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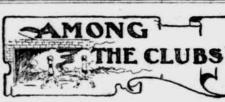
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The A Colburn Co Philadelphia



The Abracadabra Club met at the residence of Dr. and Mrs. James McKee, the Plymouth, 1236 11th street northwest, December 28. The home was beautifully dec-

orated with Christmas greens. The club was called to order by the president, Rev. Henry Baker. Roll call with responses "Christmas" was followed by a paper entitled "Paradise of the Pacific," which was read by Mrs. W. B. Story. Her description of her trip from San Francisco to and from the Hawaiian Islands and her observations while in the islands were clearly set forth as to scenery, climate, production, improvements, people and social conditions. Mrs. Mary McKee Greenstreet sang a solo entitled "O Little Town of Bethlehem." Mrs. L. B. Brock read a Christmas story, "Cheerful Givers;" Mrs. C. W. Gallagher recited "Mittiades and Santa Claus." Refreshments were served and a jolly Christmas spirit pervaded the

The following members responded to roll call: Mr. and Mrs. U The following members responded to roll call: Mr. and Mrs. Henry Baker, Mrs. L. B. Brock, Mr. and Mrs. J. D. Croissant, Mrs. M. E. L. Davis, Mr. N. E. Dawson, Miss Emily Doherty, Mr. and Mrs. C. W. Gallagher. Mr. and Mrs. J. L. McCreery, Mr. and Mrs. A. L. Perham, Mrs. E. L. Pierce, Mrs. H. N. Sterns, Mrs. M. W. B. Story and Dr. and Mrs. A. K. P. Harvey. The invited guests were: Miss Josephine Sheldon, Oakland, Cal.; Mrs. Harry T. Miner. Mr. C. G. Miner, New Haven, Conn.; Miner, Mr. C. G. Miner, New Haven, Conn. Mr. and Mrs. S. E. Foreman, Mrs. J. S. Tomlinson, Mrs. Mary McKee Greenstreet, Mr. and Mrs. F. D. Huiler, Mrs. S. H. C. Bartlett and Mr. and Mrs. T. H. McKee.

The Give What You Can Club held its last business meeting of the season last Saturday, when each committee made a report as to the contributions given out for the poor to brighten Christmas for children. Fuel, food, clothing and toys were dispensed liberally, and seven trees, dressed in homes where little children would otherwise have been deprived of this gift that Kris Kringle can bestow.

The South Washington Social Club met Tuesday evening, when a special program added interest to the occasion. After the routine work of the evening was done with Mrs. Robert E. F. Hall, the hostess, intro-duced Miss Anita Hall of Richmond, who is a house guest over the holidays, and who gave several selections on the violin. She was accompanied by her cousin, Miss Cor-inne Bell. Miss Mollie Rand sang three ballads; Mr. John K. Riley read "Tam O'Shanter," with "The Rayen" for an encore; the Misses Rose and Maggie Wheeler recited an interview between Elizabeth and Mary, Queen of Scots, and Mr. Harry Mellen sang coon songs and plantation melo-

E. Hawkins, Mrs. Margaret Bateman, Mrs. Tullock, Mr. and Mrs. Lawrence Wagner, Miss Lily Ferguson, Miss Daisy Mankin, the Misses Laura and Nellie Smith, and Messrs. John K. Ferguson, Frank Wagner, James Morrison, Hal Wagner, Oscar Smith and J. E. F. Hall.

The club will omit its regular meeting next Tuesday in order to allow many of the members to attend social engagements. The usual sessions will be resumed on the regu-lar night of the following week.

The Poinsetta Club gave an at home Thursday evening, at which there were a number of specially invited guests. The members have formed an orchestra and for the first time gave several selections on the violin, mandolin, guitar and piano. After an excellent program of music and recita-tions the members danced until after mid-night, when a hot supper was served. The Washington branch of the Army Re-

The Washington branch of the Army Re-lief Society, of which Mrs. Adna R. Chaf-fee is president, will give a series of card parties for the purpose of raising funds for the society's needs. The object of the so-ciety is to raise money for such emergen-cies as illness and burials in the families of dead officers and enlisted men of the army. Also to assist in educating the children of such men so that they may not grow up ignorant and a discredit to the name of the soldiers who gave their lives to their coun-

The card party at the barracks on Thursday was a financial success, three hundred tickets having been sold. Mrs. Daniel S. Lamont of New York is the national president of the society, which has its head-quarters in New York.

Mrs. Everett Wheeler entertained the members of the Mothers' Sewing Club, of which she is president, and other guests Thursday evening at her apartment on East Capitol street. The evening opened with a program that combined literature. music and vaudeville "turns" and closed with the singing by the entire company of Auld Lang Syne. Supper was served at a table gay with poinsetta blooms and holly and from the vine-wreathed chandeliers in each room swung a large red bell. The company included Mr. and Mrs. Lathrop of Boston, the latter was to lath warmen. Boston, the latter a prominent club woman of that city; Mr. and Mrs. Charles Grey, Mrs. Melton Chandler, Miss Corinne Wainwright, Mrs. Augustus Stephens and Messrs. John E. Flanigan, James Monroe, Frank Bell and James Morton. The club will hold its regular meeting next Friday afternoon.

The regular session of the Short Story Club was held Tuesday evening, December 27. Miss Ethel Tibbetts gave the opening piano solo, and Miss Alice E. Brown played "La Favorite," and in response to a recall gave "The Birds of Notre Dame." The story of the evening was read by the author, Mr. E. A. Tibbetts, under the capauthor, Mr. E. A. Tibbetts, under the caption "The Wooing of Joseph." Two especially pleasing duets were played by Mrs. J. W. and Miss Beatrice Bulla. Miss Augusta Pratt read an original paper, entitled "A Carnegie Storiett," and Mrs. C. L. Macauley gave the Scotch song, "What's All This About?" Miss M. C. Bennett read a selected poem based on the trials of the would-be author. "A Christmas Thought" was the title of a poem read by the author, Mrs. Clara O. Bland. Mrs. McCauley sang Mrs. Clara O. Bland. Mrs. McCauley sang that cld-time ballad, "Sweet Alice, Ben Bolt," and in conclusion Mr. Leslie Coombs played "The Bustle of Spring," receiving an enthusiastic encore, to which he re-



With the new year at the door and a deplorable object lesson in feminine "frenzied finance" to point out its own moral, the woman who is responsible for the expenditure of the family income may well recall Poor Richard's good advice, and bind it upon the frontlets of her account book for serious meditation:

"Buy what thou nest no need of and ere long thou shalt sell thy necessaries of life. Silks, satins, scarlets and velvets put out he kitchen fire. These are not the necessaries of life; they can scarcely be called the conveniences, and yet only because they look pretty, how many want to have them? But what madness it must be to run in debt for superfluities. Think what you do when you run in debt; you give to another power over your own liberty. If you cannot pay at the time you will be ashamed to see your creditor; you will be in fear when you speak to him. When you have got your bargain you may perhaps think little of payment; but creditors have better memories than debtors."

One thing every woman should aim to do, and that is to live well within her income. Some, by the grace of God or other fortuitous circumstances, have much and are at liberty to spend accordingly. Others of us the greater majority—have "less" and "least," in which case the responsibility is greater as well as the credit when a little is made to go a long ways. In all events, beware of debt. Start the new year with the resolve "to owe no man."

In the tenements, according to the experience of the settlement workers there, the wages earned by the men and usually turned over to the wife are quite enough for comfortable living. It is, however, the awful ignorance and thoughtlessness that keeps the family "nose to the grindstone," to quote the apropos Richard again. In many cases the day or two following wage day are times of reckless expenditure at the delicatessens and cheap bake shops, the corner candy stall and push cart mer-In the tenements, according to the expericorner candy stall and push cart merchants. From that time on to the next pay day is famine sore or else an ever-increas-ing burden of debt. Nor is this poor management confined to the tenements alone, agement connect to the tenements alone, and sad to say the greatest offenders are those of American birth or Irish-Americans. The English, Germans, French, Italians and Swedish are much more provident. A case in point was afforded by two Thanksgiving dinners in the same house. The one was prepared by a Swedish wo-man whose husband is a carpenter; the other by an American-born woman of Irish descent, whose husband works for the street department. The income in each case is about the same, as also the number in the family to be provided for. In view of the fact that turkeys and other fowl were so dear, the Swedish woman bought a shoulder of fresh young pork, had the bone removed and stuffed it with a forcemeat of prunes and apples. She purchased red onions, which are considerably cheaper than the white, and soaked them first in salt and water to remove the strong taste before boiling, when they proved quite as delicate as the more expensive ones. She made her own bread, cooked potatoes and macaroni with tomato and cheese, and, buying a package of mincemeat for 10 cents, enriching it a little more with spices and fruit, had enough for four small pies. Not only did the family have a good and abundant Thanksgiving dinner, but enough

The other woman declared she would have urkey no matter what it cost. She paid wenty-five cents a pound for a skinny bird that the family demolished in one meal, then threw the bones away. Instead of red onions she bought white, also celery, cran-berries and canned peas. From the baker she purchased two large mince pies at twenty-five cents each. A "mortal gorge," as the cowboys say, took place on Thurs-day, but before Saturday every cent had been spent, not a thing was left in the cupboard and the children were in at the Swedish home asking for bread and butter.

left over for Friday, Saturday and most of

Twelfth Night Festivities .- With the celebration of Twelfth Night or Little Christ-mas on January 6. the holidays proper come to an end. Then St. Distaff's day, January 7.

"Partly work and partly play," "Every one

To his own vocation. The English and Latin peoples have always made much of the traditions of "old Christmas," but it is only of late years that Christmas," but it is only of late years that Americans have begun celebrating it. Now, among "gentle fol..." guests are invited to country house parties from Christmas until Twelfth Night, when a gay masque and other revelries suited to the occasion bring the festivitle to a hilarious close. We of the workaday world compromise by helping the young people to one more gay evening before they go back to their studies. The program for a Twelfth Night party begins program for a Twelfth Night party begins with the supper, which is served early in the evening, and is hearty enough to take the place of the usual meal at home. It must be as "old Erglish" as possible. The table preferably of boards stretched across dies. A midnight supper was served.

Among the guests invited by the members were Mr. and Mrs. John Harrison, Mr. and Mrs. Paul Wheeler, Mr. and Mrs. Thos.

A midnight supper was served.

In this service it supplements the Hubbard and other collections which are the property of the library, and to particular this is about the hour I dine.

roasted. Greens should cover the table, and, if possible, the floor. At either end of the table should be the flagons, if not of "nut browne ale," at least of sweet cider, or strictly temperance fruit punch. If oysters are on the menu, they come first, served on the or wooden pages just as they served on tin or wooden plates, just as they come from the fire. If not, bowls of baries broth are appetizing and true to tradition Beside this the menu may include small in-dividual mutton pies, plenty of cold beef and mustard, rye bread, pumpernickle or oaten loaves, Stilton cheese to eat with the olpkins, and last, out by no means least, the

I welfth Night cake.

Twelfth Night Cake.—While any good pound-cake recipe, used plain or plentifully stuffed with raisins and caraway seeds, and elaborately frosted, will answer the purpose, the genuine may be made as fol-

purpose, the genuine may be made as fol-lows:

Beat to a cream three-fourths of a pound of butter, with a pound of sugar; add two tablespoonfuls of brandy and a half tea-spoonful of soda. Stir in the yolks of five eggs, thoroughly beaten; the grated rind of one lemon, a pound of flour, sifted, with a teaspoonful of cream of tartar, and the whites of ten eggs beaten to a stiff froth. whites of ten eggs, beaten to a stiff from. Beat the batter thoroughly before adding the whites of the eggs, which should be simply folded in. Have ready a large, round cake pan, lined with buttered paper, and as the batter is poured in add a pea, a bean and a clove, designating their places by running a straw or slip of stiff white paper in next them, marking the pa-rer so that you can tell which is which. Bake slowly for at least an hour in a moderate oven, covering the top with a paper should it brown too rapidly at first.

When the cake is baked, cool in the pan, then ice with a plain white icing, made of the white of one egg, a tablespoonful of water or lemon juice, and powdered sugar to spread. When this is slightly dried it is time for the ornamental icing, for the Twelfth Night cake is nothing if not gorgeously ornamental. Put the whites of two eggs in a bowl, and measure out two cups of confectioner's sugar, sifted, to free from all lumpiness. Beat three or four spoonfuls of this sugar with the eggs for a few moments, then add as many more and beat again. Continue until all the sugar has been added, beating thoroughly between additions. Lastly, add a teaspoonful of lemon juice, and beat un-til stiff enough to stand alone. Spread a thin coat of this icing over the cake; then with a confectioner's tube and rubber bag. or a stiff white paper funnel, filled with the icing, decorate with a border of leaves, fancy scrolls or any other fancy marking that taste may dictate. Place fancy figures of the king, queen and knave (these may be obtained at almost any confectioner's) at the places indicated by the straws or slips; then finish the ornamentation of the cake with candied cherries, cut in haives, the green angelica, shaped like leaves, and other candied fruits, cut in stars or other fancy shapes. In the center place a tiny Christmas tree. In cut-ting the cake, the persons who receive the bean, pea and cloves are designated king, queen and knave, and assume those charcters for the evening.

Plum Pudding Glace.-In case a pium pudding is desired at a twelfth night sup-per, an iced one is a pleasing variation. This is little more than a plain ice cream decorated with an abundance of fruits and nuts. If desired the cream may be pur-chased from the confectioners, then mixed with the fruit which has been soaked in sherry and repacked in ice and salt until sherry and repacked in ice and sait until needed. If made at home, try this rule, which by the way, is a good one for any wintry festivity. Put two cups and three-quarters of milk in a double boiler and bring to a scald. Stir in gradually two full tablespoonfuls of flour and one cup of sugar dissolved in three tablespoonfuls of milk dissolved in three tablespoonfuls of milk. Stir until thickened and smooth, then add one beaten egg, a deep, yellow one preferred. Have ready one level tablespoonful of gelatine which has soaked for twenty minutes in three tablespoonfuls of cold milk, and add to the custard as soon as taken from the fire. Stir until dissolved, add a cup of cream and a teaspoonful of vanilla, and set aside until cold. Then freeze. Meanwhile have in readiness one-Then if it seems creamy, set on ice a mo-ment to harden. This may be served with or without a pudding sauce. If desired, the following sauce which is equally good

for any frozen pudding may be served.

Iced Pudding Sauce.—Beat together the
yolks of two eggs and two tablespoonfuls of sugar in a bowl, then set in a pan of boiling water, on the stove, where the water will be kept at the boiling point. As it be-gins to thicken add slowly two tablespoonfuls of brandy, stirring all the time. Take from the fire, add a pint of whipped, sweetened cream beat well, and set on the ice until time to serve the pudding.

Barley Broth.—Wash one-half cup of pearl barley and soak over night in cold water. Take two pounds of the scrag or neck of mutton, remove every bit of fat and skin scrape the meat from the bones and cut the meat into small pieces. Put the bones on to boil in two cups of cold water and cover the meat in a good-sized saucepan, with three pints of cold water. When the latter begins to boil, skim carefully, then throw in a half cup of cold water. Let it come again to a boil, and skim again. Now add the soaked barley and push back on the range where the broth will simmer, not boil. Cut into neat and uniform pieces carrot, turnip, onion and celery, until you have a cup and a half altogether. Put two tablespoonfuls of good drippings or butter in a frying pan, add the vegetables and toss until light brown. Add to the meat and simmer all together for four hours. Thicken with a tablespoonful of flour, season with salt and pepper, add the strained water

from the bones, simmer ten minutes longer, add a tablespoonful of chopped parsley and serve without straining.

Mutton Pies or Patties.—Line patty tins with good paste. Pound together an equal weight of lean mutton and fat bacon, season with salt, pepper and spice, make into round balls, place one in each patty tin and cover with crust, which has a little slit left in the center. Bake in a quick oven, and when done pour into each patty, through a funnel, enough well-seasoned gravy to

#### ART NOTES.

The print division of the Library of Congress, under the direction of Mr. A. J. Parsons, has become of late an institution of truly national importance. Its growth and development have been gradual, and for this reason its size and value are probably known to but few. Last July, when the librarian's official report was made up, there were in the possession of this division 158,451 prints, of which over 15,000 had been acquired during the preceding year. Nearly 1,000 of these additions were obtained by purchase, over 600 by gift and more than 13,000 through copyright. Among these recent acquisitions was a collection of original pen drawings made by the late George Y. Coffin. This collection was the gift of Miss Isabelle Solomons and, picturing almost every event of political or local importance transpiring during that period of six years, is a valuable addition to the division's collection of car-

Besides the prints which the Library of Congress owns there have been placed in its hands for the benefit of the public and for safe keeping certain valuable private collections, chief among which is that belonging to Mrs. T. Harrison Garrett of Baltimore and her sons, which consists of over nineteen thousand prints, many of them exceedingly rare. For several years the director of the print division has had the privilege of drawing upon this collection for exhibition purposes, but it was not until last February that it in its entirety was deposited in his care. It thus narrowly escaped destruction, for but two days after its removal to Washington the great Baltimore fire swept through the building in which it had been stored, the Mercantile Trust and Deposit Company, and completely devastated the room from which it had been taken. This would have been an irreparable loss, for though the collection is held, of course, subject to the owner's call, it is now open to the student for special study of the art of the great masters of etching and engraving and to the public

benefits adds an instructive example of public spirit and practical liberality.

An elaborate catalogue of the Gardiner Hubbard collection has for some months been in preparation and is now in press. It is to contain a full list of exhibits under both artist and engraver, with references to authorities. It is to be artistic in form and at the same time both dignified and enduring. There will be, of special interest, an etched portrait of Mr. Hubbard, a bicgraphical sketch written by one who knew the collector intimately and ten reproductions made by the artotype process of as many examples of the rarest of the prints. Fifteen hundred copies in all are to be printed, five hundred of which are to be an edition de luxe for distribution to institutions and prominent private collectors. stitutions and prominent private collectors.

Four special exhibits have been made under the auspices of the print division during the past year-a collection of engravings from the Chalographies du Louvre presented by the French government; groups of color-etchings, lithographs and engravings by American and French artists; a curiously interesting collection of old Chinese paintings and Japanese prints, and photographs illustrating the American ex-positions from the New York Crystal Pal-ace in 1853 to the St. Louis fair in the current year. The last three of these are still in position and very worthy of careful examination. They will in a few weeks be removed and replaced by a large loan col-lection of mezzo-tint portraits and famous German restrikes.

The worth of the print division is known far beyond the local boundary, and educators and artists from all parts of the country are now continually availing themselves of the privileges it offers. That it has not failed to receive local appreciation is, however, amply testified by the attendance, which, during the past year, amounted to almost 6,000. Of these 2,692 were registered on Sundays and holidays. In the same length of time 9,918 books were consulted. Indeed, the usefulness of the print division has entirely outgrown its present quarters and preparations are now under way by which it will be granted additional space and facilities. Thirty thousand dollars have been appropriated for the construction of cases to be placed along the walls in the "south curtain" and for the removal of the improvised reading room into the southwest pavilion. All this is of immense importance to local art. It materially raises the ideals of the public; it cultivates a taste for the best; it dr. ws artists and connoisseurs to this city, and it places a wealth of stimulating data and material in the artists' hands. It is, perhaps, the first step toward and the strong-est argument at present for the establishment of a national gallery and school of

Mr. E. H. Miller has been painting recently quite a number of interesting canvases. One is a low-toned landscape picturing a bit of the marsh land below Alexandria. The horizon is almost unbroken, the shadows and reflections are long and the sky is softly illumined by the rosy tints of the setting sun. It is extremely simple in composition and very atmospheric in effect. Restraint is shown in the handling, and it may be said to have in large measure that subtle quality known as "appeal." Another transcribes a bit of Vermont scenery-a wood bordering a field thickly grown with white, starty everlastings. This is a theme which Mr. Miller has always found most attractive and which he has ever interpreted with special skill. The dark woods make an excellent background for the flowery meadow and are in themselves pictorial and suggestive. quarter pound chopped figs, the same quarter pound chopped legs, the same tity seeded raisins, two tablespoonfuls of candied orange peel and citron and a quarter cup chopped English walnuts, all of which have been soaked in a little sherry for haif an hour. After freezing add the fruit and nuts, turn the freezer five minters, then pack in ice and salt. If, in the other side—contemplating, yet hesitating to make a raid. The story is graphically told and amusing. The attitudes of ally told and amusing. The attitudes of the boys are natural and characteristic and their expressions almost inimitable. This is a style of picture which is seldom seen today, but which in all probability will never cease to win an appreciative public. Many indeed will recall with peculiar pleasure Mr. Miller's admirable painting of "Christmas Greens," a typical scene in the Center market, which was exhibited a few years ago in one of the Society of Washington Artists annuals.

Miss Sara N. Bartle, whose charming miniature of "Nancy Stair," both in the original and reproduction, has found many charming suburbs. She was largely occupied painting miniatures of members of Mr. Jay Cooke's family, but she found time for outdoor sketching and has brought back with her a number of attractive souve-nirs of that very picturesque locality. Miss Eartle expects to go to New York in January to execute some commission which are awaiting her.

Mrs. F. Carl Smith, the wife of the artist. and herself a painter of no small ability, is West's little daughter. She is a child of five or six years of age, with red-gold hair and blue eyes, and lends herself peculiarly well to this form of interpretation. The work, which is now well under way, is exceedingly attractive and promising. In tone and manner it is a trifle reminiscent of the miniature which Mrs. Smith painted a few years ago of the young Queen of Holland-one of her most notable and best.

Mr. Yoshida and his sister, a girl of but seventeen, who have won many friends in this country by their clever water colors and their pleasing personality, were in Washington for a brief visit this week. Mr. Yoshida made a sketch of the Capitol and a portion of the grounds in wintry dress, and arranged with a local dealer to hold an exhibition of his water colors here later in the season. He, it will be remembered, was one of the six who exhibited a notable collection of Japanese water in the hemicycle about three years ago, and the forthcoming show will be anticipated with much interest. Miss Yoshida studied in the art schools of Japan and has produced some very worthy ef-

It will be learned with pleasure that Miss Aline Solomons has returned from New York, where she has spent the entire fall, and that she will resume work in her local studio next week. Miss Solomons has been in the front ranks of local art workers for a considerable number of years, and there is no one in this city who interprets still life with greater skill or more nicety of

#### Paris Ballet Girls Unite. Paris Correspondence of the London Telegraph.

Ballet girls have gained a footing in trades unionism here. Today were selemnly installed in the Paris fabor exchange the offices of the new "Syndicate of Choregraphic Artists." A retired dancer, an elderly lady who still has a figure, has been appointed secretary and has entered upon her duties. Over sixty ballet girls have already joined the dancers' trades union. A member of the committee of the labor ex-change says that arrangements are being made to place at the disposal of the new syndicate a room in the building "wherein the adherents will be able to practice the graceful exercises of their profession," as the gallant trades unionist daintitly puts it. This will be an altogether new step in the labor movement.

Lines for the Kitchen. Lines for the Kitchen.

Always lave lobster sauce with salmon.
And put mint sauce your roasted lamb on.
In dressing salad, mind this law—
With two hard yolks use one that's raw.
Roast yeal with rich stock gravy serve,
And pickied mushrooms, too, observe.
Your mutton chops with paper cover
And make them amber brown all over.
To roast spring chlekens is to spoil 'em—
Just split 'em down the back and broil 'em.
The cook deserves a hearty cuffing
Who serves roast fowl with tasteless stuffing.
Broil lightly your beefsteak—to fry it
Argues contempt of Christian diet.
It gives true epicures the vapors
To see bolled mutton minus capers.
Nice oyster sauce gives zest to cod—
A fish, when fresh, to feast a god.
Ent one might bywer for the contemplate of the cod—
A fish, when fresh, to feast a god.



Written for The Evening Star by J. W. Muller. When sitting on the sharp edge of the future, as we are, the pain of the moment prevents a really calm consideration of the beneficent way in which that sharp edge s going to cut when it gets to moving.

There never was a generation yet that did not feel acutely conscious that it was sitting more immediately on the edge of the future than was any previous generation. If one were to judge by the troubled and noisy remarks of ourselves, for instance one might suppose we were the only ones who ever had a real future ahead of them. But, as a matter of fact, our "problems'

have been almost figured out. Already a great proportion of the figures that are to give us the quotients and sums of the compicted calculation is written down. The sufferers who had the real problems before them, in a jumbled mass of horrifying figure-tangles, with all the methods of doing the sum still to learn, were the pupils who sat in the school of the nation three-quarters of a century ago.

The Americans who welcomed the New

Year of 1825 sat on a real sawtooth edge of a future. It was then that old school master Time set for his class a course of brain-racking study in which we of 1905 are nearly ready to be graduated. Octopuses, lawless organizations, monopolistic corporations, imperialistic schemers, robber industries and greedy labor unions were on every man's tongue then; and if ours are infinitely fatter, theirs were infinitely more agile and unrestrained.

#### The Good Old Times.

Three-quarters of a century ago, as in our day, the country was booming. Facteries smoked from the sea to the frontier. Banks sprang up everywhere, and everywhere the corporations pushed for elbow Insurance companies, steamboat companies, transportation companies conronted the common people on every side. A man could not use a road, turnpike of canal without paying toll to a corporation.

The workingman called for help to save him from getting poorer while the rich grew richer. An appeal to the Pennsylvania legislature about 1825 read literally that new laws were needed to "prevent the rich from swallowing the inheritance of the poor," and to prevent "the injurious consequences to the community of indi-viduals amassing large landed properties." They nominated workingmen's tickets throughout the country. The corporations and "other vested interests" replied that the tickets were "prepared by persons who scoff at morality and demand a sys-tem of public robbery." In New York the workingmen's ticket was dubbed "the infidel ticket" by its opponents. The churche were dragged in and took a heated and, in the case of some ministers, a savage part in the discussion. When the New York workingmen's ticket was found to have elected a candidate for the legislature by a striking majority in 1829, the cry was raised that "all the horrors of anarchy had

arrived," and the legislature was actually called on to unseat him. Labor Versus the Octopus.

Weavers from New Jersey and New York state marched to the New York city hall and gave battle to a mass meeting called by the business interests to agitate against a tariff. They routed the people, wrecked everything in sight and were barely defeatadmirers, spent much of her summer and ed by the police in time to prevent them fall in Ogontz, one of Philadelphia's most from tearing up the city hall by the roots. By 1825 the workingmen, who had struck and instituted "turnouts" many times before that, began to formulate their de-mands clearly and went into politics to enforce them. Their primary demands were for shortened hours of labor; higher wages; better treatment; payment in hon-est money and not in depreciated bank scrip; and a free public school education. In a number of states they demanded the abolition of the militia and a union shop. The "rich" uprose in horror. Time after time they defeated the proposition to establish public schools in state after state. at work now upon a miniature of Mr.W. D. They declared that it struck a deadly blow

at the very foundations of the republic; that it was unconstitutional to "tax a free people for the support of schools" as they put it in Illinois; it "horrified the citizens to declare a tax for school purposes' in Maryland; in Pennsylvania the opposition was so fierce that the law had to be repealed in 1826. What free schools there were were run on the principle that the children who at-

tended were the children of the poor; and the workingman fought year after year against this pauperization, and year after year in vain

The Beginning of Labor War.

Cobblers, carpenters and other laborers began to work at 4 a.m. in the summer and worked till sunset. Carpenters' wages were shillings a day. There was not a single mechanic's lien law in all the United States. in a number of states he was disfranchised His wages were paid in paper of the wildat banks, which were as plentiful as blackperries. He had to accept the stuff at face value and exchange it at market value. He often got counterfeit bills and bills of broken banks in payment of wages, and no law protected him, nor was there a way by which he could sue without expensive law-

He scared the country when he began to articulate his wrongs. A speech that swept the country said: "We find that the the country said: "We find that the voracious appetite of monopoly is insatiable; the more we give up, the more are we required to abandon. The motto of a manufacturer is monopoly—his purpose to put down all competition, to command exclusively every market, to compel every one to buy at his prices and sell at his prices."

to buy at his prices and sell at his prices."
This was in 1827—not in 1904.
The people who wiggled on the sharp edge
of such a future as this seemed to portend were living in a country which seemed hope-lessly materialistic ad sordid. William Cul-len Bryant contributed thirty poems to the United States Literary Gazette in 1825 and was glad to get \$2 each for them. Con-tributors to a great library of biography got 70 cents a page, the historian Prescott earning exactly \$44.80 for his share. The states that didn't want tariff threat-ened to boycott all products of other states,

levying imposts that would make them un-salable and giving privileges to English-made goods. Kentucky abolished its own courts because they declared some legislative enactments unconstitutional. Alto-gether, in this period, thirteen states, on purely commercial and selfish grounds, had threatened everything from civil war to

In the twenty years between 1810 and 1830, 190 amendments to the Constitution had been proposed, and they aimed at everything from breaking the federal courts to muzzling the President.

Results of the "Mess."

Yet out of all this appalling, hopeless mess there came no disruption of the republic. The poor have not become poorer since then, but a lot of the poor have become the rich who have become richer. The workingman got his shortened working day, his higher wages, his better treatment, his payment in honest money, his laws and his public schools, despite all the indignant op-position of all the "corporate and vested and conservative interests" that ever were, and he got them in the very face of the fact that the corporations were growing

erted that bankers were the knaves, paupers and impostors of the age." Land ownership was not wiped out, as another big element demanded in a platform declaring that land ownership was "barbarously unjust." The collection of just dues was not stopped, although a labor party elected a candidate to the New York state legislature on a ticket declaring for the abolition of all laws for the collection

The monopolists did not keep their grip of the canals and the turnpikes, though they fought for it through political, social, business and even religious channels. The monopoly of steamboating transportation was wrested from the Hudson river "trust," despite the fact that at that very time the country was full of cries that the legisla-tures were hopelessly deaf to the rights of he people and hopelessly corrupt. The right things were done and the wrong

things remained undone. The grinding of seventy-five years has made our edge of the future nice and smooth. Compared with the edge of 1825, ours is upholstered with

#### "Private Wars" of Then.

Then the fights were legion, and they were between individuals arraying themselves at will in arbitrary lines, and each fighting for his own single interest. Out of these selfish contests have come clearly drawn issues. They are still based on selfish considerations. But the selfishness is not paramount. Gradually through these past seventy-five years, the individual interests have given way to organized interests—organized wealth, organized labor, organized finance, organized enterprise, or-ganized science, organized art. America has not abolished industrial and social war, any more than the world at arge has abolished military war. But, as the private wars and private tariffs of the robber barons have been abolished in Eu-rope, so the private wars of America have

isappeared.

Today those who, wiggling uneasily on the edge of the future, look gloomily at the "new" menace of vast organizations, forget that the organization began more than seventy-five years ago. It had to come; for only by concerted effort for right purposes (and wrong purposes, too) could the lines of battle be established. And if all the vast seething and blind confusion of the early part of the nine-teenth century still worked out to make

the right things come true and the wrong things to fail, is it conceivable that the truly United States of 1905, unselfish, patriotic, clear headed and educated by hard knocks and at a high price through more than seventy-five years of stern schooling, cannot handle its clearly stated problem? Why, the answer to most of it is written already, clear to all eyes! Its first figures were written when the first body of employers met as an association to treat with as it seeks today in every possible way. workers as an association. Its solution approached with a leap when the first employers' association first voiced the wish that labor associations incorporate so that they should become responsible parties to

#### contract. Rivals, Not Enemies.

Capital and labor are agreeing on the principle that both must suffer by war, and both will thrive by rivalry. There will come the time when a corporation that wants to build a railroad or open a mine or build a city, will make its contract with a corporation that consists of the track-makers or the carbuilders or the bricklayers or the miners. The one corporation will agree to pay so much, while the other will agree to furnish the labor, and con-tract that the work shall be done exactly and perfectly, and within a given time. The labor corporation of the future will cuarantee not only the doing of the work out its quality; just as the corporation that furnishes steel guarantees not only the de-livery but the quality of its material today. Organization, thus advancing toward per-fection, will mean just the reverse of the "suppression of the individual," which is feared today by gloomy peerers into the future. It will mean a vastly increased importance and market value of every indiidual worker, skilled or unskilled, manual or mental. The capitalized labor corporation will increase its profits in direct ratio as it finds for each place the worker best fitted to fill it, and finds for each worker the place that needs him. The fat, gluttonous trusts of 1904 that aim to develop a little more money-a few more millions or tens of millions-out of nere financial combinations, or out of mere

sensate raw material, are pitiably stupid hings compared to the trusts of the future that will aim to develop the immeasurable wealth that is contained in the brains and skill of every human being. Capitalized Brains to Come. When those trusts are formed, every man

will be a trust himself. He will be able to capitalize his knowledge, his talents, his deas-even the latent powers that lie in This need not seem ridiculous. The his-

tory of stock company on stock company today tells how men have capitalized an inventor's vague idea—an idea often so in volved and technical that none of those who take it up can understand anything of it except the fact that it will pay if it succeeds. Today a large proportion of the great financial enterprises is made possible because the organizer is a great financier, a "wizard of Wall street"—in other words. the stockholders are capitalizing, not his project, but him; not the factories and railroads that form the ostensible assets, but the brains of the one man, which are the real assets

Capital breeds faster than mosquitoes In our future capital will have increased so much that it will be hard put to it to find a place for its weary feet. Instead of reading in the financial reports that the money market is tight, we may read that the talent market or the labor market or the idea market is tight and that the rates on money are dropping like lead.

With all that money looking for investment, men with ideas or abilities finally will be able to capitalize themselves. We shall have "Jones, Limited," and "Brown, Incorporated," and "Smith, capitalized at \$200.000" offering shares in themselves for

\$200,000," offering shares in themselves for The stockholders and directors and officers in Brown, Jones and Smith may be capitalized by others in turn; and the mo-

nopolistic "trusts" of today will be clamor-ing in Washington for laws protecting them against the "robber individual."

A "Look-In" at a Happy Day. In that happy day, architects, bricklayers tailors, painters, farmers, doctors and other producers will not run after work. When something is to be done, from a surgical opeation to building a wall, the organization that wants the work done will send to the organization of the workers.

as a steel corporation today selects its steel for a particular job. None of the workers will need to thrust himself for-ward, for all will get their dividends. And all this will surely add inconceivably to the efficiency of the work done; for it is an axiom that not money, but the pride of creation and production makes for the highest quality. No man ever did excellent work merely for the sake of money.

And that organization will then select the

man or men best fitted to do that particu-

lar work in the most efficient manner, just

A poor worker today wouldn't do good work if he got a thousand dollars a minute. In the perfect future, a poor worker won't get a chance to make a botch of any-His own organization will keep him at subordinate tasks. But even that will not make for injustice, for by that time every man will be so valuable that society will never cease trying to develop by scientific study, expenditure and time, to develop deserts and unproductive places and inferior raw materials everywher

The Sewing Machine and a Dream. The inventor of the sewing machine al-

most beggared himself before he discovered where the eye of the needle of a sewing machine should be located.

His original idea was to follow the model of the ordinary needle and have the eye at the heel. It never occurred to him that it should be placed near the point, and he might have failed altogether if he had not dreamed he was building a sewing machine for a savage king in a strange country. Just as in his actual waking experience, he was rather perplexed about the needle's eye. He thought the king gave him twenty-four hours to complete the machine and make it sew. If not finished in that time death was

to be the punishment. He worked and worked, and puzzled and puzzled, and finally gave it up. Then he thought he was being taken out to be exe-cuted. He noticed that the warriors carried spears that were pierced near the head. Instantly came the solution of the difficulty, and while the inventor was begging for time he awoke. It was 4 o'clock in the He jumped out of bed, ran to his workshop, and by 9 a needle with an eye at the point had been rudely modeled. After that It

This is the true story of an important incident in the invention of the sewing ma-

#### The Trailer.

From the Houston Post. We have listened to the rustle
Of the home-made paper bustle,
And the leg-o'-mutton sleeves have caught our eye;
We have side-stepped crinoline,
And enraptured we have seen
The rainy-daisy skirts parading by,

We admit we have a passion
Just to watch the frills of fashion.
Fair woman's many shifts from toe to crown;
But the thing that plays the duce is
This last freak that bars excuses—
The leg-o'-mutton sleeve turned upside down!



mightier every year.

The militia didn't disappear. The banks were not abolished, as a political platform of New York demanded in 1829, when it as-