

"For the proposed amendment to Article 133 of the Constitution of the State of Louisiana," and the words, "Against the proposed amendment to Article 133 of the Constitution of the State of Louisiana," and each elector shall indicate, as provided in the general election laws of the State, whether he votes for or against the proposed amendment.

FERNAND MOUTON, Lieutenant Governor and President of the Senate.

HEWITT BOUANCHAUD, Speaker of the House of Representatives.

Approved: July 6, 1916.

R. G. PLEASANT, Governor of the State of Louisiana.

A true copy.

JAMES J. BAILEY, Secretary of State.

The KITCHEN CABINET

It is not enough to believe what you maintain, you must maintain what you believe, and maintain it because you believe it.—Whately.

I don't care how much a man talks if he only says it in a few words.—Bert Moses.

PEACH WAYS FOR PEACH DAYS.

As the peach is abroad in the land a few of the various ways of serving them is a knowledge worthy of possession by the housewife who delights in variety in her dietary. We will all agree that the nicest way of serving any fruit is usually fresh.

but for the sake of change we like different methods. Toward the end of the season after the first enjoyment has passed and the fruit loses some of its fresh flavor is the time to use it in combination with other fruits or foods.

A most delightful dessert is a peach empano. Cut a round of sponge cake, soak in a rich syrup of peach juice and sugar and on top of the cake place a very ripe, peeled, half of a peach. Top with whipped cream and garnish with chopped pistachio nuts.

Baked Peaches.—Peel, cut in halves and remove the stones from the desired number of peaches; fill the cavity with sugar, a bit of butter and place them in a baking dish; add a little lemon juice and water and bake until soft and serve on buttered toast.

Peach Salad.—Peel and halve the peaches, arrange on lettuce and fill the cavities with minced nuts. Serve with French dressing in which a little chopped celery is used. Take three tablespoonsful of oil, one of vinegar, a dash of cayenne and a teaspoonful of powdered sugar, mix well with an egg beater, adding salt to taste, then stir in a tablespoonful of finely chopped celery and cream.

Peach Pie.—This is delicious; bake a crust and fill it with well sugared sliced peaches that have been standing an hour or more; cover with whipped sweetened cream which has been flavored with almond very lightly; serve well chilled.

Peach Trifle.—Arrange slices of sponge cake in alternate layers with sliced peaches in a glass dish. Pour over a custard, using two eggs, a pint of milk, sugar and flavoring to taste. Cover with a meringue and serve well chilled.

Independent of all principle, evil speaking always spoils the manners of a woman.

Every woman has some witching charm.

If she be not proud or capitious.

—Joanna Baillia.

WHOLE SOME RHUBARB.

If Solomon had lived in this century he would no doubt have written that of the making of recipes there is no end, and yet there is really nothing new under the sun. Food combinations which are passed on from one to another as original may be found verbatim in some popular cook book, so that a truly new recipe is as rare as a perfectly satisfied person.

As rhubarb is cheap, is easily grown, and when one has a small garden spot a few plants will yield all one needs for the table it is evident that too much has not been said in its favor.

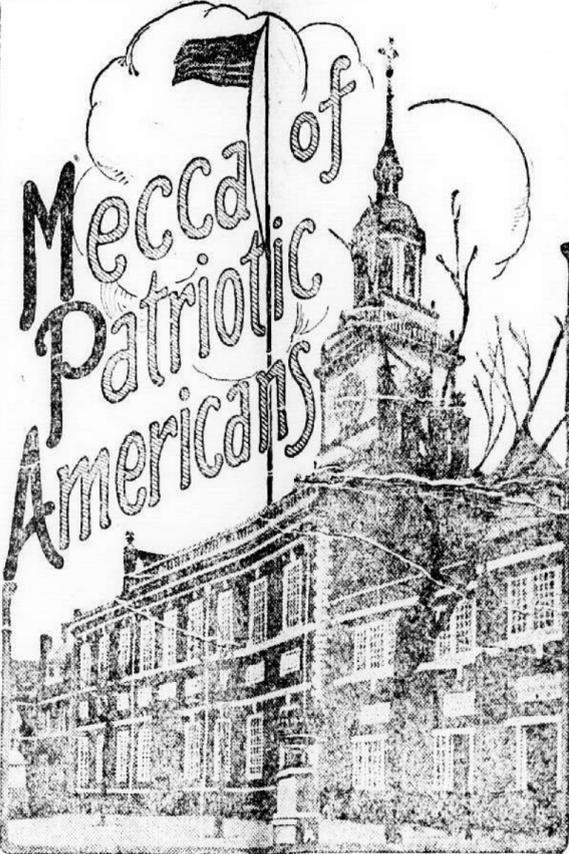
One method of canning it for winter use to be made into pies, is very simple—prepare it by removing the peeling and cut in bits, then fill fruit jars as full as it can be packed in, and turn in the cold water from the tap or pump until it overflows and all the bubbles of air are expelled. Put on the rubber and cover and seal as usual. Of course it is hardly necessary to state that the jars should have been well sterilized, the rubbers dipped in hot water and the tops well scalded to make the sterilization complete.

Rhubarb Jam.—Cut the rhubarb in lengths and choose the stalks that have a good red color. If cut very early in the spring it need not be peeled but later the skin becomes tough. Cover the cut rhubarb with an equal weight of sugar and let stand overnight. For each three pounds of fruit add a thinly sliced lemon, discarding the seeds. Cook a half hour after beginning to boil, then simmer for an other half hour. At the last add a small quantity of shredded, blanched almonds and put in jars for winter use.

A most delightful combination for those who are fond of ginger is four pounds of sugar to five pounds of rhubarb, the juice and rind of three lemons and a small jar of preserved ginger with the sirup. Add a cupful of water cut the ginger very fine and cook slowly an hour. Put into jelly glasses and seal as usual.

Eggs cooked in the shell until hard by putting them on in boiling water a pint to an egg, cover tightly and stand in a warm place thirty minutes then shell, roll in crumbs and fry. The eggs are well cooked but tender and digestible in this way.

Mecca of Patriotic Americans



INDEPENDENCE HALL

American independence was not an act of sudden passion nor the work of one man or assembly, according to George Bancroft in his "History of the United States," and the declaration which was made July 4, 1776, was the climax of a long series of deliberations.

In the building which had been erected as a state house for the use of the colony of Pennsylvania in 1766 the Continental congress had sat discussing the vital matters pertaining to the prosperity of the colonies, says a writer in the New York Herald. Here, on motion of John Adams, George Washington had been placed in command of the American army, and here, on the most eventful day of all, the great declaration of rights and intentions was presented by Thomas Jefferson, signed by the men whose names are inscribed high in the rolls of American history and read from the steps of the famous building to the crowd waiting outside. Here, too, the Constitution of the United States was adopted.

Most Americans are familiar with the present external appearance of this "Cradle of Liberty," few know so much about its interior, which is nobly inspiring.

The land for the building was purchased in 1730 and a committee was appointed to carry on the building operations, one of the members being Dr. John Kearsley, who had been so successful with the building of Christ church.

Independence Hall First Built.

The first portion to be finished was Independence hall, a room 39 by 40 feet and almost 20 feet high. The work dragged, and when the legislature was ready to occupy it the south wall was unfinished and there was no glass in the windows. The room was not really finished until 1745. The next part of the building to be completed was the judicial chamber, of the same size as Independence hall, and separated from it by three arches.

The tower was built in 1750, the steeple being added in 1753. After the revolution there was considerable dissatisfaction with the wooden steeple and it was finally declared to be dangerous and was taken down. In 1813 the wings were altered to provide a greater amount of space which was needed by the county commissioners, and in 1818 the entire property was purchased by the city of Philadelphia.

A few years later a survey was made of the tower to determine whether a new bell could be mounted upon it. All of the walls were found to be thick and stanch except for a slight crack in the wall over the arch of the large Palladian window, probably due to the great width of the window opening and its arch. This was not considered a serious objection, however, to putting up a cupola similar to the original. A bell weighing 4,600 pounds was placed in the tower and, beginning with December, 1823, struck the hours by means of a new sort of clockwork. Another bell was hung in the tower in 1876.

Not Injured by Restorations.

Whatever changes or restorations have been made, the spirit of the old architects and builders has been respected and today, as in Colonial days, the state house typifies the refined simplicity and sincerity which has been left as a precious legacy. Architects take their lessons from it, and patriots take theirs.

But, satisfactory as are the proportions and the panelling, the treatment of doors and windows and the simple furnishing which leaves the interior unspoiled, there is one object, with no esthetic claims, which yet eclipses all the others—the Liberty Bell, which rang out the glad tidings that the Continental congress had dared to sign the Declaration of Independence. Parents bring their children to gaze upon it and to tell them the story of how it was cast in England but cracked in landing, so that it had to be recast in Philadelphia, when the inscription "Proclaim liberty throughout the land

to all the people thereof" was inscribed upon it.

When the British occupied Philadelphia in those dark days of the war the old bell was sunk in the Delaware, but it was brought back and hung in its old place to proclaim liberty to the citizens of Philadelphia on many Fourth's. It was broken when tolling for the funeral of the great Chief Justice Marshall in 1835.

MUNITION TOWN OF FRANCE

Le Creusot and the Immense Ordnance Factories Started There by the Schneiders.

Le Creusot is the center of France's war munition works. Like the famous Krupp works of Germany, Le Creusot's vast ordnance factories owe their origin to the organizing and inventive genius of one family—the Schneiders. At the outbreak of the war the Schneider Iron works employed more than 15,000 workmen and their great shops, covering hundreds of acres of ground, were connected by a network of nearly 40 miles of railroad tracks. Since the war this plant has been enormously increased, says a National Geographic society bulletin.

Le Creusot owes its importance in the manufacturing and foundry industry to the fact that it is in the center of one of the richest coal and iron mining districts of France. The coal beds of this region were discovered in the thirteenth century, but it was not until 500 years later, in 1774, that the first iron works were established. Sixty years later the Schneiders, Adolphe and Eugene, established their first workshops here, and the little hamlet, formerly known as Charbonnere, began to grow. In 1841 it was a town of 4,000 people; just before the war there were 35,000 inhabitants, nearly half of whom were employed in the armor-plate factories, the gun shops, the locomotive works and the ordnance plants. It was one of the Schneiders, incidentally, who revolutionized warship armament in 1876. Up to that time the most progressive nations used wrought iron for protective armor on their ships. Schneider proved the superiority of steel in resisting the penetrating power of projectiles.

Le Creusot is admirably situated with respect to the French frontier, for while it is not so far from the firing line as to occasion undue delay in the transportation of munitions, it is sufficiently removed to be well beyond the danger zone. It is 135 miles, in an air line, southwest of Belfort, a fortress of the first class on the Alsace front, and is 175 miles south of Verdun.

Supplementing its railway connections, Le Creusot enjoys the transportation facilities of the Canal du Centre, five miles to the east. This waterway joins the Saone and the Loire. The former, rising to the north in the Faucilles mountains a few miles below Epinal, flows south and mingles its waters with the Rhone at Lyon. The Loire, the longest river in France, rises to the south and flows northwest into the Atlantic.

While Le Creusot has practically no historical associations of its own, it is only a few miles southeast of Autun, the famous Augustodunum of the Romans, celebrated for its ancient schools. The 62 towers and most of the old walls have disappeared, and the town now occupies only about half the area of its most prosperous days.

South Comparisons.

In the South African war wounds were not so severe and there was less smashing than in the recent campaign. These bullets had frequently traveled for more than half a mile and lost much of their velocity, whereas in the present war the bullet travels only a few yards.

The ordinary bullet wound of the South African war was quite small, as though it had been made with a bradawl. In the present war there is much more tearing of the tissues.

FARM ANIMALS

HOG CHOLERA RECOMMENDED

Device Is Paying Proposition and Will Save Trouble—Animals Soon Learn Its Use.

There seems to be very little said about the hog cholera and yet it is something that has been used on a great many farms for the past year or two. I have had experience with oils of different kinds and find that the use of a good oil, that does not leak or clog up, is quite worth while and is a paying proposition, as it will save a great deal of trouble and neglect, says a writer in an exchange.

A great many farmers neglect keeping their hogs free from lice and mange simply because it is so much trouble and annoyance to get them up in a pen and sprinkle or dip them. The hog oil not only saves time and trouble, but also saves oil, since much oil is wasted when the sprinkling can is used.

There are two distinct kinds of oils on the market: The cylinder oiler and the upright or post oiler. The oiler that does not waste oil by leaking or overflowing and one that operates easily is one of the best investments a hog raiser can make; while the oiler that leaks or clogs up with dirt is almost useless.

If the oiler is set up in a place where the hogs congregate every day, such as the feeding place, they will almost invariably use it when they smell the oil.

FENCING FOR HOG PASTURES

Material Slump in Profits if Animals Are Confined to Pens—Make Barrier "Pig-Tight."

The raising of hogs calls for the fencing in of a field or two for hog pasture, for every hogkeeper well knows that there is a very material slump in the profits in pork-growing if the hogs are kept in pens or small runs, obtaining no food except that given them. Of the three prime essentials in a hog pasture—namely pasturage, water supply and fence—the fence is of more importance than most of us realize until a stiff bit of experience sets us thinking. The hog lot fence, of all fences on the farm, needs to be built substantially and "pig-tight." Any hog pasture fence that is put up hurriedly and somewhat indifferently is a detriment to all concerned—to the rest of the farm, to the farmer and to the hogs, even.

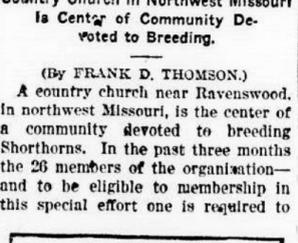
SHORTHORN BREED IN FAVOR

Country Church in Northwest Missouri Is Center of Community Devoted to Breeding.

(By FRANK D. THOMSON.)

A country church near Ravenswood, in northwest Missouri, is the center of a community devoted to breeding Shorthorns. In the past three months the 26 members of the organization—and to be eligible to membership in this special effort one is required to

Prize-Winning Shorthorn.



Prize-Winning Shorthorn.

live within five miles of the church—have acquired 100 registered Shorthorns and 200 high-grade cows. Twelve registered bulls have been placed in service. The latter, however, are owned privately by this group of individuals within the circle. The matter of convenience determined this item.

The community is known as "Harmony." The Shorthorn circle is but one of various interests which the community is encouraging.

KNOWLEDGE HELP TO FARMER

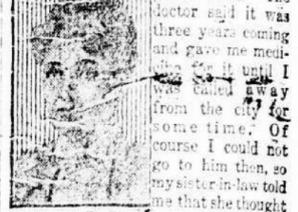
Good Judge of Stock Offered Many Opportunities to Mingle With Experts and Breeders.

The farmer who has been a good judge of stock through careful, systematic study will have a degree of recognition and influence in his community that may offer many opportunities for him to meet and mingle with the best informed live stock men, expert judges, prominent breeders and officials of shows and other agricultural organizations. He may thus come in touch with the best methods of breeding and handling stock and with men of affairs, and by his increased knowledge broaden his influence and usefulness to his community and the world at large.

HOW MRS. BEAN MET THE CRISIS

Carried Safely Through Change of Life by Lydia E. Pinkham's Vegetable Compound.

Nashville, Tenn.—"When I was going through the Change of Life I had a tumor as large as a child's head. The doctor said it was three years coming and gave me medicine until I was called away from the city for some time. Of course I could not go to him then, so my sister-in-law told me that she thought Lydia E. Pinkham's Vegetable Compound would cure it. It helped both the Change of Life and the tumor and when I got home I did not need the doctor. I took the Pinkham remedies until the tumor was gone, the doctor said, and I have not felt it since. I tell every one how I was cured. If this letter will help others you are welcome to use it."



—Mrs. E. H. BEAN, 525 Joseph Avenue, Nashville, Tenn.

Lydia E. Pinkham's Vegetable Compound, a pure remedy containing the extractive properties of good old-fashioned roots and herbs, meets the needs of woman's system at this critical period of her life. Try it.

If there is any symptom in your case which puzzles you, write to the Lydia E. Pinkham Medicine Co., Lowell, Mass.

Tut's Pills

enable the dyspeptic to eat whatever he wishes. They cause the food to assimilate and nourish the body, give appetite, and DEVELOP FLESH.

Dr. Tut Manufacturing Co., New York.

SOMETHING FLY COULDN'T DO

Robbie Was Able to Point Out Its Limitations When Called Upon to Admire Insect.

In the opinion of some persons, the new teacher was going almost too far in her attention to nature study. However, the children appeared to enjoy it all, and, so far, no parents had made open objection to the little talks on birds, insects, and flowers with which the teacher diversified the routine of school work. So all went along quite comfortably until the afternoon when the fly and the flea were up for consideration.

Following the teacher's lead, the children had all grown enthusiastic over the astonishing acrobatic abilities of the fly—all except Robbie May, who for some time had been staring moodily at his desk, casting only occasional glances at the teacher, and those unmistakably sullen.

It became so noticeable by the time they were all admiring the fact that the fly can walk on the ceiling, that the teacher paused and turned to the boy.

"What is the trouble, Robbie?" she inquired. "Aren't you listening? Aren't you interested in the talk?"

"Yes," granted Robbie, reluctantly polite. Then, warming up, "but I bet a fly can't hang by its knees, and every boy in school can do it, all 'cept Laurie Lee, and he's had the diphtery!"

—Youth's Companion.

"Lickers" Worth While.

"My papa can lick your papa," boasted Johnny, aged six.

"I don't care; my mamma can lick your mamma," came back Jimmy.

"Both of you make me tired," chimed in Sammy. "My papa and my mamma can both lick me, and the worst part of it is they take turns about doin' it."

A HINT TO WISE WOMEN.

Don't suffer torture when all female troubles will vanish in thin air after using "Femina." Price 50c and \$1.00.—Adv.

Prince George of England, who is only fourteen years old, is an expert with knitting needles.

Operated like a pair of shears, a new implement revolves a buffer to polish the fingernails.

That Knife-Like Pain

Have you a lame back, aching dry and night? Do you feel sharp pains after stooping? Are the kidneys sore? Is their action irregular? Do you have headaches, backaches, rheumatic pains, feel tired, nervous, all worn-out? Use Doan's Kidney Pills—the medicine recommended by so many people in this locality. Read the experience that follows:

A Louisiana Case

Harry Kessling, 1229 St. Bernard Ave., New Orleans, La., says: "I had such severe pains through my back and kidneys, that I would become faint. Mornings I was so stiff and lame, I could hardly stoop. I didn't sleep well and always felt tired. I suffered from dizzy spells and headaches and my nerves were all unstrung. Doan's Kidney Pills made a complete cure in a month and I have been strong and healthy ever since."

Get Doan's at Any Store, 50c a Box. DOAN'S KIDNEY PILLS. POSTER-MILBURN CO., BUFFALO, N. Y.

A Word to the Borrower

IF you are a borrower of this paper, don't you think it is an injustice to the man who is paying for it? He may be looking for it at this very moment. Make it a regular visitor to your home. The subscription price is an investment that will repay you well.

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Nellie Maxwell