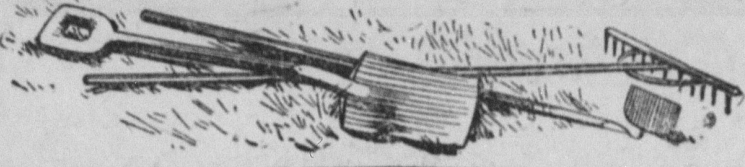


# FARM AND GARDEN



## HORSES IN SPRING.

Most farm horses are idle during winter, and go into spring work with soft muscles. At this time they need more care than many owners will give. Work pushes and the feeling is the team must pay for the winter's feed by helping to get ground in order for planting as rapidly as possible. It is no fault of the horses that they have been made soft by months of inactivity, and they must be seasoned to hard work if the owner would treat them fairly. A few days hard work in the first warm spell of spring can cut flesh that heavy feeding throughout the summer will not replace. Moderation in work the first few weeks is repaid by a moderate grain bill later on, and by more hard work for the season taken as a whole.

Wintering farm horses on a cheap, bulky ration may be all right for a part of the time, and we believe they need a rest from heavy grain feeding, but the month previous to the opening of spring work, the horses should be given a good grain ration. Nothing else puts on the flesh that stays. They should be made to shed their old coat of hair early. A bran mash, a double-handful of oil meal a day and a vigorous use of the curry comb will bring this about. The animal that gets no laxative food and little grooming, and must wait for the heavy sweating in the furrow to start its old coat, cannot do full work and keep in good flesh.

Start the season with the collars tight. Draw the hames in snugly to the neck so that the collar has no play. Wide collars, loose at the top, are responsible for many a sore shoulder. The skin on the shoulders should be toughened before the work begins, by bathing with any good wash. Where white oak trees are convenient, a cheap and good wash is made by boiling the bark in water. The application should be continued for a few weeks after the beginning of hard work. The sweat on the shoulders should be washed out every night with plenty of cold water. Salt water is especially good.

## CURRENT CUTTINGS.

To inquiry of the best method of starting and managing currant cuttings the following has been suggested and tested and proved successful. Several cuttings can be made from one cane. Rub off all but two eyes of the part which is to be in the ground, and the soil should be well prepared. Currant wood can be turned into a plant the year it is grown, by setting any time from August to November. Make a square, clean cut, have the ground mellow, that the young rootlets may meet with no obstructions, and then push the dirt closely around the bottom of the cutting. The fall is decidedly the best time to commence operations, because in so doing one gets a two years' growth in one. If it is very dry, some mulching will be required, but generally at this season, the ground is warmer than the atmosphere, and ninety-eight per cent. should live. In starting for making sales of roots, have the rows three and a half feet apart, and the plant eight inches in the row. The currant is one of the small fruits, which has been very much neglected. The amount of sales is very large, far more than people would imagine, and there is an opportunity for an indefinite extension of this cultivation. It should be understood, however, that these directions do not apply to all kinds of cuttings. For instance, this plan for the cherry currants will not answer. The currant has extraordinary durability both regarding the life of the wood, and the season in which its fruit can be picked. Similar directions apply to gooseberries. Two-thirds should be thinned out annually. These and currants should be well manured every year. Thus they will never fall of having abundant supplies. It is known that the bushes of this fruit have been planted from fifteen to twenty years.—Ella M. Hess, in the Epitomist.

## EXPERIENCE WITH HEIFERS.

My experience in raising young heifer calves runs back forty years. When the calf is first born I let it suck the mother till the milk is good—some five days if in winter. I tie it close to its mother then teach it to drink its mother's milk twice a day, gradually adding a small handful of wheat middlings. Increasing the amount as the calf grows older. Putting some bright clover hay in its reach, it will soon learn to eat it. This is necessary to extend the size of its stomach. When spring comes take to a yard where the calf can exercise and pick grass. I never turn young calves out with the dairy fearing it will learn to suck other cows. When a year old it will do to run with the dairy. Salt must be given in small quantities from the start. If the scours attack it break a raw egg in its milk until this stops. In handling the calf when young I don't pet it much. This will make it ugly when it becomes a mother. I always practice kindness. I have had good success in raising calves to become mothers. Then comes the breaking the cow to be milked. This must be done with kindness at all times. If

the cow is disposed to kick, never punish her, but buckle a strong strap around her body forward of her udder. This is my way of breaking cows to be milked; they will soon give up and become gentle if one is patient. Talk to her gently, use no harsh language, speak kindly at all times. I have broken in a good many, and generally make gentle cows of them. Some cows have naturally bad dispositions. This is hard to overcome. One must be patient to conquer.—C. W. Kellogg in the Epitomist.

## SPRING CARE OF FOWLS.

Just at the close of a long, cold winter, such as we have been having, it is of the utmost importance that the laying hens should be given special care. They are exhausted by a long course of confinement and concentrated feeds, and if they are not carefully looked to there is danger that serious difficulty will be encountered.

There are two things that should be borne in mind. These are that we must furnish the laying hen more than enough feed to keep her to lay, as she cannot manufacture eggs without she has egg-material out of which to make them. Of all the egg-making foods green cut bone and cut clover are the two that are most important. Green cut bone contains all the elements that go to the production of eggs, and cut clover contains all of them also, but in a more diluted or bulky form.

A good many poultrymen make the mistake of thinking they can omit meal feed as soon as spring comes. They also think it unnecessary to feed any green stuff. Green stuff in late winter is usually scarce and hard to get. Cut clover is a perfect substitute for green stuff, so far as green stuff alone is concerned, and has the additional advantage of containing a large quantity of lime and other elements that go to promoting egg-production.

## POULTRY NOTES.

In the midst of the spring time sunshine prepare a home for the little chicks.

Backward springs are not conducive to the very best proportion of fertile eggs.

The season of poultry shows is over for this year and it behooves poultrymen to put on their overalls and get out among the growing young stock.

Just a little time and a little hammer and a little saw and a few nails are all that are necessary to construct those coops you will now begin to need.

The more the incubator is studied and understood the more poultry breeders we find who have concluded to discard the hen as a hatcher, for they consider her too valuable as a layer to spend the time covering eggs that she might spend producing them.

Now is the time for the fancier to get in his best work as a poultry raiser. He has mated his stock according to scientific rules, as any well informed fancier will do, and he must now be a poultry raiser in the true sense.

It costs more money to get a start breeding thoroughbreds than it does scrubs, but it pays so much better in the long run that there is really no argument in favor of keeping mongrel stock.

The dairy and the poultry yard are naturally mutually beneficial institutions. The milk and the curd and the cheese that are produced in the dairy are all quite beneficial to the inmates of the feathered harem, no matter in what stage they may be found.

Chicks that show leg weakness are seldom cured. It is a harsh remedy for their distress, but death is sure to come to them, and the sooner they are put out of their misery the better.

## GROWING PLUMS WITH PROFIT.

There has been many failures in plum growing, due in part to setting the trees on soil not suited to them, but, in the majority of cases, to the selection of improper varieties. The best way to ascertain what varieties are best suited to a section is to find out what successful growers in such section are growing, and if the soil is similar it will be wise to follow their example. During a recent meeting of fruit growers one of the most extensive growers of plums in the East said that he had tested all the promising varieties catalogued, even obtaining varieties from Europe and had finally dug out all his trees except the Reine Claude. He grows plums for market, and the Reine Claude suited consumers. Moreover, it is a strong, healthy tree, not growing very large, but is very productive. In general, this man advised against the planting of plums for other than local markets. Those who are interested in plum growing would do well to examine into the merits of the Reine Claude if it is not among the sorts they now grow. It is one of the good old sorts which has proved its value in many sections through long years.—Indianapolis News.

In the schools of Rhenish Prussia a change of stockings and shoes is provided for the use of school children who arrive with wet feet.



## HEARTS DO NOT BREAK EASILY.

If the poor little girl who at 17 or 18 sobbed over her broken heart could only look ahead about 10 years she would wipe her eyes and brace up.

What would she see? Well, for one thing, she would find out that her heart had not been broken at all; only crushed and bruised, perhaps, but not past the point of resuscitation. Hearts do not break so easily.

For another, she would know that all men are not shallow and faithless, just because one man was. There are plenty of men in the world who make love as easily as they breathe, and mean absolutely nothing by it; but there are many of a very different sort, who woo and win in real earnest, and whose love is as deep and final as a true woman's.

For a third thing—and this is most important of all—she would see this idol of her girlhood in an entirely different light, looking at him through the wisdom and experience which 10 years would bring. Between the standards of a girl of 18 and a woman of 28 or even 35 there is a world of difference. In comparison with the real man she has come to know since the idol of her teens will most likely pale to utter insignificance. Ten chances to one, if she should meet him for the first time at this more mature stage of her life she would scorn the idea of marrying him.

At 17 she pathetically imagines she is going to languish away and fill an early grave for his sake. She takes a mournful pleasure in picturing the false one as wallowing around her tombstone, smiting his breast and calling upon her to come back.

But he won't wait about her tombstone. As the contented spouse of some other woman, he will have a less tragic and more useful occupation. And she won't languish away. In a few years, if she thinks of him at all, it will be to thank her lucky stars that she was saved from the vast mistake of trying herself to him forever.

This being the case—and it is the case with nine hearts out of ten—isn't it foolish, little girl, for you to miss so much of the joy of life and make all your friends miserable while you mope in the corner, crying away your health and your good looks for the sake of some man who isn't worth your little finger, and for whom you really won't care a penny's worth a year or two hence?

It is sorrowful, of course. Sorrow is a woman's portion. But bear it patiently, quietly and as cheerfully as you can, and by and by it will soon be over and your heart will be light again. "Sorrow and trouble will soon pass by," sings the poet, so "there, little girl, don't cry."

## TO EAT CORRECTLY.

Run up three flights of stairs and, at the third landing, stop and see if you are "out of breath." Most likely you will not need to be admonished to "stop." You will be apt to stop before you get to the top of the third stairway because you are short of wind. The heart will beat more rapidly, quickening the pulse, and accelerating the circulation, while the sensation of exhaustion runs through the entire body. While you are panting like a brown spaniel in July the thought comes to you that a trip up three flights of stairs when a boy in the country would have produced no sensation of heart weakness or exhaustion. You are in "good flesh," apparently strong and ruddy, with no ailment of any kind, and yet running up two or three flights of stairs brings a sensation of "goneness"—a feeling akin to that of fainting, says What to Eat.

What is the trouble? Lack of exercise and of muscle-making foods, you will say. And you at once decide to eat more beef and join a gymnasium class. Now it may be that a rational course of mild gymnasium exercises will do you good, but the chances are that it will do you harm because you will consider it your duty to use all the ridiculous apparatus found in the modern gymnasium, the most of which is injurious.

If you could stretch yourself on a horizontal bar in your back yard, or play a game of tennis, while getting the oxygen in the outdoor air, it would be highly beneficial if not overdone.

But the fact is you are suffering from too much food, instead of a deficient pabulum. If the experiments in feeding the human body prove anything it is that the greater amount of strength and endurance come from eating a small amount of highly nutritious food and thoroughly chewing it so that it may be mixed with the digestive juices of the mouth. Nine out of ten persons eat too much and what they eat is imperfectly masticated and is not affected by the gastric juices. It is passed into the stomach in such a way that the digestive juices can not get hold of it. The system gradually becomes clogged with waste matter, the bowels become distended, the muscles flabby, the respiration and heart action feeble.

There is no reserve strength in the body to draw upon and the slightest unusual exertion brings a sensation of complete exhaustion. Most experiments have been among the most

striking proofs of the fact that a moderate amount of highly nutritious food, taken three times a day—twice a day if the appetite is not keen—each mouthful being completely and thoroughly masticated, not only produces the greatest amount of strength, but conduces to health and long life.

## DRIVING IS HEALTHY EXERCISE.

In these days of athletic women, when any and every sport seems open to them, the problem which confronts femininity is not whether she shall take up some branch of athletic sport, but which one she shall elect to make her favorite; for the fashionable women of today is far too busy to devote much time to more than one pursuit. As a consequence, she is inclined to favor the one which affords the greatest pleasure and the greatest physical benefit.

For a combination of these things there is no sport which can compare with driving. It benefits health because it is done in the open air and every muscle of the body is brought into play when one holds the reins over a spirited team. In addition, the brain is stimulated, the eye is quickened and one's pluck is aroused as in no other sport in the world.

Then, too, driving enables one to combine social amenities with exercise to a greater degree than does any other sport.

As a developer of a woman's character nothing surpasses the handling of horses. It gives her coolness in the face of danger, it teaches her to decide instantly and to act on the decision of the moment, and it teaches her that gentleness and firmness, hand in hand, are the best means in the world for commanding respect and obedience. And the best part of this training is that the qualities thus obtained are not dropped with the reins.

I am a firm advocate of having every woman who intends to drive at all a practical horsewoman. By that I mean that she should know the points of a horse, the ailments he is subject to and their cures, how fast and how far a horse may be driven when he is in good condition, and when not, when he is tired and when sickening. She should also know how much her horses eat, how they are bedded, and all the other minor points which crop up every day around the stable of horses. In short, she should be able to rise superior to any emergency which may arrive, be it what it may, from a broken trace to stampede runaway.—Illustrated Sporting News.

## SENSIBLE DON'TS FOR DRESS.

Don't sacrifice fitness to fashion.  
Don't spoil the gown for a yard of stuff.  
Don't sacrifice neatness to artistic effect.  
Don't neglect quality for the sake of quantity.  
Don't dress more fashionably than becomingly.  
Don't dress to startle people's eyes, but to satisfy them.  
Don't look a frump because you can't look especially smart.  
Don't dress your head at the expense of your hands and feet.  
Don't buy foolishly and then blame your limited income for your shoddy appearance.  
If you wear vertically striped material if you are tall.  
Don't expect great bargains to turn out great savings.  
Don't wear big sleeves and big hats if you are short.  
Don't jump into your clothes and expect to look dressed.  
Don't put cost before cut. Corded silk won't cover a poor fit.  
Don't forget that dress was made for woman, not woman for dress.  
Don't put all your allowance outside. A shabby petticoat kills the smartest gown.

## FASHION NOTES.

Heavy embroidery, but always openwork and cut work, is in great demand. Those long gloves of violet kid strike a new note with the white or violet dress.  
It is quite permissible to make your cloth gown frivolous with thin rain-bow bunch behind.  
Stiff petticoats are under the ban for all the summer frocks must fall over something soft.  
Silk orchids in lovely shades of violet and purple are among the prettiest hair ornaments.  
Sleeve ruffles have moved up the arm falling from shoulder to elbow with a long, tight cuff the rest of the way.  
Silk drop-skirts are no longer part of the handsome gown; one wears with it a separate silk petticoat.  
A yoke of lace will carry the cloth gown's usefulness later into the season than would be possible otherwise.  
Silk gowns both for afternoon and evening are to be worn more the coming summer than for years past.  
Instead of the little touch of black on white once accounted smart, a quaint little touch of brown is favored by those who know.  
Ashes of rose, dove's breast and shadow mauves are colors much sought after in silks.



## GREEN PEA SOUP.

Put into saucepan one ounce of butter, and when it has melted add a sprig of mint and half a peck of green peas, shells and all, well washed and bruised. Season with a teaspoonful of salt and about half that quantity of white pepper. When these have absorbed the butter add a quart of cold water, and boil altogether with three young onions till quite soft. Press all through a fine sieve, return to the pan with a lump of sugar, and stir until boiling, then serve with fried dice of bread.

## DEVILED SPAGHETTI.

Hold the ends of six ounces of macaroni or spaghetti in boiling water as they soften press them down; cook until tender; drain and chop fine, put one tablespoonful of butter in a pan, when melted add one tablespoonful of flour and stir until smooth; add gradually one pint of milk, boil and stir until thickened; add spaghetti, a teaspoonful of salt, a pinch or two of paprika, and the yolks of two eggs; put this mixture into shells, sprinkle with buttered crumbs and brown in a quick oven.

## GRAHAM POPOVERS OR PUFFS.

Beat three eggs until thick, add two cupfuls of milk to them, one tablespoonful of salt; pour half this mixture upon one cup of sifted graham flour and one cup of sifted wheat flour. Beat well, then add the remainder of the milk and egg and one tablespoonful of melted butter; beat vigorously; butter earthen cups, place them in a pan and let them get quite hot, then fit them two-thirds full and bake in a quick oven forty minutes; they should be three times the original size and hollow.

## DELMONICO PUDDING.

Put one quart of milk on in a double boiler. When milk is scalding hot pour in four tablespoonfuls of cornstarch which has been previously dissolved in cold milk. Stir well in and then add the yolks of three eggs which have been beaten up with half a cup of granulated sugar. When cooked pour in a baking dish and when partly cold spread over the top a tumbler of jelly. Over this put the whites of the eggs which have been beaten up with powdered sugar. Place in oven and brown. Serve cold.

## MACARON CREAM JELLY.

Soak one-fourth box of gelatine in one-fourth cupful of cold water; beat the yolks of three eggs; add three tablespoonfuls of sugar to them; pour over them half a cupful of scalding milk, having two cupfuls in the double boiler over the fire; turn the eggs and milk into the double boiler; add a pinch of salt and stir until creamy; then add the soaked gelatine and half a cupful of macarons pounded and one teaspoonful of vanilla extract; stir until well mixed; then add the whites of the eggs beaten stiff and dry; turn into a mould; stand in a cool place; serve with a garnish of whipped cream.

## STEAMED LEMON PUDDING.

Make a lemon mixture with three tablespoonfuls of lemon juice grated rind of one lemon and three level tablespoonfuls of butter; cook these for two minutes; add one cupful of sugar and three eggs beaten a little; stir until the mixture thickens; cool and add one tablespoon of brandy; spread six slices of stale bread with the lemon mixture and arrange them in a buttered pudding mould; beat two eggs a little; add three tablespoonfuls of sugar, a pinch of salt and one cup of milk; pour this over the bread; cover closely; stand in a pan of boiling water and bake one hour in a moderate oven.

## CALVES' LIVER, STEWED.

Cut the liver in thin slices; pour boiling water over it; put in a stew pan one small onion, a pinch each of sage and summer savory; salt and pepper to season; drain the liver from the water and put it in a stew pan; add boiling water, to barely cover; cover the pan and let simmer two hours; just before serving add one level tablespoonful of butter and one level tablespoonful of flour, rub together over the fire; stir it into the stew pan and stir until boiling and thickened; serve very hot, straining the gravy over the liver.

## BROILED SWEETBREADS.

Cover the sweetbreads with cold water; allow them to stand half an hour; drain, cover with boiling water and simmer twenty minutes, then plunge them into ice-cold water some what salted. Allow them to lie in this ten minutes, wipe them very dry and with a sharp knife split in half lengthwise. Broil over a clear, hot fire, turning whenever they begin to drip. Have ready upon a deep plate melted butter, well salted and peppered, mixed with catsup. When the sweetbreads are done to a fine brown lay them in this preparation, turning them over several times. Serve on toast, a piece of sweetbread on each. Pour on the hot butter and send to table.

College girls attended a murder trial at Beaver, Pa. as an incident of their training. As they did not carry flowers to the killer they showed less need of training than others of their sex.

## COMMERCIAL REVIEW.

R. G. Dun & Co.'s "Weekly Review of Trade" says:

Commercial conditions have improved somewhat during the past week, although there is still much to be desired. Despatches from the South are most encouraging. At the East more seasonable weather prevailed, yet Spring trade is still below normal. The best news of the week was the settlement of many labor controversies, or at least resumption of work pending arbitration.

Manufacturing returns are still confusing, notable improvement in the iron and steel industry being offset by less favorable reports regarding textile and footwear factories. Agricultural work progresses rapidly under better than average conditions, cotton being planted unusually early. It is a good sign that the month opened with prices of commodities less inflated. Transporting interests are overcoming freight congestion, while railway earnings in March were only 7 per cent smaller than in 1903, and largely surpassed all preceding years.

Bradstreet's says: Wheat, including flour, exports for the week aggregate 1,854,437 bushels, against 1,267,430 last week, 2,833,285 this week last year 2,842,012 in 1902, and 6,405,601 in 1901. Corn exports for the week aggregate 1,028,907 bushels, against 1,438,212 last week, 2,654,732 a year ago, 1,583,565 in 1902 and 2,623,884 in 1901.

## WHOLESALE MARKETS.

Baltimore.—FLOUR—Firm and unchanged. Receipts, 9,185 barrels; exports, 7,683 barrels.

WHEAT—Firm. Spot, contract 1.05@1.05 1/2; No. 2 red Western, 1.04 @1.04 1/2; April, 1.05@1.05 1/2; May 1.03; July, 93 asked; October No. 2 red, 1.00@1.00 1/2. Receipts, 1,664 bushels. Southern, by sample, 97@1.05 1/2; Southern, on grade, 97@1.05 1/2.

CORN—Dull. Spot, 51 1/2@51 3/4; April, 51 3/4@51 3/4; May, 52 1/4@52 1/2; steamer mixed, 46 1/2@46 3/4. Receipts 82,486 bushels; exports, 137,142 bushels. Southern white, 40@52; Southern yellow corn, 40@52.

OATS—Firm. No. 2 white, 48 1/2 @49; No. 2 mixed, 46@46 1/2. Receipts, 7,510 bushels.

RYE—Firm. No. 2, uptown, 87 @83; No. 2 Western, uptown, 84@85. Receipts, 536 bushels.

HAY—Active and firm and unchanged.

GRAIN FREIGHTS—Dull and unchanged.

BUTTER—Firm and unchanged. Fancy imitation, 19@20; fancy creamery, 25 1/2@26; fancy ladle, 15@16; store packed, 12@13.

EGGS—Steady; 18.

SUGAR—Strong and unchanged. Coarse granulated, 4.85; fine, 4.85.

New York.—BUTTER—Easy. Extra fresh creamery, 32; creamer, common to choice, 15@22; State dairy, 13 @21; held creamery, 13@20; renovated, 10@17 1/2; factory, 10@14 1/2; imitation creamery, 14@17.

CHEESE—Steady. State full cream, fancy small colored, Septem. 12; late made, 10 1/4; small white, September, 12; late made, 10 1/4; large colored, September, 12; late made, 10 1/4; large white, September, 12; late made, 10 1/4.

EGGS—Firm. State and Pennsylvania near-by average finest, 19; State and Pennsylvania firsts, 18 1/2; Western firsts, 18 1/2.

FLOUR—Receipts, 46,998 barrels; exports, 42,047. Markets very quiet with a firm undertone. Winter patents, 5.20@5.50; winter straights, 5.00@5.20; Minnesota patents, 5.20@5.50; winter extras, 3.35@4.00. Minnesota bakers', 4.10@4.40; winter low grades, 3.15 @3.80.

RYE FLOUR—Dull. Fair to good, 4.30@4.55; choice to fancy, 4.60@4.80.

CORN MEAL—Firm. Yellow Western, 1.08@1.10; city, 1.10@1.12; kiln dred, 1.10@1.15.

HAY—Quiet. Shipping, 70@72 1/2; good to choice, 97 1/2@1.00.

HOPS—Steady. State, common to choice, 19@27; 1902, 23@27; olds, 19@14; Pacific Coast, 1903, 24@31; 1902, 23@27; olds, 9@14.

HIDES—Steady. Galveston, 20 to 25 pounds, 18; California, 21 to 25 pounds, 19; Texas, dry, 21 to 30 pounds, 14.

LEATHER—Firm. Acid, 23@26.

WOOL—Firm. Domestic fleece, 28@32.

LARD—Firm. Western steamed, 7.40; refined firm; continent, 7.50; South America, 8.00; compound, 6 1/2 @6.80.

PORK—Firm. Family, 15.00; short clear, 14.75@16.00; mess, 14.75@15.25.

TALLOW—Quiet. City, 4 1/2; country, 4 1/2@5 1/2.

COTTONSEED OIL—Quiet. Prime crude nominal; prime yellow, 15 1/2.

POTATOES—Firm. Long Island, 3.50@4.00; Jersey, 3.25@3.75; State and Western, sacks, 3.25; Jersey sweets, 1.50@1.50.

CABBAGES—Firm. Florida, 3.50 @3.75.

## Live Stock.

New York.—BEEVES—Dressed beef, steady, at 6 1/2@8 1/2c per pound, for native sides; a little choice beef, at 8 1/2c. Exports, today, 1,386 cattle, 10 sheep, and 8,200 quarters of beef.

CALVES—Common to prime veals sold at 4.50 to 8.00; city dressed veals, at 8 1/2@12 1/2c.

SHEEP AND LAMBS—Sheep, nominally steady; lambs more active and 5 1/2@10c higher; good to choice lambs sold at 6.12@6.25.

Chicago.—CATTLE—Good to prime steers, nominal, 4.25@5.80, poor to medium, 3.50@5.00, stockers and feeders, 2.50@4.25; cows, 1.75@2.25; heifers, 2.00@4.50; canners, 1.75@2.50; bulls, 2.00@6.00; calves, 2.50@5.50; Texas fed steers, 4.00@4.60.

SHEEP—Good to choice wethers, 4.75@5.40; native lambs, 4.50@5.00.

## WORLD OF LABOR.

An effort is being made to organize a union for garment workers in New Albany, Ky.

The team drivers' international body has over 100,000 members and 872 local unions.

The trade unions of Chicago contain 35,000 women. Even the scrubwomen are organized.

Painters and paperhangers at Des Moines, Iowa, are on strike against the open-shop rule.