

AFRO-AMERICAN CULLINGS

There died in Montgomery a short time ago a Scotchman who did a noble work in the education of the Negro race in Alabama, and his passing has made a vacancy that will not be easy to fill. His name was W. B. Paterson; his fame was purely local, for he did not make the big noise, and because he was a white man conducting a Negro school he did not get the notoriety that has been such a factor in the upbuilding of the noted Negro educators of the South.

Professor Paterson drifted in Alabama about 1870, looking for work. He was homeless and friendless, afflicted with an incurable deafness that made social intercourse an impossibility with him. He had tramped from New York to Omaha and then back East looking for work, but could find none. By trade he was a gardener. His forebears before him had been gardeners on the estate of a Scotch Laird Alhambra, or some such name, and he had learned their trade. He got a job at Marion, on a plantation, digging ditches and doing ordinary farm work along with the Negroes, and this proximity taught him the exact condition of the Negro's intelligence and educational advancement. Out of it came a Negro school that grew until it became a state normal with a large patronage. The plantation owner for whom he worked took a fancy to him and helped him on with the first school, and with this encouragement he built up an establishment that was too large for Marion. The Scotch gardener had his eye on the state capital, and he made his plans to move his school there.

When it became known in Montgomery that a white man was going to move a Negro school to that city, a mass meeting of the citizens was held and speeches were made, as Professor Paterson often afterward said, "they almost tarred and feathered him." This latter was in a figurative sense only. Nothing daunted, the schoolmaster moved his school to Montgomery, and went quietly about his business. He conducted an orderly institution; he taught the Negroes domestic science, manual training, trades, the dignity of labor, the value of keeping in the place the white people of the South said the Negro must keep. There was no social equality of the races there, and never in the more than forty years of the life of the school under Professor Paterson was there so much as an intimation that he taught such or practiced it. The Negroes had great and grave reverence for him; that was almost patriarchal in its simplicity.

Montgomery quieted down after the school was settled, and in a few years began to look upon it as an asset and on Professor Paterson as a public benefactor. Year by year he increased the membership of his school, and in order to make it self-sustaining and to make it possible for the students to pay their way through, he placed them in the homes of Montgomery as servants, fixing the school hours so that they could do their domestic work and carry on their studies too. His training made itself felt for the servants in Montgomery, and they were in demand. Montgomery is now full of them, and they all command high wages because they can earn them. That in itself is tribute enough for the school and for the memory of this good man.

Of the thousands that went through this school, some were found to possess intelligence and scholarship enough for higher training, and they were given it, and today they fill places of responsibility as teachers and principals and superintendents of Negro public schools in the large cities of Alabama and neighboring states.—Mobile Register.

About two years ago St. Augustine's mission among the colored people of Providence, R. I., was initiated, writes a correspondent of The Living Church. From a recent account in a church paper, I note the following: "The church building used for the services is rented property, and is likely to be sold at any moment."

The purpose of this article is to point out that as early as 1843 there was a parish of colored people in Providence, "Christ church," that the parish having gone out of existence, the money for freeing the church building from debt having been raised in England by a colored priest, and turned over to the diocesan authorities in trust, it seems to me that in this emergency the diocesan authorities should welcome the opportunity for making restitution. Here is an extract from the Episcopal address of Bishop Henshaw, in 1849, which throws light upon the matter:

"At the time of the meeting of the last annual convention, Rev. Eli W. Stokes, rector of Christ church in this city, was absent, in Europe, for the purpose of soliciting funds to liquidate the debt by which that parish has been embarrassed ever since their house of worship was erected. In consequence of a certificate, required by the laws of England, furnished by me, he was received with great kindness by the archbishops, bishops and clergy of our mother church; and I am happy to inform you that his mission was crowned with entire success, and the liberal contributions which he received in that distant land have enabled the gentlemen holding the property in trust to make a satisfactory settlement with the mortgagees. The congregation is now free from debt, and our colored brethren have wisely made over their corporate property to the board of commissioners for church building with a view of security against embarrassment and embarrassment for the time to come. The Christian generosity with which our English brethren answered the appeal made to them in behalf of that feeble parish has been duly acknowledged in a letter addressed by me to his grace the archbishop of Canterbury, and through him to the church over which he worthily presides."

District Commissioner Louis Brownlow and Charles E. Nesbit, superintendent of insurance of the district, were speakers at a meeting in the Metropolitan A. M. E. Zion church, under the auspices of the trustees and Men's club of the church, relates the Washington Star.

The commissioner spoke of the value of vocational training, and declared that improvement in living conditions is responsible for a reduction in the mortality rate of the colored population of Washington.

Mr. Nesbit urged the men's clubs of colored churches to take an interest in insurance matters, with the object of protecting members of their race against the practices of unscrupulous companies.

to honor them in making this church at Providence, for colored people, all that it ought to be, and a fitting memorial to these pioneer laborers among the colored people.

Alexander Crummell was the first black man to be ordained to the ministry of the church on the soil of New England. Christ church, Providence, was the first parish of colored persons ever organized in the territory of New England. And it was the very first colored church anywhere in the United States, to be received into union with a diocesan convention. Three colored men sat as deputies from that parish at the diocesan convention which met in St. Stephen's church, Providence, in June, 1813.

George F. Bragg, Jr., in the Living Church.

One of the poorest imitations is that given by the woman who is trying to simulate indifference to the fact that she wasn't invited to the party.

There is no particular reason for it, but the effeminate man is always called "Lizzie."

To prevent shoe laces from becoming untied a New York inventor has patented small metal clasps to be fastened to the tops of shoes to hold their ends.

The Italian city of Milan has changed from gas street lighting to electricity, generating its current by Alpine waterfalls, nearly one hundred miles away.

If you wish to write an expression of contempt from a man, refer casually to the woman who jilted him.

Jamaica produces a great variety of hardwood trees. Lists of its timbers, classified according to the suitability of the timbers (113 in all), have been printed in a bulletin issued by the department of agriculture.

Two bridges in a city of India are supported on large metal tanks, which float on the water and accommodate themselves to the rise and fall.

When a man is unusually courteous to a woman, that is an indication she is not his wife.

TO PREPARE AND USE VEGETABLES

AGRICULTURAL DEPARTMENT EXPERTS GIVE RESULTS OF STUDY AND EXPERIMENT.

ON CHOOSING AND CLEANING

Care Must Precede the Process of Cooking—Try Combinations—Some Suggestions on the Proper Way of Serving.

(Prepared by the United States Department of Agriculture.)
Careful choosing, sorting and cleaning of vegetables must precede any process of cooking. Medium-sized vegetables are always to be preferred to the overlarge. Food plants retarded in normal growth are liable to be tough and corky, while those having abundant moisture and sunlight and making normal growth are crisp, tender and well flavored.

The shorter the time and journey between garden and table the better for green plants. It is wiser not to gather vegetables while wilted or otherwise showing the effects of the midday sun, but rather to pick them after the dew has evaporated in the morning, or in the cool of the late afternoon. Wilted vegetables can never be wholly satisfactory, but may be improved by careful washing and removal of inferior portions, and then soaking in cold water, or with salad plants by wrapping in a damp cloth and keeping in a cool place.

The soaking of vegetables in cold water to freshen them probably extracts a little of the valuable salts which they contain. When they are blanched in hot water or parboiled still more mineral matter is lost. If boiled in considerable water of which no use is made, some of the soluble saline matter is extracted and wasted. This waste may be avoided by using the water for soup, etc.

Often it is convenient and wise to cook a double portion of a vegetable and serve part of it a second day in a different form. This should not be attempted in warm weather unless a refrigerator is available, as the vegetables may spoil. Ordinarily a vegetable well salted, quickly cooked and drained and cooled quickly and kept covered in a cold place will keep 24 or 48 hours in cool weather.

Enough potatoes may be cooked to serve as plain boiled or mashed to-day, while the firmer ones can be reserved to broil or grill in slices, fry, or cream the next day. When gas is the fuel this is worth while, for it takes 30 minutes to boil a pot of fresh potatoes and only ten minutes to re-heat them.

Most vegetables are lacking in fat, so we add fat in the form of meat, butter, oil or cream when preparing them for the table, or we serve them with fat meats, etc. As far as the need of the human body goes, it makes little difference whether this fat is in cheap or in expensive form, whether the vegetable is cooked with fat or dressed with butter, cream or salad oil. Good olive oil and thick cream cost about the same, but the oil keeps better, and hence always may be available. Better results often are obtained by combining cream with vegetables than by using butter and milk costing quite as much.

Whenever a vegetable dish, other than dried beans, peas, or other legumes, cooked in some form, is to be the principal part of a meal, it is easily possible, as well as reasonable to increase its protein food value by the addition of milk, cheese, or eggs. Skim milk may be heated uncovered until considerable water has evaporated, then little or no thickening is needed for a soup or cream sauce made with it.

Do Not Hesitate to Experiment With Combinations.
Though only a few are common on most tables, there are many combinations of vegetables which have proved satisfactory, and no one need hesitate to experiment with others. In general, it is safe to combine a starchy vegetable with a succulent one, or one lacking in flavor with another that will give relish.

For example, cooked celery is agreeable when mixed with creamed potato.

Green corn with potatoes and onion, with the addition of milk, etc., makes a chowder which many consider as good as fish.

Potatoes boiled and cut in slices or cubes may be used to extend more expensive or more highly flavored vegetables in salads. For instance, out-of-season string beans or out-of-season new corn.

Potatoes with onions or white turnips make a more agreeable soup for some palates than the stronger vegetables alone.

Carrots often are more palatable cut in dice and blended with green peas than served alone.

Large white beans may be served in a tomato sauce with onion and green or red sweet peppers, or both. Mint, parsley, sweet peppers, onions, etc., may be added in small portions to many vegetables to give a new flavor when the usual methods of serving have become monotonous.

While overdone vegetables are not desirable, underdone ones are often even less appetizing; therefore it is wise to start cooking green vegetables in season and stop the process as soon as the plant is tender, drain and then reheat quickly with seasoning just before serving. Most time tables in cook books do not take into consideration the variations in time required for the same kind of vegetables at different ages. As a general rule the more mature or "older" the vegetable the longer the necessary cooking period.

A small scrubbing brush is essential for washing all vegetables that have grown in the earth, and should be kept in a convenient place, and for this purpose only. A small, sharp knife point is needed for the removal of eyes from potatoes and small blom-

ishes from any vegetables. A wire basket is convenient to hold greens, string beans, or even potatoes, while cooking, as thus they are less likely to adhere to the bottom of the kettle, and often it is easier to remove the basket than to drain off the water. A potato masher of strong, continuous wire, the two ends inserted in a wooden handle, is inexpensive and fully as satisfactory as a more costly style.

Cooking Terms From France.
A few of the terms indicating the use of vegetables may be of service in studying books arranged by chefs:
A la—According to, or in the style of.

As au Gratin—With browned crumbs, as of bread; sometimes with cheese.
Bouquet of Herbs—A sprig each of several kinds, as marjoram, parsley, celery leaf, savory, thyme.

Creole or West Indian—With tomatoes, often also with peppers, onions and mushrooms.
Jardiniere—Mixed vegetables.
Macedoine—A medley or mixture of vegetables, often with meat.

Maigre—Without meat, as vegetable soup.
Printaniere—A garnish of spring vegetables.
Puree—Material mashed through a strainer.

Roux—Flour browned in butter.
Souffle—A puff, something inflated or swollen, as by beaten white of egg.
Suggestions for Serving.

Soups—One of the best ways to use left-over vegetables is in soups. A cupful of cooked cauliflower with some of the water in which it was cooked and an equal amount of milk and a slight thickening of butter and flour will provide a cream of cauliflower soup. If the vegetable already has white sauce with it, reduce it with milk to the right consistency, season and strain, and the soup is ready.

A good tasting soup can be made with an onion, the trimmings of a bunch of celery and the outside leaves of a head of lettuce, all cut up fine and cooked in a little water and butter or other suitable fat. When tender add skim or whole milk, thicken with a little flour or some one of the granular breakfast cereals which cook quickly, season and serve. If preferred, the milk and cereal may be cooked separately, added to the vegetables, and all boiled up together.

A puree is half way between a cream soup and mashed vegetables; it is sometimes a thick soup, but oftener strained vegetables made soft with milk or stock and butter, and served with meats, for instance, a puree of split peas, dried lima beans or cowpeas.

Literary Flavor.
A kind reader who is evidently also a diner-out contributes the following which he guarantees genuine, says the New York Evening Post. It came, he says, from the proprietor of a new Italian restaurant. The phrase "house top side this paper" with its Oriental-nautical tang, refers to the printed address of the restaurant on the letter-head:

"Dear Sir:
"Before I chef—one Italian noble family—now come America—start the business my own—house top side this paper."
"Everybody speak it me—my dinners worth two (2) times."
"I delighted preparation for you—very fine special Italian dishes—no extra charge—only notification me few hours behind."
"I build for clientele intellectual—they more appreciation my art."
"Many editors, critics, authors—artists Metrop. Opera—come in my house and I ask you so much come at my table then you shall tell many."
"Yours very truly,"

Skunks Kill Army Worms.
The skunk is the best known mammalian enemy of army worms. The common army worm, the wheat head army worm and the fall army worm are all very destructive to small grains, corn and grasses, and their invasions entail heavy losses among farmers. The good work of skunks in destroying army worms has frequently been noticed.

In a report of this insect in Pennsylvania, published in 1896, Dr. B. H. Warren brought forward much testimony of farmers as to the usefulness of skunks in the work of extermination. Also he had examined some skunk stomachs which contained chiefly beetles and army worms. Professor Luggler of Minnesota also mentioned the skunk as one of the principal enemies of the army worms in that state.

Rebels and Censorship.
It is not to Kitchener nor the British war department that credit should be given for the rigid press censorship, but to a physician, Rebels. In his "Pantagruelian Prognostications" he says: "Since, then, they are so ready to ask after news, and consequently the more gloriously swallow down every flimsy story that is told them, were it not expedient that some people, on whose faith we might depend, should hold offices of intelligence on the frontiers of the kingdom, and have a competent salary allowed them, for nothing else but to examine the news that is brought, whether it is true or not?"

Acroplane Propellers.
The propellers of aeroplanes, such as are used in the present European war, may be made of selected ash, which is both strong and light and which will split under vibration or shock, or of built-up layers of spruce with mahogany centers. The framework of the machines, too, is generally made of wood, spruce being much used on account of its straight grain and freedom from hidden defects.

A Left-Hand Stab.
Physical Instructor—Name the unit of power, Mr. Jones.
Jones (waking up)—The what?
Instructor—Correct. Any questions? All right. We have a few minutes before the end of the hour in which we will do this problem: A man on a bicycle approaches a four per cent grade; how far has he come and will he have to get off and walk?—Cornell Widow.

MAKING BEST USE OF NUTS

They May Be Employed in Innumerable Ways, and Are Nutritious and Appetizing.

Nuts add attractiveness and nutrition to many a plain dish. They are especially valuable for the school luncheon basket, as they make tempting sandwich fillings when combined with chopped celery, olives, fresh and dried fruits. They give the same nutrition as does meat. They give the needed touch to a pudding, dessert, cake filling or salad. Consequently we are including the toothsome nut meats more plentifully in the various cooked dishes.

Buy nuts in the shell whenever possible, as it is a much safer plan, but if you are obliged to get nuts that are shelled subject them to the following treatment to free them from any germs that may be lurking round them. Place them in a colander and pour boiling water over them very cold water, then drain and wipe dry in a folded napkin. This does not affect the oils and crispness of the nut meats if it is done quickly.

Choose almonds with thick shells, as they have the richest and sweetest meats. To blanch them, pour boiling water over them, turn them upon a clean towel and rub the brown skins from the shells, pour boiling water over them and let them stand until cold. Crack them at the small ends. The kernels of English walnuts that are a trifle rancid for use can be sweetened if boiling water containing a pinch of soda is poured over them. Rinse in cold water and dry in the sun.

TO SERVE WITH BOILED FISH
Sauce That Is Exceptionally Good, Recommended by One of the Best-Known Chefs.

Fish sauce is almost more important than the fish. This is something good: Take the yolks of two eggs, one cupful of brown sauce and one tablespoonful of vinegar or lemon juice. Make the brown sauce by browning two tablespoonfuls of butter in the frying pan, stir in a tablespoonful of flour, salt and pepper and add a cupful of the water in which the fish was boiled, and boil until it thickens. Beat the yolks of the eggs and stir the hot brown sauce into it. Put it on the stove and let it boil a minute or two, add the vinegar or lemon juice and serve hot with the fish.

Here is another delicious recipe for a sauce to serve with boiled or steamed fish: Melt three tablespoonfuls of butter, add three tablespoonfuls of flour and stir until well blended. Then pour on gradually, while stirring constantly, one cupful of white stock and one-half cupful of cream. Bring to the boiling point and add one-fourth cupful of blanched and shredded almonds, eight olives (stoned and cut in quarters), one-half a tablespoonful of lemon juice, one teaspoonful of beef extract, one-half teaspoonful of salt and a few grains of cayenne.

Pilgrim's Plum Pudding.
One-half of five-cent loaf of bread, broken in pieces and soaked in three cupfuls of milk until soft, then add one cupful of raisins washed and seeded, one teaspoonful of salt, yolks of two eggs and one whole egg (or use the whole eggs if you wish), one cupful of sugar and one cupful more of milk, small piece of butter. Butter a pudding dish well and turn mixture in, set in pan of water and bake in very slow oven three hours, then turn over pudding one cupful of cold milk and bake several hours more, remembering to keep well covered, and not have water boil out of pan, and have very slow oven. Add spices if liked.

Water Bread.
Four cupfuls of boiling water, two tablespoonfuls each of butter, lard and sugar, three teaspoonfuls of salt and one yeast cake dissolved in a quarter cupful of lukewarm water; 12 cupfuls of flour. Put butter, lard, sugar and salt in mixing bowl or pan and pour on boiling water. Let stand until lukewarm; add yeast and 11 cupfuls of flour. Mix thoroughly with knife or mixing spoon, then add remaining cupful of flour and knead. Cover and let stand over night in a warm place. Shape in loaves in morning and rise. Bread should continue rising for 15 minutes of baking; then it should begin to brown.

Saves Eggs.
With eggs so high it is an added expense to use two or so in a batter merely to fry foods in.
If you do not wish to use an egg when frying oysters in deep fat make a batter of flour and cream, adding salt, pepper and a pinch of baking powder. Dip the oysters in this, then in fine cracker dust, again in batter, in dust and fry them in deep fat.

The oysters seem even more tender than when cooked in the usual egg batter. This can be used in frying croquettes, chops and other foods which require a batter.

Caramel Cake.
Cream two cupfuls sugar with one half cupful butter. Beat yolks of three eggs until light; add to them gradually one cupful of milk; add this and three cups of flour alternately to the first mixture. Beat thoroughly, then mix in three teaspoonfuls baking powder which has been sifted with a little of the flour. Fold in the whites of the three eggs, which have been beaten to a stiff froth. Add one teaspoonful vanilla, bake in layers and ice when cold.

Mock Pumpkin Pie.
One cupful sifted prune pulp, two eggs well beaten, pinch salt, small piece butter about size of walnut, one-half teaspoonful each of ginger, cinnamon, nutmeg and one-half cupful sugar. If not sweet enough add more, as some prunes are not so sweet as others. One pint of milk, heated to almost boiling point. Bake with one crust like pumpkin pie. This will make two small deep pies or one large deep pie. Steam one pound prunes about three hours before sifting them.

SAVE LIVES AT SEA

Lighthouse Keepers Worthy of the Highest Praise.

Arduous Duty, Demanding Extreme Self-Sacrifice, Cheerfully Performed—Examples of Bravery That Are Without Equal.

Although the pay is small and the life often lonely, the lighthouse service attracts as a rule an excellent class of faithful men, willing to take large risks in doing their duty and also in helping those in distress. There are many cases of faithful service and bravery.

There are a number of woman lighthouse keepers. One of these, the keeper of Angel Island light in San Francisco bay, reported that after the machinery of the fog signal was disabled on July 2, 1906, she "had struck the bell by hand for 20 hours and 35 minutes until the fog lifted," and that on July 4, when the machinery was further disabled, she stood all night on the platform outside and "struck the bell with a nail hammer with all my might. The fog was dense."

A widely known woman lighthouse keeper was Ida Lewis, who died about three years ago. She lived at Lime Rock lighthouse, on a ledge in Newport harbor, for 57 years, her father having been appointed keeper when she was twelve years old. She was keeper of the light for 32 years. There are reports of her having rescued 13 persons from drowning. On one occasion it is said, she saved three men who were swamped in attempting to pick up a sheep, and then she rescued the sheep also.

Because of the difficult life, keepers at isolated stations are granted shore liberty and leave 72 days a year, and crews of light vessels 90 days a year.

The first lighthouse on this continent was built by Massachusetts, in 1715-1716, on an island in the entrance to Boston harbor.

The first class light and fog signal stations are located at the more prominent and dangerous points along the seaboard, and on a well-lighted coast such stations should be sufficiently close that a coasting vessel may always be in sight of a light. The smaller lights are placed to mark harbors, inside channels and dangers. Along the navigable rivers numerous post lights are maintained to indicate the channels.

For New York harbor and immediate approaches alone 288 aids to navigation are required, including 46 shore lights, two light vessels and 36 lighted buoys; there are 192 buoys of all classes and 37 fog signals, including sounding buoys.

Among the lighthouses of the country may be found examples of great engineering skill and of dignified and simple design. Some of the tall light-house structures are of beautiful architecture, suited to the purpose, and set off by picturesque location on headland or rock overlooking the sea. The tower must be built to give the light a suitable height above the wa-

ter, and hence tall lighthouses are required on low-lying coasts.

A light must be 200 feet above the sea level to be seen from the deck of a vessel 20 nautical miles distant. Beyond that distance the curvature of the earth would prevent a light at this elevation being seen.

Hitting a Brother Barrister.
In the Stokes trial A. B. Boardman, Stokes' attorney, said:
"My client is tired of lawyers. They have cheated him enough, and now he prefers to put the matter before a jury."
"I hope," said Joseph H. Choate, the opposing attorney, with that every-day smile and suave tone so well known, "that my brother has done nothing to forfeit his client's confidence," and even the grave justices had to smile, while Boardman bit his lip.

Calculation.
"She said she would be content with love in a cottage," said the young man with a calculating mind.
"That's a fine sentiment."
"Perhaps. But I can't help wondering whether a cottage is the best her father intends to do for us."

A Timesaver.
"Those envelopes with the glass fronts are great timesavers, aren't they?"
"You bet they are. When I get one of them I never have to bother to open it. I know right away it's a bill."

Discretion.
"Why didn't you resent it when that big fellow threatened to knock your block off?" asked a bystander.
"Not I," replied the meek little man, "if I'd said a word very likely he'd have done it."

Discouraging.
Her Husband—What do you call this stuff?
His Wife—Why, that is angel food.
Her Husband—Well, if that is what angels are compelled to live on, I'm going to resign as deacon in our church.

Decided to Stay.
"Oh, hubby, I'm so hungry!"
"What's the good news? Somebody left you a fortune?"
"Oh, better! The new cook has sent for her trunk."

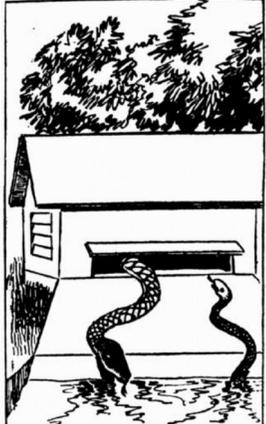
BRAZIL SNAKE FARM

There Reptiles Are Domiciled in Concrete Houses.

Immediate Object Is the Production of Serum Antidote for Bites—Cement Bath a Feature of the Institution.

It was recently learned that at the national cement show held in Chicago sanitary cement bathtubs were shown—these bathtubs being constructed exclusively for the use of pigs. New information along similar lines has reached America. The government of Brazil maintains at Sao Paulo a snake farm where reptiles are provided with concrete houses.

The snake farm serves the double purpose of providing a supply of material for the production of serum antidote for snake bites and for educating the public to the fact that all snakes are not venomous. A concrete



well high enough to keep the snakes from crawling out surrounds the farm, but it is low enough to allow visitors a chance to see over.

It is by this means that this educational work is carried on. Familiarity breeds contempt there as elsewhere. If you see a snake that you have believed to be a dangerous enemy playing with its master each day you gradually alter your opinion of it. At any rate that is what has happened and is happening there.

Inside the wall is a water-filled trench, also lined with concrete, while cement walks connect the snake houses. At night the snakes are herded into these double-shaped structures and the doors are closed. In the morning an attendant wakes up the reptiles by prodding them with a stick through a hole in the door, after which the doors are removed and the snakes come out for their morning bath in the trench.

Suffrage Gardens.
Women are offering gold for votes—golden flowers for votes for women. Suffragists plan to make the country bloom with yellow, the suffrage color, just as a reminder that this is the greatest suffrage campaign year in the history of the movement.

The "suffrage garden" idea originated with a Pennsylvania woman who had no money to give to the cause, and gave instead a golden idea.

The Woman Suffrage association of Pennsylvania has arranged to have packages of seeds containing six different kinds of flower seeds to be distributed among suffragists the country over. Flowers that will bloom successively from spring until fall have been selected by the Pennsylvania women for the floral suffrage maps they hope to see blooming next summer in the garden or the window box of every loyal suffragist.

Spook in Pennsylvania Town.
Several months ago a man was killed at the railroad station at Radnor, Pa. Since his death a number of people living in that section declare they have seen his ghost, which fits out of dark corners, stares at them with sorrowful eyes and then passes on, moaning as it goes. A woman reported that the ghost disappeared at her door, and as she stood paralyzed with fear it suddenly vanished. So many tales of the wraith's pranks were told that the police undertook an investigation to ascertain the real nature of the spooky demonstrations, but at last accounts they had learned nothing.

New Nature Story.
Hiram Johnson, a farmer living near Waterville, N. Y., tells a beautiful tale of how he utilizes the digging propensities of three woodchucks which he captured. He says he has trained them to dig straight postholes any depth and size required. He explains that he ties a cord to one of the animal's hind legs, indicates where the hole is to be dug, and when it is sufficiently deep he pulls the cord. The woodchuck then scrambles up for his reward of dried alfalfa.

Pushing the Business.
Mr. Speedup—This is the fifth time you've been fined for speeding through Sistersville. Why don't you keep away from there?
His Wife—The dear old justice of the peace out there gives trading stamps.—Puck.

Discouraging.
Her Husband—What do you call this stuff?
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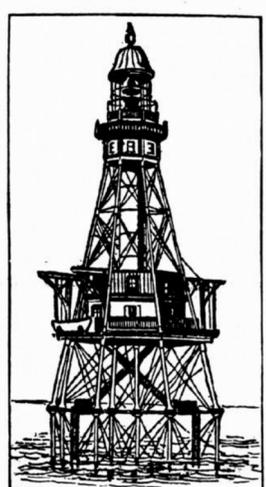
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One of the Cape Hatteras Lights.