

AFRO-AMERICAN CULLINGS

It is not usual to think of the Negro as having contributed much to the "wisdom literature" of the world, but the following proverbial expressions are enough to show that he has not been altogether lacking in this respect:

Not to aid one in distress is to kill him in your heart.
Birth does not differ from birth; as the free man was born so was the slave.

Much gesticulation does not prove courage.

Do not repair another man's fence until you have seen to your own.
You cannot kill game by looking at it.

Familiarity induces contempt, but distance secures respect.

Faults are like a hill, you stand on your own and you talk about those of other people.

To love the king is not bad, but a king who loves you is better.
The day on which one starts is not the time to commence one's preparation.

He who forgives ends the quarrel.
The sieve never sifts meal by itself.

The dawn does not come twice to wake a man.

"I have forgotten thy name" is better than "I know thee not."
The fugitive never stops to pick the thorn from his foot.

The elephant does not find his trunk heavy.

But the outstanding feature of a new magazine is just the fact of its appearance.

Launched at Chicago by a new organization, the Association for the Study of Negro Life and History, it does not intend "to drift into the discussion of the Negro problem, but rather to popularize the movement of unearthing the Negro and his contributions to civilization . . . believing that facts properly set forth will speak for themselves." This is a new and stirring note in the advance of the black man. Comparatively few of any race have a broad or accurate knowledge of its past. It would be absurd to expect that the Negro will carry about in his head many details of a history from which he is separated by a tremendous break. It is not absurd to expect that he will gradually learn that he, too, has a heritage of something beside shame and wrong. By that knowledge he may be uplifted as he goes about his task of building from the bottom.—New York Evening Post.

Prof. Kelly Miller, dean of the College of Arts and Sciences of Howard University, has contributed an article to the December number of Education, discussing the industrial and the higher education of Negroes, and taking the stand that the two are not antagonistic or inconsistent. He says: "The Negro's presence in this country in the first place, was due to the belief that he was intended by the Creator to be an instrument of crude service. His traditional function was mainly mechanical, and scarcely more human than that of the ox which pulls the plow. His personality was at first denied, and afterwards ignored. Men spoke of the Negro as a 'good hand' just as they spoke of a good ax or a good ox. The imputed virtue had exclusive reference to his utility as a tool. The traditional bias concerning the Negro's ordained place in the social scheme influences present opinion concerning the kind of education which should be imparted to him. As a consequence of this attitude, that type of education which fits him for his accustomed sphere and place has found ready appreciation and favor; he is to be educated for his work, rather than for himself. As a matter of fact, the great bulk of this race must devote its chief energies to the cruder and coarser grades of service which fall to its lot as far in the future as our present vision can penetrate. The industrial education of the masses, therefore, becomes a matter of the highest concern to the practical statesmen and philanthropist. D. Booker T. Washington, in his moments of greatest enthusiasm, never overstated the importance of industrial training as an essential agency of the general social uplift. But at the same time, it should never be forgotten that the Negro is a human being as well as a utensil of service. A wise educational economy will seek to make him a man working, rather than a working man. Fortunately, however, the saner sense of the people is now reasserting itself. The two types of education are no longer contrasted as antagonistic and inconsistent, but compared as common factors of a joint product. Their relative claims should never have been made a matter of essential controversy, but merely a question of ratio and proportion. Negro colleges, following the lead of white prototypes, are adjusting their curricula to the demands of the age."

In Chicago a movement is afoot to erect a memorial to the late Booker Washington, and a large sum of money has already been collected for this scheme, which is to be entirely local, and to express for all time the sympathy and admiration of Chicago people for the great Negro educator. It will not be a statue or a symbolic temple of ornate architecture, but it will take the practical form of an industrial training school for Negro children of the city. The Chicago Herald infers that if Booker Washington had been asked what sort of a monument he would desire to perpetuate his memory he would have answered: "A school for my people." Chicago's example is good and well worth following.

A number of such memorial schools in various parts of the country, for the industrial education of the colored race, would serve to keep his memory green and go far toward the solution of the racial problem. To make his people self-supporting and self-reliant was the object of his life. No better monument to him could be thought of than a school to continue his mission.

Paul Laurence Dunbar wrote a memorable sonnet to Booker T. Washington. It was read recently at the memorial exercises held at Tuskegee. In part it is:

A poor Virginia cabin gave the seed,
And from its dark and lowly door there
A pair of princes in the world's acclaim,
A master spirit for the nation's need,
Strong, silent, purposeful beyond his kind,
Kind,
The mark of rugged force on brow and
Straight on he goes, nor turns to look
behind,
Where hot the hounds come baying at
his hip,
With one idea foremost in his mind,
Like the keep growl of some on-forging
ship.

The work that is being done toward the industrial education of the Negroes in a dozen schools scattered throughout the South by the American Church Institute for Negroes was described at Washington by Rev. Robert W. Patton before 400 women interested in social betterment work.

Dr. David H. Greer, Episcopal Bishop of New York and president of the institute, presided at the meeting, which was held in the assembly hall of the Colony club and introduced the speaker.

Rev. Mr. Patton said:
"It cost the nation \$10,000 per capita and a million lives besides to emancipate the slaves. But emancipation is not freedom. And after the bitterness of the reconstruction period in the South, which should be called the reconstruction period, a group of men in the North and South decided that this was so. The Church institute is freeing the slaves at \$100 each by giving the Negro the freedom of mind, body and soul."

England's gold is placed at \$800,000,000.

Tommaso Salvini, the world-famous Italian actor, who died the other day, forbade his sons acting in Italy during the years of his own activity on the stage, although three of them, Gustavo, Alexander and Tommaso, were thespians. The father's namesake is said to be the most talented of the trio.

A screwless corkscrew has been invented, a pointed shaft carrying a piece of metal on a pivot so that it falls at right angles beneath a cork that it has been thrust through.

Italy is now producing dealcoholized wine, a drink that differs from unfermented grape juice in the same way a lion with its teeth pulled does from a cub that has not yet cut its molars and fangs. It is said to be pleasant and nourishing, containing all the ordinary wine ingredients except the bite.

Platinum thrown away by early Spanish explorers, ignorant of its value, often is found in excavating operations for new buildings in Colombia, sometimes in sufficient quantities to pay the cost of a building.

A bridge over the River Dee, in England, that was built in 1280 still is in use.

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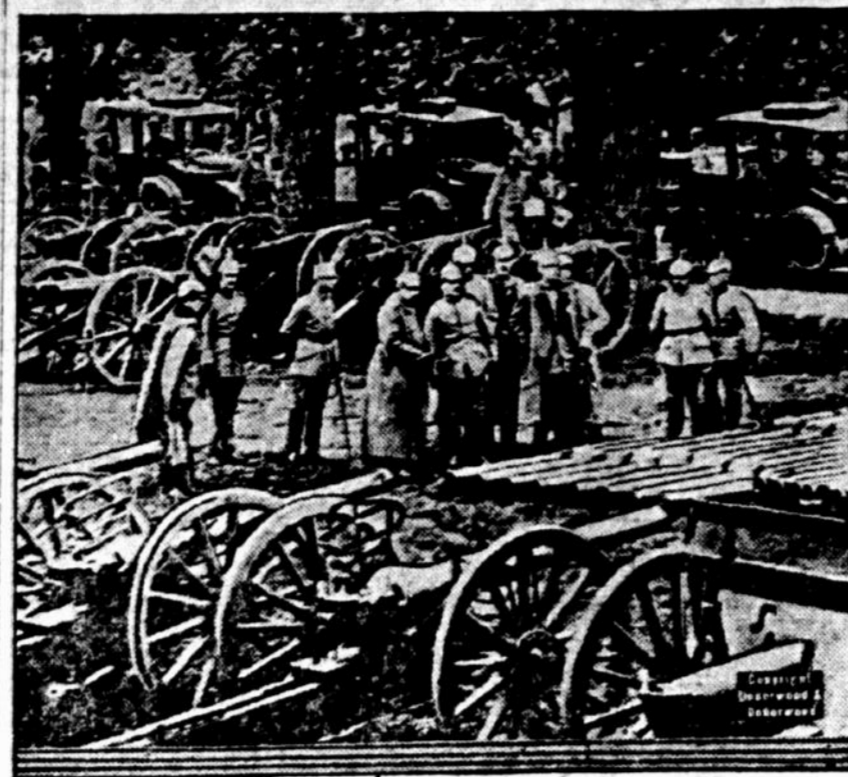
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KAISER INSPECTS CAPTURED GUNS



During one of his recent flying trips to the various fronts, the kaiser inspected guns which were captured from the Russians. The kaiser is seen (third from left) surrounded by his staff. In the background the soldiers are waiting to speed the party off to another point along the front.

BABY WEEK TO BE OBSERVED BY WHOLE COUNTRY

More Than Four Hundred Communities in United States Preparing for It.

WOMEN'S CLUBS TAKE HOLD

Federal Department of Labor Pointing Way for Effective Work—State Health Officers of Various States Are Giving Active Co-Operation.

Washington.—"The facts about American babies and America's responsibility to her babies will this year be known as never before, because the first week in March will be Baby week throughout the country," said Miss Julia Lathrop, chief of the children's bureau of the department of Labor.

Four hundred communities, representing every state in the Union, are planning for Baby week, so that for seven days the needs of the babies may be presented that all parents in these communities may learn a little better how to care for their babies and all the citizens may realize that they have a special obligation to safeguard the conditions surrounding babies.

The Baby week idea, according to the children's bureau, originated in Chicago about two years ago. Then New York had a Baby week, and also Pittsburgh and other cities. Such practical benefit has in each case resulted that the General Federation of Women's Clubs has undertaken to promote this nationwide observance. State health officials and national organizations interested in public health and child welfare have taken up the plan and in various ways are giving it not only their sanction but their active co-operation. The extension divisions of the state universities have promised special assistance in interesting and helping Baby weeks in rural communities.

Causes of Infant Deaths. The children's bureau believes that Baby week will give more parents a chance to learn the accepted principles of infant care, and will awaken every American to his responsibility for the death of the 200,000 babies who, according to the census estimates, die every year before they are twelve months old. Therefore the children's bureau has prepared a special bulletin of practical suggestions for Baby week campaigns, adapted to the varying needs of communities of different types. Copies of this bulletin may be had free of charge from the children's bureau here.

This bureau is conducting a detailed inquiry into the social and economic causes of babies' deaths. Its report shows that the inquiry completed during the last year reveal an average infant death rate of 134 out of every 1,000 babies in a steel-making and coal-mining town as against a rate of 84 out of every 1,000 in a residential suburb. An even greater contrast is found between the most congested section and the choicest residential section in each of these two communities.

Commenting upon these findings the report says: "The more favorable the civic and family surroundings and the better the general conditions of life the more clearly are they reflected in a lessened infant mortality."

The report shows, however, that no deductions can be made concerning the relation between the general infant mortality rate and industrial employment of women until the facts about the number and proportion of mothers at work contained in the un-

HUNT FOR BANDIT TREASURE

Group of Texas Men Use Tractor Engine and Machinery to Dig in Cave.

Dallas, Tex.—A group of Dallas men here have excavated an immense hole in the remains of an old cave near the Buzzard Spring road, near the Washo Club lake, in the belief that they are about to find buried treasure. The amount has been estimated as high as \$2,000,000.

published census returns are made available by tabulation.

Data for Study. This tabulation is especially important to the studies of the children's bureau. Among the subjects of study which the law directs the bureau to undertake are infant mortality, the birth rate, orphanage, and desertion, all requiring information as to family structure. For 1890, 1900 and 1910 this information was secured, but the material has not been tabulated because there has been thus far no public demand for it such as secures, for example, the comprehensive information regarding manufacturers furnished by the bureau of the census every five years. But neither the census bureau nor the children's bureau has funds to make the tabulation that would render this body of human facts available for use.

Meanwhile the children's bureau is pursuing its inquiry into the relation of babies' deaths to wages and social conditions, believing "that the inquiry will prove increasingly valuable as a stimulus to more active protection of the youngest and tenderest lives throughout the nation."

Such practical results have already followed the inquiry in two communities where infant-welfare work has been begun either by the health department or by private organizations and where it is desirable that the public shall know of the work being done and the need for further work. This will include infant-welfare stations, day nurseries, baby hospitals, and any other place where something is done for babies. City officials and representatives of men's organizations and of societies for civic and mutual benefit should be invited to take part in the tour.

In communities where there is a special need for better birth registration it may be well worth while to concentrate the attention for one day on the importance of registering babies' births. On this day all the physicians might be sent a letter asking their aid in securing prompt and complete birth registration for their city.

The newspapers should be furnished with incidents showing the practical value of birth registration. The general suggestion may be made that parents will do well to ascertain whether the births of their children have been duly recorded.

At a meeting of the Canadian-American society in a Maine town one evening recently, two members of the organization fell to disputing which had the smarter children. Joe Belanger was proclaimed the victor when he came to the front with the following:

"De nodder day my leetle boys Pete was go on de schoolhouse wid hees leetle dog. De teacher gets mad wid de boy and tol' hem for so back on de house jes' so quick he can't and took de dog and never bring hem back som' more. Leetle Pete de jes' w'at de teachers is tol' it. Bimeby Leetle Pete is go back on de schoolhouse and jes' so soon he set hemself down, som' leetle dogs was com in and stan' up on front of Leetle Pete. De teacher was get mooch mad and say, 'Pete, w'at for you bring back dat dog w'en I tol' you never bring back dat dog som' more.'"

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Potatoes Supplant Poodles. Dallas, Tex.—Dallas society women have put away the poodle and taken up the pet potato. They are planting sweet potatoes in costly cut glass bowls, covering them with water and watching them grow. The result is a beautiful vine of delicate yellowish-green. They require no earth, but they have an awful thirst.

Faithful Dog Saves Eight. Lafayette, Ind.—A faithful bulldog on guard in the kitchen saved the lives of eight members of the family of Joseph Reihle. A gas jet had been left open in the kitchen and the house began to fill with the fumes. Members of the family were all asleep upstairs. The dog ran to the stairway and barked loudly until he aroused Mrs. Reihle, and she in turn awakened the other members of the family. They were already partly overcome with the gas, and it was with great difficulty that some of them were revived.

registered with the health department. These banners may be made up very cheaply of muslin with the emblem printed in appropriate colors. The advantages of flag day are that with the banners flying from the windows the sections where there are the most babies are made particularly aware of the fact that it is Baby week, and also that the flags are a direct recognition of the fact that these babies have been registered. With each pennant should be delivered a program of Baby week and a leaflet on the care of the baby.

School Day. On one day during the week special exercises may be held in the schools throughout the city. These may come as a regular part of the school work or be held in the afternoon as a special entertainment to which parents are invited. Some of the following features may be included in the program for this day:

1. The reading of a letter to the schoolchildren from the mayor or other official telling them how they can help save the babies.

2. A talk by the principal or teacher on what the children can do for their baby brothers and sisters.

3. The reading of one or several compositions on "How to Keep Baby Well," which have been selected from among the compositions written by the children in a certain room or school. It is quite likely that the newspapers will publish one or more of the best of these compositions.

4. In schools where Little Mothers leagues are organized the program may consist of compositions and demonstrations by members of these leagues and of talks by their teachers. If no Little Mothers' leagues are at present organized, the school day may afford an opportunity for their organization in many schools.

5. The performance of a play.

If it is desirable to have daily programs at the headquarters, some of the best programs presented in the schools may be repeated at the central headquarters later in the week.

One day in the week may be devoted especially to the fathers of babies.

If the weather permits, an outing day for mothers and babies forms an attractive feature. This may take the form of an automobile ride, a morning or an afternoon spent in the park, or an excursion on the water. If it is possible, an alternative indoor program for bad weather should be planned.

Visiting Day. On this day a tour of inspection of all of the places where any work is done for babies may take place. Such a day is very important in communities where infant-welfare work has been begun either by the health department or by private organizations and where it is desirable that the public shall know of the work being done and the need for further work. This will include infant-welfare stations, day nurseries, baby hospitals, and any other place where something is done for babies. City officials and representatives of men's organizations and of societies for civic and mutual benefit should be invited to take part in the tour.

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NEVER IN DARKNESS

Peculiar Quality of the Eyes of a Cat.

Scientists, After Considerable Investigation, Appear to Have Discovered Why Household Pet Can See in the Dark.

Not satisfied with the old explanation that a cat's eyes glow in the dark because they catch and concentrate every least glimmer of light that may be about, scientific men have been making experiments recently to ascertain if there may not be some other explanation for the eyes glow when there is no light at all. This is true of the eyes of many other animals than cats, in fact, it is true of most nocturnal creatures, including birds and insects.

The first man to point to what seems to be the true reason was Professor Bagnou of Switzerland, who in 1913 suggested that perhaps invisible rays—such as the ultra-violet or infra-red—were transformed by some chemical action into visible rays at the instant of reflection from the eyes.

Now come two Costa Rican professors, G. Michaud and J. F. Tristant, reporting their experiments upon the effect of ultra-violet rays on the eyes of men and animals. They filtered a ray of sunlight through a special filter composed of a cell of Uviol glass containing a solution of copper sulphate and a film of nitrosodimethylamin, thus cutting off all the visible rays and allowing none but the invisible ultra-violet to enter a perfectly dark room. In the room these rays were allowed to fall upon the eyes of a dog or a man who had been in the dark for fifteen minutes. The pupil immediately became sharply defined in luminous green against the violet-black background of the iris.

This startling effect, they believe, is caused by the pigmented iris absorbing the ultra-violet rays while one of the tissues inside the eyeball, perhaps the purple of the retina, fluoresces when they enter.

The Factory Peril. For a noncombatant to get within the firing line of the bloody European war is considered an impossibility. There is a reason—it is a dangerous place; one's life would be in jeopardy. Here in New York are more than 1,000,000 persons, working every day, in places almost as dangerous as the firing line of Europe. They go and come with no thought of danger, merely because they have thus far escaped death and injury. Yet a tragedy might be enacted at any moment. Some time ago the cloak, suit and skirt industries of New York engaged Dr. George M. Price to inspect the fire hazards of the many buildings devoted to these manufacturing interests. Doctor Price has made his report, in which he says that, out of 925 buildings, 20 were found to be perfectly safe. It might require a mathematician to figure out how much better chance one of the employees of these structures has of escaping death than he would have on the firing line.—Insurance Press.

Little Pete's Defense. At a meeting of the Canadian-American society in a Maine town one evening recently, two members of the organization fell to disputing which had the smarter children. Joe Belanger was proclaimed the victor when he came to the front with the following:

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ACTOR WANTED THE MONEY

Right at That Time Appeared to the Stranded One to Be the Psychological Moment.

If you've stopped to count them, probably upward of one army corps of actors have been unwillingly involved in one or another of the various financial fops which have momentarily saddened the cheery managerial career of E. E. Rice, says the New York correspondent of the Cincinnati Times-Star. Mr. Rice has probably owed more actors money than any other manager who ever took a chance with an eight-ounce bank roll on a ten-ton prospect. Yet you will not find an individual along Broadway who inspires more kindly regard among his fellows than the creator of "Evangeline."

There is a positively affectionate tone in discussions of his personal affairs and reminiscences of his picturesque managerial mishaps. Even now, many actors would rather take the chance of going stranded with Ed Rice than accept a guaranteed engagement with some manager who has scads of money in the bank and ice water in his arterial system.

Collectors of stories about Ed Rice almost constitute a cult. Therefore, when it is possible to produce one that has never been in print the matter is of a certain degree of importance. This new one came to the surface in a popular cafe, and Walter Jones, the actor, told it:

A leading man who had valiantly stuck to the ship with Manager Rice until the inevitable finish came, with several weeks' salary unpaid, secured another, but even less fortunate, engaged in the second one left him stranded in a small town in Michigan. He telegraphed to Mr. Rice, urgently requesting a settlement of the salary claim.

"Dear boy," Mr. Rice telegraphed. "Impossible now. Don't worry. You will get it when you least expect it."

Sitting penniless in the grimy telegraph office of an inhospitable hamlet, the leading man penned a bit of pathos. He wired Mr. Rice: "I least expect it right now."

GUIDING AIRMEN AT NIGHT

Simple Method by Which the Traveler is Directed to Safety in the Darkness.

The accompanying diagram shows how an aviator in the great war overcomes the difficulty of landing by night. Two huge upright circles—known as Honig circles, after the name of the inventor—lighted by electric lamps, and of different sizes, are

placed one behind the other, the bigger circle being almost thirty feet in height.

When the aviator is flying high he sees the circles as ovals. As he begins to descend the rings appear to cut one another unless he is coming down in the proper direction, when the rings will appear inside one another.

If the circles appear not to have the same center, as in the diagram, where the small circle appears to the right, it tells the aviator that he is descending too much to the right, and must steer to the left if he wants to land on smooth ground. When the aviator lands properly the circles appear to him to have the same center.

Will the World Be Better? Those not merely hoping and meaning to try for a better world after the war, but expecting one almost as a matter of course, forget that the devotion of unity which men display under the shadow of a great fear, and the stimulus of that most powerful and universal emotion, patriotism, will slip away from them when the fear and the emotion are removed. If before the war men were incapable of rising to great and united effort for their own betterment out of sheer love of perfection, are they even as likely to be able when, after the war, economic stress puts a greater strain on each individual's good will?—John Galesworthy, in Scribner's Magazine.

Memorial to Doctor Trudeau. Announcement has been made of a fund established by Samuel Mather of Cleveland to found a school for the graduate study of tuberculosis. It is to be a memorial to the late Dr. E. L. Trudeau, who was the first to put to practical use the present rational method of treatment for consumption. The school will probably be located at Saranac Lake, N. Y., where Doctor Trudeau's sanitarium was situated. Courses are to be offered to physicians who wish to become proficient in the diagnosis of tuberculosis. There will also be co-operating agencies in New York city for the special study of clinics and institutions.

Wasted Effort. "George, dear," said the young wife, with a deep sigh, "why is it you never talk sweet nonsense and flatter me like you did before we were married?" "Oh, then it was purely a matter of business," replied George. "My employer says it is a waste of time to praise the goods after the sale has been made."

Appendicitis an Old Disease. Generally regarded as a modern disease, appendicitis was known in Egypt 5,000 years ago and accurately described in still existing records.

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Appendicitis an Old Disease

FIGHTING TENTH ADDS GLORY TO THE IRISH ARMS

Makes Most Remarkable Stand Against Overwhelming Force of Bulgars.

DIDN'T KNOW THEY HAD LOST

Allied Division Slowly Pushed Back but Exact Awful Toll in Slaughter for Every Yard—Machine Guns' Fire Is Murderous.

London.—Although the government has repeatedly been pressed to give the country the story of the stand of the Tenth (Irish) division against overwhelming forces of the Bulgars in Macedonia before the retreat of the allies to Saloniki, the United Kingdom, and Ireland in particular, is still waiting for the official account of the action, which, though it ended adversely, will rank among the finest exploits of British arms.

The Weekly Dispatch publishes the story of how the Irish regiments stood their ground against wave upon wave of Bulgars, mowing them down with rifle and machine guns to the accompaniment of shouts of "Stick it, jolly boys; give 'em hell, Connaughts!" The account fills more than a page of that newspaper, and the following are the main points of the story.

Officers Were Warned.

"On December 3, which was a Friday, the British outposts brought in six Bulgar deserters, who had much of interest to tell. They said that the Bulgars not only had suffered very heavily in their engagements with the Serbians, but were losing men rapidly owing to sickness and frostbite.

"What is more to the point, they warned the officers that a big attack against our line was impending, that it had been arranged to take place that day, but that the severe snowstorm had caused them to put it off to another day, which would not be long delayed.

"These opportune tidings, which, as events proved, were thoroughly reliable, were communicated to headquarters and the necessary precautions for battle taken. The outposts were drawn in and finishing touches given to the trenches.

"Dawn had scarcely broken when the enemy made his expected attack. The conditions wholly favored him, for a fairly dense fog prevailed, and under its cover the Bulgars were able to get within 300 yards of parts of our line without being observed. The in-skillings were the first to be attacked; about 5 a. m. their outposts were driven in and then a great mass of the enemy swooped down on the trenches, but were driven back by the fire of our Maxim guns and by the steady magazine fire that came from the trenches.

Mad Rush to Slaughter.

"Scarcely had the attack on the extreme right of our line had time to develop when the main body of Bulgarians were seen running down a defile leading to the center of our front. They were perceived as a long, interminable stretch of men—a mass of shadowy figures—revealed half distinctly in the mist. As they spread out as from a bottle neck, and with wild cheers flung themselves on our line. But before they had got so far our guns smashed and battered the thick procession of men leaping out of the narrow gorge. It was impossible to miss them. British artillery had never had such a target since the first battle of Ypres, when the guns literally mowed down the half-trained German troops who attacked on the Yser.

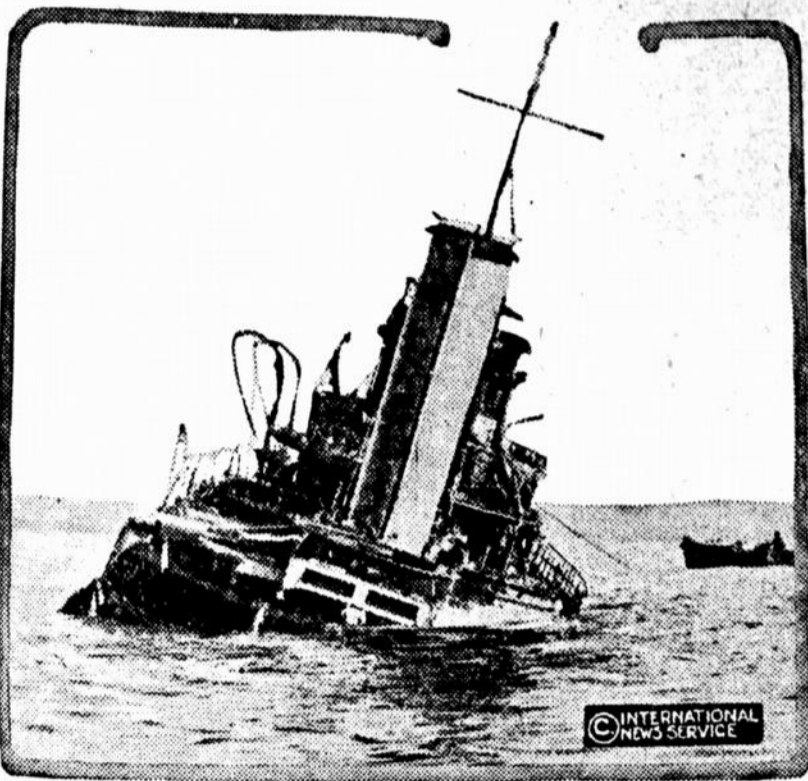
"The slaughter of the guns was magnified by the slaughter of the rapid magazine fire at short range. Wave after wave of the enemy came on, each broken as it swept out of the defile, but the Bulgars were not to be denied. Though their comrades fell thick and fast they came on, and by sheer impetus of numbers reached our trenches, where awful work was wrought. It was hard to hand fighting then—terrible to witness, terrible to think of. The short bayonet of the Bulgar, however, was of little use in these trench combats, and man for man the British won, but the Bulgars had the numbers and temporarily the first line of the Twelfth division was overborne. The British were driven out.

Wonderful Bayonet Charge.

"The British artillery had been doing splendid work, but now the enemy's artillery was in full blast, and they poured a devastating and withering hail of fire on our positions, which through faulty ranging put out of action more of the Bulgars than it did of us. The Munsters and the Connaughts and the Dublins quickly rallied, and with a wonderful bayonet charge drove the enemy out of their trenches again. The enemy, massed in close formation, swarmed in once more, but against the deadly fire poured into them they could make no headway for some time. The brave Irish regiments were pouring lead into them as fast as they could load their rifles. They poured into the oncoming masses as much as 175 rounds at point blank range.

"But it was, for all our grim resist-

BRITISH DESTROYER SUNK BY TURKS



Photograph of the sinking of the British torpedo-boat destroyer Louisa which was destroyed by the Turks after it had stranded and had been abandoned by its crew.

ance, a hopeless kind of struggle. Sooner or later that unceasing stream of men issuing out of the narrow defile must sweep us back. Always the enemy returned to the charge, undeterred by heavy losses, undismayed by our deadly guns and magazine fire.

"In the end we gave the enemy his dearly bought line of trenches and slowly fell back to our second line of positions, where the remainder of the division joined us and helped to beat off the sustained attacks, which lacked naught in violence. All day the Bulgars alternately bombarded and charged us. There seemed to be thousands and thousands of them. They gave us no rest at night. Wherever we stood they rained an unceasing fusillade of shell upon us and followed each rafale up with a determined infantry attack.

"Outnumbering the Tenth division in the proportion of at least eight to one, they were obstinately bent on its destruction at whatever cost to themselves. Their artillery far exceeded ours in weight of metal, but in effectiveness there was no comparison. Almost all our shells told, while many of theirs did no more than splinter the rocks yards away. So Monday, December 6, was passed with the Tenth division mightily pressed but still well able to hold its own. Tuesday, the 7th, was an exact replica of the previous day.

Tenth Held Its Own.

"The Bulgars heavily bombarded our line; then sent forward strong storming parties before whom we recoiled a little, but no more. The division never lost its cohesion, and it gave ground only at the rate of two miles a day, which is a proof, if any were needed, of the splendid rear-guard action that this much-outnumbered force fought. Our artillery kept them in sufficient check to give us all the respite we needed, and the rifle fire of the different regiments bit gaping wounds in the enemy mass that helped to throw them into temporary confusion.

Heads Southern Society

"Theodore, the Bulgarian general, is a great believer in the German method of attack. He reckons no loss in men is too great if the objective be gained. The objective in this case was the decimation of the Tenth division, and under his orders the Bulgars charged and charged until the snowdrifts over which the battle was fought was black with the recumbent forms of his men.

"In the two days we drew four miles nearer to the Greek frontier. If we

ABOUT EDIBLE FLOWERS

Rose leaf preserve is made in Turkey, and carnations, lavender, syringa are crystallized for confections. The violet is recognized as an edible tit-bit almost everywhere it grows. In many parts of Europe it is the custom to make use of roses, violets and lime blossoms for flavoring. A delicious orange flower candy or conserve is made of tiny bitter embryo oranges picked from the blossom's center.

Sandwiches are made with nasturtiums as a filling. Nasturtiums are probably the most-used edible flower. Its young leaves, seed pods and stems with or without the flowers form an appetizing salad and add flavor to sauces, gravies, meat dishes and salads made of potatoes and herbs.

In England finely chopped spear-mint

KEEP OYSTERS BY FREEZING

Experiments Made by New Jersey Man Show Bivalves Alive After Six Weeks.

Saville, N. J.—Preserving shell oysters in cold storage has been successfully tried by Capt. Frederick Ockers of West Sayville.

"I am convinced that frozen oysters will live for a great length of time," he says. "They will practically be in a state of suspended animation and can be kept indefinitely until wanted. Then they may be gradually thawed back to life."

Captain Ockers' idea is that during suspended animation their condition will be similar to that of the frog frozen in a cake of ice. Captain Ockers believes that oysters can be put into the freezer in April or any other time when they are in prime condition and held for a favorable market. He has made successful experiments up to six weeks, and believes that if an oyster can be frozen for six weeks

and still live the process may be extended indefinitely.

Petrified Tree in Mine.

Nevada City, Nev.—A petrified tree has been uncovered in the bottom of a mine at Washington, this county. The main trunk of the tree was encased at a depth of 150 feet and the entire tree and branches have been preserved. The tree was evidently hickory, the grain showing straight and perfect. No hickory trees are growing in this region now.

The HOME BEAUTIFUL

Flowers and Shrubs— Their Care and Cultivation.



If There Is a Camp, Low Spot in Your Garden Convert It Into a Pond Lily Bed.

GROWING WATER LILIES

Fortunate are those having a natural pond or site where one may be easily constructed. Yet a miniature pond in the garden is within the reach of anyone.

In selecting a site, choose one, if possible, partly shaded from the noonday glare, yet having the full benefit of the morning sun.

This should be prepared the fall before in order to be fully decomposed. Lilies open in the morning and close at least partially during the middle of the day, hence the more they are protected from the intense heat the more lasting will be the blossoms.

It should be on low ground, the top being preferably just below the ground level.

If there is not a natural depression, an artificial one can easily be made, the earth removed from the pool being arranged at the proper place at the sides to make a gradual slope.

It should be about two feet deep for our native lilies and lotus, but another foot must be added if you are so ambitious as to try to grow that giant beauty, Victoria Regina.

Have it protected from high winds in some way; trees or shrubs serve nicely.

The material used in making the pond may be concrete or brick. An outlet or an overflow pipe are essential.

Unless the pond is large, one must be shy of trying many varieties, as the stronger soon crowd out the weaker.

If the tank with pipes is not within reach, a beautiful effect may be obtained by sinking a tub or half barrel into the ground and placing one or two plants in it.

The soil should be very rich and fitted in to a depth of two-thirds. An ideal soil is made by composting barnyard manure with rich sods of a loamy nature, using in the proportion of one and two-thirds, respectively.

Sprinkle a little sand over the top and fill the tank with water. With a sunny exposure during a part of the day, the plants will grow and bloom nicely.

Unless one is willing to pipe the water, it must be supplied as needed, by filling from pails. As the plants need very little other care, this can well be afforded.

INDOOR BLOSSOMS

A foretaste of spring may be had by the nature-lover, while King Frost reigns in the field and forest, if he will force a few twigs to bloom in the house.

Go into the garden, the orchard, the forest, the hedges, and cut twigs of trees, shrubs and cut them into bouquets—each sort separate. Place in vases in water in a sunny window. A little charcoal added will help keep the water sweet.

Change the water twice a week and wash the cut ends in warm, soapy water once a week. The vases should be washed thoroughly every time the water is changed. Once a week it is well to soak the branches in warm water, before the flowers open, and thus take the place of the warm, spring rains. Do not keep them in a dry, hot atmosphere.

Hazel tassels will develop in the sitting room, so will the pussy willow. One of the earliest and quickest shrubs in the house is the forsythia, along with the flowering almond. The dogwood unfolds its lovely disks side by side with the fragrant crab apple.

Almost all the fruit trees will blossom indoors, but they take a long time to do so. Many flowering shrubs may be relied upon for blossoms, while the maple, grape, willow, beech, horse chestnut, etc., will give leaves that we prize, and they come before the swallow does and remind us that the resurrection of nature is at hand.

CARE OF FROZEN PLANTS

When plants are frozen or only frost-bitten, remove them at once to a cold room or cellar, which can be darkened, and sprinkle them thoroughly with cold water. Leave them in the dark for a day or two until they are quite thawed out. Then cut off all the damaged branches below the line of injury and return gradually to the temperature of the living room. Don't delay a moment in removing frozen plants from a high to a low temperature.

Another most tasty canape is prepared as above, (as to the bread), then cooked bacon, chopped olives, a dash of mustard with butter is spread on each after being pounded with a pestle; decorate with a slice of hard-cooked egg.

Corn Soup.—Scald five cupsful of milk with a stalk of celery and an onion cut in halves. Remove the onion and celery after 20 minutes and add one and a half cupsful of corn pulp. Melt one-fourth of a cupful of butter and when bubbling hot add the same amount of flour, a half teaspoonful of pepper and a teaspoonful of well-seasoned chicken stock and stir until boiling hot, then add the milk. Serve in soup plates with a few kernels of freshly-popped corn on each.

A Question.

He—Mustn't it have been terrible times when candles furnished the only light?
She (wearily)—I don't know. Candles do know enough when to go out.

ABOUT EDIBLE FLOWERS

Rose leaf preserve is made in Turkey, and carnations, lavender, syringa are crystallized for confections. The violet is recognized as an edible tit-bit almost everywhere it grows. In many parts of Europe it is the custom to make use of roses, violets and lime blossoms for flavoring. A delicious orange flower candy or conserve is made of tiny bitter embryo oranges picked from the blossom's center.

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In England finely chopped spear-mint



One of the Beauty Places of Long Island. On a Less Elaborate Scale This Garden Could Be Carried Out Successfully. It Has Many Interesting Features Worth Studying.

The KITCHEN CABINET

Winter has yet brighter scenes—he boasts Splendors beyond what gorgeous summer knows, Or autumn with his many fruits and woods All flushed with many hues. Come when the rains Have glazed the snow and clothed the trees with ice, While the slant sun of February pours into the bowers a flood of light. Approach! The incrustated surface shall appear thy steps, And the broad arching portals of the grove Welcome thy entering. —Bryant.

SAVORY DISHES.

A simple omelet may be made more nourishing by adding to it just before it is folded two or three tablespoonfuls of fried corn. Escalloped corn may be used for this recipe or any left-over corn dish.

Mexican Chili Con Carne.—Take a piece of stew the size of a cup, chop fine and try out; remove the cracklings and while fry brown, breaking the meat into bits. Strain one can of tomatoes into a kettle and pour the meat into it. Add a clove of garlic, or three large onions chopped, add one tablespoonful of salt, a half teaspoonful of paprika and a tablespoonful of vinegar. Cook one and a half hours, add a pint of water and a can of kidney beans. Heat ten minutes and serve hot with bread or crackers.

Apple Bismosse.—Core and peel a half dozen apples, steam them until tender. Make a custard of the yolks of three eggs, a pint of milk and sugar to taste. Whip the whites of the eggs, add a little lemon juice and pour over the custard over all and serve at once. This is a delicious dish if the custard and apples are cold when served.

Cream Cheese Soup.—Boil an onion for fifteen minutes in a pint of water, then strain it and return the stock to the fire. Heat a pint of milk to scalding and thicken with two tablespoonfuls of butter. Season with salt, pepper and celery salt and add the veal stock. Stir in slowly the beaten yolks of two eggs and four tablespoonfuls of grated cheese.

Cocoanut and Ginger Pudding.—Crumble a pound of stale sponge cake with a half pound of grated cocoanut. Pour over this a pint of boiling, sweetened milk; stir in four eggs beaten. Butter a pudding dish and arrange pieces of preserved ginger around the sides. Pour in the pudding and steam for one and a half hours. Serve with ginger sirup for a sauce. The sirup should be warmed before pouring over the pudding.

SEASONABLE DISHES.

During the cold weather heartier, richer dishes may be served, as one is supposed to be out in the exhilarating air and have a better appetite.

Bacon Canapes.—Cut bread in circles of two and a half inches in diameter, saute in bacon fat on both sides until well browned, then drain on brown paper to absorb the excess of fat. Spread with creamed butter, mixed with a very little mustard. Have ready short slices of very thin bacon rolled and skewered with a toothpick and fried crisp. Set one on each round of toast. Press into the space around the bacon, chopped pickles or stuffed olives.

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Chopped ham with bread and seasonings makes a delicious stuffing for onions. Parboil the onions, remove the center, chop them and mix with the ham and seasonings, then pour around the onions, chicken stock or butter and water or cream and bake until thoroughly tender.

GATHERED FACTS

One California company found itself with 1,000 tons of peach seeds on its hands last year. They were cracked up and the meats sent to Germany, where they were made into prussic acid. The shells were sold for fuel.

In one important industrial town in New England, among the adult male workers 16 in 100 get less than \$306 yearly, 60 in 100 get less than \$450, 91 in 100 get less than \$750, and only 9 in 100 get more than \$750.

Two Washington inventors have patented a round dining table in which the center revolves to permit a person to help himself to anything on it by whirling the central portion without disturbing his own plate.

The facts that the germ of the pneumonic plague is a relative to the bubonic germ and that no one knows how it becomes pneumonic, as a specialist has declared, make very little difference to the sufferers from the disease, for it is said to be about 100 per cent fatal. It is the plague which killed 25,000,000 Europeans in the fourteenth century.

Lord Redesdale of England, whose memoirs are to be published shortly, is one of the greatest living authorities on horticulture. He is responsible for the present design of the gardens at Buckingham palace, which work he took up at the special request of King Edward.

Manila is constantly growing, according to the official census bureau of the bureau of health, published in the last quarterly report. This shows that of the total population of 306,000 in Manila, 3,584 were American born and 1,890 American women, a total of 5,474.

Out of the bosom of the air, Out of the cloud-folds of her garments shaken Over the woodlands, broad and bare, Over the harvest fields forsaken, Silent and soft, and slow, descends the snow.

WHAT TO EAT.

Some of the common foods may be transformed into real delicacies by just a little change of cooking or garnishing.

Boiled Rice.—Put rice on to cook in boiling water using a quart of salted water to a cupful of rice; after twenty minutes add a tablespoonful of butter and place the

dish on a ring or tripod, cover with a cheese cloth and let cook without stirring until each grain will be separate and whole. Serve in a hot vegetable dish, with broiled steak.

Cracker Pudding.—Roll a cupful of crackers, add three tablespoonfuls of sugar, a dash of salt and the yolks of two eggs, and a pint of milk. Pour into a baking dish and cook until firm. Beat the whites of the eggs, add a tablespoonful of powdered sugar, a half teaspoonful each of cinnamon and nutmeg. Pile on top and brown lightly.

When fresh rhubarb is in the market a most delicious change in using this zesty fruit is to make it into a roly-poly. Roll out a rich thin pie crust, then heap on a cupful of finely cut rhubarb and a handful of raisins, roll up and put into a deep granite baking dish, cover with a cupful each of boiling water and brown sugar, and two tablespoonfuls of butter. Bake one hour in a moderate oven.

When cooking onions with cheese put a layer of cooked onions in a baking dish and over it a layer of rich white sauce. When the dish has become thoroughly hot in the oven, sprinkle with cheese and buttered crumbs. When the crumbs are brown, serve the dish at once. Too long cooking will toughen the cheese.

Strawberry Flummary.—To a pint can of strawberries add two tablespoonfuls of cornstarch and enough of the juice to rub smooth; cook until thoroughly cooked, add a pinch of salt. The berries should be put into a sieve and added to the juice after it is thickened and cooked. Pour into a dish and serve when cold with sweetened whipped cream garnished with a strawberry on top of each serving.

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Grinnell, Iowa, Feb. 5, 1916.
To the Editor of the "Bystander":
Mr. John L. Thompson, Des Moines, Iowa.

Dear Friend and Sir: Please accord space in your paper to publish the following:

It will soon be time to celebrate, among the Afro-Americans, meaning negroes of African descent, born in America, what is known among them as the "Emancipation Proclamation," which means to set free and to declare their freedom. This great and momentous event took place more than fifty years ago and was the design or motive of our great and martyred president and friend, Abraham Lincoln. We celebrate this great event at different periods or times in the year. I suppose according as it suits our opinions and conditions, this of course is immaterial so far as importance is concerned, but to be correct about it, as to date, history records it as January 1st, New Year's day, 1863. There was, however, a preliminary proclamation issued by President Lincoln on September 22, 1862, but this was on the one hundred day's condition (or the one hundred days' warning to the South), that in case any state chose to return to the Union within the limit of the one hundred days, as was specified, its slaves were not to be set at liberty by the final proclamation, which as I before stated, according to history, was January 1st, or New Year's day, 1863.

When we read history and realize that by the simple and single act, spoken of as a stroke of the pen, which was the signing of the "Emancipation Proclamation" document, which virtually made it become a law, prohibiting slavery in the country, of which the negroes were then held as such. The single act as it is called, set at liberty over three million of slaves (negroes), to whom this was the most precious gift, and to history the greatest event recorded in its pages.

No wonder then we feel like paying homage and respect to that eventful day and to the one who caused it or by whom it was brought about. In our opinion we naturally feel justified in keeping the day sacred and revered.

But after all is it in keeping with our best of progress? With all due respect to the circumstances and facts and looking back on it with all the pleasant reflections and remembrances, yet is there not something in it, that is, in keeping it in our minds, that perhaps has a tendency to impede or retard our progress, caused by the reflection of the past and by our celebrating this event of the past, the emancipation, which brings to our minds the fact of us having once been slaves?

Does not that have a tendency to cause a feeling of humility or doubt or inferiority, because we were once slaves? Perhaps it would also have an effect on the younger generation who would rather not know anything about it, except what they learn from history; perhaps better yet that they be not taught; then why celebrate, why not forget it? And instead of celebrating the "Emancipation Proclamation" let us get together and deplore the things that caused or brought about this awful inhuman curse and calamity. Let us get together in a progressive way or in the way of progression and emancipate ourselves from some of our own slave ties and conditions such as prejudice, envy, deceit, hypocrisy, non-unity or segregation, which are among ourselves and our political status, etc.

Now if we can come together and arrange some conditions whereby we can work and unite for each other's interest and for the good of all, I think then we will be able to celebrate the greatest emancipation event, that has ever been, or that we have ever recorded in history.

Respectfully yours for boost,
JOHN A. SPENCER.
Grinnell, Iowa.

OUR CHURCHES.

Where To Worship.

Asbury M. E. church, 777 West Eleventh street.

Morning service at 11 o'clock.
Sunday school at 10 o'clock.
Evening services at 7:30 o'clock.
Epworth League at 6:30 o'clock.
Rev. W. L. Lee, Pastor.

St. Paul's A. M. E., corner Second and Center.
Morning service at 10:45 o'clock.
Sunday school at 1:15 o'clock.
Christian Endeavor at 6:30 o'clock.
Evening service at 8 o'clock.
Rev. S. L. Birt, Pastor.

Corinthian Baptist, 15th and Linden streets.
Morning service at 10:30 o'clock.
Sunday school at 12:30 o'clock.
B. Y. P. U. at 6:30 o'clock.
Evening service at 8 o'clock.
Rev. T. L. Griffith, Pastor.

Maple Street Baptist church.
Morning service at 11 o'clock.
Sunday school at 1:30 o'clock.
B. Y. P. U. at 5 o'clock.
Evening service at 8 o'clock.
Rev. S. Bates, Pastor.

Union Congregational, corner 10th and Park.
Morning service at 10:45 o'clock.
Sunday school at 12 o'clock.
Evening service at 7:30 o'clock.
Rev. M. W. Alexander, Pastor.

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All Rooms are Warm.
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Oysters in Season
Special attention given to Theatrical People
Barber Shop in connection
V. F. JACKSON, PROP.
OPEN DAY AND NIGHT
Clinton, Iowa

FT. MADISON NOTES.
Mr. Floyd White of Hamilton, Ill., was a Fort Madison visitor two days last week.
Mr. Berle Anderson of New Boston was visiting in the city last week.
Rev. J. O. Goodwin is on the sick list.
Rev. Burton of Keokuk attended the ordination of Rev. C. Kendall at the second Baptist church last Friday evening.

Mrs. Warren Murphy, who has been on the sick list, is able to be up again.
Mrs. H. Newman is visiting at the home of her niece, Mrs. A. L. King.
The A. M. E. Sunday school will give a concert Friday evening.
Mr. M. Freeman of Dayton, Ohio, is visiting at the home of Mr. and Mrs. Gen. Harper, as the guest of his little daughter, Margie.
The A. M. E. Sunday school election was held Friday evening, January 27. The following teachers and officers were elected for the ensuing year: Superintendent, Mr. D. Isom; secretary, Miss Ruth Mack; teachers, Miss Jennie Harper, Mrs. A. L. King and Mrs. J. F. Augustus.

OSKALOOSA, IOWA.

Mrs. Fannie Wilson, who has been a sufferer of la grippe, is convalescent.
Henry Hockerday has been suffering with rheumatism.
The Mothers' club met at the home of Mrs. Cora Moore on Thursday in regular session.
The Never Fail club served luncheon Tuesday at the A. M. E. church.
Miss Mabel Coleman is reported very ill.

The A. M. E. church is making preparations for entertainments and socials February 14th and 15th.
Mrs. Cora Jones is in Ottumwa.
The Baptist church is holding prayer meetings each evening this week, preparing for revival services.

The following officers for Esther chapter, No. 6, were elected and installed at the last meeting. Addie Clark, W. M.; A. G. Clark, W. P.; Cora Moore, A. M.; Mina Johnson, treasurer; Mrs. Thompson, secretary; Cora Jones, conductress; Mabel Crowder, assistant conductress; Ida Henderson, W.; Stella Ringo, sentinels; Mollie Ringo, Ada; Cora Franklin, Ruth; Mollie Smith, Esther; Sophiequette, Martha; Belle Bush, Electa. Next meeting February 8th.

Among the many beautiful Christmas presents received by Mrs. Lucy Allen is a handkerchief made in the Philippine islands. The goods was made on hand looms and is called josi (pronounced hoosi). It is purely ornamental and Mrs. Allen prizes it very highly. Mrs. Maxson of Marshall, Texas, the giver, could not send anything that would have been more appreciated. It is simple beautiful and rarely seen in this part of the country.

Mrs. Addie Clark and Mima Johnson were in Des Moines on Friday attending the meeting of the Iowa Federation home board.
Noah Kimbrough is able to be out, after a siege of the grip.
The ways and means committee of the Mothers club met Thursday afternoon at the home of Mrs. Mabel Crowder and prepared plans for raising money for this department of the Federation.

Mrs. Carel Brown is in Ottumwa. Several of our women are becoming interested in the parent-teachers' meetings, which are held at each ward school house monthly.
Mrs. Topp of Grinnell is in town, the guest of Lillian Hudson.

Do You Find Fault With Everybody?

An irritable, fault-finding disposition is often due to a disordered stomach. A man with good digestion is nearly always good natured. A great many have been permanently benefited by Chamberlain's Tablets after years of suffering. These tablets strengthen the stomach and enable it to perform its functions naturally. Obtainable everywhere.

MASON CITY, IOWA.

Mrs. Ella Wilson of East Eighth street is still on the sick list.
Miss Gladys Palmer is still on the sick list.
Mr. Thomas Allen has opened up a first class cafe on West First street. Give him a call.
Mr. and Mrs. Fred Mitchell entertained a few of the young people in honor of their brother and sister from Manly.
Mr. George Edwards of East State street is reported on the sick list at this writing.

The members of the Third Memorial church, under the auspices of Mrs. S. W. Stratton, gave a pound party at the home of Rev. and Mrs. A. A. Tolson.
Master Donnelly Mitchell celebrated his second birthday anniversary with a few of his relatives for dinner.

Mr. Ernest Penny, who has been employed at Waterloo for the last few months, is spending his vacation with his sister, Mrs. S. W. Stratton, of Steward avenue.

The Epworth League had a real interesting meeting Sunday night. A large crowd attended. Miss Agnes Robinson sang a solo.

Mr. Charles Armstrong has returned from Colfax.
Miss Beatrice Palmer leaves Wednesday night for Minneapolis, where she will take up the position of ushering at the Strand theater.

The leap year banquet under the auspices of the men of the church will be given Thursday evening.
Mr. Cecil Brewster, alias Kid Jones, is in training for a boxing match that is to be given in two weeks with Mr. Elwood McDonald, or Kid McDonald.

NOTICE.

We have a few small cottages for rent, 4 and 5 rooms, partly modern. Just phone Drake 3382.

BUXTON, IOWA.

If you are making remarkable headway, look out. The fastest pace is down hill.

Mr. John Baker, delegate to the U. M. W. A. convention held at Indianapolis, Ind., returned last week with very favorable reports. He says he don't look for a strike.

Mr. David Phillips received injuries at No. 18 mine. He was caught under a fall of salt.

Mrs. Grace Hutton entertained a small company of ladies and gents last week at the home of Mrs. Pearl Carter. They enjoyed home games and afterwards were served a dainty luncheon.

The Ladies' Industrial club will give a leap year box social at the home of Mrs. Roberda Bailey on Saturday, February 12. Menu, chittlings, oysters, chicken and cream and cake.
The boys and girls are planning a bob sleigh excursion before the snow goes.

Richard Stewart, who is employed at the Indianapolis "Y," sends regards to all friends.

Miss Susie Roberts and Mr. Leonard West were among the movie fans last week. My! How time changes things.

Mrs. Dr. E. A. Carter was unable to attend the club meeting last week.
Mr. Isaac Hodge is reported very sick.

DAVENPORT ITEMS.

Constellation temple, No. 80, went to Moline last week and assisted Mrs. M. B. Bishop, district deputy W. P., in setting up Agara temple, with the following officers: Mrs. Clara Proctor, W. P.; Mrs. M. E. Rogers, V. P.; Miss Della Bishop, secretary; Mrs. Mary Bradshaw, treasurer; Mrs. La Mont, Joshua; Mrs. Sarah Sharkey.

Guard Your Children Against Bowel Trouble

Many children at an early age become constipated, and frequently serious consequences result. Not being able to realize his own condition, a child's bowels should be constantly watched, and a gentle laxative given when necessary. Dr. Miles' Laxative Tablets are especially well adapted to women and children. The Sisters of Christian Charity, 531 Charles St., Luzerne, Pa., who attend many cases of sickness say of them: "Some time ago we began using Dr. Miles' Laxative Tablets and find that we like them very much. Their action is excellent and we are grateful for having been made acquainted with them. We have had good results in every case and the Sisters are very much pleased."

The form and flavor of any medicine is very important, no matter who is to take it. The taste and appearance are especially important when children are concerned. All parents know how hard it is to give the average child "medicine," even though the taste is partially disguised. In using Dr. Miles' Laxative Tablets, however, this difficulty is overcome. The shape of the tablets, their appearance and candy-like taste at once appeal to any child, with the result that they are taken without objection.

The rich chocolate flavor and absence of other taste, make Dr. Miles' Laxative Tablets the ideal remedy for children.

If the first box fails to benefit, the price is returned. Ask your druggist. A box of 25 doses costs only 25 cents. Never sold in bulk.

MILES MEDICAL CO., Elkhart, Ind.

Caleb; Mrs. Eva Gentry, chaplain; Miss Hattie Settles, pilot. Dainty refreshments were served and the social hour enjoyed.

There will be an entertainment given at the Third Baptist church February 22. A splendid program is being arranged.

Mrs. Charles Armstrong and Leola Culbertson were Rock Island callers last Sunday.

Rev. Fleming preached one of his highly scriptural sermons at Bethel A. M. E. church Sunday night.

The Lend-a-Hand Circle cordially invites the public to their opening at Bethel A. M. E. church Wednesday evening, February 16th. Admission free. Refreshments served.

The stewardess entertainment last Wednesday night was a social and financial success.

Mr. L. M. Brown, undertaker and embalmer, has opened up parlors at Fifteenth and Harrison streets. When in need of an undertaker, patronize him. He is competent and deserving.

The T. L. O. club held its regular monthly meeting last Wednesday at the home of Mrs. Cora Hart. After a routine of business a splendid program was rendered and refreshments served. The next meeting will be with Mrs. Ella Fugua.

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Lunches or Short Orders Served
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We are the largest manufacturers of colored women's hair, and in order to introduce our goods we are sending free our latest book, showing styles for colored women, in the latest hair dressing.
Every colored woman should have one. We guarantee every article we sell or money refunded. All hair will positively stand combing and washing the same as your own.
We manufacture a STRAIGHTENING COMB of solid brass, with extra heavy back, absolutely the best and most serviceable made. Fully guaranteed. With each comb we sell at the low price of 19 cents we give a lamp cup free. Send your order for this straightening comb today.
Agents WANTED
Send two-cent stamp for book today
MUMFORD HAIR COMPANY,
181-187 Park Row, New York.
Department 61

HEALTH HINTS.
We have bowel and other digestive disturbances. The reason is simple; people do not try to adapt themselves to the changing conditions logically. In winter the first blasts of cool air drives people to cutting off the cold by cutting off the cold fresh air. Savages do not have colds, nor consumption—unless some friendly trader or civilization missionary carries it—they live in the open air and get accustomed to the climate naturally, while we adopt artificial means to get advantage of nature. No one ever beat Dame Nature, excepting Elijah. Instead of keeping out the air, let it in, breathe it in, in full measure, embrace it and let it make you hard.
No one should stay in a house all day, under any normal circumstances, but if it is necessary, let the air in. If it takes fresh air more than anything else, to cure pneumonia and tuberculosis, surely it appeals to the common sense that the measures will be largely preventive. It is a little risky to start sleeping in an open room in February, for the first time; but if we do not close the windows with the first cool night we will learn not only to tolerate the cool breezes of the night, but really love them. Cold air is nature's best tonic. Dr.

George M. Gould in his description of the evolution of the house makes it clear that tuberculosis bacillus was transformed from a harmless organism by the advent of the house and the crowding of people into these primitive structures. People living in tents and dugouts where wind and snow blow upon them do not have colds, pneumonia and consumption. It is the crowded conditions of civilization, and the keeping of air on the outside which makes the trouble.
Those people suffer most from the cold and from fresh air who fear them most. Babies should have plenty of fresh air every day. They suffer not from the cold air, but from the spasms of mothers who let of no regularity in airings. To keep a child in six days a week and take it to God's house on the cold seventh will not keep the blight from falling on it.
God made more air than anything else because every living thing needs air to live with. When we breathe the same air over and over again we take in matter which we have thrown off or take in some one's else refuse, all of which is unfair to the delicate lining of our lungs. The common experience of a headache from a stuffy room is a loud call for air. People get drowsy, cross and will die if left under such conditions long enough. This is the time of year to get in trim for the real shivery days when the mercury gets stuck in the tube and the fellow who has been negligent or hard headed is calling on the doctor or druggist, and you

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We absolutely guarantee our hair to stand combing and washing and to retain its color and crimp.
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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, transformations, curls, coronet braids, and combings made to order, matching all shades a specialty. Send samples of hair with all orders.
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Encouraging the Employee
We feel sure that the best service is only to be had when fidelity and loyalty are reciprocal in employer and employee.
It is our purpose to pay employees sufficient compensation to secure their best services and so they may live in as comfortable circumstances as the men and women engaged in other lines of work.
We strive to assist worthy employees to accumulate by making it easy for them to acquire a financial interest in the business. Nearly half of all the men employed by this company are stockholders in the company.
We have endeavored to keep our working quarters sanitary and comfortable, for without such conditions the best work would not be possible.
With no expense to the employees, we provide for sickness, disability, injury, old age and death in a broader spirit than any corporation or government.
To make for the highest efficiency in our personnel, we rigidly enforce the principle of advancement dependent upon integrity, ability and meritorious work alone.

IOWA TELEPHONE COMPANY
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.
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AGENTS WANTED
519 No. 18th St. St. Joseph, Mo.
New Mr. Davis Got Rid of a Bad Cough.
"Some time ago I had a very bad cough," writes Lewis T. Davis, Blackwater, Del. "My brother, McCaleb Davis, gave me a small bottle of Chamberlain's Cough Remedy. After taking this I bought half a dozen bottles of it, but only used one of them, as the cough left me, and I have not been troubled since." Obtainable everywhere.

will be going around feeling frisky and walking fast. Of course the matter of keeping warm and not allowing children to be frozen while getting fresh air and keeping in condition otherwise is one of wrinkles in the gray matter and we are not competent to furnish these for the reader.

KEOKUK ITEMS.

Miss Ionia Hawkins entertained the Self-Culture club on Monday of this week.

Mrs. Leone Reeder entertained the Autumn Leaf club on Friday of this week.

Mr. William Martin is ill at his home with la grippe.

Miss Zella Clark of Ottumwa, Iowa, visited a few days with her sister, Mrs. H. T. Craig.

The benefit for Rev. Joplin, under the auspices of the Phyllis Wheatley Rescue club, was in every way a success.

Miss Nellie O. Kellis returned to Omaha, Neb., on Wednesday of last week, after visiting her parents, Mr. and Mrs. George Kellis.

One of the greatest balls of the season was the one given by the K. A. H. club Monday, February 14, at Cameron's hall. The grand march was led by Mr. and Mrs. F. D. Bland. The greatest feature of the evening was the firely dance. Out of town visitors were Mr. and Mrs. E. A. Tucker of Carthage, Ill., Zella Clark of Ottumwa, Iowa, Messrs. D. Taylor and G. Dade of anton, Mo.

Mrs. George Ashby and daughter, Pearl, spent Saturday and Sunday in Canton, Mo.

Mr. and Mrs. E. A. Tucker of Carthage, Ill., were the guests of Mr. and Mrs. Clifton Ashby on Monday and Tuesday.

Mr. William Ashby is visiting her uncle, Mr. George Ashby.

The infant son, aged six months, Edward Odell, of Mr. and Mrs. Charles McCutcheon, died February 9th. He leaves to mourn his loss his parents and a small sister.

Mrs. M. Webster of Lincoln, Mo., is visiting in this city, called here by the death of the infant son of Mr. and Mrs. McCutcheon.

Mr. and Mrs. W. A. Smith of Vandalia, Mo., are visiting in Keokuk.

Mr. and Mrs. H. T. Craig entertained at a dancing party on Saturday evening in honor of Mrs. Craig's sister, Zella Clark, of Ottumwa.

Mr. French Bland entertained at a dancing party on Tuesday evening in honor of Miss Zella Clark of Ottumwa, Iowa.

ALBIA NEWS.

Mrs. M. F. Ward is still confined to her home.

The business meeting of the S. B. Moore Mite Missionary society was held at the home of Mrs. Edward Butler on Thursday afternoon. Committee for entertainment, Madam Virginia Thomas, Silva Butler and Miss May F. Davis. Business transacted, but no study or recital period. After which a nice lunch was served by the hostess. Sunday evening was program evening at the A. M. E. church for S. B. Moore Mite Missionary society.

Miss Willa Lewis of Oskaloosa is visiting at the home of her sister Mrs. Oscar Roper, in Albia.

Mrs. Hattie Bennings is still on the sick list.

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