

How the Marburys Came to Change Their Residence

By ESTHER VANDEVEER.

[This story is by a crusty old bachelor who knows nothing of married life. He says he is tired of hearing women say that the best way to manage a man is to feed him well.]

Mrs. Marbury had married for love and when coming to middle age still loved her husband. But it is an undisputed fact that persons who are closely allied become careless of what they say to each other and give way to fretfulness at slight provocations, while with others they put a guard on their tongues. Frank Marbury was a man not to be easily ruffled and realized that he had a nervous wife. So when she lost her self control he restrained his own and soothed her as best he could.

But persons who are unrestrained and do not restrain themselves usually grow worse instead of better. Mrs. Marbury was continually getting upset over some trifles and at such times would berate her husband unmercifully, complaining that of all men he was the hardest for a woman to live with. Finally one day during one of her explosions she told him that she could endure him no longer. Marbury concluded that she must be curbed and took his own way of curbing her. The day after the outburst he came home and told her that he intended to get up housekeeping on his own account. He had rented a furnished house and would move in at once. Mrs. Marbury looked at him, surprised, but made no objection.

"Will you keep a servant?" she asked. "I don't know. I shall leave the management to my housekeeper."

"Who will be your housekeeper?" "I have not engaged one yet. I shall begin by cooking some of my meals myself at home; for others I shall go out to restaurants."

Marbury had a fancy for cooking and had often supplied the place of a cook at home when one was not to be hired. Servants were becoming scarcer every day, and he was becoming more valuable on that account. Mrs. Marbury did not have the knack of cooking. She had tried to learn the art, but was not made that way. The fact that she was to lose a cook as well as a husband angered her. She founced out of the room without a word.

Marbury kept his word. He removed what he most needed to his new residence, removing himself there at the same time. Mrs. Marbury made no effort to bring about a reconciliation. When her husband was about to leave he called up from the lower hall, "Goodby, dear!" But, though she heard him distinctly and found it difficult to refrain from going down, throwing her arms about him and retaining him, she gave him no reply.

One of the first things Mrs. Marbury did when she found herself alone was to hunt for a servant who could cook. She finally found a woman to whom she agreed to pay three times as much as she had paid a cook when she was a bride, but the first dinner that came on to the table afforded quite enough of her help's handiwork, and the woman was discharged.

Mrs. Marbury hired three cooks within a fortnight at fabulous prices and sent them all away. She dined at restaurants and tried occasionally at getting a meal herself. She loathed restaurant cooking, and sitting down alone to a meal she had spoiled was intolerable. Under the stress her stomach was giving out, and her condition was pitiable.

One morning the postman delivered a note to her bearing her husband's well known chirography on the envelope. She was delighted. "He's given in," she cried, tearing the note in her haste to open it. It read:

Mr. Francis Marbury requests the presence of Mrs. Marion Marbury to dinner this evening. No R. S. V. P. needed. The dinner will be served promptly at 7 o'clock.

Mrs. Marbury was puzzled. What did it mean? Of one thing she was sure—she would get an excellent dinner. But that was the only thing of which she was sure.

At two minutes of 7 Mrs. Marbury drove up in a taxicab to her husband's residence. She tried the front door, and, finding it unlocked, she walked in. A savory odor pervaded the premises. Passing to the rear, she entered the kitchen. Mr. Marbury, in a white linen jacket and a spider in his hand, turned from the range.

"Aha, my dear!" he said cheerily. "I thought you might like one of my dinners. I've quite a delicate menu—little neck clams, mock turtle soup, a bird, sweetbreads."

"Stop!" cried Mrs. Marbury. "I'm starving, and you make me a thousand times more ravenous!" "Go and lay aside your traps while I dish up."

Mrs. Marbury flung aside her "traps" and played scullion till the dinner was served, then sat down with her husband and enjoyed the first good meal she had eaten since her husband had left her. It seemed that every morsel that passed down her throat had been meant for a god. When the meal was finished she told her husband that she had reformed and if he would come back to her she would never again complain of anything he did.

DELAY HELPS GERMANY

Revenue Bill Tied Up by the Smoot Amendment

ESTIMATED EXPENSE IS \$670,000,000

Means Increased Taxes to Home Consumers—Senate in Chaos

Washington, July 10.—If Germany had been dictating to the United States Senate in its war legislation it could not have done better than to secure the adoption of the Smoot amendment to the food control bill, which the Senate approved Saturday. This is the provision requiring the government to purchase all distilled spirits in bond. The immediate effect of this action was to cause Senator Simmons, in charge of the war tax bill, to send that measure back to the finance committee where it must rest until the Senate has disposed of the food control bill.

According to the best figures available, although not those used by Senator Smoot, the commanding provision will cost the government, in actual expenditure and loss of revenue, about \$620,000,000, and of course this loss must be made up by increased excess profits taxes and by fresh taxes upon consumption, which the people will feel much more heavily than any now proposed in the bill of the finance committee. Five-eighths of the taxes suggested by the finance committee do not touch consumption at all, but with the Smoot amendment retained in the law, the people will begin to feel the effects of drastic war prohibition even before American troops have fired a gun in Europe.

The commanding clause was not demanded even by the extreme prohibitionists, according to their own published arguments, for their cry has been only that foodstuffs should not be used for the making of liquors. The government cannot make alcohol from the spirits it must purchase so cheaply as it can buy it otherwise, as a business proposition, distinct from its alleged moral purpose, the Smoot idea has not a leg to stand on. Not only the food control bill but the war tax bill promises to be severely delayed in passage by the mixture of the prohibition issue on the two, and it is believed that President Wilson must untangle the snarl in which the legislation now finds itself if any legislative progress can be made. In fact, friends of the president will regard him as warranted in vetoing the food control bill with the Smoot amendment in it, and demanding that the measure be revised to make it conform to its original purpose, which was to lodge discretionary powers in the hands of the government and not to force its action in ways never contemplated by the food administration.

This situation in which the Senate now finds itself is made more difficult by the blind frenzy for price-fixing which possesses administration officers who are holding up millions of dollars' worth of vitally important contracts while they haggle over prices. Every time war profits are cut government income decreases and it is generally agreed that war profits must pay a large proportion of the cost of war, the government in reducing them simply takes money out of its own pocket at the same time it delays military preparation. Moreover, the calculations of the finance committee are based upon business experience of which they expect a continuance as long as the war lasts, and the moment Congress in a crazy moment slashes revenue and cabinet officers upset business practice with notions of their own, the basis of useful calculation disappears. Notice has been served now, however, through the courteous action of Senator Simmons, that no more tax legislation will be attempted until Congress returns to something like economic sanity, for the recommitment of the bill is a very different matter from the tackling on a lot of additional taxes to it as amendments.

FACE OPPOSITION. Food-Bill and the Prohibition Feature Under Fire.

Washington, July 10.—Stubborn opposition still confronted the food bill yesterday because of the general food legislative features and the prohibition section. Some senators hope to secure reconsideration of the Senate's vote for government purchase of all existing distillery stocks.

Senator Curtis presented the proposed resolution for submission of a national prohibition constitutional amendment and asked its immediate consideration, stating that in view of congressional action upon the liquor question, the time was opportune. Objection by Senator Penrose blocked the request.

A Bare Possibility that a thing may happen, or may not, is just cause for life insurance. National Life Ins. Co. of Vt. (Mutual), S. S. Ballard, general agent, Rialto block, Montpelier, Vt.

The Outdoor Girl Protects the skin and complexion from all weather conditions. Soothing and healing after exposure. Relieves sunburn, tan and rough or chapped skins. Try it to-day.

Gouraud's Oriental Cream Send 10c for Trial Size PERD. T. HOPKINS & SON, New York

Safe in England. Boston, July 10.—A cablegram announcing the safe arrival in England of the New England saw mill unit was received here yesterday by the Massachusetts committee on public safety. Press dispatches recently told of the arrival of the lumbermen at a British port.

KAISER SEEKS TO COERCE NEUTRALS?

Washington Believes Ambassadors Are Called to Bring Pressure to Bear on Scandinavians.

Washington, July 10.—Conjecture as to the purpose of the conference between Emperor William and the neutral ambassadors and ministers ranged all the way from new peace proposals to threats of drastic action against the north European neutrals in the event that they should yield to the United States and refuse to continue to supply Germany with food and raw materials.

The general belief is that the emperor is making it plain to the Scandinavians that if they allow their territorial waters to be patrolled or mined by the entente allies or refuse to continue to exchange goods with Germany, he will regard the action as a breach of neutrality and as an act of hostility towards Germany.

The reported conference taken in connection with President Wilson's system for exports, has caused quite a commotion among the diplomatic representatives of the neutral states. Some representations on the subject are believed to have been made to the state department.

SUSPENDS AGRARIAN LAW.

Action by the Russian Provisional Government.

Petrograd, July 10.—The provisional government has decided to suspend operations of the agrarian law passed in 1908. Without consent, M. Stolypin, the premier at the time, provided for the abolition of communal ownership of peasant land and the substitution of individual ownership. The sponsor for the repeal is the new Socialist minister of agriculture, M. Tchernoff.

The minister has submitted to the council of ministers ten other bills of land reform, town as well as country. One provides for the better application of science in the work of the ministry of agriculture; another establishes a department of agriculture economy and policy; another regulates the exploitation of forests. In principle the council approved these bills. It is intended to promulgate them speedily, leaving for the constituent assembly decision the basic question of the transfer of the lands of the nobility to the peasantry.

TURN CITY GARBAGE INTO PORK.

Department of Agriculture Makes Recommendation.

Use of city garbage for feeding hogs will add materially to pork production and also substitute a more economical garbage disposal system for the wasteful practice of burying or burning city waste, according to the United States department of agriculture. To make city waste most available for feeding to pigs, every household must be required and trained to separate its household wastes carefully so that dangerous material like broken glass or bits of metal, burnt matches and wood and other inedible material will not be mixed with food scraps, vegetable parings, and bones useful for feeding. Cities should enforce existing ordinances requiring every household to separate wastes carefully and to put all feeding material in one container and all inedible trash into the ash receiver.

Utilization of garbage for feeding animals will save the people in the cities an important sum of money annually and contribute materially to the local food supply.

Dwellers in small towns and even in the suburbs and on the outskirts of the large cities, in many instances also could help meat production. Many vacant lots provide a suitable site for a hog pen which will annoy no one, and some of these lots are large enough to grow green feed to aid in fattening pigs. While the average family will not have enough garbage to fatten a pig, several families who jointly build a pen and purchase one or two pigs can fatten them cooperatively at little or no additional expense.

KATE SANBORN DEAD.

Author, Instructor and Lecturer on Literary Subjects.

Holliston, Mass., July 10.—Miss Katherine Abbott Sanborn (Kate Sanborn), author, who earned her first money by writing while still wearing short frocks, died here yesterday at the age of 79.

Miss Sanborn was formerly professor of English literature at Smith college and in recent years had lectured on literary topics.

SHARKS HEADED NORTH.

Several Schools Sighted Between Delaware and Hatteras Capes.

New York, July 10.—Several schools of sharks, some of the fish unusually large, have been sighted between the Delaware and Hatteras capes, according to word received yesterday by the weather bureau here from a marine correspondent. The sharks appeared to be traveling northward.

Clean and Reuse Old Paraffine.

Paraffine that has become unclean through usage in canning and preserving may be cleaned and reused. Don't throw it away because dirt and trash have become mixed with it. Many times paraffine can be cleaned with a brush in cold water. If this does not remove all the dirt says a specialist of the United States department of agriculture, heat the paraffine to boiling and strain it through two or three thicknesses of cheesecloth placed over a funnel. Or a thin layer of absorbent cotton over one thickness of cheesecloth may be used as the strainer. One straining should be sufficient ordinarily, but if the paraffine still is unclean heat and strain again. Any paraffine lodged in the strainer may be recovered by heating the cloth and pouring off the hot liquid to another strainer.

FAMILY DOCTOR'S GOOD ADVICE

To Go On Taking "Fruit-a-tives" Because They Did Her Good

ROCHON, JAN. 14th, 1915.

"I suffered for many years with terrible indigestion and constipation. I had frequent dizzy spells and became greatly run down. A neighbor advised me to try 'Fruit-a-tives'. I did so and to the surprise of my doctor, I began to improve, and he advised me to go on with 'Fruit-a-tives'."

I consider that I owe my life to 'Fruit-a-tives' and I want to say to those who suffer from indigestion, constipation or headaches—'try Fruit-a-tives' and you will get well'. CORINE GAUDREAU. 50c. a box, 6 for \$2.50, trial size, 25c. At all dealers or sent postpaid by Fruit-a-tives Limited, Ogdensburg, N.Y.

RAISE RABBITS FOR MEAT SUPPLY

Production of Belgian Hares or Other Rabbits Easily Possible in City Back Yards as Well as on Farms, Says the U. S. Department of Agriculture.

Rabbits, which have proved a valuable source of food in Europe during the present war, may well be raised more extensively in America by way of reducing the drain on the ordinary meat supply, according to biologists of the United States department of agriculture. The specialists point out, can be carried on by youths and adults not engaged in military or other national service, or in regular industrial employment. The animals may be raised in back yards of cities and towns as well as on farms.

The Belgian hare, says a statement by the United States department of agriculture, breeds rapidly, matures quickly and produces a palatable and highly nutritious meat. The cost of production is less than that of any other meat, not excepting poultry. The supply can be greatly increased within a few months, without requiring space that may be needed for the production of crops. Practical experience has demonstrated that rabbit meat can be produced in unlimited quantities at a cost of about six cents a pound; and by utilizing lawn cuttings and other vegetation that would otherwise be wasted, the cost can be made even lower.

The Belgian and Flemish giant rabbits are recommended for meat production, as the ordinary tame rabbit is smaller and develops more slowly. Stock of Belgian hares may be bought from breeders in nearly all the states at \$1 to \$3 each. They may occasionally be had from pet stock dealers. Fancy pedigreed stock is not required for meat production.

Rabbits are easily kept. They eat hay, grass, lawn cuttings and green vegetation of many kinds. Females should be allowed to breed when eight or 10 months old, and during the year should raise four litters of about six young each. Well fed, the young reach marketable size when three to four months old and average from five to six pounds live weight.

The department of agriculture has published a bulletin on raising rabbits which will be helpful to those who wish to engage in this pursuit.

SAVE BABY BEETS FOR WINTER USE

Surplus of the Early Crops Should Be Put in Jars and Tin Cans.

Now is a good time for garden owners in many sections who have more beets of the early crop than they can eat in the fresh form and an abundance of glass jars and tin cans, to can baby beets, says the United States department of agriculture.

How to Can Baby Beets.

Grade for size, color and degree of ripeness. Wash thoroughly, use vegetable brush. Scald or blanch in hot water sufficiently to loosen the skin. Dip quickly into cold water. Scrape or pare to remove skin. Pack whole vegetables, slices or cross section pieces in hot glass jars or tin cans. Add boiling hot water until full. Add level teaspoonful salt to quart. Place rubbers and tops of jars in position; partially seal, but not tight. Cap and tip tin cans completely. Place on false bottom in a vessel of hot water which just covers the containers. Sterilize at boiling temperature in hot water bath canners for 90 minutes.

Drying Beets.

If the early crop of beets is abundant but jars or cans are not available, the surplus young beets may be dried for winter use.

Select young, quickly grown, tender beets. Wash, peel raw, slice about one-eighth inch thick, and dry over a stove, before an electric fan or in the sun. The dried product may be packed in paper cartons, in paraffined paper bags, baking powder or coffee cans, or other containers which will exclude moisture and insects.

Bobby says ~ "Gee, I love POST TOASTIES ~ Ma gets 'em from the grocer"

Topics of the Home and Household.

Elasticity is restored to rubber by cooking it in one part ammonia and two parts water.

A few drops of glycerine in cold water will stop hiccoughs. For an infant one or two drops in one-half teaspoonful of water is sufficient.

Sometimes, if soaking the feet alone in hot water does not relieve headache, if cloths wrung out of hot water are placed at the back of the neck at the same time, the effect is most magical.

The bottom of undershirts are seldom worn out and make excellent petticoats for the little ones. The bottom can be hemmed or an edge crocheted on. Such petticoats wear a long time.

A piece of wax paper placed under the centerpiece on a polished table will prevent the linen from adhering to the table in hot weather, as well as prevent a stain from cold water or an overfilled vase or rose bowl.—New York Sun.

The "Perfect 36."

One hears a great deal about the "perfect 36," and it really isn't 36 at all. Here are the alleged measurements: Neck, 13 1/2 inches; bust, 37 inches; waist, 26 inches; hips, 40 inches. The length of the skirt from the waist line to the floor is 42 inches.

The perfect 36 should measure 19 1/2 inches inside the sleeve measure. The line down the back from the base of the collar to the waistline should be 15 1/2 inches. These figures are for the average, but the measurements, of course, can vary. For instance, the perfect 36, according to tailors and dressmakers, ranges from 36 to 38 inches, although 37 is the ideal.

Seventy-five per cent of women are below the 36 standard, and most of the rest are over. This is because they have permitted their muscles to become flabby and loose from lack of exercise, and have either taken on weight or lost it.—Irish World.

Preserved Watermelon Rind.

Below are given three different rules for preserving watermelon rind, and citron may be preserved in the same manner:

1. Pare off the green skin of the watermelon rind, cut the rind into pieces, then weigh them. For five pounds rind put one quart of water and one pint of vinegar over the fire. When it boils add the rind. Boil 10 minutes. Remove with a skimmer and lay on a sieve to drain. In the meantime place a preserving kettle over the fire with four pounds of sugar and one pint of water. Boil five minutes. Remove all the black scum that rises. Then put in the rind. Cook slowly without a cover 45 minutes, add also two ounces of green ginger freed from the broken skin and cut into pieces. When the watermelon is done, put it into jars. Boil the syrup until reduced to half; then pour it over the rind. The jars should be filled to overflowing. Close and keep in a cool dry place.

2. Pare off the green skin. Cut the watermelon rind into pieces. Weigh pound and allow to each pound a pound and a half of loaf sugar. Line your kettle with green vine leaves and put in the pieces without the sugar. A layer of vine leaves must cover each layer of rind. Pour in water to cover the whole and place a thick cloth over the kettle. Simmer the fruit for two hours, after scattering a few bits of alum amongst it. Spread the melon rind in a dish to cool. Melt the sugar, using a pint of water to a pound and a half of sugar, and mix it with some beaten white of egg. Boil and skim the sugar. When quite clear put in the rind and let it boil two hours. Take out the rind. Boil the syrup again. Pour it over the rind and let it remain all night. The next morning boil the syrup along with lemon juice, allowing one lemon to a quart of syrup. When it is thick enough to hang in a drop from the point of a spoon, it is done. Put the rind in jars and pour over it the syrup. It is not fit for use until it has stood several days.

3. Peel and cut eight pounds of rind. Soak 24 hours in salt water, using three tablespoonfuls to enough water to cover the rind. Then soak again for same period of time in alum water, using, as above, three tablespoonfuls to enough water to cover. The third time soak in fresh water for 24 hours. Take one ounce white ginger root to one and one-half gallons of water. Boil till tender enough to pierce with a straw. Then to eight pounds of fruit make a syrup of seven pounds of sugar. Boil till transparent and season with cinnamon. Put in jars and keep.

Dorothy Dexter.

A Woman's Vocation.

One of our modern writers has said: "A woman is as efficient in business as a man—when she is."

The reason why sometimes she is not so efficient is that her health may fail. But the wise business woman knows now what to do when attacked by the ailments peculiar to the so-called "weaker sex." That greatest of all remedies for woman's ills, Lydia E. Pinkham's Vegetable Compound, has been freeing women from such ailments for forty years. Try it, if you suffer from such an ailment, and insure your competency and efficiency in the business world.—Adv.

TO CAN GREEN PEAS AND SNAP BEANS

Directions Are Given by the U. S. Department of Agriculture.

Housekeepers can easily can surplus green peas and snap beans, which are beginning to appear in home gardens in many sections. The season has been unusually good for peas, and home gardeners in many localities are reporting unexpectedly heavy yields. Either of these products readily can be canned with no other home equipment than jars or cans and a wash boiler fitted with a false bottom of slats to keep the jars from resting on the bottom.

Here are directions given by the United States department of agriculture to the members of girls' canning clubs in the northern and western states:

Do not try to can peas or beans that have been long off the vines—the fresher the vegetables the better the product. Shell peas. In case of beans string and cut them as if for cooking.

Put the prepared vegetables in a cheesecloth bag or colander and blanch in live steam from boiling water for from five to 10 minutes.

Next dip the blanched product quickly in cold water and remove it almost immediately.

Pack the product immediately into hot scalded glass jars or tin cans. Fill the containers completely with boiling hot water to which has been added one level teaspoonful of salt per quart. Place rubber rings on jars and screw tops almost, but not completely, tight. The water in the boiler will not enter these partially closed jars. Seal tin cans completely.

Put the jars or cans in boiling water in the wash boiler so that the tops are partly or wholly covered. Sterilize for 180 minutes in the boiling water, counting from the time the water begins to boil again. If other canning outfits are used, sterilize as follows:

Water seal, 214 degrees, 180 minutes  
5 pounds steam pressure, 60  
10 to 15 pounds steam pressure, 40  
Wax and string beans as well as young tender peas may be sterilized in 120 minutes.

Remove jars from boiler or sterilizer, tighten covers, invert to cool and test the joints for leakage. Examine cans for leaks. Even the slightest leak if not closed completely at once, means that the product in all probability will not keep.

Do not place glass jars to cool in a draft which is liable to cause them to crack. Wrap jars in paper to prevent blanching, and store in a cool place.

If peas are roughly handled in blanching or cold dipping, or split or broken peas are not removed before packing, the liquid in the jars may have a slightly clouded appearance. If sterilizing has been properly done, cloudiness is no evidence that the product has spoiled.

For further information on canning these and other vegetables or for advice in overcoming difficulties, write to your state agricultural college, or to the United States department of agriculture.

Want Elks to Help.

Boston, July 10.—Recruiting officers for the various branches of the military and naval service are anxious to take advantage of the presence of many thousand members of the Order of Elks here this week, by securing their aid in stimulating enlistments. Well known orators attending the sessions of the order will be asked to make brief speeches in front of the recruiting tents on the common.

Children Cry for Fletcher's CASTORIA The Kind You Have Always Bought, and which has been in use for over 30 years, has borne the signature of... What is CASTORIA? Castoria is a harmless substitute for Castor Oil, Paregoric, Drops and Soothing Syrups. It is pleasant. It contains neither Opium, Morphine nor other narcotic substance. Its age is its guarantee. For more than thirty years it has been in constant use for the relief of Constipation, Flatulency, Wind Colic and Diarrhoea; allaying Feverishness arising therefrom, and by regulating the Stomach and Bowels, aids the assimilation of Food; giving healthy and natural sleep. The Children's Panacea—The Mother's Friend. GENUINE CASTORIA ALWAYS Bears the Signature of... In Use For Over 30 Years The Kind You Have Always Bought

When Tired and Nervous If the end of the day finds you weary or irritable, with aching head and frayed nerves, you need something to tone and strengthen the system. BEECHAM'S PILLS are a remedy which quickly helps in restoring normal conditions. They act on the stomach, liver and bowels, and so renew the strength, and steady the nerves. A few doses of these world-famed family pills will Bring Welcome Relief Directions of Special Value to Women are with Every Box Sold by druggists throughout the world. In boxes, 10c., 25c.