

COLORADO'S 8-HOUR LAW DECLARED GOOD

Court Holds Law Applies to Bookkeepers, Cashiers and Stenographers.

DENVER, Feb. 20.—Judge Butler of this city has sustained the position of Labor Commissioner Brake that the woman's eight-hour law applies to female bookkeepers, cashiers and stenographers in mercantile, mechanical and manufacturing establishments.

The court held a broom manufacturer guilty of working a girl bookkeeper more than eight hours a day, despite the pleas of attorneys for the defense that the law applied only to women engaged in the manufacturing departments of the industries mentioned above.

The decision overthrows the narrow interpretation placed on the law by the state's attorney general.

RETAIL GROCERS AND UNION LABOR AGREE

DES MOINES, Iowa, Feb. 20.—A committee representing the Iowa Retail Grocers' association and the executive committee of the Iowa State Federation of Labor held a meeting in this city, and it was arranged to hold another meeting in March, at which time both parties will discuss matters of interest to the small retailer and organized labor in this state. Representatives of the retail grocers and retail clothing were also present.

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City Union Directory

FEDERATED TRADES ASSEMBLY—Meets second and fourth Friday of each month at Kalamazoo Hall, 18 West Superior street. President, Peter Schaffer, 175 East Third street; vice president, R. J. Cole; corresponding secretary, John E. Jensen, 2028 West 21st street; financial secretary, treasurer, A. G. Catlin, 811 East Third street; reading clerk, E. A. Rickard, 881 West 21st street; sergeant at arms, Erik Olson; trustees, Joseph Miller, 413 1/2 East First street; J. H. Powers, 904 East Fourth street; A. A. East, 213 West Fourth street.

ALLIED PRINTING TRADES COUNCIL—Meets the second Monday of each month in Kalamazoo Hall. President, W. M. Reed, 512 East First street; secretary, E. F. Buak, 215 East First street.

BUILDING TRADES COUNCIL—Meets the second and fourth Monday at Kalamazoo Hall. President, Fred Vandevoort, 112 West First street; vice president, Nick Olson; financial secretary, treasurer, S. G. Nelson; recording secretary, J. H. Powers, 904 East Fourth street; Fred Paulson; trustees, C. L. Peterson, 31 East Second street; C. A. Johnson.

BAKERS' UNION, No. 574—Meets the second and fourth Sunday of each month at 25 East Michigan street. President, Donald McKenzie; vice president, Albert Collins; recording secretary, Henry Olson; financial secretary, treasurer, Fred Bernard, 25 East Michigan street.

BREWERY WORKERS' UNION, No. 133—Meets the first and third Thursday of each month at Rowley's Hall, 112 West First street. President, Chas. McKinnon; vice president, Hector McLuan; recording secretary, August Gustafson, 2813 W. Fourth street; treasurer, Halvor Lystad; financial secretary, Clarence Mosher, 15 East Sixth street; first vice president, Chas. Olson; second vice president, W. C. Olson; financial secretary, S. B. Johnstone, 12 1/2 East Second street; treasurer, Chas. Zehner, 25 East Second street.

CARPENTERS' UNION—Meets every Tuesday evening at Rowley's Hall, 112 West First street. President, Chas. McKinnon; vice president, Hector McLuan; recording secretary, August Gustafson, 2813 W. Fourth street; treasurer, Halvor Lystad; financial secretary, Clarence Mosher, 15 East Sixth street; first vice president, Chas. Olson; second vice president, W. C. Olson; financial secretary, S. B. Johnstone, 12 1/2 East Second street; treasurer, Chas. Zehner, 25 East Second street.

CHURCHMAKERS' UNION, No. 294—Meets the first and third Wednesday of each month at Kalamazoo Bldg., 18 West Superior street. President, Otto Hoffmann; vice president, Otto Hoffmann; financial secretary, treasurer, John Oakes, 514 East Fourth street; sergeant at arms, Nathan Horwitz.

LATHERS' UNION, No. 12, W. W. & M. L. Meets on the second and fourth Friday of each month at Kalamazoo Block. President, J. H. Tomlin; vice president, Matt Hansen; secretary, R. S. Postel, 203 Fourth avenue east; treasurer, George Walters, 324 West Fifth street.

LICENSED TUGBOYS' PROTECTIVE ASSOCIATION, No. 1—Meets the second and fourth Monday of each month at Rowley's Hall, 112 West First street. President, James Bishop; vice president, Henry Gestrich; second vice president, Jas. Bryant; corresponding and recording secretary, Capt. Fred Benson; financial secretary, R. F. Barrow; address, 21 First street; East; treasurer, Chas. H. Green, 1551 East Fourth street.

MARINE ENGINEERS' BENEFICIAL ASSOCIATION, No. 12—Meets every Friday evening during the winter months at Room 610 Manhattan Bldg. President, Henry Gestrich; first vice president, Joe Maljo; second vice president, J. C. Mundt; secretary-treasurer, Armour Harvey; corresponding and recording secretary, J. Q. Adams, 120 North Twenty-fifth avenue west.

MUSICIANS' UNION, No. 18, A. F. & M. Meets first Tuesday of each month at 610 Manhattan Bldg. President, Henry Gestrich; first vice president, Joe Maljo; second vice president, J. C. Mundt; secretary-treasurer, Armour Harvey; corresponding and recording secretary, J. Q. Adams, 120 North Twenty-fifth avenue west.

PAINTERS, DECORATORS AND PAPER-HANGERS—Meets every Tuesday at Kalamazoo Hall, 18 West Superior street. President, Johnson; vice president, Max Hall; financial secretary, W. J. Finn; recording secretary, J. E. Wren, 2028 West Fifth street; treasurer, W. Brooks, 29 East Superior street, Room 205.

PHOTO ENGRAVERS' UNION, No. 62—Meets the first Monday of each month in St. Louis. President, W. M. Reed, 512 East First street; secretary, E. F. Buak, 215 East First street.

PLASTERERS' UNION, No. 55, O. P. L. A. Meets on second and fourth Wednesday of each month at Kalamazoo Block. President, Thomas Barka; vice president, Walter Jackson; financial secretary-treasurer, Chas. M. Ahl, 417 First street; president, Berger; recording secretary, Victor Hultstrom; trustee, Fred Thorson, Edw. Patterson and Robt. Carlson.

PLUMBERS' AND GASFITTERS' UNION, No. 11, U. A.—Meets the first and third Thursday of each month at Rowley's Hall, 112 West First street. President, Berger; vice president, Rube Meyerhoff; secretary-treasurer, J. E. Riddle, 1415 Jefferson street; corresponding secretary, John Bapsett, 503 Second avenue east.

SHEET METAL WORKERS' UNION, No. 31—Meets first and third Wednesday of each month at Kalamazoo Hall, 18 West Superior street. President, John Olson; first vice president, Fred Olson; second vice president, John Olson; financial secretary, C. A. Johnson.

Twenty-first avenue west; recording secretary, C. J. Guss, 120 E. Fourth street; treasurer, John Peterson, 715 E. Seventh street; conductor, Harry Anderson, 412 E. Sixth street; warden, H. Jeronimus, 1151 E. Eighth street.

TYPOGRAPHICAL UNION, No. 136—Meets first Sunday in each month at Rowley Hall. President, Edward M. Grace; vice president, S. S. McDonald; recording secretary, H. N. Wilson; secretary-treasurer, E. T. Hughes, News Tribune office.

NOTICE.
STATE OF MINNESOTA, COUNTY OF St. Louis, ss. District Court, Eleventh Judicial District Court, Defendant, Hannah M. Spornitz, administrator of the estate of Walter C. Spornitz, deceased, Plaintiff.

vs.
Duluth, Winnipeg & Pacific Railway Co., Defendant.
To Robert G. Spornitz, Clara Spornitz, Marion Spornitz and all other persons interested in the estate of Walter C. Spornitz, deceased.

Pursuant to order of the above named district court, duly made and filed in the above entitled matter, notice is hereby given:

That the undersigned Hannah M. Spornitz, administrator of the estate of Walter C. Spornitz, deceased, has in her possession a certain sum of money received by her as damages on account of the wrongful death of said decedent.

That an application has been made to the District Court of St. Louis County, Eleventh Judicial District of Minnesota, for an order allowing all attorneys' fees and other expenses incurred in connection with the collection and distribution of said fund, determining the lawful heirs and next of kin of the decedent and other persons entitled to share in the distribution of said fund as creditors or otherwise, and authorizing and directing the undersigned representative to distribute said fund in accordance with such determination.

That said application will be brought on for hearing before said Court at a special term thereof, to be held in the County Court House in Duluth, Minnesota, on the 4th day of April, 1914, at 9:30 o'clock in the forenoon of said day, or as soon thereafter as counsel can be heard, at which time and place all persons interested in the distribution of said fund may assert their claims and will be heard therein.

Dated this 18th day of February, 1914.

HANNAH M. SPORNITZ,
Administrator of the estate of Walter C. Spornitz, deceased.
A. G. McKnight,
Attorney for Petitioner,
614 Providence Bldg.,
Duluth, Minnesota.
L. W., Feb. 21, 28, Mar. 7, 1914.

STATE OF MINNESOTA, COUNTY OF St. Louis, ss. District Court, Eleventh Judicial District.
Otto Walkama, as administrator of the estate of Otto Puromaki, deceased, vs. Oliver Iron Mining Co., (a corporation) Defendant.

To Otto Kaustaanpoika, Puromaki and all other persons interested in the estate of Otto Puromaki, deceased.

Pursuant to order of the above named District Court duly made and filed in the above entitled matter, notice is hereby given, you that undersigned Otto Walkama, as administrator of the estate of Otto Puromaki, deceased, has in his possession a certain sum of money received by him as damages on account of the wrongful death of said decedent.

That an application has been made to the District Court of St. Louis County, Eleventh Judicial District of Minnesota, for an order allowing and adjusting all attorneys' fees and other expenses incurred in connection with the collection and distribution of said fund, determining the lawful heirs and next of kin of the decedent and other persons entitled to share in the distribution of said fund as creditors or otherwise, and authorizing and directing the undersigned representative to distribute said fund in accordance with such determination.

That said application will be brought on for hearing before said Court at a special term thereof, to be held in the County Court House in Duluth, Minnesota, on the 11th day of April, A. D. 1914, at 9:30 o'clock in the forenoon of said day, or as soon thereafter as counsel can be heard at which time and place all persons interested in the distribution of said fund may assert their claims and will be heard therein.

Dated this 18th day of February, A. D. 1914.
OTTO WALKAMA,
Administrator of the Estate of Otto Puromaki, deceased.
JOHN A. KOWLES,
Attorney for Administrator.
L. W., Feb. 21, 28, Mar. 7, 1914.

Dated this 18th day of February, A. D. 1914.
OTTO WALKAMA,
Administrator of the Estate of Otto Puromaki, deceased.
JOHN A. KOWLES,
Attorney for Administrator.
L. W., Feb. 21, 28, Mar. 7, 1914.

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DIRECTIONS.—Trace the outlines of the faces on this or separate sheet of paper, number them 1, 2, 3, etc., and bring or mail to our office on or before Thursday noon, February 24th, 1914. Only one answer from each family will count. Re-sends and write plainly.



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COOKY-PARTY SCENE FROM WILLIAM HODGE'S NEW PLAY, "THE ROAD TO HAPPINESS," AT THE LYCEUM, MONDAY AND TUESDAY, FEB. 23 AND 24.

During the run of "The Road to Happiness" in the Garrick theatre, Chicago, a colored valet, who had been in the employ of Mr. William Hodge for several years, was dismissed by the actor after having been warned several times for coming to the theatre in the evening in an intoxicated condition. Apparently he felt his discharge keenly. Just before the beginning of the performance he returned to the stage very excited. He was stopped at the stage entrance.

"You can't come in here," said the stage doorman. "Mr. Hodge fired you tonight, and I have orders not

to allow you in the theatre any more."

"But it's very important that I speak with Mr. Hodge immediately," argued Jake. "There's a matter I want to speak to him about that he should know about, and I insist upon being escorted to his presence spontaneously!"

He finally succeeded in getting past the stage door sentinel, and rushed into Mr. Hodge's dressing room.

"Mister Hodge," he began, "I was standing outside in front of the theatre just now, when I saw something that I believe you should know about. Two limousines, Mr. Hodge, drove up with loads of people in them, and the

men at the box-office wouldn't sell them any tickets. He said they was all sold."

"He told the truth, Jake," said the actor. "All the seats in the house were sold at seven-thirty."

"Maybe so," agreed Jake. "But it ain't right. It ain't right that rich people should be turned down after driving an automobile all the way down town to see a show. No sah, it ain't right."

"Furthermore, you shouldn't be the kind of actor to allow such things to continue. I always thought you was too fine a man to allow such a thing, but now that I find you ain't, I'm glad I've been released from your services. Good evening, sir!"

ENGLISH BARONET HEADS TRADE UNION

Is Trustee of Masters and Mates. Organization Is for Better Conditions.

LONDON, Feb. 20.—Another member of the nobility gone wrong!

It has become quite the fashion recently for title-bearers to stray from conventionally supposed to hedge in Great Britain's aristocracy.

Now, Sir Charles Louis has been elected treasurer and trustee of the National Union of Masters and Mates, which means leadership of that organization. He has the distinction of being the only labor union official ever chosen in England entitled to wear "sir" in front of his name and to display a coat of arms. The Masters and Mates is not simply a professional association of merchant marine officers; it is avowedly a trade union, formed for bettering the condition of members and insuring safety of life at sea, and prepared to strike if need be.

"If there should be a strike of masters and mates, may England expect to see it led by a baronet?" Sir Charles was asked. "Why not?" was the reply—and his jaws snapped like those of a red-necked Hyde park agitator. "We are not looking for trouble, but—Well, we mean to bring about the reforms for which we were organized."

The National Union of Masters and Mates came into existence shortly after the Titanic disaster, and has already won one industrial battle, with the Pacific and Orient Steamship Co. It is now preparing to press demands upon all of the merchant marine concerns, including increase of wages, regulation of overtime, better cabin accommodations for officers, specified amount of leave annually on full pay, regulations against unreasonable appliances, the employment of only properly trained and efficient crews, and proof that every ship is seaworthy before she sails.

CHEAP MEAT DISHES

Casserole or Italian Hash.

Boil one-fourth pound of macaroni, drain and put into a buttered casserole, add a little butter and grated cheese. Push the macaroni to the sides of the dish and fill the center with chopped meat seasoned to suit the taste of the family. A little sausage gives a good flavor to this dish. Place in the oven until hot throughout and serve.

A very good modification of this is made by using raw instead of cooked meat. For this one-half pound of round steak is sufficient for a family of six. This should be cut into small pieces, browned, and cooked until tender in water with the onions and other seasonings. An hour before the cooking is complete, add one-half can of tomatoes. Before serving, the meat may be mixed with the sauce, and the whole is poured over the macaroni.

Pounded Meat.

Pounding meat before cooking is an old-fashioned method of making it tender, but while it has the advantage of being likely to drive out the juices and with them the flavor. A very good way of escaping this difficulty is pounding flour into the meat; this catches and retains the juices. Below is given the recipe for a palatable dish in which this is done:

COLD MEAT DISHES.

Given below are a few formulas for preparing cold roast beef into dainty dishes:

Salmi of Beef.

Melt a spoonful of butter in a saucepan and fry until brown a minced white onion; then stir in a spoonful of browned flour, add slowly a cupful of strained stock, a few drops each of kitchen bouquet and of vinegar, a pinch of thyme (powdered) and a saltspoonful each of paprika and of celery salt. Simmer the sauce for three or four minutes, add a cupful of cold roast beef (cut into cubes) and then chopped stuffed olives. Serve as soon as the later ingredients are hot and surround the salmi with triangles of hot toast. A little salt may be required, but the salt of the olives is generally sufficient.

Potato Turnovers.

This is a good way to use both beef and left over potatoes. Mix with a pint of creamy mashed potato one well beaten egg and after adding pepper and salt to taste roll the potato in flour; then with floured hands, form it into very small balls and press or roll them out very thin. Place a spoonful of savory minced beef (highly seasoned and moistened with a little gravy) in the center of each. Fold over and press the edges together. Place in the ice chest to become very cold and fry in deep fat until a golden brown.

Grilled Beef.

Cut the rare beef into presentable slices and dip each into mayonnaise dressing. Rub the dressing well into the meat with a knife blade and lay the slices on a platter in the icebox for at least an hour. When ready to serve fry in hot frying pan, without fat or butter, and serve as soon as the slices are nicely browned on both sides. Accompany with horseradish sauce.

SUBSTITUTE FOR EGGS.

When the cake-maker hesitates to begin her baking for fear of extravagance in eggs, let her try gelatine in their place. A tablespoonful of gelatine added to a cake batter will equal three eggs. Dissolve it in a little cold water and add enough boiling water to make a cupful. Beat it with an egg beater and add to the cake, and see if you can tell the difference.

SPANISH BEEFSTEAK.

Take about two pounds round steak an inch thick, pound until thin, season with salt and cayenne pepper, cover with a layer of bacon or salt pork cut in thin slices, roll and tie with a cord; place in a covered baking dish and pour around it half a cup each of milk and water; cook two hours, basting occasionally.

HOT EGGNOG.

Yolk of one egg, one cupful of hot milk, two teaspoonfuls of sugar and a pinch of salt. Beat the yolk of the egg, add the sugar and pour over the mixture the hot milk flavored with vanilla and nutmeg. Beat the white of the egg, put it on the top of the liquid and brown slightly.

Spanish Beefsteak.

Take a piece of round steak weighing two pounds and about an inch thick; pound until thin, season with salt and Cayenne pepper, cover with a layer of bacon or salt pork, cut into thin slices, roll and tie with a cord. Pour around it half a cupful of milk and half a cupful of water. Place in a covered baking dish and cook two hours, basting occasionally.

One irrepressible optimist is the man who buys the wedding ring on the installment plan.

BALTIMORE UNIONS WANT LIABILITY ACT

Don't Object to Private Companies Competing With State, But Ask Prompt Payment.

In this city are urging favorable action on the Hammond compensation bill, and are watching the efforts of certain interests which favor giving private insurance companies the right to compete with the state in insuring workers against accident. A committee of the local central body comments as follows on this move: "Your committee is not opposed to having private companies compete with the state to secure this kind of insurance. That is, if these companies will furnish bonds that they could make prompt payments. "What we want is promptness in bringing relief to the injured person or to members of his family in the event that he is killed and not having dependent ones waiting while payment is held up by litigation. We want to know that we are going to get what is coming to us, and at once."

Senator Hammond has notified the business interests that he would not amend the bill unless such action was satisfactory to the trade unions.

WHAT TO EAT AND HOW TO COOK IT

German Potato Salad.

4 large potatoes, 1 small onion, 3 slices of bacon, salt and pepper, 4 tablespoons of vinegar.

Boil the potatoes in their jackets. Peel them and slice thin. Add to them the onion, cut into exceedingly fine slices. (If it is possible to get the small German potatoes, which are yellow in color, the salad will be just so much the better. Of these, of course, a larger number will be needed, as they are very small.) Cut the bacon into dice; fry it until crisp and then pour it with the fat over the potatoes. Heat the vinegar to boiling point. Add this also and blend all the ingredients thoroughly, allowing the salad to stand for a while to cool.

Fried Dumplings.

4 cold boiled potatoes, stale bread crumbs, 2 eggs, 1/2 teaspoon of salt, 1/4 teaspoon of pepper, 1 teaspoon of parsley, dash of grated nutmeg, 2 tablespoons of flour, 2 cups of fried bread crumbs.

Grate the potatoes and add to them one cupful of stale bread crumbs soaked in a little milk—just enough to moisten; also one cupful of bread crumbs crisped in a little butter or drippings. Add also the eggs, flour and seasonings. Form into medium sized balls and steam or boil 20 minutes. Turn into a serving dish and sprinkle with the remaining fried bread crumbs.

Savory Bean Soup.

1 cup of white beans, 2 large onions, 1 quart of water, butter size of an egg, pepper and salt, 1 tablespoon of flour. Soak the beans in cold water overnight. Next morning cook them with the onions and water until quite tender, adding more water as that in the saucepan boils away. Press through a sieve so as to keep back the skins of the beans. Return all to the saucepan and bring the soup to boiling point. Bind by stirring in the butter and flour, which has been rubbed smoothly together. Season rather highly and serve very hot.