THE NEMESIS OF THE THAW CASE

DAN O'REILLY, with the convict's brand upon him, cried out in the Tombs, the other day that he never has had a day of luck since he was mixed ly in the Thaw case. The crime for which O'Reilly was sentenced to prison, and which disbars him as a lawyer, had nothing in the world to do with the Thaw tragedy, but O'Reilly thinks, and many other persons will think, it was the Nemesis of the Thaw case that worked his undoing.

So far the lives of 13 persons mixed up in one way or another in the tragedy have been blighted. And the end is ont yet.

Never in the history of New York was there a criminal case that gained the international notoriety of the Thaw trials. More lawyers were retained, greater efforts were put forth and more money spent in the defense of the man who shot Stanford White than in any case New York has known. And no criminal case has had a more remarkable aftermath.

Millions of people in this and other countries read the expurgated accounts of the testimony and shuddered at the noisome details. Nobody read them without a feeling of thankfulness that "they need not be mixed up in such a horrid mess." And people there were who fled from the country for fear they might be called to testify.

Sad Ending of Bright Career.

The hand of Nemesis has been laid heavily upon Dan O'Reilly, once Assistant District Attorney of New York, now sentenced to a prison term. O'Reilly was a clever man and a nimble-minded lawyer, with a fat if questionable practice. He had the ability to do a lot of fancy skating on very thin legal ice. He had a wide acquaintance in criminal circles, and when Thaw killed White, O'Reilly was one of the lawyers retained. The part he played in the defense of the millionaire brought him international notoriety and a lot of money. But today his career is ended so far as the honorable regard of men is concerned. He is an outcast. The Thaw case was not the direct cause of his undoing, yet, taken in connection with the series of misfortunes that have visited others connected with it, it is not strange if superstitious persons wag their heads slowly and say to themselves: "I thought as much—it had to come."

And of the other lawyers who appeared in the trials, there is Clifford W. Hartridge, retained as personal counsel to Thaw, and who, after a series of domestic troubles, now is facing disbarment proceedings growing out of his statements of what he did in the case. Hartridge presented a bill of gigantic proportions for his services. The bill was questioned. He thereupon brought suit against the mother of Thaw. A bill of particulars, setting forth in detail the items for which he sought reimbursement, was demanded. Hartridge told of trips he had made seeking witnesses, of excursions to various resorts entailing large expenditures, of sums of money paid out to buy the silence of certain persons in possession of knowledge that would damage Thaw's case.

His confessions brought upon him the wrath and scorn and the lash of the New York Bar asociation. Steps have been taken that will end his career of law practice in this state and elsewhere, unless the appellate division of the supreme court of the State of New York is more kindly to him than is expected.

The shadow of Nemesis is over Clifford Hartridge.

Death Also Takes Hand.

A Russell Peabody, who was associated in Thaw's defense, is dead. So are two other lawyers who played parts of less importance. John Lee and George Lee, both members of an old southern family, who lie together in the churchyard a short way out of Fairview, Tenn.

Again Nemesis, in the guise of death.

After the first Thaw trial was under way out of the west came a man who was heralded as a modern Demosthenes. He was Delphin Michael Delmas, and he was placed in the legal limelight over all the others. He looked, or thought he looked, like Napoleon, and his oratory flowed and flowered and filled the court room with resounding phrases. It was he who made the famous plea of "Dementia Americana," and received for it $50,000. His name was upon the lips of a lot of people for months, but he subsequently returned to his California home. He has come back to New York, however, and still practices criminal law, but the Thaw trial was the last of his great cases.

Almost immediately after the killing of White Frank S. Black, former governor of New York state, was retained to conduct the defense. He, with his associate, William M. K. Olcott, wished to interpose the plea of insanity, there seeming but one course open to save Thaw from the electric chair. They would have to prove inherent insanity—not mere temporary aberration. This line of defense was vigorously opposed by the members of the Thaw family, and Black got out of the case.

One Who Escaped Blight.

Of all the men who at one time or another were counsel for Thaw, it appears that Frank S. Black is the only man who has escaped the blight of misfortune. He promptly withdrew from all contact with the case, and he alone has escaped the hand of Nemesis. Lucky Mr. Black!

One of the associates of Stanford White in the acquaintance of Evelyn Nesbit Thaw was a Wall street financier. He was a millionaire, the head of a prominent banking firm. He was a man approaching the Biblical threescore years and ten, with married sons and two unmarried daughters. He remained nameless throughout the first Thaw trial and was known only as the "Old Man." Fascinated by the youth and fresh beauty of Evelyn Thaw the old man paid no attention to his business, but spent most of his time in pursuit of the girl. He lavished upon her gifts the price of which had taken years to accumulate. Although the unsettled conditions in the money market demanded his attention he let events take their course. Deeper and deeper he involved himself by reckless spending and by neglect of his business affairs. Before the end of the first trial he was in deep water. One day the city was startled by the news that he had been declared bankrupt.

Yet Another Victim.

There was another man who trod the flowery path in Evelyn Nesbit's wake. Satiated with the pleasures his $22,000,000 had bought and could buy, his interest was whetted by this girl whose name was upon every one's lips. Her husband in prison, the light of tragic notoriety about her, her standing in the family of the Pittsburg millionaire extremely precarious, she appealed to him and he constituted himself her protector. But even the Gay White Way withholds its favor and approval sometimes. On more than one occasion certain gilded palaces of refreshment denied them hospitality. Twice in one evening these two were compelled to leave the places in which they had sought entertainment.

This man, still young, has had to submit to the tying up of his huge fortune by creditors and the insistance of his family that he remain abroad, so weary and discouraged are they by his dissipations and spendthrift habits. Today he is a derelict upon the boulevards of Paris—another of the many victims of the most famous tragedy New York has ever known. His wife, after years of neglect, divorced him. Today, despite his wealth, he is no more to be envied than Dan O'Reilly, for he is a hopeless drunkard.

The Mother's Suffering.

And if the Nemesis of Harry Thaw's crime rests heavily upon his sister, what frightful havoc has it wrought in the heart and life of Mary Copley Thaw, his mother! After a life already filled with enough of trouble, the weight of a thousand humiliations is laid upon her shoulders to bear the best she can. Every sacrifice of which a woman's heart is capable she has made. She has fought each step of the way with the frenzy of a terror-stricken mother trying to save her child at any cost. Secret after secret has been dragged forth from family privacy and held up to make discussion for two continents. The pride of a good woman and true has been humiliated before a world, her actions criticised, her indulgence to a worthless son blamed for his downfall. She has depleted her fortune and given the last years of her life that this sin may pay the price of his crime with the minimum misery and suffering. And she is past the mark of threescore years and ten.

And what of Evelyn Nesbit Thaw, around whom the threads of all this tragedy were woven—the girl whose face inspired every artist who looked upon it, who came as a child of fifteen to the great city of New York with her pet cat in a basket, and her only stock in trade a face with chiseled features and long, narrow, dark eyes that quickly changed from eyes of innocence to eyes that calculated and appraised and chose to see nothing but the gilt and glitter of rich Bohemia? It is said that she was the sole support of herself, her mother and brother at the age of sixteen on her earnings as a chorus girl and artists' model.

Favorite of Broadway.

In a year she was the bright particular star of a certain set of pleasure-seekers, satiated with the types that knew their Broadway well, eager for a new, fresh face only too willing to give itself in exchange for the only "life" that seemed worth living. Broadway trailed after her and showered upon her the gifts it bestows upon its favorites. Motor cars, jewels and costly fare were hers for the taking, and she paid with her beauty, her youth and her sparkling wit.

Then came Stanford White, one of the greatest architects in the United States, to "befriend" her when she was earning $15 a week as artists' model. The incidents of their association are known to all. Then came into the field Harry Thaw, young, rich, spoiled, idle and ready to spend his millions for her smiles. There are many who say she played one against the other, receiving favors from both unknown to the other. There was the notorious tour through Europe with Thaw and the subsequent return to New York without him, and the resumption of friendship with White. Next came the return of Thaw and Evelyn's marriage to him and her stay at the Thaw home in Pittsburg. All the world knows of the killing of Stanford White on the Madison Square Roof Garden and the testimony of Evelyn Thaw upon the witness stand which enveloped her in shame perpetual. It was this story of her fall that sent Harry Thaw to an asylum for criminal insane instead of to the electric chair.

After the second trial various stories were told and published as to the whereabouts of the girl, her mode of life and her ambitions. She was variously described as living luxuriously upon her income from the Thaws and as occupying a small studio in the pursuit of sculpture study. But she has drifted gradually out of the range of public notice. As a matter of fact this girl, not yet past the youth of her twenties, the center of a tragedy known throughout the world, is living in a modest flat, unnoticed and alone.

Unfriended and Alone.

Her name, once the open sesame to every gilded hostelry in town, has lost its magic. It is not even upon her doorplate. Perhaps she has some friends, but the gay throng of Broadway are no longer her friends. They have no time to remember as they hurry along in the current. But she, in her quiet backwater of a refuge, has plenty of time for memories. She and Nemesis can look over a ghastly trail of broken lives. Perhaps sometimes she counts: Stanford White in his grave; Harry Thaw, wearing out his days within the galling limits of an asylum for criminal insane. His aged mother and sister Alice self-exiled to the little village on the Hudson where they may watch the never-fading lights in the second-floor windows of his prison. A young millionaire sot aimlessly wandering about a foreign land, watched by his creditors and shunned by his family. An old man, once a factor in the financial life of Wall street, now broken and impoverished. Three of the lawyers dead who once fought to save Harry Thaw's life; two others whose careers have been ended by their own discreditable practices. Another man of law, whose glory faded from the day of his association with the Thaw case. And herself.

The toll is thirteen.

Who next?

COMFORT FOR ASTHMATICS

Reasonable Hope of Reaching Old Age, Notwithstanding — Help From Hygienic Living.

Among all physical ills asthma is perhaps the most irritating. It is hard to endure and terrible to observe. Its victims die a thousand deaths as far as suffering is concerned, and yet are denied the dignity of having a fatal disease, for it is one of the heartless axioms of experience that the asthmatic sufferer is quite likely to die of old age as of his disease. It has been said that asthma is not a disease but a state of body, and if its victims are able to extract any comfort from the knowledge that it is nervous in its origin they are entitled to that alleviation.

Any one looking on for the first time at a well pronounced athmatic seizure is convinced that he is watching a death scene, and no wonder, so terrifying are the symptoms. The patient fights piteously for breath, sometimes crouching for hours in one position, pallid, bathed in perspiration and apparently in the final stages of suffocation; but curiously enough, with all the distress, the patient does not seem to feel any real alarm as to the outcome.

The attack may pass off either rapidly or gradually, in many cases leaving no apparent after effect except a sense of great fatigue.

Asthma being a disease with a nervous origin, it follows that there are as many theories about it and remedies for it as there are sufferers from it. With some persons the attacks are apparently a certain outcome of eating a certain kind of food, or breathing a certain kind of air, or reaching a certain day and month of the year. Many asthmatics claim the power of cheating their enemy up to a certain point by moving to some other locality when the tragic date draws near; the asthmatics living in the valleys may pass in transit their fellow sufferers who habitually live on the hills.

Those who trace their attacks to digestive disturbances learn to avoid the starchy food or the fat foods or whatever food it is that up sets them. Some cannot live near a stable; others cannot be near a certain shrub or flower. Indeed, the specialties of these unfortunate people are without number.

The asthmatic, however, has two great sources of comfort. One is the reasonable hope of reaching a good old age; the other is the fact that great help is to be found for him in a strictly hygienic mode of living. The better air he breaths, both day and night, the simpler his diet and the more wisely ordered his exercise the fewer will be the number of his attacks—Youth's Companion.

Hibernian.

The jaunting car swung round the corner from the station and the homecoming passenger noticed the closed shop with "Murphy" over it. A man he had known in the small Irish town. "Ah, he's dead!" said the driver.

"Murphy dead? And how long ago was it?" asked the sorrowful passenger.

"Ah," replied the driver, "if he had lived till tomorrow he would be dead a fortnight."

HINTS ON MUSHROOMS

SIMPLE WAYS OF COOKING THEM USUALLY ARE BEST.

Stewed With Cream, According to a Favorite Waldorf Recipe—How the Button Variety May Be Dried for Future Use.

Mushrooms bought in the market these days cannot compare in flavor with the delicate manna which now springs into existence over night and may be plucked in all its perfection by the "early bird" who is willing to forego her "forty winks."

In Cooking Mushrooms—In cooking mushrooms simplicity rules. It is a great mistake to conceal their delicate flavor with high seasonings. One of the nicest ways to prepare the meadow mushrooms is to peel them, trim off the stalks and lay them in a porcelain lined saucepan with a tablespoonful of sweet butter. Let the juice gradually be drawn out, then add as much cream or milk as you have mushroom liquor. Simmer six minutes, season lightly with salt and pepper and turn over delicately browned slices of toast.

Mushrooms Stewed With Cream—This is a favorite Waldorf recipe. Prepare a pound of mushrooms by paring off the ends. Clean and wash well, and if very large cut in halves. Drain and place in a saucepan with three ounces of butter. Season with salt and pepper and cook five minutes. Add two tablespoonfuls of the white sauce made from a tablespoonful of butter and one of flour, blended, then cooked with three-fourths cup milk to a smooth cream.

And also a half cupful sweet cream to the mushrooms, cook three minutes longer and serve in a hot dish with eight heart-shaped bread croutons for a garnish.

To Dry Mushrooms.—For this the button mushroms are best. Take them when perfectly fresh, place on clean sheets of paper and dry thoroughly in a slow oven. When quite dry they may be powdered or put away as they are, in clean dust and insect-proof bags. When needed for use put into cold gravy or stock and heat gradually.

Chicken Pot-Pie.

Singe, clean and cut up a pair of chickens as for fricassa; cover them with boiling water and simmer until fairly tender. Make a plain paste of rich biscuit dough; roll out moderately thin and cut it into long strips. Butter the sides of the pot and line it with the paste. In the bottom sprinkle some diced ham and raw potatoes, then pieces of the chicken, dusting each well with salt and pepper. Fill up in this way until all the chicken is in, using altogether one-half of a pound of ham and one pint of the diced potato. If plenty of the crust is desired a small piece may be laid here and there through the meat. Roll out the remainder of the paste to form a top crust and cut a slit in the center, through which pour in the chicken gravy, slightly thickened and seasoned. Cover and simmer steadily for an hour and ten minutes before taking up, add one tablespoonful of butter cut in bits. When done dish carefully and pour the gravy round.

A Clothes Sprinkler.

I have found a new way to sprinkle clothes, that not only lessens the task, but saves the hands as well, if they have to be in water a great deal. My happy inspiration was a quart fruit jar having a metal screw top lined with porcelain. I removed the porcelain by breaking it with a hammer and then, taking an awl, I made a circle of six tiny holes in the metal cover. When ready for service, I fill the jar about three-quarters full of water and screw the cover on tightly, using the rubber ring the same as when preserving. This improvised sprinkler has been a great help to me, saving time, strength and doing the work much better than the old method.—T. A. O., in McCall's Magazine.

A Serving Table.

I save a good many steps every week in carrying dishes to and from the dining room, pantry and kitchen by using what I call my serving table. When not in use, I keep it beside the sideboard. It is simply a small table, made with two shelves, on wheels. As the dishes are washed they are dried and placed on the table. When there is company, and I am serving a large dinner, the table is wheeled to the kitchen, where the dishes are placed upon it, and wheeled to the table and unloaded, and then sent back for the dessert course. I think I could not do without my little table.—M. G., in Harper's Bazar.

Velvet Sashes.

The velvet sashes are lined with gold cloth and are embroidered with gold on the ends and on the square bows, with medallions around the girdle in the front also. The soft chiffon sashes are double, in two shades, to give the changeable effect so popular this season. Some of the sash ends are gathered into tassels at the ends, some are knotted half way up, while some are heavily fringed. There are styles to suit all wearers, even lace sashes coming in for their share of popularity.

Washing Lace Curtains.

To do up lace curtains nicely without stretchers, wash and starch without much rubbing or wringing and hang lengthways on the line. Place opposite scallops together and pull the whole curtain straight. The starch will stick the oposite halves together, no pins being needed. The curtains will be straight and even and no ironing will be necessary—only a pressing of the scallops.

Children Like It.

A rice dish that children like is prepared by cooking a scanty cupful of rice in three cupfuls of water for 20 minutes, then adding half a cupful of raisins, a cupful of milk and a tablespoonful of butter. Add also a little sugar to suit the taste and a pinch of salt. Stir well and cook a little longer, until thick.

Chocolate Bars.

One cup granulated sugar, half a cup butter, two eggs beaten light, half cup flour (full measure), one and a half tablespoons of milk, two squares chocolate melted, half a cup walnuts chopped fine. Flavor with vanilla. Bake in dripping pan. Cut into bars when done.

Tea Stains.

Tea stains on a tablecloth, napkins or a frock should be soaked in sour milk as soon as possible and washed out in soap suds.

FINE FOR A HOT DAY DISH

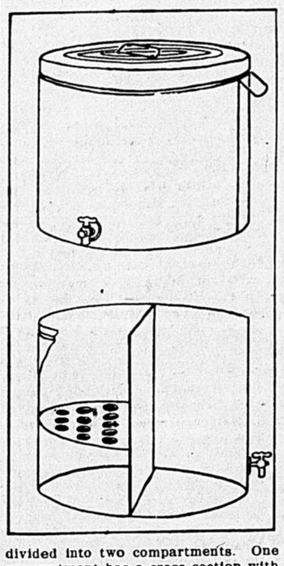
Detailed Directions for the Making of Chicken in Aspic That Will Prove Delightful.

Cut up a chicken, with the exception of the breast, which should be left whole. Put the pieces in a stewpan, with the liver, heart and gizzard and a small quantity of thyme, parsley and bay leaves and half a lemon. Cover with water, season well with salt and pepper and stew slowly until tender. Take the chicken out of the liquor; cut the meat of the breast into three or four long strips and the rest of the meat into dice. Put the bones back into the saucepan with an ounce of gelatine dissolved in a little water. Boil for 20 minutes, strain through a cloth and pour sufficient of the liquor into a deep dish to cover the bottom. When this has set arrange on top of it a design with sliced hard boiled eggs. Place the largest piece of chicken in the center with smaller pieces around it. Pour in another layer of jelly and when it has set place a design of eggs and chicken as before. Continue the jelly and design alternately until the dish is full, putting a layer of jelly over all. When the jelly is quite firm, dip the dish into warm water and turn out its contents quickly upon a platter. Garnish with parsley, slices of lemon and olives, and serve with mayonnaise.

FOR USE IN THE NURSERY

Small Metal Refrigerator That Keeps Baby's Milk Cold and Supplies Drinking Water.

A small refrigerator, designed primarily for nursery use, has been invented by a New York man, but it has advantages which will commend it to families who have no babies, especially if they live in apartments where there is no room or necessity for a regular refrigerator. The device shown here consists of a metal can



divided into two compartments. One compartment has a cross section with perforations in it, adapted to hold small bottles of the baby's milk and to keep the bottle from upsetting when the icebox is carried around. The other compartment holds the ice and has a spigot by which the melted ice can be drawn off and used for drinking water by the adults of the family. If there are no babies in the household the cold-air compartment can be used for the storage of butter, eggs, etc. The whole contrivance takes up little room and can easily be moved about.

Fairy Salad.

Take half an orange for each child, carefully scooping out the meat and leaving the shell like a little cup. Break all the orange up in bits, removing all skin; then add several bits of grapefruit, two or three thin slices of apple, a little sugar and a few drops of olive oil. Then fill the orange skins with the mixture, and when serving set each salad on a tender lettuce leaf. Small oranges must be used to give a pretty and childish effect, and to a dozen of these one or two good sized grapefruits are enough. Before filling the shells, it is best to let the fruits marinate in the dressing of oil and sugar.

Baking Powder Biscuits.

Sift together two cups flour, one-half teaspoon salt and four teaspoons baking powder; cut in (with two knives) two tablespoons butter and wet with about a cup of milk to make a stiff dough; turn on well-floured board, pat and roll lightly to an inch thickness and cut with biscuit cutter. When in a hurry do not bother to turn on board and roll—just take a piece of dough the desired size and roll between the hands; put in buttered shallow pan, let it stand ten minutes and bake in hot oven about 20 minutes; when done brush over with melted butter.

Parkerhouse Rolls.

One teacup home-made yeast, a little salt, one tablespoon sugar, a piece of lard size of an egg, one pint of milk, flour enough to mix. Put the milk on the stove to scald with lard in it. Prepare the flour with salt, sugar and yeast; then add milk, not too hot; knead thoroughly when mixed at night; in the morning very little kneading is necessary. Then cut out with large biscuit cutter; spread a little butter on each piece and lap together. Let rise very light and then bake in quick oven.

Prune Jelly With Almonds.

Soak one pound of prunes over night and stew till tender in the water in which they have soaked. Remove the stones and sweeten to taste. Soak one-half box of gelatin in a little cold water, dissolve in hot water and add to the prunes while hot. Lastly put in the juice of one lemon and two tablespoonfuls of blanched almonds cut into small pieces. Pour this jelly into molds, set it on ice to harden and eat with cream.

Pimento Toast.

Hot buttered toast is a delicious if a pimento—Spanish red pepper put up in oil—is heated through with a little butter and minced parsley for seasoning and put on it after it is buttered.

For the Ironing Board.

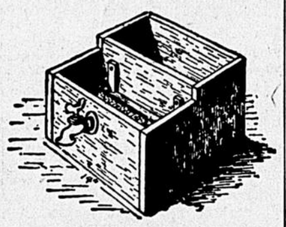
Instead of nailing the outer cloth on the ironing board with common tacks, use thumb-tacks. They are very convenient in changing the covering, are perfectly smooth and look much neater.

HORTICULTURE

NEW STYLE SPRAY STRAINER

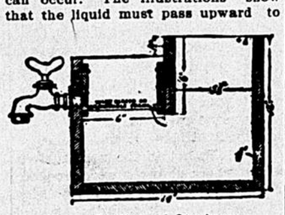
One Perfected by Professor Stewart of Pennsylvania, Eliminates Trouble With Sediment.

With spraying solutions, such as bordeaux and lime-sulphur, the problem is to get rid of the sediment. With the ordinary strainer there is sooner



Strainer for Fungicides.

or later a clogging of the sieve if placed at the bottom or the end of the receptacle. With the strainer perfected by Prof. J. P. Stewart of Pennsylvania state college no such trouble can occur. The illustrations show that the liquid must pass upward to



Cross Section of Strainer.

the faucet. Thus the sediment is kept away from this part, and there is always a steady stream. The liquid is poured in at the top, A. A hose may be attached at the faucet. Should any solution remain with the sediment it may be saved by pouring boiling water upon it and using this water in making the next batch of spray solution.

COST OF RAISING CURRANTS

On Outlay of $15 Per Acre Man Is Able to Clear Not More Than $200—Keeps Full Record.

The cost last year for labor and teams to cultivate our orchard was about $15 an acre. It cost us more the first year to cultivate our currants because they were planted on a piece of land which was full of quack, says a writer in the American Agriculturist. We cultivated that field 50 times during six months. On those 13 acres of currants in the spring we find it necessary to keep one man on the field all the time. We can work it with only one horse now since the bushes are large. We keep an exact record of all work done on each field. Each man has his time sheet, and his time and that of his team are charged up to each field each night. So far we have not been able to secure more than $200 an acre, gross, on our bearing orchards. We hope to get more. We hear such stories about some of the orchards of the west yielding from $800 to $1,500 an acre that one is led to wonder whether their acres are average acres or not. I was in a four-acre block of Twenty Ounce and Alexander apples this year at Hilton, N. Y., and the fruit from it was sold two years ago for $6,400, or $1,600 an acre, and I judge it would make about the same money this year. This represents what is obtainable.

Plant Overgrowths.

After investigating the cause of plant overgrowths, or galls, as they are more commonly called, the department of agriculture has arrived at the conclusion that the gall is due to bacteria and is infectious, being readily transmitted not only from plant to plant of the same kind, but also to many plants of widely different families. A bulletin on the subject shows that the growth is not only of itself injurious to the plant, but also may form an open wound through which other parasites are likely to enter, such as the fungus of root rot, and the bacteria, which cause blight of apples and pears.

Restriction on Cherry Culture.

Cherries are expensive to gather and are not adapted to a distant market, that is a market that is several days away. Perhaps this is the reason why they are not raised more extensively on the Pacific coast, where they grow in certain limited areas with most gratifying success. Cherries do not thrive well beyond a certain limit of latitude, either north or south. New York, New Jersey, Pennsylvania, Ohio, Indiana, Michigan, Nebraska and Kansas are notably well located in this respect.

Plum Clusters Breed Brown Rot.

Wherever plums hang in clusters touching one another, brown rot development is favored, in susceptible varieties. The spores are washed down by rains and any which came to lodge between two plums that touch are apt to be held there, and to find conditions favorable to growth. If one plum of a cluster is seen to be diseased it should be removed and destroyed at once, as others in the cluster are almost sure to go if the rotting ones hang long in contact with them.

Care of Orchard Trees.

If your favorite cherry tree is badly decayed, clean out everything in the cavity as carefully as your dentist would prepare a tooth for filling; then spray thoroughly with a 2 per cent. solution of formalin, fill the cavity solid with cement and paint over all.

Go over the young apple trees and cut off every water sprout with a sharp knife close to the trunk. Do it early and they will heal this season.

Crown Galls.

The only practical remedy for crown galls is the knife. A shoemaker's knife is the best, as it gives a clean rocking cut. Follow the tunnels until you find the grubs and destroy them, then remove the dead and sulky bark, leaving a clean-cut, live bark surface. Rub a little moist dirt over the wound to prevent the bark from drying too rapidly. It is a good thing to disinfect the knife by dipping it into weak carbolic acid solution. This prevents spreading crown galls by the knife from tree to tree.

CARING FOR FRUIT GARDENS

Trees Planted Last Fall Will Require Cultivation During Summer to Keep Soil Mellow.

The bearing red raspberry cones, after they have done fruiting, die. These cones should be cut out as soon as the leaves commence to turn yellow to make room for the new growth. The new cones should not be allowed to reach a higher growth than four and one-half to five feet. The leading bud should be pinched out. This checking of the main shoot causes the side shoots to make growth and these in turn should be pinched back when they are 18 inches in length. Allow three to four cones to the hill. All suckers should be cut close to the ground. Run the cultivator between the rows and cut out all grass and weeds among the cones. The soil should be kept clean and mellow, to promote stocky growth of next year's fruiting cones. The same culture should be followed with the blackberry cones.

Black cap raspberries differ in their manner of growth from the red and yellow raspberry family. They do not throw up suckers from the root, but multiply by rooting at the ends of the cones, which naturally bend down and touch the earth.

Fruit trees planted last fall and this spring require extra care and culture. The ground for a space of three feet should be kept mellow. If the leaves commence to wilt and curl it is a sign that the roots need moisture. Take a bar and make several holes one foot out from the tree and one foot in depth, fill these holes with water late in the evening. The water will go direct to the roots. Water twice a week in hot, dry weather. Spread a thick dressing of grass or weeds around each tree to keep the soil cool and moist. Dwarf trees are to be kept in the shape of bushes, pyramids or whatever style of training may be thought best by pinching. Long shoots must be pinched back. Thin out all small fruit. The best fruit is only to be had by thinning.

The small useless shoots that start from the middle of the currant and gooseberry bushes should be cut out close to the ground. Leave only the strongest and most thrifty shoots.

All fruits should be planted in straight wide rows, so most all the work may be done with the horse cultivator.

Keep the garden neat. It will not only give much pleasure to the entire family, but the abundance of choice fruit will fully pay for the outlay of both labor and cash.

GRAPES OF HIGHEST QUALITY

May Be Secured by Fastening Manila Paper Bags Over Clusters as Shown in Illustration.

If you wish to procure grapes of the highest quality and free from rot, slip and fasten paper bags over the clusters. Manila paper bags are the kind to use. When the grapes are about half grown cover each bunch with a paper bag by slitting the top

Protection for Grapes.

to fit the stem of the bunch and fastening the laps down with pins.

Grapes covered with paper bags are not only of better quality, but they ripen earlier, and the bags are a protection against frost for late maturing sorts. The illustration shows how the operation is performed.

Humus in Orchard Soil.

The humus loosens the soil particles which in turn increases its water capacity. The humus is essential for the growth of the beneficial bacteria of the soil. One of the most important parts that a clover crop plays is its ability to change chemically the compounds in the soil and put them in an available form for the trees. The clover crop gathers, digests and turns over to the trees the plant food which it has stored.

HORTICULTURAL NOTES

The fruiting strawberries should be kept clean of grass.

A muzzle upon the horse's nose prevent many nipped limbs.

Sometimes old strawberry beds will pay to keep for another fruiting.

Good fruit and vegetables in clean, attractive packages need no salesman.

Grape vines planted this spring should have but one shoot allowed to grow.

The critical stage in the life of a strawberry bed is the first year of its existence.

Ground bone and wood ashes make a complete fertilizer for fruit trees and plants.

If a new peach, apricot or plum tree develops yellows or little peach, immediately destroy it.

Watch for the little slugs—darkish, slimy fellows—that are likely to be on pear or cherry leaves now.

No grain or grass crops in the young orchard; cultivation is best. Stir the soil every two weeks until August.

Currants and gooseberries must be dusted with white hellebore at the first appearance of the currant worms.

For success in fruit raising it is absolutely necessary to keep the trees free from all injurious insects and diseases.

Keep the fruit of strawberries cool until the time to use or market them. Never pick berries for market when they are wet.

One of the surest ways to keep down weeds in the strawberry field is to cut off all the runners until July 1, to allow close cultivation.

Fine, dry dust, if thrown in the trees, will kill every slug it covers. Or almost any of the regulation orchard sprays will exterminate this pest.

IN THE WORLD OF JUNIORS

Penal Code Sensible and Most Effective for Punishment of Childish Faults.

Public opinion sways the child world. Sometimes this public opinion is created by what an intelligent child has learned through older people, sometimes it comes of the children's own reasoning. And the child who fails in the etiquette demanded from him by his own world is punished in the surest and severest way. Public opinion is against him or his misdeed; he must remain on the outside until he has proved his repentance. There may be a suggestion for older people in this method of treating offenders in their midst. Punishment by the family's ostracism may bring a rude or indifferent-mannered little person to terms sooner than anything else.

Emerson had a little daughter, Ellen, who once told a lie. She was not punished in the way that you or I might think wise. All the children in the family were brought together and told that something very dreadful had happened in their family; Ellen had told a lie. They must not romp or play or sing, for Ellen had told a lie.—The Designer.

HIRAM CARPENTER'S WONDERFUL CURE OF PSORIASIS.

"I have been afflicted for twenty years with an obstinate skin disease, called by some M. D.'s. psoriasis, and others leprosy, commencing on my scalp; and in spite of all I could do, with the help of the most skilful doctors, it slowly but surely extended until a year ago this winter it covered my entire person in the form of dry scales. For the last three years I have been unable to do any labor, and suffering intensely all the time. Every morning there would be nearly a dustpanful of scales taken from the sheet on my bed, some of them half as large as the envelope containing this letter. In the latter part of winter my skin commenced cracking open. I tried everything, almost, that could be thought of, without any relief. The 12th of June I started West, in hopes I could reach the Hot Springs. I reached Detroit and was so low I thought I should have to go to the hospital, but finally got as far as Lansing, Mich., where I had a sister living. One Dr. —— treated me about two weeks, but did me no good. All thought I had but a short time to live. I earnestly prayed to die. Cracked through the skin all over my back, across my ribs, arms, hands, limbs; feet badly swollen; toe-nails came off; finger-nails dead and hard as a bone; hair dead, dry and lifeless as old straw. O my God! how I did suffer.

"My sister wouldn't give up; said, 'We will try Cuticura.' Some was applied to one hand and arm. Eureka! there was relief; stopped the terrible burning sensation from the word go. They immediately got Cuticura Resolvent, Ointment and Soap. I commenced by taking Cuticura Resolvent three times a day after meals; had a bath once a day, water about blood heat; used Cuticura Soap freely; applied Cuticura Ointment morning and evening. Result: returned to my home in just six weeks from the time I left, and my skin as smooth as this sheet of paper. Hiram E. Carpenter, Henderson, N. Y."

The above remarkable testimonial was written January 19, 1880, and is republished because of the permanency of the cure. Under date of April 22, 1910, Mr. Carpenter wrote from his present home, 610 Walnut St. So., Lansing, Mich.: "I have never suffered a return of the psoriasis and although many years have passed I have not forgotten the terrible suffering I endured before using the Cuticura Remedies."

AN INVITATION.

Harry Nort—I'm going up in an airship tomorrow.

Flatman—Well, drop in on us if you're passing our way.

Awful!

Mrs. Willis—Isn't it awful the way people paw over goods in a store?

Mrs. Gillis—Shocking. I went over to the waist counter this morning and picked up every single garment and there wasn't one that didn't have the marks where somebody had been handling it.

Never Forgot Business.

"What yould you take for a cold?" the sufferer said.

"I dunno," the man who never forgets business replied. "What'd you be willing to give?"

The Proper Way.

"Can you answer the questions about this bench show categorically?"

"I prefer to do so dogmatically?"

Dr. Pierce's Pleasant Pellets cure constipation. Constipation is the cause of many diseases. Cure the cause and you cure the disease. Easy to take.

Two may be company—unless they are husband and wife.

REAL ESTATE.

FARMERS OF THE CENTRAL STATES—Your fathers came West in the pioneer days because they could better their condition. Times have changed and again Horace Greeley's advice to "Go West" is heard throughout the land of your homes. The last West has been reached, and in the Fraser Valley of British Columbia, Canada, you will find the Paradise of the Pacific. Here farmers own their own autos, have electric light and telephones in their homes and railway transportation at their doors. The secret's in the soil and climate. A five acre farm yields from $5,000 to $7,000 annually. Think of these returns per acre: Strawberries, (over 7,000 lbs.) $650.00; Tomatoes, $1,500.00; Potatoes, (sell from $30 to $60 per ton,) $100.00; Cabbage, $400.00; Onions, $625.00; Carrots, $300.00; Turnips, $300.00; Rhubarb, $250.00; Raspberries and Blackberries, $250.00; Apples and Pears, $1,200 to $2,000. Last year poultry and eggs to the value of $2,500,000 were imported from the Southern States and Eastern Canada. Poultry Raising pays immense profits here. If you are interested drop me a line today. My information will be reliable in every particular. You can depend on me. W. J. Kerr, Ltd., New Westminster, British Columbia, Canada.

READ our Booklets "Why They Move to North Dakota" and "Dirt That Grows Dollars." They'll interest farmers, they're free. Write NORTHERN IMMIGRATION ASSOCIATION, FARGO, NORTH DAKOTA

Land For Sale or Trade in Norton and Phillips County. Good terms. Buy while the price is right. A bargain for all, write LEE SCHESSER, Prairie View, Kans., Route 2

WEST TENNESSEE—Improved fertile farms. Close to county site. $5 to $30 per acre. Fines climate, water, timber and markets. Write for free list. T. S. Jenkins, Huntingdon, Tennessee.