral Director. Includes a map of Iowa showing service areas and text describing funeral services.

Large advertisement for the Iowa Telephone Company. Features a map of Iowa with dots indicating telephone exchanges and text explaining the 'Bell Monopoly' and the company's commitment to universal service.

Mrs. J. A. Garrison of Sioux City, wife of Rev. J. A. Garrison, our former pastor, is a guest of Mrs. Fredonia Greene this week.

We are always glad to have her with us.

There will be a play given Thursday night for the benefit of the presiding elder at Masonic hall.

Mrs. Pat McGowan was buried Friday from the Baptist Tabernacle church.

The little infant daughter of Mr. and Mrs. Ralston was buried Friday afternoon.

Little Ethel Viola Davis, infant daughter of Mr. and Mrs. Davis, on Tenth avenue was buried Saturday at Fairview cemetery.

Best Thing for a Bilious Attack.

"On account of my confinement in the printing office I have for years been a chronic sufferer from indigestion and liver trouble. A few weeks ago I had an attack that was so severe that I was not able to go to the case for two days. Failing to get any relief from any other treatment, I took three of Chamberlain's Tablets and the next day I felt like a new man," writes H. C. Bailey, Editor Carolina News, Chapin, S. C. Obtainable everywhere.

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