



THE FIRST NATIONAL BANK

DULUTH, MINN.

CAPITAL \$1,000,000.00
 SURPLUS 1,000,000.00
 UNDIVIDED PROFITS 900,000.00

THREE PER CENT INTEREST PAID ON SAVINGS AND
 TIME DEPOSITS.

ZENITH COAL

THE NORTHWEST'S
STANDARD

Has the endorsement of consumers who watch their fuel costs. Are
 you among them?

LOW IN ASH, HIGH IN COMBUSTIBLES

Write for information to

ZENITH FURNACE COMPANY

Home of Quality Coal, West Duluth, Minn.

SMOKE THE PURADORA CIGAR

Zenith Cigar Company

Makers and Distributors.

Phone: Grand 1769-D.

Fitger's Natural Beer

Unsteamed and pure. (3 1/2 to 4% alcohol.) This
 is our regular well known bottle beer. It is un-
 equaled in purity and quality.

Golden Common Sense

Well brewed and well aged. (1 to 1 1/2% alcohol.)
 This light beer is made of choicest materials. It
 is strictly non-intoxicating. It is much less al-
 coholic than the temperance beers fostered and
 favored by all Scandinavian temperance societies
 and governments.

Fitger's Non-Alco

A carbonated beverage (free from alcohol). It is
 pure and healthful. It is not in competition with
 beer, but it absolutely satisfies those who relish a
 beverage free from alcohol, refreshing, invigorating
 and nourishing.

Fitger Brewing Company

TELEPHONE 138.

Buy--

SPECIAL TESTED

EDISON

MAZDA

LAMPS

Better for the same price. Best
 at any price.

DULUTH-EDISON
 ELECTRIC COMPANY
 LAMP DEPARTMENT
 216 W. First St.

Iron Molders Reduce Hours

WESTFIELD, Mass., June 7.—After
 a three-months' strike iron molders
 employed by the H. B. Smith com-
 pany have reduced the work day from
 10 to nine hours and increased wages
 for day work from \$3.60 to \$4.25.
 Piece work molders are increased 18
 per cent. Laborers are increased 25
 cents a day.

NEGROES WIN SHORT STRIKE

KNOXVILLE, Tenn., June 7.—Un-
 organized negro freight handlers em-
 ployed by the Southern railroad sus-
 pended work to enforce higher wages
 rather than leave this city, as is being
 done by other workers. They were
 receiving 12 1/2 cents an hour for a
 10-hour day, making a total of \$1.25
 a day or \$7.50 a week. They were on
 strike an hour when the company
 raised rates \$1.50 a week.

STRAWBERRY PRESERVES

Accurate Directions For Preserv-
 ing Strawberries—Applicable
 to Household Conditions.

Specialists in commercial handling
 and preserving of fruits in the Bureau
 of Chemistry, United States Depart-
 ment of Agriculture, have worked out
 the following accurate directions
 (which may be applied also to house-
 hold conditions) for preserving straw-
 berries so that just enough sirup of
 the proper consistency can be made
 in advance. With this amount of
 sirup the berries can be packed at-
 tractively without floating and no sirup
 will be left over, which in many cases
 means an important saving in sugar.

Strawlike Jars.—While the berries
 and sirup are cooking, place the empty
 clean jars and caps in tepid water and
 bring to a boil, and allow to boil for
 at least 15 minutes. Remove the jars
 from the water only as they are to be
 filled and the caps only when they are
 to be placed on the jars. Simply
 drain jars and caps, do not wipe them.
 One of the inexpensive jar lifters will
 be convenient in handling the hot jars.

Sterilizing Rubber Rings.—Do not
 boil rubber rings for any length of
 time. Just before placing them on the
 jars dip the rings for a moment into
 a quart of boiling water into which
 one teaspoonful of bicarbonate of
 soda has been added.

RECIPE NO. 1.

Sirup.—Add 25 ounces of sugar to
 one-half pint of water, bring to a
 boil and skim.

Preserving.—To this amount of
 sirup add exactly 2 1/2 pounds of
 washed, capped, and stemmed straw-
 berries. Boil the fruit until it registers
 222° F. on a candy or chemical ther-
 mometer. If no thermometer is avail-
 able, boil until the sirup is very
 heavy—about as thick as molasses.
 Remove scum from the preserves.

Packing.—Fill the sterilized jars
 full of hot berries. Pour in enough
 of the hot sirup to fill the jar, leav-
 ing as little air space as possible. Put
 sterilized rings and caps on at once,
 but do not fasten tightly.

Sterilizing Packed Fruit.—Stand the
 sealed jars in tepid water up to their
 necks if possible. Bring this water to
 a boil. Let pint jars stay in the
 boiling water for at least 15 minutes
 and quart jars at least 25 minutes,
 then close caps tightly at once. At the
 conclusion of the operation, stand
 each jar for a moment on its cap to
 make sure that the seal is absolutely
 tight.

RECIPE NO. 2.

The following method is preferred
 by some because it leaves more of the
 natural color in the preserves:

To two pounds of washed, capped,
 and stemmed strawberries add 26
 ounces sugar, let stand overnight. In
 the morning pour juice thus obtained
 into a preserving kettle, add berries,
 and cook to 222° F. or until the sirup
 is very heavy. Pack and sterilize as
 in recipe No. 1.

Importance of Thermometer in Preserving.

The preserving specialists advise
 those who are going to put up any
 quantity of preserves to purchase a
 chemical thermometer which gives
 readings by degrees Fahrenheit for
 each degree from 212° up. Equipped
 with such a thermometer, the pres-
 erving can be certain of form pre-
 serving. The sirup will not reach 222°
 F. until it is cooked enough and is of
 the best preserving consistency. The
 reason for this is that the sirup will
 not reach this temperature until the
 proper amount of water has been
 driven off by boiling. Such a ther-
 mometer is also very useful in all
 forms of preserving, in candy making,
 and in other cooking operations where
 results depend upon exact heating.

The following tested recipe for pre-
 served strawberries is used in the boys'
 and girls' club work in the northern
 and western states:

"Make a sirup of one quart of water
 and 11 pounds of sugar and cook in
 an open kettle until a candy ther-
 mometer registers 255° when placed in
 the sirup. Add 8 pounds of berries
 to the sirup. Cook very slowly, just
 at the boiling point. Stop the cooking
 when the thermometer registers 219°
 and pour into shallow pans to cool.
 Hasten cooling by pouring sirup over
 berries. Skim while cooling. Fill in-
 to jars when cold and allow to stand
 unsealed for four days. Put rubber
 caps in position, not tight. (Cap
 and tip, if using enamel in caps).
 If using a hot water bath outfit, ster-
 ilize 20 minutes; if using a water seal
 outfit, or a five-pound steam pressure
 outfit, or a pressure cooker outfit,
 sterilize 15 minutes. Remove jars.
 Tighten covers. Invert to cool and
 test the joint. Wrap jars with paper
 to prevent bleaching, and store."

Many persons regard the saving of
 small amounts of left-over food as
 unimportant. If they kept accurate
 account, however, for any period,
 many families would be astounded by
 the amount of good food they are
 throwing out and by the sums that
 they are paying for the grocer, the
 butcher, and the milkman to replace
 good food being absolutely wasted.

Skim milk, too widely looked down
 upon as a food, although it contains
 practically all the nourishing elements
 of whole milk with the exception of
 the cream or fat, can be used as a
 beverage, in cooking cereals, or as a
 basis for milk soups or sauces. Sour
 milk also, so often thrown away, can
 be used in making hot breads or in
 the home manufacture of cottage
 cheese.

Vegetables and fruits often are
 stored in quantities in damp, and
 poorly ventilated bins and under con-
 ditions which hasten wilting, fermenta-
 tion, and decay.

MACHINISTS WIN STRIKE

BEAVER, Pa., June 7.—After a
 three-weeks' strike machinists em-
 ployed by the Standard Scale & Sup-
 ply company have returned to work.
 Their demand for a 20 per cent wage
 increase has been accepted.

STANDARDS SHOULD NOT BE LOWERED

Nation's Best Thought Against
 Weakening Social Legislation
 During War.

WASHINGTON, June 7.—Reports
 to A. F. of L. headquarters indicate
 that the nation's best thought is op-
 posing the trade union position that
 labor laws and other social legisla-
 tion must not be waived or weakened
 because of the war.

Exploiters of labor have failed to
 twist the declaration of the council of
 national defense to suit their purpose.
 This declaration is based on possible
 eventualities that would imperil our
 national life. The council insists that
 it, rather than an employer or group
 of employers who would take advan-
 tage of war's first alarms, is the best
 judge of future conditions.

President Wilson's clear-cut de-
 claration on May 15, in addressing a de-
 legation of trade unionists, has been a
 powerful factor in checking this ten-
 dency, as it is a notification to labor
 exploiters that they can expect no aid
 from the nation's chief executive in
 their attempt to tear away the founda-
 tions of social progress. The president
 said:

"I have been very much alarmed at
 one or two things that have happened:
 At the apparent indication of the les-
 situdes of one or two of our states
 to set aside even temporarily the laws
 which have safeguarded the standards
 of labor and life. I think nothing
 could be more deplorable than that."

"Therefore, I shall exercise my in-
 fluence as far as it goes to see that
 that does not happen and that the sac-
 rifices we make shall be made volun-
 tarily and under the compulsion
 which is mistakenly interpreted to
 mean a lowering of the standards
 which we have sought through so
 many generations to bring to their
 present level."

In his telegram of April 30 to Illi-
 nois trade unionists, Secretary of War
 Baker said:

"The recommendation of the coun-
 cil of national defense was that power
 to suspend existing statutes be granted
 only in emergency cases involving
 the national defense, and then only
 upon request of the council and for a
 stated period. The declared policy
 of the council is to maintain all exist-
 ing laws and regulations. No position
 has been taken by the council in op-
 position to or discouragement of the pas-
 sage of further regulations looking to
 improvement in industrial conditions."

Secretary of Commerce Redfield
 took the same position in his address
 before the convention of the National
 Association of Manufacturers, New
 York, May 16:

"In practice, therefore, there should
 be no suggestion of altered laws. Let
 these things rest till the nation itself
 calls. Keep the standards of living
 untouched and the standard of friend-
 ly leadership exalted. If the nation's
 need shall call, you will be told what
 is required. Till that call shall come,
 let there be no undue pressure upon
 labor and let no advantage be taken
 whether for profit or for pride or sup-
 posed principle in the hour of the
 nation's trial."

These declarations by President
 Wilson and his cabinet officials are in
 line with the present attitude of the
 British government after its disastrous
 experience following an attempt to
 plea of emergency to cover the distance.
 Our own country, British authorities
 have acknowledged their mistake and
 the maintenance of labor stand-
 ards is now their greatest considera-
 tion.

This war will not be a 100-yard
 dash, with the contestants calling on
 every ounce of energy for the few se-
 conds necessary to cover the distance.
 The present emergency will be a long
 struggle, a marathon. Under these
 circumstances it is worse than unwise
 to devalue our first line of de-
 fense, the producers, by stripping
 them of protection against employers
 whose ideals are less of patriotism
 than of profits and dividends.

SOCIALISTS FORM NEW ENGLISH LOCAL

Meeting For Purpose Next Sun-
 day Night At Socialist Hall,
 West End.

An attempt will be made to re-or-
 ganize the English branch of the So-
 cialist party of Duluth, at a meeting
 called for the purpose Sunday after-
 noon at 2 o'clock. It will be held
 at Socialist hall, Twenty-first avenue
 West and Superior street.

For the past two years the English
 branch has been inactive, and the
 burden of the propaganda work has
 fallen on the shoulders of the mem-
 bers of the Scandinavian, Finnish and
 Jewish branches. It is expected that
 new spirit will be injected Sunday
 evening and hopes are high among
 Socialists that the English branch will
 be revived and bring a new life into
 the movement in this city. Everybody
 is welcome at Sunday night's meeting.

LOSES ANTI-DRAFT FIGHT

SAN FRANCISCO, June 7.—The
 state supreme court has denied the ap-
 plication of Ferdinand Claudius of
 Oakland, who asked to be relieved
 from military registration, under the
 conscription law, on the ground that
 the thirteenth amendment to the fed-
 eral constitution prohibits involuntary
 servitude.

It is believed that this case is with-
 out parallel in the legal history of the
 United States.

SHE WAS DISCHARGED.
 Her husband had just come home
 and had his first meeting with the
 new baby, who was remarkably pretty.
 "She is sensible and scientific, too,"
 urged the fond mother, "and says she
 will allow no one to kiss baby while
 she is near." "No one would want to,"
 replied the husband, "while she is
 near." And the nurse was discharged.

DON'T LET MILK SPOIL

Whole Milk, Skim Milk, and But-
 termilk Are Highly Nourish-
 ing and valuable foods.

Keep Milk Continuously Clean, Cold
 and Covered.

This injunction applies equally to
 the producer, the wholesaler, the
 dealer, and the consumer.

Unclean milk sent from the farm
 sours and spoils more quickly than
 clean milk. Pasteurization makes
 milk safer.

Milk, to keep properly, should never
 get warmer than 50° F. until it is con-
 sumed. The lower the temperature
 the better the milk will keep.

Bacteria—such as those which
 cause milk to sour—develop very
 slowly and cause little change in milk
 kept at such low temperatures.

A slight rise in temperature, even
 for a short time, permits these bacteria
 to multiply rapidly and bring about
 rapid deterioration of the milk, which
 may render it unfit for ordinary use.

Don't leave your milk bottles on a
 hot porch or doorstep. A short ex-
 posure in the sun or a warm place
 closes the spoiling even of cold,
 bottled milk.

Have the milkman put your milk
 into the refrigerator. If this is im-
 possible provide, in warm weather, a
 box with ice, or a bucket of water in
 a shady place, for the milk.

At any rate, have the bottles left in
 the coolest and shadiest place about
 your premises.

Don't leave milk in bottles or ves-
 sels in a warm room for a moment
 longer than is necessary.

Never pour milk, which has been
 exposed to the air, back into a bottle
 containing other milk. Keep such
 milk cold and covered in another clean
 utensil.

Keep Milk Clean.

Milk, when warm, is an ideal cul-
 tural medium for bacteria. Keep
 milk clean. You can keep it clean
 only by keeping it covered so that the
 bacteria and molds from the air will
 not get into it.

Keep your milk bottles covered
 either with caps or by placing glasses
 over them. Keep them covered in the
 refrigerator and in the kitchen or din-
 ing room.

Never pour milk into an unsterile
 bowl or pitcher. Scald all vessels in-
 to which milk is poured for keeping
 or serving. Good these utensils after
 scalding, before you put milk into
 them.

Before you open a bottle of milk,
 wash and wipe the outside of the cap
 with water and a clean cloth. The
 little depression at the top of the
 bottle collects dust or water, or milk,
 which may attract flies. Lift out the
 cap with a pointed instrument, so that
 the outside of the cap, which may be
 contaminated, will not be pushed
 down into the milk.

Clean and scald the refrigerator
 where milk is stored, regularly with
 hot sal-soda solution. See that the
 drip pipe is kept open and clean.

Even in the cleanest refrigerator,
 never keep milk in an open vessel.
 Milk absorbs odors easily.

If there are babies or little chil-
 dren in your home, clean, cold, covered
 milk is absolutely essential.

Clean Empty Bottles.

Finally, clean empty bottles. Rinse
 thoroughly with cold water every
 milk bottle, as soon as emptied, and
 then wash with hot water. This helps
 your milkman to give you clean milk.

Never take milk bottles into a sick
 room. You have an infectious or
 contagious disease in your home, boil
 the milk bottles, and do not return
 them without the express sanction of
 your local health officer or attending
 physician.

Don't Throw Out Skim or Sour Milk.

Clean skim milk is a valuable food,
 containing all the nourishing elements
 of whole milk except the fat or cream.
 It is used in cooking cereals, soups,
 sauces, cocoa, etc., and is a palatable,
 nourishing beverage.

Sour milk and buttermilk can be
 used with soda in making hot breads,
 or sour milk can be easily turned into
 cottage cheese, or clabber. Sour
 cream is a good shortening for cakes
 and cookies, and is useful for salad
 dressings and gravies for meat.

The United States Department of Agriculture will be glad to send you additional information about the care and use of milk.

ABANDONS COOLIE PLAN

STOCKTON, Cal., June 7.—The
 chamber of commerce has concluded
 not to press its resolution that con-
 gress be asked to permit the immigra-
 tion of 100,000 coolies during the war
 period. It is stated that a small vote
 of the membership is responsible for
 this move. Trade unionists, however,
 are of the opinion that the protests
 against the plan was a factor in the
 latest decision.

ICE WAGON DRIVERS GAIN

SPRINGFIELD, Ill., June 9.—Ice
 Wagon Drivers' Union No. 284 has
 secured a two-year agreement which
 raises wages of drivers to \$18 a week
 and of helpers to \$16 a week. These
 rates will date from May 1.

BRING YOUR BOYS

to the The Big Duluth for their
 Spring togs.

Order Limiting Time to File Claims and for Hearing Thereon.

STATE OF MINNESOTA, COUNTY OF
 St. Louis, s. In Probate Court.
 In the Matter of the Estate of John
 Reichert, Deceased.
 Letters of administration this day
 having been granted to Joe Antonovich,
 It is Ordered, That the time within
 which all creditors of the above named
 decedent may present claims against
 his estate in this court, be, and the
 same hereby is, limited to six months
 from and after the date hereof; and that
 the 4th day of December, 1917, at ten
 o'clock A. M. in the Probate Court
 Rooms at the Court House at Duluth
 in said County, be, and the same here-
 by is, fixed and appointed as the time
 and place for hearing upon the ex-
 amination, adjustment and allowance
 of such claims as shall be presented
 within the time aforesaid.
 Let notice hereof be given by the
 publication of this order in The Labor
 World as provided by Law.
 Dated Duluth, Minn., May 29, 1917.
 S. W. GILPIN,
 Judge of Probate.
 (Seal Probate Court, St. Louis County,
 Minn.)
 L. W. June 9, 16, 23, 1917.

SENATOR JONES TALKS AT VIRGINIA

Well-Known Union Man Says
 Present Struggle Will Hasten
 World Democracy.

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 and Covered.

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 the producer, the wholesaler, the
 dealer, and the consumer.

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