

AFRO-AMERICAN CULLINGS

G. L. Hayes, who is supervising principal in a number of the Indianapolis colored schools, and who for several years has kept closely in touch with various classes that have entered high school, said that the decrease in the number of graduates this year, as compared with last, did not indicate that the numbers who remain in high school for any appreciable time have decreased, but he thinks this condition due to the personnel of certain classes that enter, and the homes represented in any particular class of students from the public schools, he believed, should be larger.

"There is too much migration on the part of the colored parents," he said. "About 850 children enter the first grade in the colored schools each year, while only about 50 per cent of the number complete the eighth grade, and on an average about 1 per cent of the number complete high school. The majority of losses are by those children whose parents leave the city."

"In a large measure the parents are responsible for the comparatively small numbers who reach the last year of high school. They do not seem to realize how inefficient and unprepared their children are to meet the responsibilities of life with only an eighth grade education. The average child with ability to complete the eighth grade is capable of taking the high school course and should by all means be encouraged to do so."

Among those whose high school record during the last year is worthy of special mention are Harry Campbell, Lucile Stokes, Madge Jones, Cubana McClure, Ethel Mayes, Lorrianna Thomas, Spaulding Pritchett, Ruth Johnston, Mildred Bess, Willard Rice, Murray Atkins, Lucile Atkins, Delight Shelton, Henrietta Herod, Ida Wilson, Mary Smoot, Jeannette Bruen, Blanch Booth, Ruth Sims, Flossie Glover and Nellie Reeves. Of this number several have failed in a subject, but there has been in most cases excusable reason other than lack of ability.

One influence to be considered in the educational advancement in this city has its foundation in industrial conditions. There was a time in the history of the city when any boy could run an elevator, deliver packages, shine shoes, sweep floors, look after the pantry, cook or wait table, and any girl could make beds, wash dishes, take care of the baby and cook. This is not true today. While many people found in these avenues of labor have little or no education it is to be noted that for most part these persons are self-taught people who find these places when it was not expected of them that they should do more than "make a mark after their name," as evidence that they were uneducated to the extent of writing their signatures.

But as these places gradually fall to the younger generation, the employer is demanding at least a common school education, hence the boys who complete the public schools and who can take with them the recommendations of their teachers, together with their diplomas, as evidence of their worth, have every advantage over the boy who "quits school" early to go to work. In many cases the cook is housekeeper and must have the necessary intelligence required to manage economically and promote the general health and happiness of the family. Instances are not unusual among colored employees where the porter has become shipping clerk. The fact that

ward which he strives, and which he would set for Tuskegee: "Whatever question there may be about the white man's part in the situation, there is no doubt about ours. Don't let us fool ourselves, but keep in mind the fact that the man who owns his own home and cultivates his land, and lives a decent, self-respecting useful life, is no problem anywhere. We talk about the 'color line.' You know and I know that the blackest man in Alabama or Mississippi, or Africa, or anywhere else, who puts the same amount of skill and energy into his farming, gets as large returns for his labor as the whitest Anglo-Saxon. . . . I believe that, unless a democracy is a failure and Christianity is a mockery, it is entirely feasible and practicable for the black and white races of America to develop side by side, in peace, in harmony, and in mutual helpfulness each toward the other, living together as 'brothers in Christ without being brothers in law,' each making its own contribution to the wealth and culture of our beloved country."—New York Times.

The trustees of the Tuskegee Institute certainly made no mistake in the selection of Maj. Robert R. Moton as principal to succeed the late Doctor Washington. Major Moton is a man of rare ability and intelligence, and his gift of organization and administration was amply tested by 25 years' work at Hampton. In this regard, it may be said with entire respect to the memory of Doctor Washington, he is even more completely qualified than his predecessor. No one familiar with his achievement at Hampton can fail to recognize his sound judgment, his tact and resourcefulness, his influence over the pupils, and his high conception of the large aims of Hampton, which are in substance those of Tuskegee as well. We should say that he is now the strongest leader of his race and a better equipped than any other to guide it in the right path.

He has one peculiar advantage. He is a full-blood Negro, and the record of his life is in itself a source of encouragement and inspiration to the humblest of his race. The following extract from an address made at Hampton in 1912 shows the goal to

The paper industry in Spain is seriously affected by the war, on account of the difficulty of obtaining supplies of paper pulp and chemicals formerly imported from European countries.

The right to elect one member of the Belgian chamber of deputies is allotted to each 40,000 of the population.

J. W. Samples, aged seventy-two, of Huntington, W. Va., has entered Marshall college as a student.

A young woman in Birmingham, Kan., has set \$25 that she will get married this last year, and she put up the money.

An order for 8,000,000 Consock boots has been placed with London manufacturers.

Each man is a book if you only know how to read him—and some books are bound to rot.

Be sure you are right—then pause a moment for reflection.

colored boys and girls have so few avenues of employment open to them for earning an independent living, makes it easier for employers to demand a high standard of efficiency, for there are large numbers to choose from.

The continuation schools, especially those for the colored children, have been the means of encouraging many children to remain in school. Where pupils fall in the last term, with few exceptions they enter the summer school and to prepare for their grade in September, and in many instances they are successful, they often, they often become discouraged and give up, the same thing being true of both high school and grammar pupils.

There was a notable reduction in the age of the pupils graduating from the grammar schools this year, a fact that is significant for several reasons. The compulsory educational laws of the state do not apply to children under seven years, and in too many instances parents do not realize it to their own interest and the child's to start first grade children to school at five and a half where there is room for them, and at six by all means. In many cases the irregularity of attendance on the part of these pupils is one of the problems of first-grade teachers.

Out of the stories that straggled across the desert from dust-caked lips and thirst-burned tongues comes a little interlude, told with all the insouciance of a raconteur, of a Negro trooper who paused in the trek to pour a bit of water on the tongue of a horse he knew was dying. Not that the act would help the horse, and certainly not that it would help the trooper in his hike toward safety. But the record says the trooper saw in the eyes of the horse that look that animals give and the inference is that he went on, inspired, to do even better things, if that be possible. There is no purpose in this comment to hint that better things than that might be in the day's work. If prompt answer were demanded it might be said better things were not in the course of human events. There is, however, a reminder of the days of 1898, which these days make ever present, a light on the Negro troop character that makes understandable the men who go forward singing ragtime as an answer to that other chorus the machine gun sing. The other story has to do with the heroic Lawton, and it is a story he told with that appreciation only such as he could show.

The general saw one Negro soldier helping on his shoulder another, injured, along the march. The stout one carried the guns and the accoutrements of both in addition to the wounded brother, but he carried also a dog that was once the mascot of the company and the wounded brother's particular pet. When the general asked why the soldier should burden himself with the animal, the soldier answered: "Why the poor thing's tired." Strange folks, these soldiers of the Negro troop. They love their horses and their dogs to an unconscionable degree, and yet, as Captain Morey has recorded, they "fight like hell."

Russia is the home of nearly one-half of the world's Jews and is the only country with a larger Jewish population than the United States.

For the construction of cylindrical concrete articles a form has been invented that can be expanded or contracted to various desired sizes.

Mail between two cities on a river in Colombia 800 miles apart will be carried by a light draft, high speed boat driven by aerial propellers.

The Negro population of the United States is approximately 12,000,000, the larger part (probably 10,000,000) being in the southern states.

Acetylene lamps that throw flashes instead of steady beams of light are being tried by a Swiss railroad for signaling.

The city of Tiflis, in Russia, is one of the most cosmopolitan in the world. Seventy different languages are spoken there.

More than 70 per cent of the exports of Jamaica come to the United States.

Head not a blusterer, but beware of a silent man.

MAJOR HINES, CENSOR, TAKES A JUMP



Maj. John L. Hines, censor with Pershing's forces in Mexico, is a busy man, but finds time to get a little exercise. He has a very good mount and daily is seen taking a ride around the camp.

ARMY AVIATORS MUST STUDY LONG

French Give Men Most Thorough Training Before License Is Issued

TARGET PRACTICE IMPORTANT

Science is Now So Highly Specialized That a Series of Schools is Necessary—Course Takes About Five Months.

Paris.—There was a time when an aviator was expected to become an air fighter in much the same way as a boy is taught to swim by being thrown into deep water and expected to strike out to save himself from drowning. So the pilot had a quick firer placed on his aeroplane and was turned loose in the air with the expectation that he would get as near as he could to an enemy avion (an avion is a military aeroplane) and shoot him down before being shot down himself.

The training that army pilots now undergo lasts some five months, and the many Americans who have taken it or are taking it will, if they survive the war, form a valuable asset to the American nation if "preparedness" is carried out to the extent of forming an aviation corps, as it needs hardly to be added, it evidently should be.

Schools Becoming Specialized. It was soon found necessary to specialize aviation schools and devote each to some particular work. Four or five are solely for learners, where they begin, as on "penguins," rollers which do not rise into the air, on which they run in straight lines for half a mile. As soon as they can run with the tail of the machine in the air they pass to a three-cylinder Bleriot, which leaves the ground, rising about a couple of

MISS SYDNEY BURLESON



This is a new photograph of Miss Sydney Burleson, daughter of the postmaster general.

Mrs. Burleson and Miss Sydney Burleson are both expert tennis players and besides their pastime make informal visits, entertain, and are entertained informally, and still have time to do much of their own sewing, constructing dainty summer dresses and often even making their own hats.

BOY FALLS; SERVICE STOPS

Pastor and Congregation See Lad Hit by Electric Current at Little Rock.

Little Rock, Ark.—Kenneth McEwen, eleven years of age, was electrocuted 30 feet in the air on a lighting tower in view of the congregation of a church that was holding services on the church lawn because of the heat. The boy was knocking the wire that

yards. On this machine pupils learn to leave the ground, to control their motors, regulate the gas, etc., and then pass to a six-cylinder Bleriot, which can rise 12 to 20 yards, on which they practice landing. Landing is the most difficult part of the work, so that it is during this stage that most "wood is broken," as French fliers say of smashing machines.

A 45-horsepower Bleriot, which mounts to between 150 and 300 feet, then enables the learner to make "virages" (turns) to the right and left and trace out figure-eights and circles. He is then promoted to a 50-horsepower Bleriot (600 to 900 feet altitude), when he learns to shut off his motor at the highest point and descend to 400 feet and then to restart the motor. He also learns to make a quarter spiral, a half spiral and full spiral with his motor shut off.

He is then ready for his official tests for his license. He has to make an official spiral with a barograph attached to his back to record his descent from 1,500 feet. The barograph will show a straight line for a perfect spiral, but an irregular one for a badly made descent. He then takes a voyage machine, 60 horsepower, on which he makes two trips, 60 miles and 90 miles. Then on an 80-horsepower voyage machine he makes a triangular flight of 150 miles, during which he has to land once to take on a new supply of gasoline. An 80-horsepower or parosol machine is used for two height tests above 6,000 feet, with a barograph to register the altitude.

Having successfully negotiated these tests, he is awarded his "brevet," or pilot's license, if he has put in at least 25 hours actual flying during his training.

"Finishing Off" Schools Also.

The newly licensed pilot is then sent to the finishing off school at Pau. He has now said good-bye to slow machines and will start to perfect his skill in landing, probably on a three-cylinder Morane, as the Morane has the same kind of landing fittings as the Nieuport and it is much cheaper in case of "smashing wood." He is promoted to six-cylinder and ten-cylinder Moranes until he has made ten perfect landings. He then mounts a 23-meter (75-foot spread) Nieuport as a passenger with a monitor, who shows him what a Nieuport can do. Then he tackles this Nieuport alone and when he has made 20 perfect landings on it he is allowed to mount a 60-foot Nieuport, a smaller but more powerful machine. On this he makes spirals and a test altitude flight of 6,000 feet.

At this school at the present time are about eighty graduates, almost all officers, a few noncommissioned officers and a few Americans, who are treated by the army officials as if they were officers, whatever rank they may have, even if they are merely privates.

The pilot who has sufficient aptitude then passes to the "ecole de combat," or fighting school. Others are sent in to bombardment work or signaling. But those fit to fly scout machines or "avions de chasse" (for hunting down the enemy) take the further course.

Here on fast Nieuports pupils learn to maneuver in escadrille formation.

To become a perfect Nieuport flier an aviator has to master many machines, chiefly to acquire the art of landing at a speed of from 30 to 50 miles an hour. He will train with 25-horsepower, 45-horsepower, 60-horsepower and 80-horsepower Bleriot monoplanes, then with Moranes and then with Nieuports of decreasing size until he reaches the celebrated "Baby Nieuport," only 39 feet spread, with perhaps a 110-horsepower engine.

BRITISH WORKERS PROSPER

Coal Miners, Woolen Operatives and Engineers Gets Raise in Wages.

London.—Employment throughout the United Kingdom continues at a very high level in all industries directly affected by the war, says the Board of Trade Labor Gazette. During May 370,000 workpeople received increased wages amounting to £31,000 a week, coal miners, woolen operatives and engineers being chiefly affected.

supplied current to the lights on the tower against the steel frame to produce sparks. Suddenly a flash of blue flames enveloped him and he plunged downward, fracturing his skull on the pavement below. He died in a hospital a few minutes later.

The pastor of the church, the Rev. E. P. Aldredge, was preaching a special sermon to boys. He rushed over, aided in placing the dying lad in an ambulance and then resumed his sermon, using the accident as a warning to the boys.

GIVES PART OF LEG TO ANOTHER

Heroic French Soldier Calmly Helps Maimed Fellow Hero.

EACH WOUNDED IN THE LEG

Surgeons Are Watching a Remarkable Operation in Great Hospital in Paris—Bound Like Siamese Twins.

Paris.—One of the most remarkable surgical operations on record is now being performed at the Grand Palais, the massive building usually used for the annual Salon, but now transformed into a vast hospital. Here two soldiers lie side by side, bound together like Siamese twins, while a large portion of the leg of one of them is being slowly transferred into the leg of the other one.

Noted surgeons gather about, watching the slow progress, which they regard as marvelous both from a surgical standpoint and from the sentimental, one soldier calmly giving day by day part of his body to a fellow hero.

Lie on Operating Table. The two men lie on their backs on a large operating table. They lie in opposite directions, the head of one near the feet of the other, like the figures on playing cards. They are among the most seriously wounded of the more youthful soldiers—one is twenty-six and the other twenty-three years old.

The younger, Rousselot, was wounded in the leg at the battle of Morhange in the early days of the war. He was taken a prisoner to Germany where the surgeons say he did not receive intelligent attention. Brought back here last September, it was necessary to perform a second operation to lengthen his leg 14 centimeters (about five and a half inches). But after the extension was performed there was still a lack of bony matter between the two portions of the broken femur.

Surgeons Get an Idea. The other soldier, Tillette, an artillery man, was seriously wounded in the leg two months ago in the desperate fight over Fort Douaumont. In a field operation his leg was amputated above the knee. Later it was found that a second operation was necessary in order to shorten the leg by some centimeters.

It was at this point that the surgeons concluded that the one who needed the shortened leg could give up this portion to the soldier who needed the longer leg. Now, after some weeks the two soldiers lie there on their backs, the right thigh of Rousselot against the left thigh of Tillette, bound together with the same surgical bandages so as to prevent the slightest shifting of the operated parts, until the phenomenon of transferring one leg to the other is accomplished.

MEXICO'S REPRESENTATIVE



Eliseo Arredondo, the ambassador designate of Mexico to the United States, is not as familiar a figure in Washington as his prominence in recent news stories would indicate. Frequently, instead of presenting diplomatic notes to Secretary Lansing, he sends them by messenger to a clerk in the state department. He is a hard worker, and spends most of his time within the embassy.

Find Mummified Cat.

Merrill, Wis.—Plumbers tearing out a partition in a residence have found the desiccated body of a cat. The mummy had probably been there for years. The cat is supposed to have gone into the aperture after a mouse and become entangled so it could not get out.

Too Much for Wedding License.

Winona, Minn.—Clerk of Court Alvyn Braley learned recently that since October, 1914, Winona county has been exacting 20 cents too much from each couple licensed to marry. War revenue stamps of 10 cent denominations have been attached to certificates of marriage for both the bride and bridegroom, bringing the cost of a license to \$2.45. Following a belated inquiry by the clerk, it was learned the stamps are not required under the provisions of the act. The government is about \$200 ahead.

The KITCHEN CABINET

Small service is true service while it lasts. Of humblest friends, bright creature, score not one. The daisy by the shadow that it casts Protects the lingering dewdrop from the sun. —Wordsworth.

SUCCULENT SALADS.

The fresh, juicy vegetables are most acceptable for the salad course on the hot days. Cress, Cucumber and Tomato Salad. —Water cress makes a delightful salad alone, but when combined with cucumbers and tomatoes it is especially so. Prepare a bed of well washed, crisp cress; arrange slices of cucumber and bits of tomato; dress with three table-spoonfuls of oil and one of vinegar, season well with salt and a dash of red pepper; add the dressing just as it goes to the table, otherwise the salt will wilt the crisp vegetables.

Tomato Jelly With Celery Salad.—Soak three-fourths of a box of gelatin in a half cupful of cold water. Cook a can of tomatoes, half an onion and a stalk of celery, a bay leaf, two cloves, a teaspoonful of salt and a dash of paprika ten minutes; add two tablespoonfuls of vinegar and the gelatin and strain into a ring mold. When cold turn from the mold and fill the center with tender celery, walnut meats and French dressing; well mixed. Garnish the center with the tender leaves of the lettuce and bits of curled celery around the border of the jelly.

Sliced Tomato and Cucumber Salad.—Arrange overlapping slices of tomatoes on a chop plate and in the same manner sliced cucumber. When serving have the salad dressing passed and each may thus be served in the proportion desired.

Tomato and Onion Salad.—Peel and shred four tomatoes; slice thinly a very mild onion and separate in rings; add oil and vinegar and season with salt and pepper. Tarragon vinegar is simply good vinegar with tarragon leaves steeped in it. One may prepare it as well as mint vinegar when the herbs are green before blossoming.

Cabbage and Pepper Salad.—Shred crisp cabbage; add two green peppers, finely shredded for a quart of cabbage and a half cupful of nuts. Mix well with any desired dressing and serve well chilled.

A happy lot must be his—The Lord, not slave of things—Who values life by what it is, And not by what it brings. —John Sterling.

TASTY TID-BITS.

A delicious jelly is made of equal parts of quince and apple. Cook the fruit separately as the quinces require longer cooking or when the quinces are nearly tender the apples may be added. Strain and proceed as with any other jelly.

Fig Toast.—Wash and cook half a pound of pulled figs until tender; add one-fourth of a cupful of sugar and the grated rind and juice of half a lemon. Cook until the sirup is well reduced. Cut the crust from a thick slice of bread and saute in butter until brown on both sides. Drain on soft paper; then heap the figs upon it, cover with two-thirds of a cupful of thick cream, slightly sweetened. Serve at once. Sponge cake may be used instead of the bread, and other fruits like prunes, apricots, peaches or strawberry preserves may be used.

Mushroom Cakes.—Now that the delicious field mushroom is abroad in the land, is the time to use the delicious morsels. Wrap mushroom caps that have been cleaned and peeled with strips of bacon and either bake in the oven on a broiler over a pan or saute in a hot pan. Serve on toast.

Canned Apricots With Rice.—Put a half a cupful of rice over a hot fire to boil in a pint of milk and half a teaspoonful of salt and let cook in a double boiler until the milk is absorbed. Meanwhile cook half a can of apricots with four tablespoonfuls of sugar and the grated rind of an orange for six minutes. Make a border of the rice on a serving dish and turn the apricots and sirup into the center of the dish. Serve as a dessert for luncheon.

Pineapple Sponge.—Heat a pint of grated pineapple over hot water, sprinkle into it one-third of a cupful of tapioca, the minute kind, mixed with two-thirds of a cupful of sugar, and half a teaspoonful of salt; when the tapioca is transparent add the juice of a lemon and the whites of two eggs, beaten stiff. Serve with cream and sugar.

Tapioca and Banana Sponge.—Sprinkle half a cupful of tapioca and two-thirds of a cupful of sugar into a pint of boiling water; add half a teaspoonful of salt and cook over hot water; stirring occasionally. When the tapioca is transparent add the juice of two lemons and fold in the

Chicken and Fresh Mushroom Salad.—Peel fresh mushrooms, break in pieces and saute in melted butter five minutes with a slice of onion; add chicken liquor or hot water and simmer until tender. Remove the mushrooms from the liquor and set aside to cool. Add the liquor and the mushroom stalks to the liquid in which the chicken is to be cooked, then put the chicken and mushrooms together with celery or lettuce with any favored dressing.

Duck and Olive Salad.—Cut meat from a roasted duck in small pieces and slice stuffed olives very thin, using two tablespoonfuls of olives to one cupful of meat. Serve on a bed of cress or lettuce.

Oranges cut in slices and dressed with French dressing is a good salad with duck. Chestnuts cooked in chicken broth and mixed with twice as much celery makes a delicious salad.

Green and White Salad.—Cut cooked chicken or sweetbreads in small cubes, mix with seeded skinned white grapes and tender blanched stalks of celery; take equal portions of celery and meat and half as much seeded grapes. Mix with French dressing and let stand an hour before serving. Garnish with mayonnaise and pistachio nuts.

whites of two eggs, beaten dry. Serve spread over sliced bananas with cream and sugar or with a cold boiled custard. Other fruit may be used, such as peaches, the juice being used instead of water.

Not understood. How many breasts are aching For lack of sympathy? Ah! day by day, How many cheerless, lonely hearts are breaking! How many noble spirits pass away, Not understood.

IN RASPBERRY SEASON.

This delicious-flavored berry is a source of pleasure from the time the first rosy berry appears until the last jam is eaten.

Delicious Dessert.—Bake a loaf of angel cake in a flat tin, cut in squares or rounds to serve; pour over the cake some raspberry juice and heap on top a spoonful of whipped cream, garnish with a spoonful of the berries.

Filling for Cake.—Take three-fourths of a cupful of heavy cream and add a fourth of a cupful of milk; beat until stiff; add a third of a cupful of powdered sugar, one-half cupful of mashed raspberries and a dash of vanilla.

Raspberry Cream.—Put a quart of berries through a sieve to remove the seeds, add a pint of whipped cream which has been sweetened with a half pound of sugar and flavored with a little grated lemon peel. Mix well, serve in tall glasses, garnish with a few choice berries.

Raspberry Ice Cream.—Add a quart or more of standard berries to a quart of thin cream, a pinch of salt and sugar to taste. Freeze and serve garnished with the fresh fruit. A little lemon adds to the flavor and makes a more pleasing color. There is no more delicious frozen dish than this one. One may serve the cream with small cup cakes flavored with rose.

Raspberries served with plain boiled rice, whipped cream and sugar is a delicious combination. Mold the rice in a ring mold and fill the center with well-sweetened berries. Pass the cream if unwhipped, or cover with whipped sweetened cream.

A New Way to Serve Grapefruit.—Cover the halves of the fruit prepared for breakfast with a thick layer of honey. By morning the honey will all be dissolved and the grapefruit especially delicious.

And if you fall—why, rise again! Get up, and go on; you may be sorely bruised and soiled with your fall, but is that any reason for lying still, and giving up the struggle cowardly?—Charles Kingsley.

COMBINATION SALADS.

Solomon might have said of the making of salads there is no end, for the possibilities of new combinations are always at hand, so that we may ever have variety.

Sweetbread and Cucumber Salad.—Arrange the leaves of head lettuce so that its shape is not destroyed. Have ready a pair of sweetbreads, cooked in salted acidulated water 20 minutes; then cooled and cut in small cubes and marinated; also the same quantity of cucumbers, cut in dice, chilled in icewater and dried upon a cloth. Drain the French dressing from the sweetbreads and scatter the bits of meat through the lettuce. Press three-fourths of a cupful of firm mayonnaise through a pastry tube in little stars here and there throughout the lettuce and serve at once.

Chicken and Fresh Mushroom Salad.—Peel fresh mushrooms, break in pieces and saute in melted butter five minutes with a slice of onion; add chicken liquor or hot water and simmer until tender. Remove the mushrooms from the liquor and set aside to cool. Add the liquor and the mushroom stalks to the liquid in which the chicken is to be cooked, then put the chicken and mushrooms together with celery or lettuce with any favored dressing.

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Human Nature.

"But you will at least admit that there are two sides to every question, and—" "I admit nothing of the kind!" interrupted J. Fuller Gloom. "As far as I am concerned there is only one side and a lot of confounded fooliness."—Judge.

Caught.

Florence Flint—"Jack, that man in the box hasn't taken his eyes off me for an hour." Her Escort—"How do you know?"—Punch Bowl.

Hopel.

All diseases due to bacteria, all diseases due to cells of any sort—even tuberculosis—must sooner or later yield to the scientific hunt for their due specifics.

Nellie Maxwell