

AFRO-AMERICAN CULLINGS

One of the features of the program at the Lincoln Jubilee exposition at Chicago was a presentation of a portrait of Governor Ferris to him by William Ross Roberts of the Michigan commission.

The Michigan exhibit came in for the lion's share of observation and all of the articles shown, from the needlework of an eight-year-old girl to numerous quilts made by eighty-year-old "Aunt Debby" Anderson of Cass county, were made ready for inspection.

"Aunt Debby" modestly bears the distinction of having made more than 3,000 quilts during her life. Particular attention was called to the needlework of two blind Negro girls who are students of a Lansing school.

The principal exhibits from Michigan came from Cass county, where the majority of the Negro population, outside of the large cities of the state, is located. The Negro population of Cass county owns an area of about fifteen miles, most of which is devoted to farming, at which industry the Negroes have proved themselves efficient.

While about 3,000 Negroes live in Cass county, the exhibit was by no means limited to that area. There were exhibits from nearly every important town and city in the state. The exhibits were mostly of needlework and millinery by the women and farm products raised by the men.

An old dandy named Turney Byrd has a new fangled dump wagon which he devised and which he is using to good advantage in his home town of Lansing. The wagon can be emptied all at once or a quarter or a half load at a time.

While not strictly included in the Michigan exhibit, the booth of the United States census bureau was in charge of a Detroit Negro—Robert A. Pelham—who has been employed in that federal department for the last 15 years.

The booth was given over to the "Story of the Census" from the Negro's standpoint, and tended to show that the Negro clerks in the department exceed in some respects in efficiency the white employees.

The story is told by pamphlets arranged by Mr. Pelham and deals with the growth in favor of the Negro in government employ and shows how he has justified the confidence that Uncle Sam has placed in his ability.

Incidentally Mr. Pelham shows two devices which he invented and which are now in use in the census bureau—namely, a paste-supplying device and a tallying machine—the latter working on the principle of an adding machine and used in recording the population.

As far as possible the industrial exhibits at the exposition in Chicago show the Negro actually at work demonstrating his handiwork, wrote Bishop Fallows, Tuskegee and the other great Negro schools will be represented, and Booker T. Washington and other noted Negro educators will come to add their efforts to make the exposition a success.

The Negro's progress has been wonderful. Fifty years ago, as an army officer and minister, I saw the forebears of the Negro of today walk into camp, ignorant and unlettered. I taught the old folks, leading their children, their first letters that they

Born in 1801 and celebrating her one hundred and fourteenth birthday a few weeks ago, Hannah Owens, a Negro woman who lives about a quarter of a mile behind Agency Hill, is still young enough and spry enough to preside over a court consisting of five Negro women, the youngest of whom has reached the age of ninety, says the Muskogee Phoenix.

The woman was born in Georgia in 1801. She remembers nothing of her early life, and has no record of her birth, but she knows that she was married in 1823, and she remembers clearly, she says, that her mother told her on her wedding day she was twenty-eight years old. She was a slave before the war to John P. Maddox, she says.

The woman declares that she isn't glad to have her freedom. "They made me roll logs and hoe cotton and plow," she said, "but they fed me more than I get now and they gave me a better place to sleep, with more covers, and I wish I was back there again."

She did not know of the war in Europe. She didn't know what Europe is. Reports submitted to the annual convention of the National Negro Business league, Boston, showed that, in the 15 years since the organization of the league, the total value of farm property owned by Negroes in the United States has increased from \$177,404,638 to \$492,892,218.

Coming down town this morning you met a little girl on her way to school. By the time you got home this evening she will be a grown-up young woman dressing for a party.

An automatic fire escape has been invented in the form of an endless chain ladder that descends at the same speed whether one or more persons are on it.

might be able to read the New Testament. When I realize what the Negro has done for himself and what has been done for him since, I am astounded.

The object of the exposition is a better understanding of the relation between the white and the Negro population of the United States.

We have from 9,000,000 to 11,000,000 Negroes—about one-tenth of our total population. They have developed with the nation. In every battle, from the Civil war down, the Negro has fought. He is found in every walk of our national life. There can be a true racial and social feeling only when there is an end of needless antagonism.

Our aim is to make this exposition the greatest movement ever created to bring about a better understanding. The Negro has a capacity to grow, to do things and to be one of us. We aim to show that isolated cases trumpeted all over the country are only the muck thrown off the great wheel of Negro progress.

As a general I helped emancipate the Negro. In my church life we early gave Negro presbyters the same right on the floor of our general council as whites.

The Confederate officer who fired one of the first shots at Sumter became a bishop in my church and devoted his whole life to the education and development of the Negro. He was Bishop E. F. Stevens.

Before the war he was commander of the South Carolina Military Institute, which turned out more Confederate officers than any other institution, save possibly one. After the war he became bishop of all the Negroes of his state. He was my close friend. Indeed, it was on my motion that he became a bishop.

The exposition will include singing by great choruses of the most noted jubilee singers in the country. There will be folk song festivals, historical tableaux depicting the advance of the colored people, and other interesting and instructive features.

The work of the Tuskegee institution is extending. Mr. Julius Rosenwald of Chicago has given, this opportunity. He has reserved a fund to be expended in school extension among the Negroes of Alabama. This benefit comes to be distributed through Tuskegee institute upon the recommendation of its president. Already schools have been built upon the plan in 12 counties, including Macon, Russell, Lee, Chambers, Tallapoosa, Coosa, Dallas, Perry, Hale, Montgomery and Lowndes. Each county of our own people must raise \$300 and Mr. Rosenwald will give an equal amount; the property is deeded to the state; the teachers paid by county school funds and the schools are planned to cover just such work as I have above described in the cottage training at Tuskegee.

Can you see anything but help to accrue—civilization, better morals, better service, less need of jails and penitentiaries? When everything is done to build a better man or woman, no matter what the color, it is social service, kindness, uplift. The Negro race today has a leader who is a missionary—the best among them; if they follow his lessons as I saw them at Tuskegee, they are entering a new life, and their white friends, North and South, are glad to see them improve their character and their skill. —Mrs. J. S. Reid in Birmingham Age-Herald.

when she was told about it. Seemingly all she cares for is hearing news of her relatives and getting something to eat each day. The other old women who live near her all have interesting stories, but they admit themselves the inferior of their dear. They are Rose Caesar, one hundred; Emma Durham, ninety-two, and Sarah Davis and Emma Warrn, both ninety.

A Boston correspondent of an eastern paper remarks that scattered throughout the South are thousands of industrious and respected Negroes, who, while they know nothing at all about books, and are, indeed, unable to read or write, nevertheless have accumulated property and given their children the opportunity of going to good schools. This will be widely recognized as good news not only by enterprising colored people the country over, but also by white people who desire to see the colored population in the United States receive fair treatment.

The water in the Panama canal is gradually becoming salty.

The rush of people into Vera Cruz, Mexico, since United States soldiers evacuated it, has raised the population from 35,000 to more than 100,000. It is said that all traces of the cleanup our troops made have long since disappeared, and that the water and sanitation problems are acute.

A luminous paint for automobiles, invented in England, is said to be so effective that a car coated with it is visible at night for two miles without the use of lamps.

A clock run by electricity drawn from the earth that has been in continuous operation in Pennsylvania since 1870 is the nearest thing yet to perpetual motion.

A woman's interest in an offense against herself died in time, but she never forgives the man who attacks her husband.

The surface of the earth is computed at 108,791,000 square miles and the contents at 259,944,000,000 cubic miles.

FRENCH SPORTSMEN AS WAR AVIATORS



This photograph, taken at an aero base in northern France, shows a number of celebrities in the French sporting world who are serving their country as army aviators. The second man from the left is Georges Carpentier, the famous boxer, and the third is Somes, French champion cyclist, who had brought down a German aviator just before the picture was taken.

TRAINING MEN IN THE ART OF BOMB THROWING

Anarchist's Weapon in Warfare Has Become as Respectable as the Rifle.

FINE POINTS OF THE GAME

The Absent-Minded Fellow Makes Trouble—Bombs Well Behaved if You Treat Them Right—First Chuck is Really What's Important.

By FREDERICK PALMER. (International News Service.)

British Headquarters, France.—It was at a bombing school on a French farm where chosen soldiers brought back from the trenches were being trained in the use of the anarchist's weapon which has now become as respectable as the rifle. Specialism develops as the war goes on. There are no M. B. degrees for Master Bombers yet; but that may come, any day.

Present was the chief instructor, a young Scotch subaltern with blue eyes, a pleasant smile and a cock of the north spirit. He might have been twenty years old, though he did not look it. On his breast was the purple and white ribbon of the new order of the military cross which one gets for doing something in this war which would have won a Victoria cross in one of the little wars.

Also present was the assistant instructor, a sergeant of regulars—and very much of a regular—who had three ribbons which he had won in previous campaigns. He too had blue eyes, bland blue eyes. These two understood each other.

"If you don't drop it, why it's all right," said the sergeant. "Of course, if you do."

He did not drop it. "And when you throw it, you must look out and not hit the man behind and knock the bomb out of your hand. That has happened before now to an absent-minded fellow who was about to toss one at the Boches—and it does not do to be absent-minded when you throw bombs."

"They say that you sometimes pick up the German bombs and chuck them back before they explode," it was suggested.

"Yes, sir, I've read things like that in some of the accounts of the reporters who write from Somewhere in France. You don't happen to know where that is, sir? All I can say is that if you are going to do it you must be quick about it. I shouldn't advise delaying your decision, sir, or perhaps when you reach down to pick it up neither your hand nor the bomb would be there. They'd have gone off together, sir."

Must Treat Them Right.

"Have you ever been hurt in your handling of bombs?" one asked. Surprise in the bland, blue eyes.

"Oh, no, sir! Bombs are well behaved if you treat them right. It's all in being thoughtful and considerate of them!"

Meanwhile he was jerking at some kind of a patent fuse set in a shell of high explosive.

"This is a poor kind, sir. It's been discarded, but I thought that you might like to see it. Never did like it! Always making trouble!"

More distance between the audience and the performer.

"Now I've got it, sir—get down, sir!"

The audience carried out instructions to the letter as army regulations require. We got behind the protection of one of the practice trench traverses. He threw the discard beyond another wall of earth. There was a sharp report, a burst of smoke

and some fragments of earth were tossed into the air.

In a small affair of two hundred yards of trench the other day it was estimated that the British and Germans together threw about five thousand bombs in this fashion. It was enough to sadden any minister of munitions. However, the British kept the trench.

"Do your men like to become bombers?" one asked the subaltern. "I should say so. It puts them up in front. It gives them a chance to throw something—and they don't get much cricket in France, you see. We had a pupil here last week who broke the throwing record for distance. He was pleased as Punch with himself. A first-class bombing detachment has a lot of pride of corps."

To bomb has become as common a verb with the army as to bayonet. "We bombed them out!" means a section of trench taken. As you know a trench is dug and built with sandbags in zigzag traverses. In following the course of a trench it is as if you followed the sides of the squares of a checker board up and down and across on the same tier of squares. The square itself is a bank of earth with the cut on either side and in front of it. When a bombing party bombs their way into the possession of a section of German trench there are Germans under cover of the traverses on either side of them. The German is waiting around the corner to shoot the first British head that shows itself.

"It's important that you and not the Boches chuck the bombs over first," explained the subaltern. "Also that you get them into their traverse or they may be as troublesome to you as to the enemy."

With the bombs bursting in their faces the Germans who are not put out of action are blinded and stunned. In the moment when they are thus off guard the aggressors leap around the corner.

"And then?"

"Stick 'em, sir!" said the matter-of-fact sergeant. "Yes, the cold steel is best. And do it first. As Mr. McPherson said, it's very important to do it first."

It has been found that something short is handy for this kind of work. In such cramped quarters—a ditch six feet deep and from two to three feet broad—the rifle is an awkward length to permit of prompt and skillful use of the bayonet.

"Yes, sir, you can mix it up better with something handy, sir—to think British soldiers would come to fighting like assassins, sir," said the sergeant.

"You must be spry on such occasions. It's no time for wool-gathering."

Not a smile from him or the subaltern.

GIVES MONKEY TO ZOO

Seaman W. J. Downey of the U. S. supply ship Celtic has just presented to the Boston zoo a monkey which he captured on the beach at Vera Cruz after a lively chase. The picture shows Seaman Downey and the monkey.



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ROMANCE OF THE EXPOSITION

Officer and Young Lady, Separated for Seventeen Years, Meet at Fair and Wed.

San Francisco.—Capt. George Steubenberg, U. S. A., known as "the post of the army," and Miss Florence Alexander of Boise were married a few days ago.

The ceremony took place in the Idaho building at the exposition, and was performed by Chaplain Arthur

Odewans of Alcatraz island in the presence of many friends of the couple.

Until they met recently at the exposition, Captain Steubenberg and Miss Alexander had not seen each other for seventeen years. With the blowing up of the Maine, Captain Steubenberg, then a young midshipman, joined the Idaho volunteers and went to the war. Miss Alexander took to the stage as a professional whistler, and later held them apart for many years.

altern all the time. They were the kind you would like to have alone in a tight corner whether you had to fight with knives or fists or seventeen-inch howitzers.

The sergeant took us into the storehouse where he kept his supply of bombs.

"What if a German shell should strike your storehouse?" it was suggested.

"Then, sir, I expect that most of the bombs would be exploded. Bombs are very peculiar in their habits. What do you think, sir?"

It was no trouble to show stock, as the clerks at the stores say. He brought forth all the different kinds of bombs which British ingenuity has invented—but, no, not all invented. These would mount into the thousands. Every British inventor who knows anything about explosives has tried his hand at a new kind of bomb. One means all the kinds which the British war office has considered worth the practice test.

The spectator was allowed to handle each one as much as he pleased. There had been occasions, that boyish Scotch subaltern told me without a twinkle in his eye, when the men who were examining the products of British ingenuity—well, the subaltern had sandy hair, too, which heightened the effect of his blue eyes.

Bombs of All Kinds.

There were yellow and green and blue and black and striped bombs, egg-shaped, barrel-shaped, conical and concave bombs; bombs that were exploded by pulling a string or pressing a button—all these to be thrown by hand, without mentioning grenades and bigger varieties which were thrown by mechanical means which would have made a Chinese warrior of Confucius' time or a Roman legionary feel at home.

"This was the first born," the subaltern explained—"the first thing we could lay our hands on when the close quarters trench warfare began."

It was a sort of date, now, as grandfather's smoothbore—the impot which both sides used early in the winter. A wick was attached to the high explosive wrapped in cloth and stuck in an ordinary jam can.

"Quite homemade, as you see, sir," remarked the sergeant. "Used to fix them up ourselves in the trenches in odd hours—saved burying your refuse jam tins according to medical corps direction—you threw them at the Boches. Have to use a match to light it—very old-fashioned, sir. I wonder if that old fuse has got damp. No, it's going all right, and he threw the jam pot which made a good explosion.

Later when he began hammering the end of another he looked up in mild surprise at the dignified back of the sergeant.

"Is that fuse out?" someone asked.

"Yes, sir; of course, sir," he replied. "It's safer. But here is the best; we're discarding the others," he went on as he picked up another bomb.

It was a pleasure to throw this crowning achievement of the experiments. It fitted your hand nicely; it threw easily; it did the business; it was foolproof against a man in love or a war poet.

"We saw as soon as this style came out," said the sergeant, "that it was bound to be popular. Everybody asks for it—except the Boches, sir."

ON WRONG LAND 12 YEARS

Homesteader in Oregon Improves Land He Didn't Own and Pays Taxes on Another Place.

McMinnville, Ore.—Twelve years ago Josef Henrich bought eight acres of school land from the state, located, paid taxes and improved the place.

N. W. Smith, who recently purchased 13 acres from the state, discovered that Henrich had been living on his land and had paid taxes on another tract one mile south, similar in description.

In the 12 years Henrich had built a home on the Smith place, cleared some of the timber and cultivated the land. The Henrich tract in the meantime has not been improved.

The Nuts in Trouble.

Minneapolis.—Hazel Nutt, twenty years old, is defendant in a suit for divorce by Ashley T. Nutt, twenty-two years old, filed in Hennepin county district court. Hazel Nutt was married at Everett, Mass., August 25, 1910, when only fifteen years old. There is one little Nutt, Vincent, who is now three years old. The husband alleges he was deserted on Thanksgiving day, 1913. Ashley asserts he has not seen Hazel Nutt since that day.

ARE WITHOUT WATER EAT AIR AND RAIN

Curious Colony of Zoological Total Abstiners.

Island That Has No Water on It, Not Even a Swamp—Unless Dew Can Slake Thirst Must Do Without Drink.

Recent investigations on the little-known and rarely visited Henderson or Elizabeth island have led to the discovery of a complete and curious little colony of zoological total abstiners. The island, which is uninhabited, is situated about 120 miles northeast of Pitcairn island—[itself sufficiently out of the way, but famous as the home of the descendants of the mutineers of the Bounty.

There is no water on it, not even a swamp, and it is only six miles long, yet it harbors quite a menagerie—a kind of rat, a lizard, described as very abundant, and no fewer than four kinds of birds, all peculiar to the island. These are a fruit pigeon, a lorikeet or honey-eating parakeet, a little rail or crane and a reed warbler. The strange thing about the inmates of this curious little natural aviary of coral rock, surrounded by waves instead of wires, is that two of its inmates are birds, one especially associated with water—the rail and the warbler.

Yet it is evident that these, like the rest, must do without drinking, unless the dew can slake their thirst, or they have acquired toleration for sea water as a beverage. A similar case is that of the peculiar and very handsome wild goose of the Sandwich islands, which frequents the barren lava flows, where there is no permanent water supply, but thistle and berries. Here we get an even more aquatic type of bird marooned on dry land, but the Sandwich island goose takes to water readily enough when kept in Europe.

"As to the existence of animals without drinking, it is well known that many have the power of sustaining themselves in this way, and the phenomenon occurs irrespective of their diet being vegetable or animal, at any rate in some cases," says the Standard in commenting upon Henderson island life. "Rabbits as is well known can live without water if given plenty of salad, and so can parrots if supplied with soap; yet both will drink on occasions. So will hawks and owls, but these birds can subsist for long periods without drinking in captivity; in fact, under the old management at the zoo the owls never had any water given them. Neither did the curious hornbills, which are by nature chiefly fruit eaters, receive any. They have the opportunity of drinking now, but do so awkwardly trying to peck up the water with their great bills that the habit hardly seems natural.

"It has been recorded that a great bustard lived for months in captivity without drinking, although the species does drink occasionally; and it may be suggested that the bustards are a family of birds accustomed to frequent dry places and hence have acquired a power of abstinence.

"But, setting aside the fact that the great bustard is often found near water, this explanation would not serve in the case of parrots and hornbills, which are as a rule forest birds; moreover, the family of birds most especially associated with desert conditions—the sand grouse—does not show any tendency to dispense with drinking. Indeed they are very dependent on water, flying to their drinking place twice daily, and watering their chicks by soaking their own underplumage in the fluid, which is afterward sucked off by the young.

"The camel itself, proverbial for its adaptation to the desert and endurance of thirst, is equally in need of drinking, although on account of the water storage arrangements in its stomach it can do without a fresh supply for days. Yet its endurance of thirst can be maintained only about twice as long as that of the horse kept under similar conditions; and as an abstinence it cannot compare with the graffe, the eland and some of the other antelopes, which can subsist without drinking for months at a time and probably indefinitely.

"Ability to exist without drinking is evidently a physiological peculiarity of certain species of families of animals, and it is obvious from what has been said above that this power is capriciously disturbed and has no necessary connection with the creature's environment, though under the pressure of circumstances it may become invaluable."

No Other Possibility. The Sergeant (sternly)—Nah then, yer young blighter, you ain't lardin' at me, are yer?

The Young Blighter—Oh, no sergeant, no, sir!

The Sergeant (more sternly)—Then what the — else is there on parade ter lart at?—London Sketch.

Not in the Safety Zone. "I'm afraid this is a tough neighborhood," said the prospective tenant.

"Well, it isn't," replied the real estate agent. "What put that fool idea into your head?"

"There isn't a policeman in sight," answered the other.

Contrary to Ethics. "Where's the waiter I had yesterday?"

"He was dismissed for carelessness," answered the head waiter. "He was overheard to say 'Thank you' for a twenty-five-cent tip."

One Point of View. The One—I can't understand why old man Solomon was considered such a wise guy when he married 700 times.

The Other—Well, that's enough to put any man wise.

The Case. "What did the poet mean when he asked his sweetheart to drink to him only with her eyes?"

"Of course, she had liquid eyes, stupid."

Interesting Statement Made by a Prominent Scientist.

Three-Fourths of All Food We Eat is Derived Originally From Rain; 80 Per Cent of Remainder Comes From Air.

Three-fourths of all the food we eat is derived originally from rain. Of the remainder, 80 per cent comes from the air, the balance—one-twentieth part of the whole—is obtained from the soil.

This interesting statement is made by Dr. A. T. Stuart of the Canadian department of agriculture, who describes the farmer as the great manufacturer. He makes the things which other people merely put together in different ways.

The farmer takes 75 pounds of water, and it is only six miles long, yet it harbors quite a menagerie—a kind of rat, a lizard, described as very abundant, and no fewer than four kinds of birds, all peculiar to the island. These are a fruit pigeon, a lorikeet or honey-eating parakeet, a little rail or crane and a reed warbler. The strange thing about the inmates of this curious little natural aviary of coral rock, surrounded by waves instead of wires, is that two of its inmates are birds, one especially associated with water—the rail and the warbler.

The mixture of gases which we call air is a fluid by no means so thin and imponderable as we are accustomed to imagine. An ordinary packing box three feet cube will contain about two and one-half pounds of it. The twenty pounds of air that contribute so important a percentage of our food supply would occupy, at normal sea-level pressure, a cubical space 15 feet on an edge.

The 75 pounds of water would make about nine and one-half gallons. Five pounds of soil will represent the contents of a clay flower pot of moderate size; and thus one forms an idea easily grasped of the quantities of the three original raw materials required by the farmer for the manufacture of 100 pounds of products.

These products are food and clothing. Of all the clothes people wear, 9 per cent is made of animal or vegetable materials that are the yield of agriculture. Even the leather of which our shoes are made is, of course, a farm product. Silk is spun by caterpillars, but in reality it is nothing but mulberry leaves, converted by their agency into a fiber that can be woven.

We know what air is, and water is familiar enough. That soil is merely powdered rock, containing a small percentage of decayed vegetable matter, has long been understood. But many facts in regard to this last indispensable raw material of the farmer have only recently been learned.

Consider, for one thing, the size of the rock particles. In some soils they are so tiny, according to Doctor Stuart, that one hundred millions of millions of them may be held on the point of a penknife.

That seems remarkable, does it not? But take a single pound of this kind of soil, and measure the total surface area represented by its component particles. "It is not very difficult problem in mathematics. The total surface area of the particles that go to make up one pound is about three acres.

This is in itself a matter of much importance, from the viewpoint of the farmer-manufacturer, for each particle of soil is enveloped by a thin film of water. And it is from this water that the plants he grows derive their sustenance.

The fluid in question, however, is not merely water. It is a kind of soup, in which plant food, both organic—from the decayed vegetable matter—and mineral, is dissolved. What we call the "fruitful land" is merely a bed for the plants to stand up in while they feed upon this soup.

Under the microscope all plants are found to be made up of little cells or pouches filled with fluid. In an orange or lemon they are so big as to be easily seen when the fruit is cut. Each of these cells, which multiply at a wonderful rate to make what we call growth—is a little chemical factory, and it is they which, under the general management of the manufacturing farmer, produce "protein," fat, starch, sugar, fiber, etc., with incidental colors and flavors, to supply in a multitude of forms the demands of the market.

Flano Records. Ability to make his own records, an Ohio inventor has perfected a simple machine which allows such work to be done rapidly in the home by anyone who is at all familiar with music. The device not only lessens the cost of a record, but also makes it possible to obtain exactly what is wanted, since it is within the power of the operator to set a selection in whatever key he wishes when performing a roll. The device consists essentially of a punching instrument, that slides along a scale, so divided as to correspond with the apertures in the tracker board of the player piano, and cuts slots of the required lengths. The roll of blank paper is inserted at the back of the machine and fed across a platen plate. Guiding members at each side, and grips at the ends serve to track the paper properly and prevent it from wrinkling. As the punching is done the paper is moved forward and wound on a roll at the front of the machine.

Much the Same. Said She—Yes, it was a case of spontaneous combustion, all right.

Said He—Did the fire do much damage?

Said She—What fire?

Said He—The one you just mentioned.

Said She—Huh! I was talking about a case of love at first sight.

Just Possible. Gayboy—I'm delighted to have met you, Miss Swift, and I hope to see more of you.

Miss Swift—Oh, perhaps you will, I'm going to spend the summer at the seashore.

In the Cornfed Class. Tom—Has that pretty young widow any visible means of support?

Jack—Has she? Well, you ought to see her navigate a maddy street crossing on a rainy day.—Exchange.

# BEST FORM OF GENERAL BARN

Provision for Cows and Horses in a Plan That Has Been Well Laid Out.

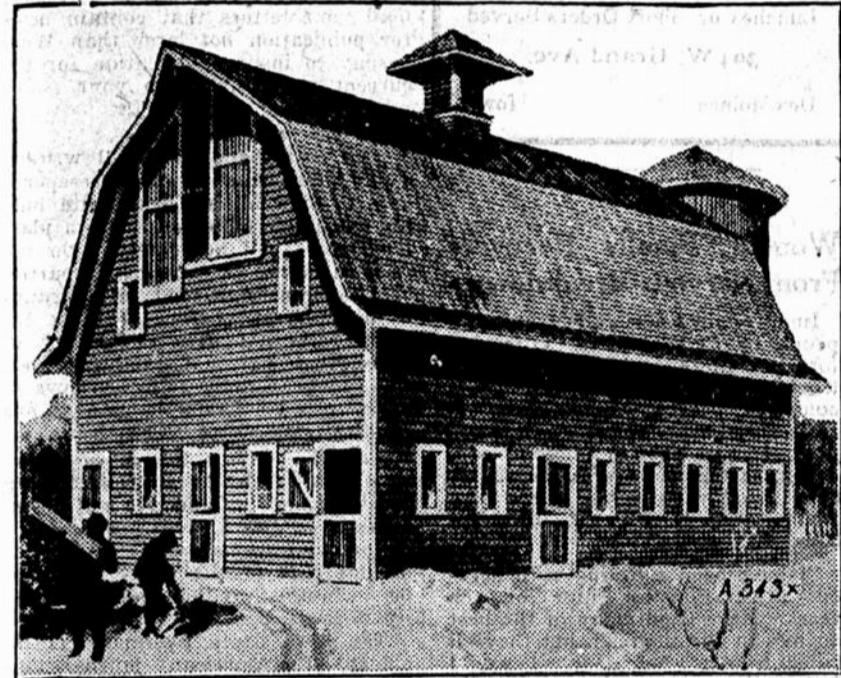
## BOX STALLS ARRANGED FOR

Haymow and All Other Appurtenances Are Provided For as They Should Be—Gambrel Roof One of the Strongest of Its Features.

By WILLIAM A. RADFORD.

Mr. William A. Radford will answer questions and give advice FREE OF COST on all subjects pertaining to the subject of building work on the farm. For the highest authority on all these subjects, address all inquiries to William A. Radford, No. 1227 Franklin Avenue, Chicago, Ill., and only inclose two-cent stamp for reply.

A good general barn is often required on a farm, where it is not advisable to have a big barn separate for the dairy cows and for horses. In the general barn shown in the illustrations, room is provided for 12 cows and 4 horses. In addition to this there are two box stalls that can be used for any kind of stock. The box stalls each have an entrance from the out-



side and are thus well separated from the rest of the barn. It is a very good plan to have at least one box stall in a barn, and it is even better to have two or three. In case valuable stock, such as an expensive herd bull or a stallion is kept, it may be necessary to keep him away from the other animals. Also in case a cow or a horse is sick it can be handled much better if it is away from the other animals.

The haymow is capable of taking care of a large quantity of clover, alfalfa, and straw. The roof is of the gambrel type and is self-supporting, so that there are no columns or posts in the central part of the mow to interfere with the storage of the fodder. The gambrel roof is one of the strongest of roof designs, so there will be no danger of it not standing the strain due to the wind and the snow. The floor under the haymow is made of matched and dressed flooring, so that the dust will not go through and bother the animals that are below. Many men consider that this is a useless expense, but if they have had any experience with a large barn they will know that matched flooring is absolutely necessary under the mow in a good dairy barn.

The foundations and floors are made of concrete, which, of course, is the

same end of the barn as the horse stalls.

The ventilating system is taken off by two four-air shafts. These are placed in the partition between the box stalls and the cow stable on each side. These shafts reach from the floor to the ventilator on the roof. This carries away the foul air from the stable proper and also ventilates the haymow.

Intake flues are provided which take the air into the stable just below the windows and discharge it near the ceiling over the stock. Good ventilation is absolutely necessary in a dairy barn if the best of milk is to be produced. The expense of installing a first-class system will be more than made up in the returns from healthy stock.

At the end of the barn in which the cows are kept is a silo which opens into a feed alley running between the mangers. This alley is equipped with a feed carrier running on a track. The work of feeding the stock in such a barn as this is much easier when the feed can be carried on a track running the length of the barn. The carrier runs into the horse part of the stable also. The silage for the cattle and the hay for both the cattle and the horses can be conveniently handled with this apparatus.

In back of the rows of stalls on each side of the barn are litter carriers, which assist in the handling of the manure so that it can be got to the fields before it loses any of its value as a fertilizer.

The stalls in the part of the barn occupied by the cattle are placed on a slant with a gutter behind so that they can be readily flushed out with a hose. The floor where the horses are kept is flat, and there are no gutters

behind the stalls. This is the accepted style of construction for horse and cow barns.

## REPUTATION THAT IS COSTLY

To Be Regarded as Generous Means That You Must Live Up to the Understanding.

A good reputation is very exacting. Especially a benevolent one. The gentleman who is regarded as large hearted and generous lives a very expensive life. He is the first to be called upon when donations are being requisitioned for any and every town or city. And when he gives a refusal where a contribution was confidently looked for it causes a regular panic.

I know a man who deliberately cultivates a reputation for niggardliness and hardness. Naturally soft and sentimental, he found life a grievous burden entirely peopled with parasites. So he laid the foundation of a horrible reputation with diabolical thoroughness. When his natural generosity bursts its bounds he would see to it that the service reached its proper source through other channels, preferring someone to whom he owed a little grudge. Once you are known as a giver to charity your doom is sealed. The news files and letters pour in from every conceivable quarter, asking, pleading, demanding.

And when the known benefactor gives, it is taken as a right. Giving is his special job and no particular gratitude is called for. But when your name blossoms forth with his rare spasms of generosity it shines forth in glorious effulgence and he wallows in gratitude for weeks.—Los Angeles Times.

**Cabby's Opportunity.**  
The cabby regarded the broken-down taxi with a gleam of delight, but did not speak. The chauffeur began operations on his machine. He turned and twisted it, and banged it, and screwed it, but to no avail, and still the cabby spoke not. Then the chauffeur wiped his brow, and the cabby, still with the gleam in his eye, crossed over. "Ere," he exclaimed grimly, holding out his whip, "ere yer are, mister, 'it 'im with this!"

**A Family Trait.**  
"Oh, mother!" exclaimed tender-hearted little Frances, coming in from school with tears in her eyes. "There was the pitifullest little orphan there today! He had holes in his stockings an' all his clothes, an' his shoes weren't alike an' he hadn't any hat. It made me cry to look at him; he was the orphanest little boy I ever saw. Oh, I just knew that poor child's father an' mother's both orphan too!"

**Pittsburgh Press.**

## IN CANNING SEASON

SECRET OF SUCCESS IN "PUTTING UP" SUPPLIES.

Absolute Sterilization Must Be Obtained—Best and Easiest Methods of Getting the Best Results From Fruit That Is Used.

If anybody appreciates the kindness of Mother Nature it is the practical housekeeper. This is especially true in summertime when by her bountiful store of fruits and vegetables she increases the housekeeper's store at little cost and contributes much to reduce her labor.

There are several methods of canning, and the secret of success in each is absolute sterilization. The best and easiest methods of canning are cooking the fruits in jars in an oven; cooking the fruits in a steamer or in boiling water, and stewing the fruit before it is put into the jars.

Glass is the most satisfactory jar to use in canning. Glass jars are becoming so universally in favor that they are taking the place of tin cans for everything, even for tomatoes. They are more economical than tin, for although the glass costs more in the beginning, it lasts and can be used over and over again. While there are many kinds of jars, the preference should usually be given to those with wide mouths. In canning fruits or jelly it is important that the fruits or berries should not be over-ripe. Fruit for canning should be fresh, solid and not over-ripe. If over-ripe some of the spores may survive the boiling and fermentation takes place in a short time. In preparing the fruit remove all stems, then peel with a silver knife, core or remove the seeds or pits as the case may be. Peaches, pears or apples may be kept from discoloring if they are dropped as they are pared into cold water to which a little vinegar or lemon juice may be added.

**Canned Pears.**—Twenty-four Bartlett pears, eight cups water, two cups sugar.  
Bartlett pears are the best for canning. Put the water and sugar into a preserving kettle. Let the sirup come to boiling point and skim off the froth if any rises. While the sirup is heating carefully halve, peel and core the pears, being careful not to use those that are over-ripe or imperfectly shaped.

Drop pieces into a basin of cold water until all are pared. Put the halved pears into the boiling sirup, but do not stir. Take a large roasting pan with handles and place in it as many sterilized canning jars as it will hold. Pour some tepid water in the pan to a depth of about two inches, and place the pan on the side of the stove. The water will get hot and keep the jars warm. Sterilize the rubber rings and covers. By this time the fruit will be boiling. When the pears commence to lose their hard whiteness they are ready to take off. Lift out pieces separately with a spoon and put them into the hot jars. Fill jars and cover with the sirup; fill even with the top, put the rings and covers on and screw tight.

**For Cream Dressings.**  
All white or cream dressings are made by blending the butter with the boiling milk. Use white pepper when making the dressing and boil it in a double boiler. Keep it warm, and thin with cream if too stiff when done, or fold in the white of egg, whipped to a stiff froth.

A teaspoonful of vinegar to a quart of flour if added with the ice water, gives the much-desired flaky appearance to fruit pies.

**Tomato Pickle.**  
Six pounds of green tomatoes, if very large, cut in pieces. Put them into strong brine for 24 hours, drain them very dry. Put them in a stewing pan, cover with vinegar to which has been added one pound of sugar, one-quarter pound long pepper, one-quarter pound allspice, one-quarter pound cloves and one-quarter pound cinnamon. Simmer till tender, but do not let them boil.

**German Potatoes Kloesse.**  
One pint mashed potatoes, mixed in two beaten eggs, one pint of flour, one even tablespoonful of salt. Form into small flat cakes (same as fishballs), cook in boiling water about ten minutes. When first put in kettle, stir around until they rise to the top of water. Very nice with roast of veal or any nice brown gravy. Good warmed over in butter, cut up.

**Beef Loaf.**  
Two pounds round steak chopped, quarter pound pork chops also chopped, one onion, medium size, chopped, one tablespoonful butter, three large slices bread soaked in one pint of milk, two eggs beaten, salt, one scant teaspoonful poultry dressing. Stir all together. Place slices of salt pork in bottom of pan and on top. Bake one hour.

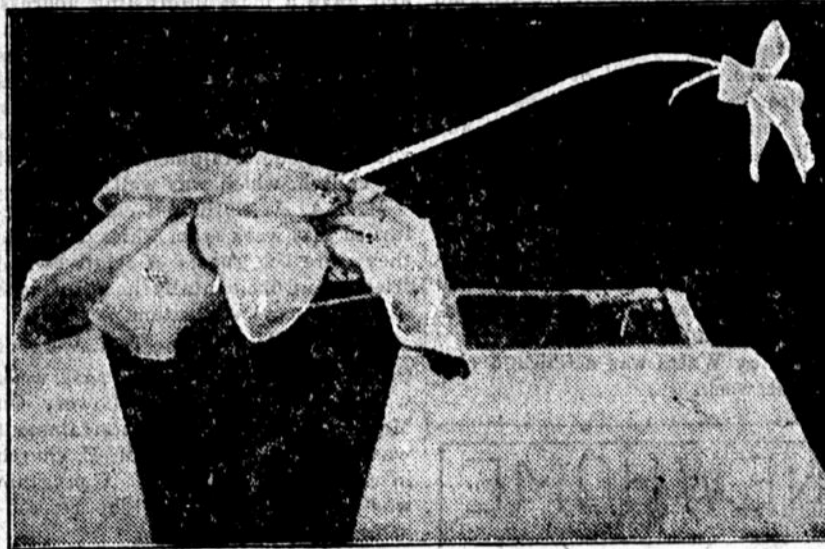
**Chilled Watermelon.**  
Cut the ripe pink flesh from a good-sized watermelon, put it into a freezing can and pack with salt and ice. Turn the crank slowly until the watermelon is half frozen. Serve in punch-glasses at the close of luncheon or dinner. Those who use wine may add to each glass a tablespoonful of sherry.

**Stale Bread Fritters.**  
Cut the bread in slices, about a third of an inch thick, fry in fat, from which a faint bluish smoke is rising, and when each piece is fried on one side turn it over and spread the browned side with marmalade or jam. When cooked, lift out and sprinkle with caster sugar mixed with a little cinnamon.

**Fruit Fluff.**  
To every pint of chopped peach, banana or pineapple allow one pint of water, six eggs and one pound of sugar; beat eggs until light, then add other ingredients and cook until thick as custard. Strain, set dish in pan of cold water and beat until cold. Freeze and serve with a sugar luscious.

# The HOME BEAUTIFUL

Flowers and Shrubbery  
Their Care and Cultivation



## PLANTS THAT MURDER

There are plants that are murderers. Kidnappers, advertisers, explorers and storekeepers. The moccasin flower is a wanton murderer. Its flowers are so shaped as to lure ants and other wingless insects to them. Once inside they have no chance to escape. There they stay, struggling until they starve to death. Some orchids, while not considered insect eaters, undoubtedly draw a certain amount of nourishment from the decayed bodies of their insect prey. Many other flowers trap insects, which they kill and gradually digest as food.



## SUMMER BLOOMERS AND PLANTS

By L. M. BENNINGTON.  
Take up tuberoses that have not bloomed. They will bloom indoors. Keep potted plants that you intend to carry over. Soak the ground well before lifting.

**Crinum orants** is not a winter bloomer. The bulbs should be kept in slightly-moist sand until February or March. Let the spotted calla ripen, then take up and keep in dry sand in a frost-proof place until the new year. Bring the agapanthus indoors when cold weather sets in, and set in a cool cellar.

Pot the water hyacinth in soil, keep wet but not sloppy, and set in the sunshine in a warm room.

No matter what you try to keep over winter, you cannot know too much about caring for it. Learn all you can.

Put all the old annuals that are done blooming, and either burn or put into the manure heap. Keep things tidy.

Get the cold frames ready and fill with plants that are to be kept in them over winter. Have all in order for an emergency.

All the irises are beautiful and hardy, and there are many varieties of coloring. Fall is the time to plant them.

Rose clumps, and clumps of herbaceous perennials should be divided this fall, if needed, and given new positions.

**Fuchsia fulgens** is a summer bloomer, and should be taken up as cold weather comes on, potted in small pots, watered thoroughly, and stored



All the Irises Are Beautiful and Hardy

# The KITCHEN CABINET

Tomorrow's fate though thou be wise, Thou canst not tell, nor yet surmise; Pass therefore, not today in vain, For it will never come again. —Rubaiyat.

## WHOLESOME BEET.

For color there is no more beautiful vegetable than the beet, and as for flavor they hold their own as a vegetable. Small, even-sized beets cooked until tender then pickled in a little hot, spiced vinegar are good the year round.

Beets, like tomatoes, may be cooked and cut into cups to hold salads, and are most attractive in color. Beets with the cool green of peas or cucumber and onion make a most effective garnish. They should never be used with carrots, as the color of the two does not harmonize.

Beets retain their sugar and delicate flavor best when baked. Put the well-washed beets into a pan with a small amount of water to bake. Use care not to bruise the skin. Turn frequently with a knife so that they are not pierced. When done, slice and season with oil, salt, pepper and vinegar. If oil is not used butter will be a good substitute.

**Boiled Beets.**—Beets, like most vegetables, should be cooked in boiling, salted water. Care should be used to keep the skins from being bruised, as the flavor as well as the color will be lost if they bleed. Cook for an hour or more until tender. Then plunge into cold water and slip off the skins. Cut in slices, sprinkle with sugar, add butter, pepper and salt with a dash of vinegar. The Germans use whole cloves in hot vinegar for a seasoning. Another time use hot cream instead of butter and thicken with a little flour if so liked.

A relish which is well liked, to eat with meats in the winter, is prepared by using chopped cabbage, celery and beets in the proportions most convenient; season with sugar, salt, mustard seed and cover with vinegar. The relish does not need cooking.

**Beet salad** is very pretty; simply chopped, cooked beets mixed with a good salad dressing. If the boiled dressing is served on crisp leaves of lettuce, Mayonnaise dressing is the ideal one to use for a beet salad, for the oil adds just the touch of richness

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## SOME GOOD THINGS TO EAT.

Cook a half a cupful of rice until each grain stands out full and white and all the water is absorbed. Put into a bowl one small glass of currant jelly, pour over it one cupful of boiling water, stir rapidly until the jelly is dissolved. Pour on the rice and cook twenty minutes longer. Then take from the fire and cool. Add two cupfuls of walnut meats, chopped fine, one-half cup of grated cheese and one-half cup of cream whipped. Arrange crisp leaves of lettuce on individual salad plates. Put two tablespoonfuls of rice on this, pour over all two tablespoonfuls of cream and serve.

**Rhubarb Pickles.**—Take one and one-half pounds of rhubarb, the same amount of onions, sliced thin, three cupfuls of brown sugar, two teaspoonfuls of salt, one-half teaspoonful of black pepper, one-quarter teaspoonful of red pepper, one and one-half pints of vinegar, one teaspoonful each of cinnamon, allspice and ginger and one tablespoonful of turmeric. Cook slowly for an hour.

**Apple Chutney.**—Take five pounds of apples after peeling and coring, one pint of vinegar, one pound of sultana raisins, two ounces of curry powder, one pound of onions, two ounces each of salt and mustard seed, one ounce of curry powder, one quarter ounce of cayenne pepper, three-quarters of a pound of light brown sugar. Stew the apples, onions and vinegar together. When well done add the other ingredients and cook a half hour. Chop the raisins before adding. Bottle and seal while hot. This is delicious to serve with meats in winter.

**Marshmallow Pudding.**—Soak one tablespoonful of gelatin in two tablespoonfuls of cold water. Whip a pint of cream, add to this the softened gelatin, one-half pound of quartered marshmallows, a cup of pecan meats, three slices of pineapple and a few maraschino cherries. Beat until it begins to set, then pour into a mold.

**Strawberry Cake.**—Make a layer cake and put it together with mashed, sweetened berries, lay slices of banana on the berries; cover with a soft frosting and serve at once.

**Fruit Puffs With Butter Sauce.**—Make a biscuit mixture by sifting a pint of flour with two tablespoonfuls of baking powder and one teaspoonful of salt; add two tablespoonfuls of shortening and mix to a soft dough with sweet milk. Put a tablespoonful of the mixture into a buttered cup, then another tablespoonful of dough. Steam for a half hour. Serve with a sauce made by creaming two tablespoonfuls of butter with a cupful of powdered sugar and the juice of a small lemon. Pour on half a cupful of boiling water and a cupful of the fruit. Serve with the sauce poured over each puff.

**Cherry Jelly.**—Soften a quarter of a package of gelatin in a quarter of a cupful of cold water and dissolve in a half cupful of boiling water, add a half cupful of sugar and a cupful of cherry juice, stir in a bowl of ice water until it commences to grow firm, then stir in a cupful of cherries. Turn into molds and serve with whipped sweetened cream.

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## LEFTOVERS AND OTHER THINGS.

Take two cupfuls of cold cooked rice, add salt, pepper and a tablespoonful of butter, one teaspoonful of finely minced onion, a half a can of tomato soup, two tablespoonfuls of water. Stir well and bake in a covered dish for half an hour. Serve hot as a vegetable.

**Creole Dish.**—Take two cupfuls of cooked rice, a cup of minced ham browned in butter, salt, cayenne and a tablespoonful of sugar; put into a buttered pan and cover with cracker crumbs; brown in the oven.

**Prune Bread.**—Take one cupful of cornmeal, two cupfuls of whole wheat flour, one cupful of sour milk, one-half cupful of molasses, one teaspoonful each of soda and salt, a fourth of a teaspoonful each of cinnamon and allspice. Mix all together and add a cupful of pitted, chopped prunes. Steam two hours in a greased pan.

**Liver Croquettes.**—To a pound of chopped liver add a medium sized onion chopped, salt and pepper to season. Take two tablespoonfuls of flour, add milk to form a thin batter, stir in the liver and drop by spoonfuls in a hot greased spider. Let brown quickly on one side, then turn and brown on the other. An egg added improves the dish. The patties should be thin so that the liver will be well cooked.

**New Cake Filling.**—Boil together a cupful of sugar and a third of a cupful of water until it spins a thread, add five chopped marshmallows and let stand without stirring for two minutes, then gradually pour this hot mixture on the stiffly beaten white of an egg. Spread on layers, sprinkle with nuts and chopped candied cherries, or maraschino cherries may be preferred.

**Cheese Souffle.**—Take a cupful of bread crumbs, a half a cupful of milk, half a teaspoonful of salt, a dash of cayenne, three eggs, separating the whites and yolks and beating both well, a fourth of a pound of grated cheese. Soak the crumbs in the milk, add the yolks, then fold in the whites, sprinkle the top with crumbs. Put the cheese in layers as the mixture is turned into the baking dish. Bake twenty minutes and serve immediately.

## FRUIT DISHES.

All small fruits may be preserved successfully by the fresh method, that is, mashing them well with equal parts of sugar and allowing the sugar to thoroughly dissolve before putting it up in sterile jars, which have been well cooled. This fruit may then be used in the following recipes as fresh fruit:

**Raspberry Sponge.**—Fill an earthen bowl with layers of toasted bread, red raspberries and, if fresh berries are used, a liberal sprinkling of sugar. Continue until the bowl is full. Place a weight on top and set aside for two hours. Remove the weight and serve with a large spoon; serve in cups and over each cup sweetened cream to which some of the berry juice has been added.

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SCOMBURG WINS IN DEBATE.

Judge Decides That Negro Is Proper Name For Our Race. In a joint debate in the Harlem Congregational church, New York, in March between the Rev. Dr. W. S. Holder, pastor of the church, and Mr. Arthur Alfonso Schomburg, secretary of the Negro Society For Historical Research, Tonkers, N. Y., and a corresponding number of the Negro academy of Washington, on the question, "Which Is Better as a Race Name—Colored or Negro?" the decision was given in favor of the latter team. Mr. Schomburg ably defended the use of the term Negro, adducing many historical and scientific facts in its favor. The judges, all mulattoes, were Miss Minnie Brown of Young's Bank exchange, Mr. G. A. Fleming of the Continental Insurance company and Mr. Brown, a member of Dr. Holder's church. The judges deliberated for almost an hour before returning their verdict, which was received with applause by the audience. Mr. Schomburg was immediately challenged by the editor of a New York weekly paper to a joint discussion on the same subject, which is to be arranged and will take place at an early date.

LARGE AUDIENCE GREETs TROTTER at BALTIMORE.

Noted New England Orator Invades South on Second Speaking Tour. Baltimore, April 6.—Last night at the Union Baptist church in this city, of which the venerable Dr. Harvey Johnson has been pastor for upward of forty years, William Monroe Trotter, editor of the Boston Guardian and secretary of the National Independent Equal Rights league, delivered a stirring message to a mammoth audience. He urged our people with all the force at his command to fight color prejudice against the colored race and to organize under the Equal Rights league for proper and lawful contention for all rights guaranteed to them as citizens of the United States. Mr. Trotter is concluding his second speaking tour against race segregation, which is, in truth, a crusade against injustice and cruelty carried on in a majority of the states of the Union to prevent the colored people from exercising the rights of citizenship which the federal constitution has not deprived them of, but many of the individual states have done so. The crusade for justice and equality of opportunity in government affairs, says Mr. Trotter, will not end until the very last man of the race who is entitled to his vote shall exercise that right without fear or molestation from men who dare defy the just laws of a free republic. This second tour of the gallant leader was begun at Syracuse, N. Y., and extended over several western states, including Missouri. Many local leagues were formed, and our people rallied to the call for union and co-operation with courage and determination. Everywhere Editor Trotter spoke there was an anxious crowd of interested people who welcomed the opportunity to see the man of the race who faced the president of the United States and for the first time openly revealed the fact that segregation did exist in the government departments at Washington. After speaking at the ethical culture congress in Buffalo, Mrs. Mary B. Talbert president, where a branch of the Equal Rights league was formed, Mr. Trotter filled an engagement at Mother Zion church, in New York city. This meeting was attended by thousands, many persons being unable to get either seats or standing room. Other cities included in this tour were Albany, Pittsburgh, Cincinnati, Springfield and Cleveland, O.; Louisville, Ky.; St. Louis, Jefferson City and Columbia, Mo.; Quincy and Peoria, Ill.; Indianapolis, Ind.; Detroit, Mich., and other cities en route south to Baltimore.

CHURCH FEEDS THE HUNGRY.

Ebenezer Baptist Congregation in Chicago Shows No Race Prejudice. White men and colored men alike are being fed daily at the dinners which the Ebenezer Baptist church in Chicago, one of the largest churches with a congregation of colored people in the city, is providing for those whom winter and war depression in business have thrown out of work. In fact, the whites outnumber the blacks by four to one at the hour of the free meals served five days a week by the women of the church, according to those in charge. The dinners, which are substantial and well cooked, cost the church about \$20 a day to feed about 350 men. This is a service which the church tries to give for one month out of every year, says the pastor, the Rev. John F. Thomas. Last year 3,732 white men and 1,002 colored men, in all, were fed. One of the white churches of the city which carries on a similar work bars colored men from its charity, but the Rev. Mr. Thomas' committee of women welcome any one who is penniless and hungry, regardless of color, creed or race. The Delaware Conference Convenes. The fifty-first annual meeting of the Delaware conference of the Methodist Episcopal church opened at Atlantic City, N. J., Bishop Theodore Henderson presiding, Wednesday morning, April 7. The conference will continue for a week. Its jurisdiction covers about 100 churches in parts of Virginia, Maryland, Pennsylvania, New Jersey, New York, Connecticut and Delaware. The attendance of delegates and visitors from the various states is large and great interest is taken in the session from day to day.

WASHINGTON, IOWA, NOTES.

Miss Nora Motts is in Fairfield nursing. Mr. and Mrs. Theodore Turner have moved into the home they recently purchased and are getting nicely located, where they will be at home to their many friends after October 1st. The death of the Rev. M. L. ... Mr. and Mrs. ...

day night for a visit and to attend the semi-centennial. Miss G. has returned, but Mrs. Black remains for an indefinite stay. Mr. Ollie Howard is still having trouble with his eyes, as he had to have an ulcer taken off his right eye last Saturday. Everyone hopes that the affection will not develop into anything serious. The annual church dinner will undoubtedly be a success, as all the energy in the church is being exploited in the undertaking. Mrs. A. G. Clark has returned to her home in Oskaloosa, after a visit at the home of her sister, Mrs. James Redd. Mr. W. L. Brasco arrived in the city Tuesday a. m. and spent the day here in the effort to organize a K. of P. lodge, but enough "timber" was not available. Last Saturday evening at 8 o'clock the Rev. W. R. Sawhill of the Second U. P. church pronounced the words that joined in wedlock Miss Lewis of Richmond, Ky., and Mr. Cecile Boileau of this city. Miss Lewis arrived from her home on the morning train that day. She is a charming young lady and worthy the young man she has chosen for her helpmeet. Mr. Boileau has been a resident of this place for several years and is a fine young man, who, from past observations, will be an ideal husband. Mr. and Mrs. Boileau went to housekeeping at once in a home the groom had already prepared on North Eleventh avenue, where they are at home to friends.

"I have used Chamberlain's Tablets and found them to be just as represented, a quick relief for headaches, dizzy spells and other symptoms denoting a torpid liver and a disordered condition of the digestive organs. They are worth their weight in gold," writes Miss Clara A. Driggs, Elba, N. Y. Obtainable everywhere.

NOTICE TO REDEEM FROM TAX SALE.

To C. W. Orvin, the person in whose name the real estate described below is taxed: You are hereby notified that at a regular tax sale held in and for Polk county, Iowa, on December 2, A. D. 1912, the following described real estate to-wit: Lot 8, block 3, South Riverside Park, now in and forming a part of the city of Des Moines, Iowa, was sold to L. J. Kasson for the payment of the taxes for the year 1911, thereon, and a certificate of purchase was duly issued to him by the treasurer of said Polk county, Iowa, therefor, which certificate is now lawfully held and owned by W. H. Meredith. That the time for redemption from said sale will expire and a deed for said lot will be issued to him by the treasurer of said Polk county, Iowa, unless redemption from said sale be made within ninety days from the completed service of this notice. Dated September 7, 1915. W. H. Meredith, By J. C. Meredith, His Attorney in Fact.

PLEA FOR SELF-RELIANCE.

Charles G. Dawes' Good Advice to Young Men in Business. This is a hard world in business. It always has been and always will be. There are many good and generous men in it. There are many who will lend a helping hand to you in your adversity, but in the time of need you will not find them among the men who tried to get you to "easy money." Be self-reliant. Make your own investments. When you cannot put your money in a good savings bank. Distrust the financial demagogues as you distrust the political demagogue. Keep your hand on your pocketbook as you travel life—first to give always in proportion as your means to those who are poorer; second, to hold from those who would take through force or fraud what you need for yourself and yours. You will then, writes Mr. Dawes in the Saturday Evening Post, have your hand where most of the other fellows have only their eyes. In this alone you will have the advantage of them.

More Earthquakes in France.

Toulon.—Slight seismic shocks occurred again Monday in Dragunague, Vaucluse and Puy-de-Dôme. No damage is reported, but the residents were panic-stricken.

Rare Washington Portrait.

A rare and curious mezzotint portrait of George Washington in the library of the late Lafayette S. Richardson of Lowell, Mass., was auctioned last year in Boston. It is entitled "George Washington, late president of the United States of America, etc." and was published March 14, 1801, by T. Hinton London. It is a small folio and is colored by hand. It looks as much like George III. as it does the Father of His Country. Baker, who wrote the "Engraved Portraits of Washington," says that only one impression of this mezzotint has come under the notice of the writer. It was in neither the Clarkson nor the Cass sale of Washington portraits.

Insist on Yellow Flour.

Charles Christadoro, an expert on flour and grains, sounds the keynote of the new situation brought about by the bleached flour decision when he says in a communication to the editor commenting on the bleached flour decision: "The housewife will now insist on yellow tinted or creamy flour, and will learn to realize that a nature flour very white can in no manner compare with the creamy or yellow flour in so far as silens and muscular building values are concerned. As from 85 to 90 per cent. of the large flour mills of the country were using this bleaching process, the decision is far-reaching."—National Food Magazine.

CLINTON, IOWA. Mrs. Ann Williams of Buxton visited her mother, Mrs. Elizabeth Cooper, last week. Mr. Roy Watts visited friends in Waterloo a few days ago. Mr. G. W. Martin was taken suddenly ill a few days ago while preparing to attend the Baptist association convention in Davenport. We are glad to note that he is around again much improved. Mr. Geo. O. Terrell of Colfax was a visitor in Clinton a few days ago at the home of Mr. Jas. Cooper and mother. The concert given at Bethel A. M. E. church on the 9th by Rev. and Mrs. Lowery was a success. A fair crowd was present. Miss Esther Culberson has returned home, after a week's visit with relatives in Chicago. Mr. Roy Watts was a Chicago visitor last week.

NEW HOME "I'll get it for my wife" NO OTHER LIKE IT. NO OTHER AS GOOD. Purchase the "NEW HOME" and you will have a life asset at the price you pay. The elimination of repair expense by superior workmanship and best quality of material insures life-long service at minimum cost. Insist on having the "NEW HOME" WARRANTED FOR ALL TIME. Known the world over for superior sewing qualities. Not sold under any other name. THE NEW HOME SEWING MACHINE CO., ORANGE, MASS. T. W. Tobey, 816 W. Locust Street Des Moines, Iowa.

Woman's Crowning Glorify 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

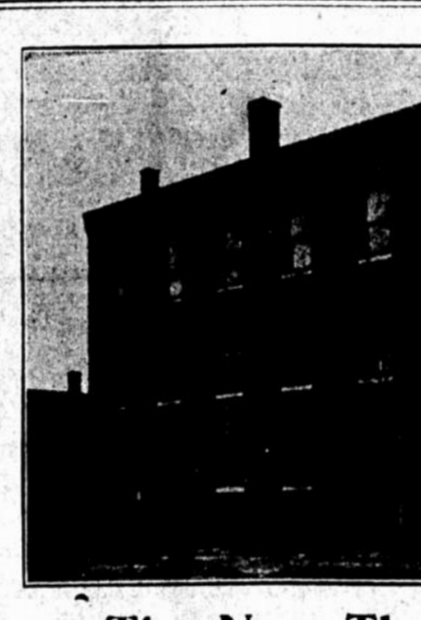


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The picnic at Union park under the auspices of the Second Baptist church on Labor day was a success. A good number were present throughout the day. A bounteous dinner was spread under the oak trees on long tables, where those who desired were regaled. Rev. G. D. Rogers, pastor of the First Baptist church, was present and gave a most interesting address. The athletic events proved a very entertaining part of the day's activities and were hotly contested. Prizes were awarded the winners. The day's festivities were brought to a close with an entertainment at night at the church, which was well attended. Mrs. A. A. Bush and children returned last week from Chicago, where they were the guests of relatives and friends and incidentally in attendance at the Lincoln exposition. Mr. and Mrs. Luther D. Lowery of Cedar Rapids visited the past week with Rev. and Mrs. W. B. Lowery. On Monday evening an entertainment was given at Bethel A. M. E. church in compliment to them. A program was rendered. Later light refreshments were served. Sunday last was the last quarterly meeting service for this conference year. Rev. Daniels was present. He left for his home in Evanston on Sunday night. Mrs. M. O. Culberson is entertaining a friend, Mrs. Williams and daughter, of Kalamazoo, Mich., at her Eleventh avenue home.

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The New Thompson Hotel A First-Class Modern Hotel European Plan Rates Reasonable 10 Blocks from Union Depot Corner of 9th and Park Sts. The Public is Invited.

FORT MADISON, IOWA. (Special to the Bystander.) (Last Week.) Rev. Lindell of Cedar Rapids preached a soul-stirring sermon Sunday morning at the Second Baptist church. He is a noble speaker. Mr. S. A. Herrald of Ottumwa, Iowa, visited with Mrs. M. Eubanks over Sunday. The members of the Second Baptist church attended services at the A. M. E. church Sunday evening to hear the farewell sermon of Rev. Owens. He is an able speaker. While in the city Mr. S. A. Herrald was entertained at Sunday dinner by Mr. and Mrs. Ambrose Jackson and at supper by Mr. and Mrs. A. Redd. On Monday Mrs. Ivery entertained at 6 o'clock dinner in honor of Mr. A. Herrald of Ottumwa. Those present were Mrs. C. C. Kittrell and Mrs. M. Eubanks.

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MEMBER NATIONAL NEGRO PRESS ASSOCIATION Iowa Phone 295x Rates \$1 per day Automatic 3952 Tenth Avenue Hotel 1 block from C. W. W. Ry. All Rooms are Warm, Short Orders Chop Suey Lunch Room Chop Suey in connection Chili Con Carne F. F. JACKSON, PROP. OPEN DAY AND NIGHT Clinton, Iowa

Best Treatment for a Burn. If for no other reason, Chamberlain's Salve should be kept in every household on account of its great value in the treatment of burns. It allays the pain almost instantly, and unless the injury is a severe one, heals the parts without leaving a scar. This salve is also unequalled for chapped hands, sore nipples and diseases of the skin. Price, 25 cents. For sale by all dealers.

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Rev. Owens of the A. M. E. church will leave soon for conference. Mrs. Ivery was baptized Sunday at the Christian church.

FRIDAY, SEPTEMBER 17, 1915. PUBLISHED EVERY FRIDAY BY THE BYSTANDER PUBLISHING COMPANY, Des Moines, Iowa. Office in Chamberlain Building, corner Seventh and Main streets, Iowa house, W. A. Berry 899. Official paper of the M. W. U. Grand Lodge of Iowa, A. F. & A. M., and International Grand Congress of Herodians of Jericho of America, and Western Baptist Association. Entered at the postoffice as second class matter. Advertising rates for display ads 25 cents per inch, for each insertion. Three to six months contracts, 10 cents per inch. Local advertisements 10 cents per line for each insertion counting seven words to a line. For churches and secret societies where admission is charged, one-half of the above-mentioned rates. For professional, legal and announcement cards, yearly contracts, etc., terms are given on application. All advertising is to be paid in advance. TERMS OF SUBSCRIPTION: One year \$1.50 Six months . . . . . \$1.00 Three months . . . . . \$ .60 All subscriptions payable in advance. Send money by postoffice order, money order, express or draft, to the Iowa State Bystander Company. We are prepared to do first-class job work at reasonable prices. All of our work is guaranteed. NOTICE TO CORRESPONDENTS. We will not return rejected manuscripts, unless accompanied by postage stamps. Correspondents: Please mark your letters that contain news for publication not later than Wednesday to insure publication for the current week; and sign your name, not for publication, but that we may know who writes the news. This notice applies to all writers, contributors, agents and correspondents. Sign all articles, write only upon one side of paper, write a plain hand and spell accurately. Do not send in names of persons at parties or receptions nor send in programs to be published before or after the event. Do not give an eulogy or write your personal comment upon the event. Simply tell the news or event in a brief, simple manner and let the readers of The Bystander comment. Write the news of all classes, all societies, all religious denominations, irrespective of your personal whims or ideas. Communications must be written on one side of the paper only and be of interest to the public. "Brevity is the soul of wit," remember. The Iowa State Bystander is the oldest Afro-American journal published in Iowa. It was established in 1894, and is read by nearly all the colored people of Iowa. We have correspondents in the following towns: Albia . . . . . Miss May Davis Washington . . . . . N. L. Black Burlington . . . . . Mrs. L. M. Abel Monmouth, Ill. . . . . Georgia Norwood Colfax . . . . . Miss Stella Pierson Minneapolis . . . . . Mrs. R. L. Buttner Cedar Rapids, Iowa . . . . . Mrs. May Terry Moline, Ill. . . . . Miss Mamie Ritchie Buxton . . . . . Richard Stewart Sioux City . . . . . Miss Goldie Hackley Clinton . . . . . A. A. Bush Council Bluffs . . . . . Miss Minnie Cave Centerville . . . . . Mrs. C. Reed Macon, Mo. . . . . Lucy Harris Mason City . . . . . Mrs. Maud Brewton Quincy, Ill. . . . . Mrs. Mattye Lillys Clarinda . . . . . Mrs. J. R. Lane Bland, Miss Ruth . . . . . Keokuk, Iowa Ottumwa . . . . . Mrs. H. Owens St. Paul, Minn. . . . . Mrs. Mattie Hicks Scandia, Iowa . . . . . Mrs. Jewell May Montague Enterprise, Ia. . . . . Mrs. Gertrude Brown Rock Island, Ill. . . . . Mr. Earle Reynolds Davenport, Ia. . . . . Mrs. D. J. Johnson Oskaloosa, Ia. . . . . Mrs. Cora Moore Centerville, Iowa . . . . . Crittenden, Miss Cora M. Davenport, Ia. . . . . Mrs. D. S. Johnson

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