

BE CAREFUL OF YOUR COMPANY.

A little song rings in my ear And haunts me all day long. And this—whichever way it runs— The keynote of my song: "Be careful of your company."

CORN OIL SUPPLANTING HIGH-PRICED OLIVE OILS.

High Burning Point Makes It Superior for All Cooking Purposes.

America has made another important discovery. This time it has to do with an essential article of food—the lack of which, during the war, was found to work a greater hardship upon a population than the deprivation of any other variety of food form.

This nutritive substance is fat. The particular fat which has been evolved by the American food experts into an indispensable article of food is the oil derived from the germ of corn.

It has been found that this oil is unusually rich in lecithin, considered by many physiologists as one of the most important tonics, restoratives, and tissue builders known to science.

Lecithin is a dominant element in the fat that goes to make up brain nerve cells, and has a very decided effect in increasing nutrition.

Corn oil is digested and assimilated more readily than almost any other variety of fat—either animal or vegetable.

In addition, however, corn oil has valuable culinary uses, particularly because of the fact that the burning point of this oil is so much higher than that of other oils or animal fats.

Corn oil stands a temperature of six hundred and fifty degrees before it burns; whereas butter, for instance, burns at two hundred and fifty degrees, goose grease at four hundred, lard at four hundred and twenty-five, cotton seed at five hundred and thirty-five, and olive oil at six hundred degrees.

It is the low burning property of animal fats that makes frying with these fats such a nuisance around meal time in most kitchens. For the degree of heat generated by gas, gasoline, coal, wood, or electricity averages about two thousand degrees.

The higher burning point of corn oil, on the contrary, lends itself admirably to modern cooking methods, as it makes it possible to cook the food quickly, and at a higher temperature, without, at the same time, burning and charring the food.

Meat, fish, or odoriferous vegetables, cooked in corn oil, are quickly sealed over on their surfaces. This forces them to retain the flavors and odors otherwise lost during the process of cooking with quick-burning fats.

So complete is this sealing effect that many families who employ corn oil in cooking fry meat or fish balls, onions, and other food products, all in the same pan—finishing up, not infrequently, by using this same oil for the baking of a delicately flavored cake or some form of pastry—without carrying the slightest odor of flavor from one food to the other.

On the other hand, the "reverse English" can be worked with corn oil, for it also has a lower congealing point than other oils. This is a property especially valuable in the preparation of salads, for corn oil can be subjected to a temperature of fourteen degrees without congealing, whereas olive oil, for instance, becomes cloudy and stiff at a temperature of thirty-two degrees. And the cost is somewhat less than half the cost of good olive oil.

Thousands of French and Italian families in America are employing corn oil in salads, in preference to olive oil. Not only for its low congealing properties, but also for the reason that corn oil is free from the rancidity so frequently found in olive oil.

This purity of corn oil and its freedom from rancidity is due to the careful and thorough method of its preparation. For, instead of being pressed "cold," as is olive oil, corn oil is purified by filtering and steaming. The water, protein and glycerine elements are removed, and the oil is thoroughly sterilized. Any disease germs that may have gotten into the oil are killed, and the ferments which later on might cause rancidity, are destroyed, so that, with proper care, corn oil will keep sweet and pure for an indefinite period.

The oil content in corn averages about five per cent. of the grain. So that from a three billion bushel crop of corn, there is a potential prospect of four hundred million gallons of corn oil. Which insures a comparatively inexpensive article of diet for American consumption.

Corn oil is a clear, limpid, pale, yellow fluid, free from odor, and with an agreeable, sweet flavor. It possesses qualities of palatability that do not have to be acquired.

It has been found that corn oil is a great improvement over butter in the making of cakes, cookies and puddings; while it is superior to lard as a shortener for biscuits, pie crust, bread and crackers.

In fact, the great pie, bread and cracker manufacturers have found corn oil much more satisfactory and economical than any other form of shortening. In the preparation of cheese straws, muffins, bran gems, and other delicacies, it has given bet-

ter results than anything heretofore used.

For deep frying of doughnuts, mush, fritters, meat balls, fish, croquettes, rissoles, and other appetizing edibles, where a nice brown crust is a consumption devoutly desired, corn oil has proved itself of unique value.

Housewives who have poured two or three tablespoonfuls of this oil over a roast of beef or lamb, or veal, find that it checks the seeping out of the meat substances, and causes the meat to cook in its own rich juices. This gives an unusual tenderness to the roast, and increases measurably the meat flavor. It also facilitates the thorough cooking of the roast, and prevents the outside from being burnt into a disagreeable-tasting and indigestible cinder.

As a dressing in the form of a mayonnaise or French dressing for cold boiled vegetables, such as cabbage, beets, turnips, potatoes, cauliflower, and other vegetables, corn oil is all that the most critical epicure could desire.

In fact, it is not going too far to state that corn oil will, within the next decade or two, do more to remake the well known and justly celebrated American stomach over into a healthy organ, than any one discovery of modern times.—By Edwin F. Bowers, M. D.

PUNCTUATION.

An amazingly large number of people seem to know nothing of—or at least to care nothing for—the art of punctuation. Every mail is burdened with letters so badly punctuated that it is no easy matter to read them understandingly.

In the case of business letters—and sometimes of social letters also—this may be an almost calamitous defect. Omitted or misplaced commas are known to have caused heavy financial losses and to have bred quarrels with most unpleasant consequences.

And, obviously, it is in any case unwise so to handicap a letter with imperfect punctuations that its receiver can hardly grasp its meaning. This will not make him the better disposed toward you, and the outcome from either a business or a social point of view may be not at all to your liking.

To be sure, it is not only in letter writing that punctuation of an atrocious sort is nowadays found. Even in books intended to be of cultural and educational value the punctuation is frequently so faulty as to render their authors' statements almost unintelligible.

Thus, a treatise in popular psychology contains numerous instances of almost incredibly stupid punctuation, such as the following: "Space will not permit an extensive discussion of the psychological aspects involved, however, it appears essential to note two general positions which color occupies with respect to consciousness."

With punctuation like this an author virtually challenges his readers to a guessing contest. And since most readers will refuse to take the trouble to guess he will consequently defeat his purpose of imparting useful information. For his book will soon be cast aside.

Yet how simple the change in punctuation needed to make the above passage perfectly clear. Thus: "Space will not allow an extensive discussion of the psychological aspects involved. However, it appears essential to note two general positions which color occupies with respect to consciousness."

One little change—from a comma to a period—makes all the difference between verbal muddiness and verbal clearness. And this is the chief business of punctuation—to increase clearness.

Take heed, then, in your daily letter writing, business or social. If aware that you are weak in punctuation make a study of its first principles. Procure some name book on the subject—there are several good ones available at little cost—to give you the guidance you appreciate you need.

Reread your letters from the receivers point of view. Beware especially of long, involved sentences that ramble on without comma or period, until their thought is jumbled with that of the succeeding sentence. Thereby a mental problem may be created as knotty as a tangled ball of twine.

Knowing perfectly well what you intend to say, train yourself to punctuate in such fashion that the receivers of the letter will be equally aware of your meaning. Remember that he is no mind reader, and that without periods, commas, semi-colons and colons in their proper place he will be liable, indeed, to misconstrue you.

—For high-class job work come to the "Watchman" office.

Some Old-Time Beverages.

The Historical Society of Pennsylvania early in its career translated into English an account by the Swedish traveler Israel Acrelius of the different sorts of strong drink that were popular hereabouts:

"Mamm" was made of water, sugar and rum, and was the chief stock-in-trade of many a tavern keeper. "Manathan" was rum, sugar and beer. "Lilbab" was made of milk, wine and sugar. "Tiff" was beer, rum and sugar poured on buttered toast.

"Samson" lived up to the name—a mixture of cider and rum. The ingredients of "sangaree" were wine, water, sugar and nutmeg. When brandy and sugar were added to cider it became "cider royal." "Raw dram" was the title for straight rum.

Tea, coffee and chocolate were popular. "Small beer" came from molasses and "table beer" was brewed from persimmons, pounded up with the seeds mixed with wheat bran and baked in an oven.

If among the innumerable beverages of the time a man could find nothing to quench his thirst, he must have been hard to satisfy.

The Pilgrim Fathers were much distressed because they were reduced to drinking water when they came to the new world. But Higginson, of Salem, proudly told his contemporaries "I can and oftentimes do drink New England water very well."—Philadelphia Ledger.

—Subscribe for the "Watchman."

KEEP A HOUSEHOLD BUDGET

Practically Impossible to Run Home Without Employment of Good Business Methods.

It must be admitted that business system is desirable in the home, for the very good and simple reason that, manifestly you cannot carry on successfully any kind of business without more or less bookkeeping, writes Carl Marshall in Thrift. But often you will hear some easy-going housekeeper say: "That's too much trouble; I have enough other things to do without bothering with accounts. Besides, what's the use? It costs you just so much to live anyway, and keeping accounts won't make the amount any less."

Lazy or inefficient folk are seldom at a loss for self-justification of this sort. Some of us can remember the old-fashioned country storekeeper who used to spend most of his time sitting on a box whittling or gossiping with the loafers when he should have been studying his business. This cheerful soul held the same views as the slack housekeeper.

But we do not see much more of this old-fashioned, happy-go-lucky country merchant. He has long ago been put out of business by his enterprising competitor who learned the value of good bookkeeping.

The answer to those who would shirk home account-keeping is simply this: You cannot plan your affairs with any certainty unless you acquaint with them, and you cannot know about them unless you keep records of them.

HIGHEST HONORS PAID POET

Men of Every Walk in Life in Procession That Followed Robert Burns to Grave.

Robert Burns died at Dumfries, Thursday, July 21, 1796, at the age of 37. Sunday evening, July 24, the body was carried to the Trades' hall, in the High street, and from there, on Monday, July 25, it was borne to the churchyard of St. Michael's. The poet was buried with military honors. Soldiers lined the streets and a firing party, with arms reversed, marched first. The coffin was carried on the shoulders of the poet's brother volunteers. To the music of the "Dead March in Saul," the long procession walked down the High street of Dumfries and along St. Michael street to the churchyard. The soldiers who took part in the funeral were the Gentlemen Volunteers of Dumfries, to which the poet belonged; the Fencible Infantry of Angusshire and the regiment of cavalry of the Cinque Ports. The two latter bodies were at that time quartered in Dumfries, and offered their assistance. Among the junior officers of the Cinque Ports regiment was the Hon. Robert Bank Jenkinson, afterwards the second earl of Liverpool and prime minister of Great Britain from 1812 to 1827. The principal inhabitants of Dumfries and the surrounding countryside walked in the procession and a vast concourse of people witnessed the funeral.

What Became of Her? Theodosia, the only daughter of Aaron Burr, was a woman of superior mental accomplishments and strong affections. In her eighteenth year she was married to Joseph Alston, afterward governor of South Carolina. She was a devoted and adored wife. The trial of her father for treason and his virtual banishment not only depressed her spirits but fearfully wrecked her already feeble constitution, yet his disgrace in no way lessened her affection. When he returned from Europe she resolved to visit him in New York. Embarking from South Carolina on the Patriot, on the thirteenth day of January, 1813, she was never heard of afterward. The schooner may have fallen into the hands of pirates; but as a heavy gale was experienced for several days soon after leaving Georgetown, the probability is that the craft sunk.

Peculiar Animals. The rabbit, or hyrax, which is found in Africa and Syria, is an interesting and comparatively little-known animal. Although it has hoofs, the sole of each foot is cup-shaped, so that when it presses the edges of a hoof against a smooth surface it can form a vacuum under the hoof by raising the center. Thus, using its feet as suckers, it climbs trees with surprising facility. The large-eyed, lemure-like creature called tarsier, a native of the Malay islands and of the Philippines, is equally interesting. Its toes end in suckers with which it can climb even the smooth stems of bamboo.—Youth's Companion.

Would Be Worth Hearing. Few dog stories would be so well worth hearing, if the dog could tell it, as that of Shep, a collie that belonged, and that we hope still belongs, to a family that lives on the upper Scioto river, in Ohio. The family moved to the headwaters of Smoky Hill river, in Kansas. They went by train to Kansas City and the rest of the way by wagon. After a year they moved back again to their old home in Ohio, but left Shep with a neighbor in Kansas. Eight weeks later the dog, "as thin as a rail" and somewhat footsore, walked into the house on the Scioto. He had traveled 800 miles.—Youth's Companion.

Flower Show Old Institution. The flower shows of English villages have an ancient origin, though few people may ever stop to give the matter a thought. The ancestry of the floral fete reaches back to the days of Ovid, the poet. As for when flower shows were first held in England, it cannot be certainly known, but it is a fact that if they did not actually introduce them, the worst manufacturers from Flanders, fleeing the wrath of Philip and Alva, in 1567, gave a fillip to the practice. To these people English gardens of Elizabeth's time owed such favorites as the gillyflower and the carnation.

JAVA "LAND OF VOLCANOES"

Country Has From Earliest Times Been Devastated by Turbulent Forces of Nature.

Java, with a territory about equal to New York state, has more volcanoes than any area of like size, and yet has more inhabitants than the states of New York, Pennsylvania, Illinois, Ohio and Texas combined. A bulletin of the National Geographic society finds that estimates of the active and extinct craters range from 100 to 150. "Everywhere in Java, in the huge crater lakes, in fissures that now are river beds, even in ancient temples, half-finished when interrupted by some fiery convulsion, are evidences of cataclysmic forces—such turbulent forces as now are in continuous hysteria in the valley of the Ten Thousand Smokes in Alaska and break their crusted surface cage intermittently in Java." The late eruption of the Klot (or Kalut) volcano cost the lives of 40,000 natives, destroyed 20,000 acres of crops by the flow of hot mud, and did millions of dollars' damage outside by the falling ashes. This devastation, however, was mild compared with the violent upheaval of 1883, when Mother Nature planted a gargantuan infernal machine on the Java doorstep at Krakoa. The terrific detonation was heard in Australia, as far away as El Paso is from New York, much of the island was blown into the air four times as high as the highest mountain, and the hole left under water where most of the island had been is so deep that a plumb line to touch bottom must be twice the length of the Washington monument. The isolation lessened the toll of lives, many of the 35,000 deaths having been due to the tidal waves that flooded distant shores.

FLAMINGO LONG A MYSTERY To American Naturalist Belongs Honor of Learning Habits of Really Remarkable Bird.

Until comparatively few years ago the habits of the flamingo, without doubt the most remarkable of all living birds, were a tantalizing mystery to naturalists. In 1904 the first photographs of nesting flamingoes were secured by Dr. Frank M. Chapman of the scientific staff of the American museum. The group was constructed from photographs and notes made during his investigations, and from specimens secured by him. Flamingoes occur in the warmer parts of both hemispheres. The American flamingo—the most brightly colored of the genus—ranges from the Bahamas and southern Florida to Brazil and the Galapagos.

For nests flamingoes erect curious mounds of mud, from 8 to 13 inches high, and measuring about 22 inches in diameter at the base and 14 inches across the top. A depression, about one inch deep, in the top of the nest, holds the single egg, laid in May. Both male and female incubate. When the young are hatched they are covered with a down like that of young ducks. They develop their brilliant plumage in their second year. For their first three or four days they remain in the nest, and are fed by the parents on predigested food. At about three weeks of age they enter upon their adult diet of crustaceans.

LOCALITY NOT WELL NAMED Desert Island, Off Maine Coast, Has Many Attractions for Naturalist and Pleasure Seeker.

Mount Desert Island started its career with the handicap of a name that suggests a place of glaring, sun-baked sands and rocks. Yet it has overcome this disadvantage to the extent of now being put down as a national park. Moreover, it occupies a coveted position in Bar Harbor, one of the most popular and fashionable summer resorts of the Atlantic coast.

It was Champlain who named the island. He was sailing along the Maine coast when he sighted a patch of land with a backbone ridge of apparently treeless mountains. "Isle of Desert Mountains," Champlain called it, and sailed away. Later it was visited by more curious explorers, and, while the original name stuck, Mount Desert island came to be known as a delightfully wooded island, with picturesque mountain trails, shadowy lakes and a remarkable variety of birds and plants.

As these reports spread, Mt. Desert acquired a population of nature enthusiasts, artists, poets and a steadily increasing representation from the world of fashionable society.

Bar Harbor, the best-known summer colony of Mt. Desert, lies on the east coast of the island overlooking Frenchman's bay and the blue Atlantic. There are gorgeous villas and expensively simple cottages in Bar Harbor, a country club, golf courses, beaches, and all the rest of the usual summer resort equipment.

But most people find the mountains and lakes of the island more interesting than the artificial atmosphere of the built-up resort. Birds from arctic regions as well as countless varieties from warmer latitudes find their way to the island, and brighter wood and shore with gay flashes of color. Mt. Desert's long standing as a bird refuge, its scenic beauty and its interesting geologic history—which shows that its mountains and valleys were cut out in an early glacial period—all combined to make it desirable as a national reservation. The idea was long considered, and at last, in 1917, part of Mt. Desert was set aside as a national playground and an official bird refuge.

FIND UPAS TREE VALUABLE Natives of Java Procure Ready-Made Clothing From Its Branches, With Little Effort.

One of the strangest myths is that which concerns the "Ready upas tree" of Java, whose poisonous exhalations were formerly believed to kill any man or animal that ventured into its neighborhood.

Doubtless it had its origin in some traveler's tale, for the tree in question—rather widely distributed in southern and southeastern Asia—has no terrors for the natives of these countries, who, on the contrary, find it extremely useful.

It is the only kind of tree in the world that produces ready-made clothing. The inner bark is a natural cloth, only requiring the removal of the soft cellular stuff in order to render it available for use. A cylindrical section of it from a small branch will furnish a bag for a pair of trousers or an arm for a coat, while from a bigger branch the body of the garment is obtained.

Copyright Acts. The first act providing for the copyright of books and other publications in the United States was passed 129 years ago. The term of copyright was then fixed at 14 years, with the privilege of renewal for 14 years longer. In 1811 the period was extended to 28 years and providing for a renewal for 14 years. For nearly a hundred years after the passing of the first copyright law the protection was extended only to citizens of the United States. In England a similar injustice was practiced upon Americans, although the British government did permit foreigners to take out a copyright, provided their work was first published in England and the author was at the time of publication anywhere within the British dominions. International copyright conventions now exist between nearly all nations. The first copyright act in England was passed in 1709, giving protection for 14 years and for the author's life if then living. In 1814 the English law was amended by extending the period to 28 years.

Germ of Laughter. Laughter, we are told by all authorities on the human emotions, springs from a sense of satisfaction and superiority in the laughter over the laughee, if we may coin the word for the occasion. The Paris Rose Rouge publishes a hitherto unprinted essay on laughter by Stendahl, in which the following definition occurs: "What is laughter? It is a succession of pulmonary spasms accompanied by a peculiar facial expression which is so familiar that I need not describe it and by a pleasurable sensation around the chest.

"This physical state arises from a sudden inspiration to compare our own worth with someone else's and resulting in a verdict favorable to ourselves. Laughter thus arises from the sudden recognition of our own superiority."

Lamb and Mutton. The dividing line between lamb and mutton is not based wholly upon age; a well-bred and well-fed animal, 12 or 18 months old, may still belong to the lamb class, while a yearling of rangy stock, which has been poorly fed, yields meat of an inferior grade of mutton.

The best grade of mutton consists of fat, heavy meat. Light and flabby meat is not very palatable. Lamb rarely is an economical meat to serve. The relative difference in food value between lamb and mutton is the same as between veal and beef.

The meat should be of a deep red color and firm to the touch; the fat, creamy, white and solid. Mutton absorbs odors easily, so it must be kept in a cool place under proper conditions.

Rest Mind Free From Rust. A rusty mind of any sort is a poor recommendation for the owner. It is doubly condemning when that tool is the master key of life. The weather and the carelessness of others may rust tools of steel. Only the indulgence of the man himself can allow the mind to get rusty. It's a mark of senility or premature mental weakness when the mind that ought to be vigorous shows signs of rust. No man of good sense has a right to think he has reached his limit of usefulness. Each step upward should become the incentive to a higher step. As higher ground extends the vision so mental attainment should extend the scope of a man's influence.—Pennsylvania Grit.

LOCALITY NOT WELL NAMED

Desert Island, Off Maine Coast, Has Many Attractions for Naturalist and Pleasure Seeker.

Mount Desert Island started its career with the handicap of a name that suggests a place of glaring, sun-baked sands and rocks. Yet it has overcome this disadvantage to the extent of now being put down as a national park. Moreover, it occupies a coveted position in Bar Harbor, one of the most popular and fashionable summer resorts of the Atlantic coast.

It was Champlain who named the island. He was sailing along the Maine coast when he sighted a patch of land with a backbone ridge of apparently treeless mountains. "Isle of Desert Mountains," Champlain called it, and sailed away. Later it was visited by more curious explorers, and, while the original name stuck, Mount Desert island came to be known as a delightfully wooded island, with picturesque mountain trails, shadowy lakes and a remarkable variety of birds and plants.

As these reports spread, Mt. Desert acquired a population of nature enthusiasts, artists, poets and a steadily increasing representation from the world of fashionable society.

Bar Harbor, the best-known summer colony of Mt. Desert, lies on the east coast of the island overlooking Frenchman's bay and the blue Atlantic. There are gorgeous villas and expensively simple cottages in Bar Harbor, a country club, golf courses, beaches, and all the rest of the usual summer resort equipment.

But most people find the mountains and lakes of the island more interesting than the artificial atmosphere of the built-up resort. Birds from arctic regions as well as countless varieties from warmer latitudes find their way to the island, and brighter wood and shore with gay flashes of color. Mt. Desert's long standing as a bird refuge, its scenic beauty and its interesting geologic history—which shows that its mountains and valleys were cut out in an early glacial period—all combined to make it desirable as a national reservation. The idea was long considered, and at last, in 1917, part of Mt. Desert was set aside as a national playground and an official bird refuge.

FIND UPAS TREE VALUABLE Natives of Java Procure Ready-Made Clothing From Its Branches, With Little Effort.

One of the strangest myths is that which concerns the "Ready upas tree" of Java, whose poisonous exhalations were formerly believed to kill any man or animal that ventured into its neighborhood.

Doubtless it had its origin in some traveler's tale, for the tree in question—rather widely distributed in southern and southeastern Asia—has no terrors for the natives of these countries, who, on the contrary, find it extremely useful.

It is the only kind of tree in the world that produces ready-made clothing. The inner bark is a natural cloth, only requiring the removal of the soft cellular stuff in order to render it available for use. A cylindrical section of it from a small branch will furnish a bag for a pair of trousers or an arm for a coat, while from a bigger branch the body of the garment is obtained.

Copyright Acts. The first act providing for the copyright of books and other publications in the United States was passed 129 years ago. The term of copyright was then fixed at 14 years, with the privilege of renewal for 14 years longer. In 1811 the period was extended to 28 years and providing for a renewal for 14 years. For nearly a hundred years after the passing of the first copyright law the protection was extended only to citizens of the United States. In England a similar injustice was practiced upon Americans, although the British government did permit foreigners to take out a copyright, provided their work was first published in England and the author was at the time of publication anywhere within the British dominions. International copyright conventions now exist between nearly all nations. The first copyright act in England was passed in 1709, giving protection for 14 years and for the author's life if then living. In 1814 the English law was amended by extending the period to 28 years.

Germ of Laughter. Laughter, we are told by all authorities on the human emotions, springs from a sense of satisfaction and superiority in the laughter over the laughee, if we may coin the word for the occasion. The Paris Rose Rouge publishes a hitherto unprinted essay on laughter by Stendahl, in which the following definition occurs: "What is laughter? It is a succession of pulmonary spasms accompanied by a peculiar facial expression which is so familiar that I need not describe it and by a pleasurable sensation around the chest.

"This physical state arises from a sudden inspiration to compare our own worth with someone else's and resulting in a verdict favorable to ourselves. Laughter thus arises from the sudden recognition of our own superiority."

Lamb and Mutton. The dividing line between lamb and mutton is not based wholly upon age; a well-bred and well-fed animal, 12 or 18 months old, may still belong to the lamb class, while a yearling of rangy stock, which has been poorly fed, yields meat of an inferior grade of mutton.

The best grade of mutton consists of fat, heavy meat. Light and flabby meat is not very palatable. Lamb rarely is an economical meat to serve. The relative difference in food value between lamb and mutton is the same as between veal and beef.

The meat should be of a deep red color and firm to the touch; the fat, creamy, white and solid. Mutton absorbs odors easily, so it must be kept in a cool place under proper conditions.

Rest Mind Free From Rust. A rusty mind of any sort is a poor recommendation for the owner. It is doubly condemning when that tool is the master key of life. The weather and the carelessness of others may rust tools of steel. Only the indulgence of the man himself can allow the mind to get rusty. It's a mark of senility or premature mental weakness when the mind that ought to be vigorous shows signs of rust. No man of good sense has a right to think he has reached his limit of usefulness. Each step upward should become the incentive to a higher step. As higher ground extends the vision so mental attainment should extend the scope of a man's influence.—Pennsylvania Grit.