Aemocratic Watchman.

Belletonte, Pa., November 23, 1917.

THE KAISER TO UNCLE SAM.

I would not be your enemy, I love you far too well, My deep affection, verily, No human tongue can tell, And I have shown my tenderness; Such was our family's plan Since Vater Fritz was wont to slay The raging Austrian.

I longed to be a friend to you, True to my latest breath, And so I scattered bombs which blew Your working men to death. And so I drowned your citizens Found on an ocean ship. 'Twas to your country's denizens A mild and friendly tip.

Benevolent were all my plans Toward folk within your gates, And so I urged the Mexicans To capture several States, Lest ye might loll in idleness Beneath your cloudless blue, I tried to find-I must confess-Some work for you to do.

I would not be your enemy, I love you much too well, The starry banner of the free Adorns your every dell. I pledge you, offer you my hand, Your friend till Judgment Day, And hope that you will understand My courteous little way. -Toronto Daily News.

"FINE FEATHERS."

(Concluded from last week).

"Miss Brown!"

The face she turned up to Robert Faulkner's gaze was not the face of the San Francisco man's peach, but the stars were still alight in its eyes, and the man who had crossed the room and was standing beside her forgot what he had intended to say to Miss Brown. He looked at her with his mind full of new thoughts.

A most disconcerting girl, a girl of surprises. Her eyes did not belong to her face—or maybe they did; for, slowly, under his steady, puzzled scrutiny, a faint color was creeping into the pale cheeks, a tremulous smile was touching the lips, a shy happiness was flooding the whole face. This was an evening of strange changes and discoveries. Why, what queer things happened when you gave them half a chance, when you opened your eyes!

This was not the San Francisco man's peach; but neither was it Rob-ert Faulkner's plain and efficient book-keeper, Mary Brown. This was a girl who was young and sweet and brave and pathetic, a girl who was very tired, a girl in need of tender-ness. Oh, a most disconcerting girl.

"Miss Brown," he began again, but stopped to wonder what her other name was. Had her parents named her for the Peach, or for the Book-keeper, or for the little girl who was so shy and sweet and tired. Oh, yes, that was it. She was tired. He had started to tell her that she must put away her books and go home. "It's almost nine o'clock," he said

been so busy, and I've never had pret-ty clothes. Perhaps, if they'd ever found out I was there—but they ever are opened! "I feel like Cinderella." Mary

shabby shoes but with her thoughts

in Woman's Home Companion.

ion:

December Woman's Home Compan-

is a nurse and a mother to the sol-diers. In Paris the Gare du Nord is

back to the front. Early in the war, Madame Courcol, a brilliant and

charming Parisienne who was doing

canteen work in the Gare du Nord, re-alized that the Gare had no place

where the soldiers could really rest. 'Figure it, Madame!' she exclaimed,

ing to wait several hours in the mean-

"In a sense, every woman in France

Brown turned to say good night and Robert Faulkner took her hand. It "Fools!" Faulkner's tone expressed profound contempt, but Mary was cotton-gloved; but so small that Brown was more tolerant. it was lost in his, and it trembled a little. The trembling was his undo-

"Oh, no. It just happened so. If I had dressed differently-" "Men aren't like that," Faulkner ing. "I have had a nice time," she told protested.

didn't.

protested. She looked at him in mild surprise. "Oh, yes they are. You didn't know I was there." It was true. He couldn't deny it. "But I found out," he urged. "Yes; but nobody except you and that man from San Francisco ever saw me in a pink and silver evening frock." He looked at her sharply but she

He looked at her sharply but she tenement house steps, but up the dark was not cynical. She was merely stairway Cinderella was running, in stating explanatory facts and enjoy-

stating explanatory facts and enjoy ing a fruit salad. "I don't know why I didn't discov-er you before." His voice was hum-ble. "I'm afraid I don't think of much except business; but when it came in the way of business to look at you carefully, and you put on that pink and silver affair—" him of

She had saved the maraschino cher-ries in the salad until the last. Now she ate them, one by one, giving her whole attention to them, but when the her the does like me this way, she said happily; "but, all the same, my fairy godmother knew what she was doing when she put me in pink and silver."—By Eleanor Hoyt Brainard, last of them was gone she came back

it even for five minutes. I'll never feel so discouraged about myself again. When I'm looking frightfully plain and uninteresting, I'll say to myself, 'Yes, you do look hopeless; but you aren't really hopeless. If you had on a pink and silver evening frock and pink satin slippers, now-"

She was half laughing, half wist-ful, wholly sweet. One sould see she would love to have a pretty gown, and he knew now just how delightful she could look in one. But his eyes at last were open. He could see the beauty of her in serge. He felt glad and thankful. He felt as if he had somehow grown. Faulkner leaned toward her across

the table. For the moment his face the day and night, some of them havseemed as young as hers.

Neither of them noticed the mascu-line egotism of it. He liked her as ame, and it is rare, indeed, that one is Neither of them noticed the mascushe was, and they were both content. Across what was left of her lob-are sleeping on the table. My enter-tion of the bacteria that do gain ac-cess: or by removing these bacteria ster, the actress watched them appreciatively and with a twinge of envy. She was with her husband. She had "And who, standing in that dim been in love before and she would be room, looking at the sleeping men, would not be glad to give? There would not be glad to give? There they lie, those blue figures, with their in love again, but she would never again be in love for the first time. pale, worn faces, their great pack be-side them, heroes who are saving There was something about these two France—and us. Such weary, brave

now that made her quickly look away. They were unaware of their surroundings. "I must go." Mary Brown was sud-denly, breathlessly convinced of the necessity for going. "Mother will worry. I'm always home by nine." faces, such sudden smiles when they awake! And Madame Courcol moves Faulkner did not protest. He liked

her having a mother who worried, and the world would not end tonight. The world had only just begun. "If you'll please put me on a crosstown car.

She was entirely serious about it, nd something tightened painfully in

Health and Happiness SERIES of articles on the rela-A tion of bacteria to milk now

being published in the Watchman : Aug. 17-The Bacterial Content of Milks Supplied to Bellefonte. Aug. 24-How the Number of Bacteria in Milk is Determined. What Are Bacteria? Aug. 31 and Sept. 7-Environmental Influences upon Bacteria. Sept. 28-Sources of Bacteria in Milk. Oct. 5-Influence of Temperature upon the Growth of Bacteria in Milk.

Oct. 26.-Effect of Bacteria upon Milk. Nov. 9 .--- Relation of Disease Bacteria to Milk.

Number 28. PRESERVATION OF MILK AND

SIGNIFICANCE OF THE BAC-TERIAL COUNT.

28) how milk becomes contaminated of raw milk—is safe to use. A milk with various kinds of bacteria which with a relatively low bacterial conto conversation. "Wasn't it a lovely frock!" Her eyes dreamed of it. "I'm glad I wore "What the Women of France are Doing" with various kinds of bacteria which with a relatively low bacterial con-find in this medium most favorable conditions for development. The re-Maude Radford Warren says in the sult of this contamination is that the fection, as in the extensive Boston period during which milk has a com-when the responsible milk gave counts mercial value for food purposes is below 10,000 in fully half the samples greatly lessened with resulting losses examined. High numbers-let us say of considerable economic importance. numbers above 200,000-may perhaps the railway station to which the French soldiers come on their fur-loughs, and from which they pass back to the french in the source of the sus-back to the to the source of the susseminating disease. From these two points of view,

therefore, (1) the economic, (2) the tion. On the other hand, inspection hygienic, it is highly important that may uncover sources of danger of means should be adopted that will re- which the bacterial examination gives

"You don't need the pink and silver frock," he said softly. "I like you better this way, little girl. Who cares for pink satin?" Network and silver ing to wait several hours in the mean-time with no place to go. And so I talked and begged. The railroad au-thorities gave me a large basement room here in the Gare, and my friends ble at the time the milk is drawn and prise lives from hand to mouth, from cess; or by removing these bacteria wholly or in part after they have once gained access to the milk. If all are not eliminated, it then becomes necessary to keep the milk un- healthy milker may not, one time or growth of those which are not removed.

or "certified" milk is usually a milk or measure—the practice of pasteurliness that must prevail in order to secure these results and is generally regarded as a guarantee of the absence of many bacteria liable to produce disease in children. From a practical point of view, the improvecomparison with the ordinary product is seen in the enhanced keeping quality. As before stated, such milk has been shipped to Europe arriving in good condition after 15-18 days transit. While there has always existed a difference of opinion as to the relative merits of such sanitary milk compared with pasteurized or sterilized milk, the fact that the low bactetion rather than by destruction of bacteria is a point in its favor for many people. While to produce milk thus low in sive bacterial contamination found in tention to the simple details of cleanliness. With none of the pre-requisites of a sanitary dairy, milk has been produced that gave an average count of from 25,000 to 30,000 bacteria per cubic centimeter when examined daily for a period of six months.

"The most conclusive investiga

Holt.

eties, over 1,000,000 bacteria per cubic centimeter are certainly deleterious to the average infant."

Ten years after the publication of the above article Dr. Holt (Med. Jour. July 7, 1917) says: I still believe, even more strongly that "of the usu-al varieties of bacteria found in milk, over one million per c. c. are delete-

rious to the average infant." Jordan (Text-Book): "In other words, the bacterial count gives valuable information both as to the cleanliness and staleness of this in-dispensable food." * * * As al-ready indicated, the number of bacteria in raw milk can be largely controlled by reasonable attention to cleanliness and cooling. Even in large cities it is possible to supply clean, fresh milk without appreciable additional cost to the consumer. The sale of milk containing more than 500,000 bacteria per cubic centimeter

should not be permitted." In his recent article, "The Bacteri-ology of Foods" (Amer. Med. Jour. April 14, 1917) Dr. Jordan says: "Evidently the most that can be claimed for the bacterial examination of milt is that it offers indications

of milk is that it offers indications more or less precise of possibilities of danger. It cannot often enable us to declare positively that a particular

It has been shown (No. 24, Sept. lot of milk-I am speaking here pected trouble and the degree of danger to the public health can be arrived at only by the aid of dairy inspec-

many certified dairies are all em-

ployees examined for the possible presence of typhoid carriers? And what safeguard have we that a

Preservation by Exclusion. The over night? Such familiar apprefirst method is followed in many dai- hensions point to the importance of the among them, dressed in white, hand- ries that supply high grade milk. procedure which thus far has proved among them, dressed in white, hand-some, vigorous, motherly; she puts a hand are so-called "sanitary," "hygienic" of milk-borne disease than any othcheek of that one, sweeps them smil-ingly wherever she wants them to go as to prevent the introduction of most controlled bacterially and otherwise FARM NOTES.

7

-Sandy soil ought not to be heaviy manured at any time, but should receive frequent small applications.

-Pennsylvania has imposed as a penalty for conviction for a second offense under the game law, imprisonment equal to one day for each dollar of the fine and denial of license to hunt for two years.

-It takes 50 per cent. more feed to put a pound of ham on a 150-pound pig than to put a pound on one weighing 40 pounds, and 83 per cent. more feed for a 350-pound pig. Keep the pigs gaining while young on pasture and dairy by-products, if available, always supplemented with a grain

--"Now that the country's bumper potato crop is flowing into markets in an ever-increasing stream the wise housewife will take advantage of this cheap source of starchy food and will give the tubers a very important place on the dinner table," say the home-economics specialists of the United States Health Department of Agriculture.

It is well known that potatoes are a nutritious and healthful food, of which one may eat freely without ill effects. As a matter of fact, say the Department specialists, there is something more which can be said for the potato, for the liberal consumption of them helps to supply the body with alkaline salts which it needs for nor-mal health. Eat more potatoes, for breakfast, lunch, dinner or supper, therefore, while they are abundant, say the specialists, to the advantage of both your health and your pocketbook

-The prices received by producers for cattle, sheep and hogs, September 15, and chickens, October 1, have gained 52.7 per cent. in the general average from 1916 to 1917, according to the latest report of the United States Department of Agriculture. The advance for beef cattle per 100 sult in improving the keeping quality no hint. More important than either pounds, live weight, was from \$6.55 control of the modes of procedure in the milk business. Particularly im-portant as concerns the use of raw milk is the strictness of supervision protection of the strictness of supervision per cent; sneep per 100 pounds, from \$6.25 to \$10.05, or 61 per cent; lambs per 100 pounds, from \$8.22 to \$13.06 or 59 per cent; hogs per 100 pounds, from \$9.22 to \$15.69, exercised over the health of all em-ployees. Prevention of the infection 14.3 to 18.1 cents per pound, or 27 subsequently holding it at tempera-tures unfavorable to the multiplica-be always a primary aim. Yet such have far exceeded beef cattle, veal precautions are particularly difficult calves, and chickens in the upward to carry out in practice. In how price movement at the point of production.

The highest price at the farm per 100 pounds, live weight, reached dur-ing the year under review, was \$8.70 for beef cattle in May, \$11.08 for yeal der such conditions as to check the growth of those which are not re-moved. tember, and 18.1 cents per pound for chickens October 1 of this year. The latest farm price reported is the highest one, of the year for veal calves, lambs, hogs, and chickens; the May price was the highest for beef cattle and sheep.

-Winter Care of Bees.-Beekeeplong, long train steams out slowly, bacteria that under ordinary condi-taking the men back to the front, they tions would find their way into it. tutes at present one chief reliance in their colonies every winter by failing lean out of the windows and cheer and wave, brave fellows that they are! There are none of their wives or second with a certification from veterition with a certification from veteri-nary authorities or boards of health as to the freedom of animals from mothers or sweethearts on the plat-form; that would be too hard to be contagious disease. A numerical back sugar can be reduced to less than one Wintering bees is a problem of conserving the energy of the individuals conveying infection. In point of fact, waste of energy. First, when the unless the sanitary history of the milk other activities which the needs of the is known; when this is the case, they often become useful in controlling procedures and detecting possible sources of danger; they can never be weather which do not permit the bees used as absolute and rigid standards to fly from the hive to void their exare guides to investigation; they are sult in the death of many thousands Protection of the hive and providing foods of good quality for winter stores will conserve the energy of the bees and enable the colony to pass the winter safely outdoors. If the hive is placed within a box about six inches greater in each dimension than the hive itself, and the space between filled with dry sawdust, leaves, or other insulating material, the necessity of heat generation by the bees is An editorial in the December Wom- reduced to a minimum. A small tunnel through the packing material will make a passageway for the bees to the entrance of the hive. Care must be taken to see that the hives have proper food stores. Food such as honeydew honey or honeys with a large percentage of gums, loading them down with so many toys which may cause a rapid accumulateresting. I've done it, I admit! but desirable, but may be corrected by inthis is a good year to stop it forever! serting a frame of honey in the mid-It isn't the children's fault that their dle of the brood chamber after brood Christmas has appealed to their rearing has ceased. Another remegredy little stomachs rather than to their imaginative. sensitive little about 10 pounds of a syrup made of 2 parts granulated sugar to 1 part of year bear a crop of things to give water. In either case when such food is given after brood rearing has ceased it will be placed by the bees in positions most available for immediate use, and the poorest food stores saved until spring, when they may be used safely. As long as the temperature of the air surrounding the bees is maintained at about 57 degrees and no other irritating factor is present, the bees live so slowly that very little food is consumed, the colony being almost in a dormant condition. A normal colony of bees thus protected and fed not only will endure six months or more of confinement but have sufficient vied Percy, and drew a moist hand tality left to be useful when spring comes To Prepare Bees for Cold Weather. -1. Unite any weak colonies to make colonies of normal strength. 2. See that every colony has sufficient food stores of good quality to last during the winter—25 to 30 pounds are nec-essary. 3. Provide adequate protection against the wind and pack the hives well, as described in detail above.

gently. "You mustn't go to work again.

"I'm out of balance."

"Hang the balance." It was not his usual style of conversation with employees; but this was not a usual evening. Things were different. He was different himself. For some unknown reason he felt oddly young and boyish, tired of the tyranny of business. Over at the Waldorf, Jenkins was probably waiting to figure on those brocades with him.

Hang Jenkins! Hang the brocades! So far as he was concerned, the American woman could wear plain satins. What is your first name?" he asked.

It was altogether irrelevant, but it did not seem so to the girl. Nothing could surprise her now. One so soon becomes accustomed to thrills.

"Mary!" she murmured. "Mary!" Of course. Mary was the name for her.

"Well, you are too tired to work," the man said, quite as though her name had settled the matter. "And you've had no dinner, I suppose? No? Neither have I. Put on your things, and we'll go out and have some."

Her coat was as worn and cheap as her frock, and her hat had cost her \$2.98, on Fourteenth Street; but he did not notice them and she forgot them. In the shop on the corner he bought her violets, and she pinned them to the worn coat as contentedly as though she had been pinning them to the ermine of her earlier apothesis. "I've always been crazy for a

bunch," she admitted, sniffling at the purple sweetness. You don't mean to say that they

are the first you've ever had?" She nodded. "Mother has always

been sick, you know, and there's Jimmy. It takes close figuring." "Oh! I see." Faulkner had sup-

posed all girls wore violets by divine right. He took her to a restaurant where

the food was beyond reproach but evening clothes were not the rule, and he ordered a dinner most of whose items were as new to her as the vio-She was as frankly delighted lets. with the dinner as with the flowers, and he watched her with a growing warmth about his heart. Women had always bored him, but he had never known a woman to whom he could show a new heaven and a new earth. It seemed incredible that there should be a girl to whom the things of girlhood were shining new. And it was a relief, too, to find one who was so refreshing as not to think it necessary to pretend they were not new to He liked neither pretense nor

sophistication. "Why didn't the men give you violets?" he asked, his thoughts swinging round in a circle to that first amazing revelation.

She wrenched her attention from the famous actress who was eating lobster at the next table.

"There weren't any men. Men never know I'm there." She was frank about it and distinctly regret- way. Then the taxicab snorted away, "I don't know why," she explain- its driver never dreaming that he was ed. "It's just that way. I've always in a fairy coach made of a pumpkin in 1817.-Gas Logic.

the man's throat, a wave of tenderness swept from his heart up, up to his face; and lingered there.

py, wanted to make her safe and happy, wanted to take care of her and teach her that life could be gay and glad. And he wanted to tell her that he wanted all these things; but he only called a taxicab, put her into it, and climbed in after her.

She demurred at first and there was a catch in her voice as she gave him the address of the tenement house in which she lived on Avenue A: but after that she was mute. She suddenly did not want to talk.

The evening was nearly ended; and tomorrow-tomorrow she would be eighty-three cents out of balance.

Whether or not this would ever again be a tragic occurrence would depend upon what happened tomorrow, and the next day. For one dark second she knew what it would be like if there were just this one miracle, and never any more. But that was for only a moment. Something light about her heart knew that, tomorrow and the next day, to be eighty-three

cents out of balance would be a thing of the smallest consequence in the world. For Robert Faulkner would be there in the office near her. She would see the back of his head, his kind profile. She would hear him talking to other people-to her. He would come and stand before her, maybe; and, yes, she knew that he would smile. She almost wished that comorrow-which would be so differ-

ent from all the days gone before it -were here now, except that this wonderful evening had not ended yet.

She was riding through the brilliant streets, tucked in here away from the world with him, comfortable, cared for, and happy. She allowed her

mind to linger softly for just a moment on the thought of what it would be like to have such companionship often-even every day! Always to be

protected, admired as one chosen to be cherished,-to be loved. But it was only for a moment that she dared have those thoughts.

The man beside her was silent, too; and his thoughts, like hers, were on the tomorrows.

She would be there, in his office, at her desk, and he must give his entire attention to business as he had always given it before tonight, must not make things difficult for her, must be circumspect, careful, until-until-And, all the while, feeling like a boy of twenty. He could never get away with it, never. Everyone would see, would talk. It would not do to wait;

and, yet, if he were too impatient, went too fast, perhaps she—she was a shy little thing and so young. Probably she looked upon him as an old gentleman. Perhaps she could

never-The cab stopped before a building,

dingy and narrow and high, and the two mounted the steps to the door-

borne. There are a few American Such a little girl, so gentle, so shining-eyed, so unused to considera-tion and comfort. He wanted her to be safe, to be hap-py, wanted to make her safe and hapsick boy, who can only get to Paris on leave, not to his own far province, carries away the memory of her as the best thing he can take back to the front. Many a man watches that white figure on the platform until it is only a little white dot. As long as any soldier can possibly see her Madame Courcol waves and smiles. When the train is out of sight she weeps."

hand on this man's shoulder, pats the

-and they adore her. When the

At 73 Runs 10 Miles in 75 Minutes.

The December American Magazine tells about a wonderful old man who believes in running for health. The writer says about him:

"Colonel James L. Smith is a veteran of the Civil war. He is seventythree years old; he lives in Detroit and never misses a day from his desk in one of the city's big automobile plants. Army surgeons have pronounced him 'a physical specimen without a paralel,' because,

"He runs, or walks, five miles as a minimum, and ten miles as a maximum, every day. "That is his understanding of the

secret of his youth. He doesn't claim rial count in it is secured by eliminathat it is the secret for other people necessarily-but it is the secret for him.

"Detroiters no longer turn their heads when they see this white-haired man come running down the streets. At seventy-three, he can run ten miles in seventy-five minutes. At seventythree, he can sprint faster than the average youth of seventeen or nine-His daily work consists of diteen. recting the duties of two dozen messengers. These messengers range, in age, from fifteen to twenty years. There isn't one who would attempt to outsprint the veteran."

Thanksgiving.

Thanksgiving day is the only distinctly religious festival observed in the United States at the instance of The significance of the bacterial the civil authorities. By Congressioncount has been, for years, a matter of al and State legislation it has become a legal holiday; in fact it comes closer to being a national holiday than any other. The observance of the day is of Puritan origin. The first observance of Thanksgiving day was in 1621, after the first harvest. Since the adoption of the Constitution the President of the United States has recommended a Thanksgiving festi-14, 1917). The subject can be best val. but in 1863 President Lincoln began the custom of proclaiming an au-Jordan's Text Book of Bacteriology tumnal thanksgiving annually, and each succeeding President has contin- and from his recent article. ued the practice. The Governors of the respective States, who alone have tions on this point are those of Park legal authority to proclaim holidays and n their jurisdiction, universally follow the Presidential proclamation by one of their own, appointing the same day for the giving of thanks-fourth Thursday in November. New York heating. "When milk is taken raw, State began the observance of the day the fewer the bacteria present the

contagious disease. A numerical bac- and distributing and not as furnish- these losses of important sources of terial standard is usually exacted as ing absolute criteria of wholesomea pre-requisite to the recommenda- ness. Even if we are safe in con- per cent. tion of the board of examining phy-sicians. This standard varies for dif-demning milks consistently over 200,-000 or 2,000,000 bacteria, we cannot ferent cities; in Philadelphia "certi- endorse all milk with less than 10,000 in each colony, the bee specialists say. fied" milk must have not more than as surely free from all possibility of Three conditions in the hive cause a 10,000 bacteria per cubic centimeter; our interpretation of the significance temperature of the air surrounding in New York not more than 30,000. of numbers varies with our knowl- the bees falls below 57 degrees it is There are many first class dairies edge of the conditions. That different necessary for the bees to expand enproducing milk with an average of constructions must be placed on the ergy to keep warm. Second, when 2,000 to 4,000 bacteria per c. c. or numbers of bacteria in raw and in the temperature of the air is above 60 lower—500 to 1,000. Such a standard has its value in the scrupulous clean-liness that must prevail in order to ment in quality of sanitary milk in for condemnation or approval; they crement. This last condition may renot, taken alone, a basis for final of colonies, the specialists say. judgment."

Dec. 7-"Pasteurization of Milk"

Note.—In No. 25, Oct. 5, "The Influence of Temperature Upon the Growth of Bac-teria in Milk," there was the following er-ror: In the last column of the second ta-ble the number 4,000,000 should be in the first line opposite 24 hrs. instead of in the last line opposite 168 hrs.

How Children Can Help in the War.

an's Home Companion says: "You ask me: 'Do you think the

While to produce milk thus low in bacterial content may necessitate methods of more than average ex-'No, no, no! Certainly not! I never pense, on the other hand, the exces- have believed in this stuffing of children with Christmas sugarplums and can in large part be prevented by at- that they could not even find them in- tion of excrement in the bees, are untheir imaginative, sensitive little souls. Let their Christmas tree this SIGNIFICANCE OF THE BACTERIAL COUNT. rather than a crop of things to give They'll respond."

Might of Lost Its Collar.

Percy being down to recite at the discussion among bacteriologists and temperance concert, stood up to do or within the last few months has been die. He got along all right until he reached the words, "He stood beside more particularly brought to the attention of the public through critithe bier!" Then his memory failed cism of a paper, "The Bacteriology of him. "He stood beside the bier!" he re-Foods," by Dr. Edwin O. Jordan,

Professor of Bacteriology, University peated trembling. The evil spirits on the back benchof Chicago (Amer. Med. Jour. April

es murmured one to another. "He stood beside the bier!" groanpresented by quoting directly from

"Go on!" yelled a voice from the rear. "It'll get flat while you're wait-ing, you fool!" These observers have

found that during hot weather the ef--"What will you have for breakfect of bacterial contamination on the fast?" inquired the waiter. "What's health of infants was very marked the use of my sitting here and guesswhen milk was fed without previous ing. You go ahead and bring me what the law allows for today."better the results. Of the usual vari- Washington Star.