

tirely the product of labor. Does it go to labor? No. The capitalist or management may magnanimously, when forced to do so, grant to the laborer say 10 or 15 per cent and pocket the balance. Here, above all, is a case for the laborer to demand his rights by demanding shorter hours, better surroundings, or an increased wage scale, because of the resulting increase in production.—W. H. Wallace.

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**CENTURY-OLD WOMAN NOT
WORRIED BY WAR**



Mrs. H. Y. Burns.

Houston, Tex.—Mrs. Narcissa Yarbough Burns of Houston isn't much impressed by the world-war. War is commonplace to her—she has seen 108 years of it.

When the aged woman was a child the United States and England fought the war of 1812; as a pioneer in Texas she saw many border battles; she saw the civil war and the war with Mexico. "I have seen many wars," declares Mrs. Burns, "but I never expected to see anything like this terrible war in Europe."

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TOM SAWYER OUTDONE
Mr. and Mrs. W. F. Fields gave an

autumn leaf party to a number of young people, in honor of their daughter Hazeldean's sixteenth birthday. It was an enjoyable affair, the guests bringing rakes with them to rake the leaves from the lawn.—Fort Wayne News.

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TWO WAYS TO MAKE PUDDINGS

By Caroline Coe,

Fig and Raisin Pudding.—Soak 1 cup of dry bread crumbs in 1 cup of cold milk for one hour. Beat 3 eggs very light with 3 tablespoons of sugar. Stir the eggs and sugar into the soaked crumbs. Sift 3 tablespoons of flour with 1 teaspoon of baking powder and mix it thoroughly into 3 tablespoons of powdered suet. Wash 10 figs, wipe them dry and cut them in very fine pieces. Wash and dry 1 cup of seeded raisins. Cut each raisin in 3 strips with a pair of shears. Dredge the fruit with the flour and stir into the other mixture.

Pour batter into well-buttered pudding mold, and over top place a sheet of oil paper. Then put on the cover to the mold and put into steamer or kettle of boiling water.

If steamer is used steam four hours; if boiler, three hours will be plenty. When slightly cool remove cover and place in hot oven 15 minutes. Will keep until Christmas if wrapped in oil paper and kept in dry place.

Bangor Pudding.—Roll fine enough crackers to make 1 1/3 cup of crumbs. Turn over just enough boiling water to moisten. Let stand until cool. Beat 1 egg very light and stir into the moistened crumbs. Stone and slice 1 pound of dates and chop 1 cup of seeded raisins. Over dates and raisins sift 1 cup of graham flour, in which has been sifted 1 even teaspoon of soda.

Add to cool crumb mixture 1 1/2 cups of milk and 1/3 cup of black molasses. Mix thoroughly. Add the flour and fruit. Turn in well-buttered mold. Cover and steam six hours. Serve hot or cold.