The Housewife's Corner

Dainty Dishes.

Rhubarb Fritters.—Cut the stalks of the plant into inch-long pieces. Simmer until tender, remove from the stove and drain. Dip in sweetened fritter batter. Brown and roll in powdered sugar.

Cheese And Celery Salad.—Mash Raquefort cheese with a little butter or thick cream. Mix with one-third as much minced celery, and arrange on lettuce leaves for individual service. Dust liberally with paprika and serve with dressing and toasted crackers.

Bread Pudding With Orange.—Soak a half cupful of stale bread in a quarter of a cupful of sweet milk, and when it is quite soft beat lightly with a fork. Flavor with the grated yellow part of half an orange rind and the juice of a whole one. Add sugar to taste and the yolk of one egg. Beat again, fold in the white of an egg beaten very stiff and turn into individual custard cups. Cook like bread custard.

Cheese Straws.—To one-quarter pound puff paste take ten ounces grated Parmesan cheese and a tiny dash of paprika. Roll cheese into paste as if rolling in flour. Roll out thin, cut into strips four or five inches long and one-fourth inch wide. Twist each strip and bake in moderate oven ten or twelve minutes.

Fish in Potato Cases.—Pare potatoes of uniform size and cut thin slices from one side of each to provide good base. Bake until partly done take from oven remove inside of each potato, leaving wall all round. Fill with creamed codfish mixed with chopped hard-boiled eggs or any other creamed fish or meat mixture preferred, cover with butter crumbs and return to oven to complete cooking.

Cream of Cheese Soup.—Put one quart milk, one blade mace, one tablespoon grated onion and a bit of red pepper on to cook. Cream two tablespoons flour with two of butter, strain and keep hot in double boiler. Add one-half cup grated cheese and one teaspoon salt and heat until cheese is melted. Pour over two beaten yolks of eggs, stirring all the time. Serve at once in bouillon cups.

Left-Over Roast.—Line a deep baking dish with mashed potatoes, to which you have added a bit of cream, butter and seasoning. Now slice your beef into as many slices as you can get out, and add a bit of onion, butter, seasoning and a couple of ripe tomatoes, sliced thin. Add any gravy you may have left over, or dip each slice in flour before browning. Fill the dish half full of this mixture, then cover all over with a top layer of mashed potatoes. Put the whole thing into the oven and bake until brown.

Creamed Cabbage.—Spread one small head cabbage in kettle, with piece of butter or drippings size of egg and a little water enough to keep it from burning and simmer. Stir once in a while. Wet small tablespoon of flour in small bowl and when smooth stir in beaten egg and full bowl half full of cream and milk. Evaporated milk is good to use in place of cream Mix well and add to hot cabbage, continue to stir until flour is well cooked. Add four or five tablespoons of vinegar, stirring to keep from crudling. Season with salt and pepper. This was mother's cabbage recipe. She was famous for it.

Cabbage With Lemon Sauce.—Cut one small cabbage into quarters, lay in cold water for thirty minutes, drain, cover with boiling water and boil fortyfive minutes without cover. Lay in shallow serving dish and cover with sauce made as follows: One cup boiling water, two tablespoons butter, two tablespoons flour, one tablespoon lemon juice one teaspoon grated onions or a little grated nutmeg, one-half teaspoon salt, dash of white pepper. Rub flour and butter together, add to boiling water and boil three minutes. Add lemon juice or seasoning, boil two minutes, pour over cabbage and dust with paprika.

Creamed Frizzled Beef.—Shred one-half pound chipped beef with fork, and pour boiling water over it. Let stand a few minutes and drain. Put two tablespoons butter in pan, and when hot toss beef in it until it looks frizzled. Sift one tablespoon flour in gradually while beef is frizzling and add one cup, or as much more as liked, of liquid composed of equal parts of boiling wated and evaporated milk. Cook for five minutes longer, and serve. Browning flour should be omitted if eggs are added. In that case, after frizzling beef, add liquid and thicken with one tablespoon flour made into paste with a little milk. Just before taking from fire, add beaten yolks of two eggs and dash of white pepper.

Useful Hints.

Carrots and peas are an excellent dish when mixed together.

The young, tender leaves of the dandelion are very good in a salad.

Strong ammonia water is said to be excellent for removing iodine stains.

To clean white enameled woodwork, use clear turpentine and a soft cloth.

Old nightdresses make excellent covers for dresses hanging in the closet.

The ground in which roses are planted should be fertile and well drained.

Potatoes are fattening, therefore, they are sometimes good diet for thin persons.

Pure alcohol is more desirable than gasoline for cleaning white kid articles.

Before peeling fruit, always pour boiling water over it and let it stand until cool.

Save time in washing spoons by keeping old teaspoons in the soda and baking powder cans.

Water which potatoes have been boiled, is the best thing with which to sponge and revive a silk dress.

To clean coffee or tea pots boil a little borax solution in them twice a week for fifteen minutes and it will purify and sweeten them.

Needlework should be ironed on the wrong side in a piece of flannel, and should be kept long enough under the iron to thoroughly dry it.

To save your stockings, sew a piece of chamois leather on the inside of the heel of your shoes and by so doing delay the appearance of those dreadful holes.

If your alarm clock rings too loudly, slip an elastic band around the bell to diminish the noise. The wider the band you use, the greater the suppression.

An excellent substitute for a knife-board is made by folding a newspaper lengthways and sprinkling the bath-brick on as usual. Knives will have a better polish than when cleaned in the ordinary way.

To keep the bread jar and bread box sweet rinse, after washing, with boiling water in which a little common soda has been dissolved; then set them out of doors in the sun for a few hours.

Tumblers that have been used for milk should be filled first with cold water and rinsked; then use a little warm water. Putting the milky glass into hot water first has the effect of clouding it permanently.

When a velveteen dress is done with, the material is still valuable. It makes excellent polishing cloths for mahogany and other woods with a high finish and is good for use on silver and plated ware also. When soiled the velveteen may be cleaned by washing in soapy water.

When you want to make lemonade, hot or cold, try boiling the sugar and lemon juice together before adding the water. This will do away with the stirring difficulty, and the taste of the beverage will be improved. The same applies to any drink containing sugar.

If you include your cut glassware in the general spring housecleaning, here is a simple way to make it sparkle: Immerse the article in the dishpan, or sometimes large enough to accomodate it. Use a soft nail brush, so that there will be no crack or design left unbrushed. Warm water, white soap and a few drops of ammonia added to the rinsing water will do the rest. Try it.

SMOOTH TO GET BUTTER,

Problem One of Hardest for Kaiser's Subjects in Berlin.

How to get a quarter of a pound of butter is a problem which every Berliner has had to study. Lack of butter has been one of the most difficult of the many problems with which the Berliners have been confronted, says a despatch from The Hague.

A young lady who served in a butter shop was a power to be reckoned with. A customer would approach her with an ingratiating smile and greet her as "My dear Fraulein," or yet more softly as "Frauleinchen," and then speak sweetly about the purchase of many things which were hardly wanted, then disappear, only to return the next day with a little present and more smiles and then at the critical moment:

"Can you please reserve for me a quarter of a pound of butter, my dear Fraulein?"

Young men declared that the only way to get butter was to be the sweetheart of a butter-Fraulein. It is even said that married women urged their husbands to the same plan for the same end.

Butter scarciey reigned in the German capital for three months. Lines of people stood for hours, often only to find the supply exhausted before their turn came. Confectioners who also dealt in butter would only sell to their regular clients.

But now this reign of terror is to end. Butter cards have come. The authorities are to try and provide a weekly ration for each person, which the public will be able to get without the sugar-sweet smiles and expensive tricks of the past.

At a largely attended meeting in Glasgow a resolution was adopted demanding that the rents, rates, taxes and insurance premiums of all men serving or about to serve in the army should become a state charge during the war.

John Hays Hammond, Jr., Inventive Genius, and His Father.

A recent photograph of Mr. John Hays Hammond and his son, taken in the office of the elder Hammond. John Hays, jr., has invented many wireless contrivances. He has invented a wireless torpedo that can be controlled by wireless from the coast fortifications. He has applied for more than one hundred patents covering the system in the United States and foreign countries. Hammond is only twenty-eight years old and has achieved a reputation in the inventive world. Mr. Hammond, sr., has had a long and varied career.

VERDUN FIGURES OFTEN IN HISTORY

HAS BEEN BESIEGED A GREAT MANY TIMES.

Became the Centre of a Vast Entrenched Camp After War of 1870.

A semi-official despatch dated Paris, April 16, reported that the German Emperor, addressing his soldiers besieging Verdun, said: "The war of 1870 was decided at Paris. The present war must end at Verdun."

Verdun has been compared to Friedland. Napoleon forced the Russian army to battle at Friedland in 1807, with its back to the river, with the object of occupying the bridges, which would thus cut off retreat. Mackensen would follow Napoleon's manoeuvre in 1807 by forcing the French army to fight, its back to the Meuse, while Mackensen, attacking from the north, east and south simultaneously, would occupy the bridges of Verdun.

The difference between Napoleon's manoeuvre and that of Mackensen is manifest. Ney took the bridges of Friedland, while the kronprinz has not taken the bridges of Verdun, nor is there probability that they can be taken.

Verdun was first mentioned in the "Itinerary of Antonius" (44 B.C.), under the name of Verodunum. After 1870, Verdun was created a first-class fortress, in the centre of a vast intrenched camp, destined to bar the Champagne road to an enemy coming from Metz. A line of intercepting forts connects the entrenchments of Verdun on the Meuse with Toul on the Moselle to the south-east.

It was at Verdun in 843 the sons of Louis the Pious signed the treaty of division of the Carolingian Empire. Louis of Bavaria took Germania Charles le Chauve, France, and west of the Meuse, Lothaire, Italy and the Rhine. The latter finally was prey to German and French ambitions. Louis d'Outremer took Verdun, 979; Othon the Great recaptured it. Verdun was created the property of bishops in 1247.

From the fourteenth century French influences prevailed in the valleys of the Meuse and Moselle; the inhabitants of Verdun claimed the protection of Philip IV., "the Good," son of Philip III., King of France, and signed with him a treaty of protection and Philip IV. gave to Verdun a French governor 1310-1330.

Captured by French in 1551.

The annexation of Verdun to the royal domain was one of the consequences of the rivalry between Austria and France. Charles V. prepared to invade France in 1551, and imposed a garrison on Verdun. Henry II., King of France, captured Verdun, also Toul and Metz, and the treaty of Cateau-Cambresis (1559) confirmed the possession.

In view of the presenb conflict the treaty of Cateau-Cambresis is destined to be frequently mentioned, and its conditions should be clearly defined.

The treaty was signed the 2nd of April, 1559, between the plenipotentiaries of Henry II., King of France, on the one part; those of the Queen of England, Elizabeth, and Philip II., King of Spain, on the other. That peace put an end to the wars of Italy and to the first period of rivalry of the houses of France and of Austria. Of these conquests France retained only Metz, Toul and Verdun, with their territories, and Calais.

Verdun was besieged by the Prussians in 1792, and was defended by Nicolas Joseph Beaurepaire, lieutenant-colonel of volunteers of Mayenne and Loire. Although badly supported by an undisciplined and disaffected national guard, Beaurepaire resisted with energy the demand of the Duke of Brunswick to surrender. But during the bombardment the royalists caused a part of the population to revolt, and Beaurepaire, unable to continue his valiant defence, blew out his brains, and Verdun capitulated September 2, 1792.

Siege of 1870.

During the Franco-Prussian war Verdun was again besieged (October 12, 1870). Notwithstanding the wretched conditions, the defence was maintained with energy, and surrendered only November 8, 1870.

This country of the Meuse department, formed by a part of the Champagne and the ancient duchy of Bar, has its prefecture at Bar-le-Duc, 254 kilometres, or 159 miles east of Paris.

The historic River Meuse rises in the department of the Haute-Marne, passes through France, Belgium and Holland, passes Verdun, Sedan Mezieres, Namur, Liege, Maastricht, Rotterdam, and falls into the sea; it is 578 miles in length.

The country presents another intensely interesting side. M. Vidal de la Blache says on this head: "All the geographical vocabulary there is impregnated with those old Gallic names of waters and of summits, deue, nonb, couse, dun." For example, south of Verdun there are Dieue, Somme-dieue, Nant-le-Grand, Nant-le-Petit, Nantois-dans-le-Barrois, Cousance, Cousance-aux-Bois, Dun-sur-Meuse; unknown or forgotten places until the war, but destined henceforth to publicity because they have become the stage of the drama which is still being enacted.

Dun is a Celtic suffix common to a number of ancient places; Loudon, Issoudun, Chateaudun, Sivordun. The Latins converted dun into dunum to indicate a fortified castle. Verdun in the time of the Gauls was then as now an obstacle in the way of an enemy approaching from the Woevre.

The new names of the "front" in the valley of the Meuse show, too, how great is the participation of the names of men in the designation of places—places destined to have a peculiar interest to those who will be attracted from afar to visit battlefields consecrated by the blood and heroic deeds of their soldiers.

Auguste-dunum was a fortress of August, Bezandun, Loudun, Yverdun, Meudon, Lyon, Leon are names formed of dounos names associated with those of persons. Douros is the name of a fortress; Aballadouros, Izernore, a fortress of Izarnos, Tonnere of Tornos, etc.

A great number of names of place names thus: "Bois-vert," "Bois-noir," "Bois-enhache"—greenwood, blackwood, chopped wood, Bois-noir in the Roman epoch was called "Nigerlucus."

Indian "Moons."

Time is calculated among the American Indians by moons instead of months. January is called "the hard moon"; February, "the raccoon moon"; March, "sore-eye moon"; April, "the moon in which geese lay eggs"; May, "the planting moon"; June, "the moon when the strawberries are red"; July, "the moon when choke cherries are ripe"; August, "the harvest moon"; September, "the moon when rice is laid up to dry"; October, "the rice-dying moon"; November, "the deer-killing moon"; and December, "the deer moon."

"BREATHE AND BE WELL."

There Is Health, Wealth and Wisdom in Proper Breathing.

What can you learn from the horse? William Lee Howard, M.D., says you can learn to be well, to be beatuiful and to live to a ripe old age. In his book, "Breathe and Be Well," recently issued, he says he learned how to breathe through watching a horse. "The horse goes out into the open air from his stable and snorts. He does not take a deep breath after that, but continues to blow every particle of stable air out of his lungs. It is only after this is accomplished that he commences to take in air until his chest veins and arteries swell with every effort.

"Most of us are stabled animals and jump from our sleeping stalls to put on tight neckwear or confining waistbands before we have had a good snort in fresh air and a run around the paddock.

"If you will recall the lives of famous singers you will be surprised to notice how long lived they are and how full of energy and charm are those who have passed their three score. One of the first things a singer has to learn is to breathe correctly.

"About one-third of lung capacity is unused by the average person. This third is the lower portion of the lungs where you get that stitch in the side. This comes when you attempt to run some distance. It is a good sign, because it means that you have opened up some new cells in the lung that have from long disuse stuck together.

"The woman who eats rich, nitrogenous food, is tightly laced and never more than half breathing, leaves a lot of unburned fuel in her system. When attacked by indigestion, and later on finds she has inelastic arteries—hardening of the arteries—she blames the food and starts dieting, the very worst thing she could do.

"What such a woman needs is freedom to breathe way down to the bottom of her abdomen, to allow oxygen to set fire to the waste material and release energy for abdominal muscles to work. Under these natural conditions she could eat anything within reason and preserve her figure. Fashion for women makes the superfluous necessary in clothes, but it also causes a superfluity of flesh which is an abomination. To attempt to show how necessary it is to dress so as to breathe in such a manner as to keep thin is like trying to bore a hole in a cloud. Doctors, diet and distress are kept away by the woman who uses to the full her breathing apparatus.

"The overfat, the too lean, the sedentary and the physically active each needs different modes and methods of learning how to breathe properly. The girl who works in a shop, the woman in the factory, the woman of society all need to know how to utilize breathing. Nervous instability, the craving for drugs, or stimulants, infernal restlessness in the young, lassitude, headaches, sleeplessness, are many times due to wrong breathing habits.

"When Russia needed men of endurance it was the one art breathing Cossack she called to her aid. Wildness is only harmful when it is licensed. Governed wildness is power. You cannot get this wildness or vitality from vitiated air."

Dr. Howard's advice is to stretch slowly and completely before bounding out of bed, giving each muscle a complete limbering up, and when that is done thoroughly to go to the window and snort the air out of your lungs. He says: "Now take a partial inhalation; hold it for twenty seconds. Blow outwardly! With head held up fill your lungs, then let them empty themselves slowly. Repeat this exercise fifteen or twenty times. Now take your cold plunge or shower.

"For your nightcap expel all the air possible from your lungs. Pay more attention to exhaling than inhaling. The latter movement will take care of itself.

"When you are in a crowded place breathe lightly; do not try any lung expansion. Wait until you get out into the open."

WAR SCHOOLS NEAR FRONT.

Soldiers Instructed in Sniping, Trench Digging and Bombing.

The spectacle of officers and soldiers playing at war within gunshot of operations which form a part of the greatesb conflict in history might seem to be an unusual sight, and yet this is actually taking place daily back of the British lines, writes the Associated Press correspondent. One of theso schools was for the training of snipers. At one point a line of trenches was laid out just as though for battle. At this school any new ideas pertaining to this method of warfare are experimented with, and each man learns numerous ways of protecting himself from the German fire. At another point a group of men were firing from behind sandbags at imaginary German loopholes a considerable distance away. When a man has perfected himself in the art of sniping he is sent along to the front line trenches, or wherever needed.

The second school was one for experimenting in the building of trenches. Trenches of all descriptions are carefully laid out, dugouts are built, and machine gun positions are constructed. Wire entanglements of different varieties also are experimented with.

Cost of British Pensions.

The British War Office estimates that the cost of pensions arising out of the war for 1915-16 will be $13,00,0000, and for 1916-17, assuming the war to last through the year, will be $50,000,000. In addition, there is a charge of nearly $25,000,000 for pre-war pensions.

Just Staying.

"Where are you living now, Podgers?"

"Nowhere. Boarding at the same old place."

THE SUNDAY SCHOOL

INTERNATIONAL LESSON MAY 14.

Lesson VII.—"Lo, We Turn To The Gentiles."—Acts 13. 13-52.

Golden Text—Acts 13. 47.

Verse 13. Paphos—On the west coast of Cyprus, where Paul's sensational confounding of the Jewish "Magian" had convinced the Roman proconsul. It was here, on his first definite entry on the Gentile mission, that the historian begins to use Saul's alternative name, always naturally applied to him outside the strict Jewish circle. It is noteworthy that the missionary group is now "Paul's party": he swiftly and naturally took the lead, which the gentle Barnabas never grudged him. Perga in Pamphylia—This province lies on the seaboard next to Cilicia on the west. Perga is on the river Cestrus, some seven miles from the mouth. John departed—His Jewish name is significantly used when he makes the great refusal and abandons the Gentile ministry. Long after, when he had repented and served in it for years, he is "Mark" again (2 Tim. 4. 11; Philem. 24; Col. 4. 10). It is useless to speculate on Mark's reasons for running away from home: enough to say that when Barnabas's easy good nature would have given him another trial, Paul felt it would be disastrous, and preferred separating from Barnabas. An impulsive temperament like that of his master, Peter, enthusiaistic and timorous by turns, explains it best; compare his own autobiographical reminiscence (as usually understood) in Mark 14. 51, 52.

14. Passing through—See note on travelled (the same word), Lesson Text Studies for May 7, verse 19. Antioch of Pisidia, like the greater Antioch in Syria, was built by Seleucus "the Conqueror" in memory of his father Antiochus, three and a half centuries before this time.

15. The rulers—The small committee responsible for the upkeep of the building and the conduct of worship. Any rabbi or other person of distinction might be invited to preach. So Jesus taught in the synagogues continually. If Ye have—Literally, "if there is among you discourse of encouragement to the people, speak ye." The invitation gave free scope for any of them who had something of prupose to say.

42. They besought—The subject i quite indefinite,and the Jews are presumably included, as in the next verse.

44. Almost the whole city.—A common hyperbole; so for instance Matt. 3. 5.

45. Jealously—It is the same ruling passion that made the mission to the Gentiles the breaking-point in the Jews' attention to Paul's story in Acts 22. 22. The book of Jonah is the Old Testament condemnation of the national eagerness to monopolize their God and his gifts. Blasphemed—The word need not mean this—coarse abuse of the missionaries is quite as likely as the other meaning. It may, however, imply reviling Jesus.

46. Boldly—The verb is very characteristic of the first preachers, and their uncompromising declaration of central principles. First—As Jesus ordained (Acts 1, 8). Compare Rom. 2. 8, 9. Judge yourselves—For Jesus declared (John 12. 48) that his word when rejected would judge men in the Last Day.

47. In Isa. 49. 6 the reference is to the "servant of Jehovah," the central conception of the prophet who wrote chapters. Starting from Israel as God's people, he rises to an ideal Israel, and ultimately assigns to this servant what even a Jeremiah could not accomplish, and only Jesus could fulfill. But even Jews who denied the fulfillment in Jesus could not deny that these words gave Israel a missionary destiny. A light of the Gentiles—Simeon caught up this thought, Luke 2. 32.

48. Ordained—By their own choice, if any passive sense is to be sought in the verb. There is no allusion to any 'predestination."

50. Devout—That is, proselytes. They artfully achieved their purpose through the upper classes of the native population. That they had such a hold on them is very suggestive of the hunger for a new and pure faith in those days of dead religions. The ladies of the town had evidently been largely won by Jewish propaganda; and they in turn urged on their husbands.

51. Shook off—Compare Acts 18. 6, and Gospel passages. It seems to have been proved that the symbolism was not as usually understood: the dust which had been on the apostles' feet or dress was to be "for a witness' at the Last Day, when the angels would recognize it as evidence that the messengers of God had been there. It is told of a Saracen warrior that he asked that the dust of his clothes should be buried with him, to witness of the fields on which he had fought for Islam. Iconium, now called Konieh, is still a fair-sized town It was four or five days' journey southeast of Antioch.

A Marked Difference.

Teacher—Tommy, what is the difference between angling and fishing?

Tommy—Well, the rich man angles and the poor man fishes.

POULTRY

The Best Season to Get the Best Chicks.

By A. P. Marshall, Niagara Falls, Canada.

This is a question that puzzles a great many particularly in view of the fact that some are strong in the assertion that there is a set time each season when the best results can be expected only. So many use every effort to hatch in April that one wonders if they can possibly realize the real value of later hatched birds. We believe more good birds and particularly breeders are hatched in May than earlier and June, July and even August produces each year its quota of birds that are grown and matured to the best of specimens for exhibition and breeding purposes. In fact we can recall many cases where buyers of eggs seemed to secure better final value with late purchases than those who must have everything early.

Given the same good care as the earlier chicks those hatched in May and June especially should have better natural conditions and make uninterrupted growth from the start. Less neglect as to cleanliness must be observed but more freedom for the chicks can be given. The best of green food in its natural state is available and better natural variety with less trouble can be secured to the full advantage of the growing bird. We would venture to assert that more good breeding stock gets it's start in May and June than at any other time of the year. The chicks are sure of steady growth from hatching time to maturity and make those big vigorous breeders that are ready just when eggs and stock are most sought after.

The July and August Chicks.

Of course, at some plants production is almost continuous the year round, but where the producing of chicks has not been made an exact science continuously for commercial needs natural conditions play a very big part in the possible result. For this reason July and August will require a little more particular attention to care in feeding, watering and cleanliness, all of which are really necessary for the biggest results at any season, but the neglect of which are more serious then on account of the greater heat and especially at nights. But with lots of shade and cool fresh water, plenty of green food and sensible care the July and August chick can often run the very best of [illegible] for rounded out birds of them [illegible] quality and size. Birds hatched in September will have a better few months to start in and provided they are given specially good winter conditions can be made to mature into valuable birds for use as year-old stock.

Why, then, should so many be set on securing their hatching eggs so as to get out chicks in April? It seems unbelievable that a man with an ounce of experience should write in March and carelessly make the statement that the hatching was then practically over. And yet to try to make him see that the best season had really not begun would be to create a suspicion that we were after business at his expense. Year after year because of early ill-luck in hatching a great many discontinue just when they could depend on the very biggest results and more surely big results for any investment. Time and again have we supplied eggs as late as July hatched along in August "just as a flier" in the words of the customer to have them raise to their surprise the best value they have ever secured.

Late Breeding Best.

To secure year after year some of our best breeders hatched late in the season of course confirms the knowledge that at no time can the possible product be better with well kept stock than when natural conditions help the reproduction that naturally follows. So many breeders depend on getting good stuff from their best birds late that many buyers did they realize it would take advantage of some of the plums also at that time. Some of the old reliable breeders are at their best then and some of the very best product are the result.

Kept back by cold and wet the early crop has had less chance than in other years. Likewise breeders will be best later perhaps than in other years. The wise grower of poultry will figure on this and no hesitation will be made to continue to hatch until the season is very well advanced.

Breeders reduce their prices and often better value can actually be secured than earlier.

Importing Chinese Labor.

The Russian Government requires about 20,000 more coolies to replace men who are serving in the army, and is arranging with the Chinese contractors at Harbin to supply these workmen. One inspector is to be employed for every one hundred coolies. These coolies are needed for dock work in Vladivostok, for work along the Russian railways, in the mines, and in agriculture.

A clever politician is one who is able to cover up his tracks.