

THE FINE ART OF BEING KIND.

Did you give him a lift? He's a brother of man. And bring about all the burden he can. Did you give him a smile? He was downcast and blue. And the smile would have helped him to battle it through.

Chewing Tobacco and Its Foulness.

I am about to say a few things to boys regarding the habit of chewing tobacco through an examination which I recently made of a number of school pupils. I found quite a number of them suffering from the chewing habit.

The tendency to expectorate or spit is not a natural one. I do not believe that the first men and boys of the world expectorated. Unless there is disease like consumption or severe catarrh the tendency to expectorate comes from the abuse of the mouth, and one of the most aggravating forms of this abuse lies in the chewing of tobacco.

If the boy has the habit of holding a toothpick in his mouth and chewing it, after a time small particles of wood lodge about his teeth or descend to his stomach, where they are certain to cause considerable irritation.

Chewing tobacco accomplishes much more harm than this. The poisonous substances which are introduced into smoking tobacco to give it "flavor," "color," or "false strength," are doubled in quantity in chewing tobacco whether the grade be "plug" or "fine cut."

These taken into the mouth and rolled about under or above the tongue excite the saliva or moisture of the mouth. It is made to flow too freely, and the mouth fills with it and the tobacco liquid, one or two things must happen—the excess liquid must be swallowed or spit out in a disgusting stream.

Suppose for illustration I take half a cup of kerosene and mix with it molasses, and then offer it to you to drink. Your senses would revolt, and you would run away from the dose.

One of the most marked changes in the boy's system will be his loss of the power of taste. Tobacco is a powerful foe of the helpless, delightful sense of taste.

The sensitive tongue touching something pleasant or hostile to the stomach immediately conveys a message to the brain as to whether it should be accepted or not. It is through taste that we know the difference between salt and sugar, and it is taste which whom an average boy takes his first chew of tobacco, warns that the stomach does not want it.

Persistence in the habit, however overcomes the power of taste and the most valuable senses is dulled and even destroyed. A sentinel of the stomach and brain is removed, and the whole physical system weakened just that much.

In a final consideration of the habit may I point out to a boy the disgusting nastiness of the habit—the dirty tracks at the corners of the mouth, the necessity of constantly expectorating, of soiling walks, floors, the clothing of the older people.

He cannot face his mother and have any respect for himself. In the company of young girls or older people he is a thing of uncleanness. No phase of the habit makes him "smart." There is nothing manly, nothing uplifting in it.

Some of the fall bridesmaids will carry muffs instead of flowers. The muffs are dainty, airy affairs of tulle and silk.

The Antiquity of Man.

The frequent reference in the press at the present time to the Pitdown skull is suggestive of a great change that has taken place in the attitude of science toward the antiquity of man. This Pitdown skull was discovered under conditions that proved for it a very great antiquity. The dispute that has arisen over the skull is not as to its antiquity, itself, whether it is to be regarded as a skull of much less brain capacity than that of the skulls of present-day man; whether, therefore, it is to be regarded as essentially human in all of its characteristics or largely apelike in its primary traits.

That motion pictures in the making often require players to face real and serious danger, and even the possibility of sudden death, is a feature of the movies that few persons realize.

Before the outbreak of the war the Atlantic Ocean was interlaced with paths of steamers carrying mail to and from Europe. This well-organized and efficient service was disarranged and all but destroyed, practically in a day, when the bulk of the international shipping was driven from the sea at the beginning of hostilities.

Very dainty are primrose yellow crepe Georgette or chiffon blouses, smocked with tete-de-negre embroidery silk and blue with a tete-de-negre suit. Navy blue smocking is effective on a flesh-pink blouse that is worn with a navy suit, and always successful.

White collars and cuffs are so perishable for the children's dresses! Why not make them of a contrasting color in linen?

A charming hat of leghorn is lined with cherry-colored chiffon. In the back the brim is lifted by a rose placed beneath it.

Crepe de chine is invaluable for the traveling outfit; not only does it make cool and non-crushable dresses, but the most delightful underwear.

Nut Ice Cream.—Pound one pound of shelled hickory nut meats in a mortar until they are a fine paste; add them to a quart of cream and set one side while you prepare a custard made from a pint of milk, three eggs, and a cup of sugar.

Since half the artistic and pleasing effects of a room depends upon the picture on its walls, the subject and styles of frames should be harmonious. For instance, an elaborate gold frame near a simple black walnut one is unsuited, because each detracts from the other.

Rooms in which the furniture has weight almost always lend themselves to mahogany frames, and this wood, when it can be used on pictures, is effective. To treat it elaborately is out of the question, for its beauty lies in color and dignity.

Water colors, lithographs and oils are always adapted to gilt frames, the styles of the latter varying according to the size and subject of the scene. White, too, is good for water colors and lithographs, but not for oils.

To Keep Evaporated and Dried Fruit from Becoming Wormy.

A frugal housewife from the western part of Pennsylvania wrote to Star Zoologist H. A. Surface, saying, "Will you kindly inform me how we can prevent our evaporated and dried fruits from becoming wormy. We have tried putting them in air-tight jars, but some have a few worms in them. We have a few pounds of the different kinds of fruit, and wish to know how to keep them free from worms. Any information you can give will be thankfully received."

For serge coats the new linings are printed taffetas and printed faille. In taffetas these linings show old world designs, in strong colors, on a black or white ground. The faille linings are softer in tone, but they, too, recall in design the finer materials of bygone days.

One very important point is well worthy of noting in the blouses of the coming months. It is that they will—especially in the case of luncheon, bridge, and tea blouses—match exactly in shade, but not in material, the silken velvet, or woolen suits with which they are worn.

Most of the pale-tinted models will, as a matter of fact, adapt themselves as well as possible to the new "matching" fad, by having some touch of the color of the suit about them, such as a slight introduction of the same material, or some fancy stitching.

When made of a transparent material they will be lined with white or flesh-colored ecru lace. Quite as simple, tailored lines accord well with the suit designs, which are all of studied simplicity.

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FOR AND ABOUT WOMEN

DAILY THOUGHT.

To talk in public, to think in solitude, to read, and to hear, to inquire and answer inquiries, is the business of a scholar.—Johnson.

Gloves in the city in the summer are indispensable, even in these glovelless days; and despite all fads for freak gloves, nothing is more attractive than the wash white glove. Prejudice against the washable cotton glove is a thing of the past and now the white, cream or oyster glove of fabric is as desirable as the more expensive doe-skin or chamois glove.

Separate wash blouses are ever the standby of the woman who dresses for summer comfort. This year the voile blouses are perhaps the coolest. They launder well, too, which is another point to their credit.

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FARM NOTES.

—Frequent stirring of ripening cream will make better flavored butter, as it causes the cream to ripen more evenly.

—Breeding and feeding are not all. Watch the market and plan to finish the hogs at a time when you will not find a glutted market.

—Sheep that are being fattened ought to have a ration of oil meal every other day. It prevents indigestion and is beneficial in other ways.

—Do not set strawberries too deep. The roots should be well spread out and the plants set no deeper than they originally grew in the field.

—A good many farm folks look upon dairying as drudgery, but where this is the case it is so because people have made it so, not because of necessity.

—In formulating a ration due regard should be had to its palatability. A cow will give better returns if she relishes her food. It stimulates the appetite and aids digestion.

—Sheep are very close grazers, few animals are able to thrive on short grass, like sheep. Those who have hillside land or pasture land with short grass should have a few sheep.

—Either beans or potatoes make an excellent crop to grow in the young orchard, and the thorough cultivation which successful culture furnishes the best possible condition for growing trees.

—For the rose and raspberry slugs, also currant worms, spray or sprinkle with powdered white hellebore, two or three heaping tablespoons in a pail of water.—Philadelphia Record.

—If more of our farmers would plan a summer pasture for hogs that would not fall short during the season, we would notice a corresponding improvement in the thrift and general condition of these animals.

—Excessive fat in a young pig invites demoralization of its physical condition, destroys the natural tendency toward constitutional vigor, checks growth and induces a condition that no after treatment can correct.

—Hundreds of thousands of bushels of beans are grown in Maine, Wisconsin, Ohio, Pennsylvania, Iowa—in fact, the entire production extends as far south as Florida. There are also heavy bean-producing sections in Vermont, Illinois, Indiana and Minnesota.

—A disregard of the details which assist in furnishing pure, clean milk every night and morning affects the quality of the entire milking from a herd of cows, and if the milk is supplied to a factory the cream or butter taken from such milk is sure to be more or less affected.

—The feeding of farm animals not only enables the farmer to return from 85 to 90 per cent of the fertilizing value of the crops to the soil, but in growing such crops as peas, alfalfa, clovers and other legumes there is more nitrogen stored in the soil than is sold in the form of animal products.

—More cows are needed on our farms. No animals are better for soil improvement and the conservation of human food than cows. More cows should be kept and more homes abundantly supplied with milk and butter.

—A few pounds of butterfat per month would mean more cash in the home.

—While it is important to plant good varieties of strawberries, it is equally important to plant good plants of those varieties. Poor plants of a famous kind will not do, and good plants of a poor kind will not; but they should be fine, well-grown plants of a reliable variety, well adapted to the soil and climate in which they are to be grown.

—The soy bean is far more important and has far greater possibilities as a summer legume than most people realize. The soy bean makes splendid hay. The hay is richer than alfalfa and just as palatable when properly cured. Soy beans may be planted between the rows of corn, but its greatest usefulness is to plant in rows on good land, where it may be cultivated occasionally. For hogs, cows, sheep, horses and mules, soy beans makes fine hay.

—Mangels ought to be a part of every farm crop where stock is kept. Many farmers imagine that it is a hard crop to raise, but it is a mistake. A good way to raise them is to sow in rows thickly and transplant about the 1st of July or 10 inches apart, in a freshly-plowed piece of land. Two or three boys can transplant several thousand a day. One boy goes ahead making holes with a dibble, while two others follow, one carrying the plants and the other dropping them into the holes. On good land as high as 40 bushels an acre can easily be raised. Cows and sheep thrive on them.

—In a ton, oat straw contains 7.2 pounds of nitrogen, 2.4 pounds of phosphorus and 27 pounds of potassium; barley straw contains 12.8 pounds of nitrogen, 1.6 pounds of potassium, and clover straw contains 24 pounds of phosphorus and 16.6 pounds of potassium. So far as the effect on the fertilizer value of the manure is concerned, we would regard clover as nearly twice as valuable as either oat or barley straw. Ton for ton, all of the straws contain more plant food than manure. But since they do not decay so quickly, they do not produce such good results the first year or two after application.

—Not enough care is given to teaching coats to work. We often hear of breaking colts; but there is little breaking to do with the modern draft colt. They do need to be taught a few things, such as backing with a load and standing quietly when stopped. Many accidents occur from the team starting before they are to start, and it can be avoided usually by proper training. The walking gait is most essential in heavy work horses, and yet it is often neglected in the training, says a writer in an exchange. So many young horses know nothing about backing, for little attention is paid to this accomplishment in horses, and yet it is often very necessary that the team understand how to place the wagon in position in this manner. It should be done, not by pulling the animals back by main strength, but by talking to them, accompanied by a gentle pull on the reins. A colt properly trained is worth considerably more than one with little or no training on account of greater ease of handling, and a greater amount of work accomplished with less risk to both driver and the animals. It would be time spent if more attention were given to these matters by farmers and horse dealers.

FED THE ELEPHANT; IN 'AIL

New York Visitor Couldn't Resist Appealing Trunk of Hungry Pachyderm.

Giuseppe Rizzo's native generosity and kindness of heart got him into dire trouble the other day. Rizzo is a barber, twenty-three years old, and lives on Claremont avenue, the Bronx. It was a warm and balmy afternoon, and Rizzo went forth. His course led him to the animals in the zoo. As he looked upon them, caged and unable to enjoy their freedom, the barber's kind heart was touched. To express his sympathy he bought candy and peanuts and fed them.

Special Officer Fitzpatrick caught him in the act. He halted Rizzo's peanut-laden hand as it reached for the elephant's outstretched trunk. "Cut it out," he admonished. "Don't you see the sign—don't feed the animals?"

"But da poor elephant, he like da peanut," pleaded Rizzo, as he stuffed the bag back in his pocket and walked away. He was disconsolate. He imagined he could see a tear in the pachyderm's eye. The pachyderm's trunk stretched forth beseechingly, and Rizzo's kind heart could stand it no longer. Stealthily he crept to the cage again, a succulent gobber clutched in his grasp. The moist tip of Jumbo's trunk closed about it. He grunted in satisfaction. Fitzpatrick arrested Rizzo and took him to the lockup. He was charged with vandalism.—New York Sun.

SEEKING TROPHIES OF WAR

Amateur Collectors in France Are Holding Out for High Prices.

Curio dealers from England and from the continent are reported to be in the vicinity of battlefields in northern France endeavoring to buy trophies of the war which they hope in time may be valuable, the Indianapolis News states.

They find, it is said, some difficulty in driving bargains. Amateurs who have come into possession of trophies held them for high prices or will not sell on any consideration.

It is recalled that after the American Civil war came to an end a book-seller in the Bermudas, when the cargoes of the blockade runners in the harbor of Hamilton were sold at auction, bought a number of package cases without the least knowledge of their contents. Among these were several boxes of brass buttons consigned to the Confederate army for use on soldiers' uniforms.

Some twenty years later tourists discovered these old Confederate buttons. A New York dealer made a high bid for the entire supply. This bid was refused, and these buttons, for which in the succeeding years a small fraction of a cent was paid, have been selling at 75 cents and \$1 each.

Cold Storage a Blessing. Those poached eggs which you will have for your breakfast next Christmas morning went into the cold storage house the other day. And you are lucky that somebody is saving a couple for you.

Our industrious hens are now producing twice as many eggs every day as we care to eat. Months before December comes they will have gone upon their prolonged vacation.

Without cold storage those two eggs for your Christmas breakfast would cost as much as you will pay for a dozen. A solution of ammonia pumped through pipes in storage rooms does for you what the hen herself cannot do—distributes a supply of good eggs evenly around the entire calendar.

We talk foolishly about cold storage as if it were a menace instead of one of the genuine blessings of a scientific age.

Mr. Hodges and His Grand Old Hat.

"Spring's official parade was observed Monday morning," reports the Olathe Register, "when Frank Hodges donned his ancient Milan straw hat, and made his way to the office. The parade formed at the corner of Elm and Water streets and proceeded with due pomp and ceremony to the Hodges lumber yard, where it disbanded, and Mr. Hodges went to work. Dwellers along the way, who have been waiting anxiously to take down their heating stoves and take off their heavy coats, noted its passing with satisfaction and a great wave of activity followed in its wake. Mr. Hodges has been pestered with agents of new fangled hats who want to sell him a 1916 model, direct drive lid, with a self starter and a row of colored electric lights about the brim. But Mr. Hodges, with true conservative mind, clings to the old order. In these days of feverish rush to keep up with the changing times, it is a relief to see this calm, imperturbable spirit alive in our clammy midst."—Kansas City Star.

The Most Important Question.

He was five and of a somewhat critical turn of mind—also analytic. He was left at home with the maid. Just after he became hungry in the evening his mother called by telephone. He answered the phone, but didn't understand the conversation. Before he had an opportunity to ask that the instructions be repeated, his mother insisted that he tell her whom he loved. He was thinking only of dinner, however, and nothing else. Thus it was that he interrupted the string of endearing inquiries to remark in a loud voice:

"I don't know who I love. I want to know where I'm goin' to eat."

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