

THE LONG ROAD.



Cartoon by Macaulay, in the New York World.

WHAT FIGHTING WILL BE OVER AT THIS SESSION OF CONGRESS.

Whether this will be a long or short session of Congress is a moot question among the lawmakers, but all agree that it will be a militant session. Here are some of the troubles that must be fought out:

- "What is a Republican? Regulars vs. Insurgents."
- "Postal Savings Banks." President, Insurgents and Democrats vs. Senator Aldrich et al.
- "Investigating the Sugar Trust." Progressive Republicans and some Democrats vs. White House, Department of Justice and reactionary legislators.
- "Smashing Nicaragua and taking charge of it." Jingo vs. anyone who gets in the way.
- "What shall be done with the tariff?" A spectre that will not down. Taft vs. anyone who mentions the subject.
- "Federal control of interstate commerce." The railroads vs. the country.
- "Shall women vote?" The ladies, with no one to oppose them openly, but horrid man, can smile and smile and be a villain still, and the women know it and are not going to take any chances.



Washington

"EVEN FROM NEW JERSEY."
Representative Hughes, of New Jersey, was standing in the lobby of the House when a guide passed him in company with a couple of women visitors.

"That is Representative Hughes, of New Jersey," said the guide.
"Is that so?" said the woman.
"Why, Laura, they have them from all over, even New Jersey."

INSURGENTS TO HARASS CANNON

The Republican insurgents of the House of Representatives have evolved a plan by which they hope to put through a bill at the present session of Congress creating a postal



How Cannon Greets Insurgents, savings bank and at the same time routing the leadership of Nelson W. Aldrich, of Rhode Island, and Joseph G. Cannon, of Illinois.

In laying aside their plans to oppose the responsible leadership in the House and Senate the insurgents have selected one of the measures whose passage at this time is recommended urgently in the annual message of President Taft.

FEARS DULL SESSION.

The minority leader in the House, Representative Champ Clark, of Missouri, predicts an inactive session if the desires of the Republican leaders are carried out.

"We may be here a long time," said Mr. Clark, "but the present intention of the Speaker and his advisers is to do little more than pass the necessary appropriation bills and adjourn."

"It will be the duty of the Demo-

crats and the 'insurgents' to force action on some of the important measures which will be introduced. I look forward with great confidence to the coming Congressional elections. I have not mapped out a particular program to be followed at this session, but I am determined to do all I can to force some general legislation."

TOLD MEMBER TO "BEAT IT."

The whiskers of Representative W. R. Ellis, of Oregon, got him in the limelight of publicity in the last session of Congress and incidentally in a mix-up with a doorkeeper. In this session Mr. Ellis' lack of whiskers has produced the same result.

Mr. Ellis came to Congress with a fine array of brown whiskers. Later they turned white. This was natural enough, but when he turned up at the extra session with whiskers shaded between a red and a pink a doorkeeper told him that none but members were allowed on the floor.

Mr. Ellis showed up in the House with no whiskers. When the strange looking man took his seat a doorkeeper spied him and invited him to "beat it."

"Why, I am Representative Ellis, of Oregon," said the statesman.
"Oh," said the doorkeeper.

BAILEY PROPOSES NIGHT SESSIONS.

Some interest was injected into the Senate proceedings by the announcement of Senator Bailey, of Texas, that he had become enamored of the custom of the British Parliament of meeting in the evening. The Texan said he realized the futility of asking the Senate to conform to that custom just now, but urged that the customary rule providing that the Senate shall meet at "12 meridian" be amended to read "2 post meridian." Mr. Bailey did not put his suggestion in the form of a motion, and the usual rule was adopted. It is a safe prediction that "the British idea" will find little favor in the upper house, although its sponsor purposes to press his suggestion later on.

WILL STARTLE THE COUNTRY.

Reports of the extent of the white slave traffic in connection with immigration have been prepared by the Immigration Commission for submission to Congress, which will startle the country. If the story of conditions as they are found to exist by the special agents of the commission do not stir Congress to action the members of the commission will be greatly disappointed in the effect of the results of their investigations.

At a special meeting of the commission the report was laid before the full membership for approval and practically completed. It will be laid before Congress very soon, probably before January 1. It is the plan of the commission to give to Congress the result of its work by subjects instead of in one bulky volume. Since the authorization of the commission ends with March 1 this must be done during the present session. Following the white slave report will come

Prince Frederick of Germany Gives Up His Title to Wed.
Berlin.—The renunciation by Prince Frederick von Sayn Wittgenstein of his princely rank has been gazetted. The renunciation was at the direction of the other male members of the family, and in accordance with the law of the family, established in 1607, which provides that any member marrying beneath his rank shall lose his inherited right of title. In 1902 Frederick married Marie Louise Vertling, a young woman of the middle class.

one upon "Steerage Conditions," as affecting immigration, and one on "Immigrant Homes."

Representative Mann, of Illinois, chairman of the Committee on Interstate and Foreign Commerce, introduced his promised bill for Federal suppression of the "white slave" traffic through the power given Congress over interstate and foreign commerce by the Constitution. It makes it a felony punishable by a fine of \$5,000 or imprisonment for five years, or both, to induce or coerce any woman or girl to go from one place to another "in interstate or foreign commerce" for an immoral purpose, whether with or without her consent. The purchasing of a ticket on any common carrier to enable a woman to travel for such a purpose is almost made to come within the ban of the law.

In the case of a girl less than eighteen years of age the penalties are doubled. It also directs the Commissioner-General of Immigration to obtain and keep a complete record of all women immigrating to this country for immoral purposes, and provides a penalty of \$2000 fine or two years in prison, or both, for persons harboring such a woman and refusing to file her record with the Commissioner-General of Immigration.

SENATOR DIDN'T SEE THE JOKE.

On the Senate's opening day Senator Depew came in three minutes before noon. He smiled to his wife up in the gallery, frisked about shaking hands, and finally settled down to tell



Depew Commending His Joke. Senator Burrows a joke. Mr. Burrows did not seem to find the point, but Mr. Depew opened his mouth wide and laughed enough for both.

KEYNOTE IS CONSERVATISM.

Conservatism is noticeable in the views expressed by members of both houses of Congress. Even those who only a few days ago loudly proclaimed their purpose to institute sweeping investigations into trusts and controversies admitted that, on reflection, they had determined to make haste slowly. Senator Borah, who had announced his purpose thoroughly to ventilate the affairs of the Sugar Trust and its violations of the customs law, said he would introduce a resolution calling for an investigation, but would permit it to "lie on the table" pending the conclusion of the prosecutions being conducted by the Department of Justice.

Representative Campbell, who proposed to introduce a similar resolution in the House, admitted that he had decided to consult the Attorney-General before doing so. Senator Nelson, who intended to father an investigation of the Ballinger-Pinchot controversy, has for the present, at least, thought better of it. Representative Hitchcock, of Nebraska, a Democrat, introduced a resolution calling for an investigation of the General Land Office, which went to the Committee on Rules.

TURKEY HELD ITS OWN.

The public is not always wise. By the public we mean most everybody on occasion. Years ago, over a quarter of a century, the Farmers' Home Journal, in a conservative way, sought to induce its lay readers—the "lay" having no reference to hens—to improve the common turkeys of the farm yard by the introduction of the Mammoth Bronze into the flocks. As the enthusiasm would sometimes rise to a glow the public shook its ponderous finger in remonstrance. Sometimes, because Bronze turkey eggs were advertised as high as \$2.00 to \$4.00 per sitting, the public, still nervously sitting on its clutches of caution and brooding—its hatches of doubt, would croak out its warning cry—"Why, you will soon overdo the thing!" "Next year you won't be able to give turkey eggs away!" etc., etc. Believing though that a good thing will do to stand by, this paper pursued the even tenor of its way, asking its readers to adopt what is good in the way of improved stock and let the future decide the issue.

SENATE'S LONG AND SHORT OF IT.

During the reading of the President's message in the upper chamber when Senators Peorose and Guggenheim shook hands it tickled the gal-



leries and made some of their associates pause to take stock. Mr. Peorose is some six and a half feet tall and constructed in proportion, while Mr. Guggenheim does not go far beyond the five-foot mark and is slight physically.

Laborer Meets Death When Pail Falls on His Head.

New York City.—Antonio Martini, forty-three years old, while at work on the ground floor of the ten-story building at 133 West Twenty-seventh street, was struck on the head by a loaded tar pail which had become detached from the hoist at the eighth floor by contact with a projecting piece of scantling. He was killed instantly.
A gang of tar and felt roofers was at work on the stairway of the eighth floor and the pail was on its way up.

Poultry for Profit

WINTER CARE OF POULTRY.

In winter, well ventilated houses on locations where not exposed to drafts of cold winds nor undue dampness are best suited for winter quarters. South exposures leading into ample runs for mild weather should be had. Houses should consist of roosting room, nesting room and room where feeding is done in bad weather. The latter should be littered often with fresh straw on which feed is scattered to cause the fowls to work for their food by scratching. Sand, dust or ashes (leached) should be convenient for fowls to wallow in. The nesting room should be such as to secure quiet so as not to disturb the laying hens.

Roosts should be arranged for the convenience and cleanliness of the fowls. Whole inside of house should be kept clean, whitewashed and sprayed occasionally. On inclement days it is best to keep poultry in close quarters. Damp, wet weather is far more apt to cause sickness than even extreme cold weather. Wet snows, sleet or cold rains should cause care in the poultry yards.

Feeding should be regularly done. A variety of feeds, alternated, give better health than one continuous diet of any one kind. Nitrogenous feeds are very necessary for egg production. Green feeds are absolutely necessary when the flock is closely confined. Chopped feeds of potatoes, beets, turnips or cabbage are good at these times. We cook all the waste from the house, such as potato or apple parings, etc., and it is consumed with avidity. Pure water must be given daily. Milk of any kind forms a good drink for the fowls. We do not believe in giving drugs of any kind to fowls, any more than we do doping the human with them. Proper feed, pure water, fresh air, free sunlight, are the best remedies to ward off disease.

It is best to keep young fowls separate from the old ones, as old fowls are more subject to disease than are the young ones. Treat the fowls with kindness, so that they become tame and docile. Excitement works harm in the flock.

We briefly recapitulate a few of these rules: Keep only early hatched, healthy fowls. Give plenty of room. Never expose to blustery weather of any kind. Feed regularly and do not overfeed. Cleanliness at all times and in all places. A following of these cannot but give success.—H., in the Indiana Farmer.

EGGS FOR FOOD

The Illinois State Food Inspector has sent a warning to egg dealers, as well as farmers and poultrymen, that hereafter all eggs offered for sale must be fit for human food, and that cold storage and pickled eggs must be sold for what they really are and not as fresh eggs. Eggs that are partially incubated or rotten may not be sold at all, and such sales subject a person to dire penalties. This order is good enough to be copied by food inspectors of other States. Let's have it in Kentucky.—Farmers' Home Journal.

REMEDY FOR ROUP.

The homeopathic remedy for roup, with its characteristic cough, tenacious mucus about the beak, with difficulty in breathing, is to give aconite. One drop of aconite in a gill of water given to the sick bird to drink.—Farmers' Home Journal.

NOTES.

When building poultry houses always so construct them that the work of caring for the fowls can be done in the least time and with the least labor.

The poultry need something bulky and succulent to take the place of the tender grass and other green vegetables on which they have been feeding for months.

One objection to feeding mash to the hens at night is that it is so readily assimilated that the digestive organs are emptied before morning and bodily heat is not maintained.

Eggs for market or home consumption should be carefully handled and kept in a wholesome atmosphere. The egg-shell is porous and admits of the absorption of odors which impair the quality of the egg and render it unpalatable, if not actually unwholesome.

REWARD OF POLITENESS.

Not Always What Might be Expected by Those Who Make Room in a Street Car.

"Sometimes," said Mr. MacWhackleton, "we entertain angels unawares, and then again sometimes we entertain people who turn out to be far from angels, as witness what may happen to us when we try to be civil to somebody in a street car."

"Here are two persons sitting comfortably side by side with ample room, the two occupying the space of about two persons and a half, and then in comes another passenger who stands up in front of these two, holding on by a strap. Then presently these two move along a little away from each other, making a little space between, enough to give the newcomer room to sit down on the edge of the seat, making not the most comfortable sitting place in the world, but one better than none."

GRAZING FOR GESE.

The goose is not commonly regarded as a cousin to the cow, yet one is about as persistent a grazer as the other. There are farmers who won't turn geese into a meadow because they think the geese make so clean a sweep of the pasturage that it is spoiled for cattle.
An English authority says that geese do not eat an excessive quantity of herbage if the goslings are killed off the grass at the green stage or are kept till after harvest and finished on the stubble. As for the common belief that geese damage the pasturage the same writer says that they destroy mainly the tuberous roots of the ranunculus, a weed which could well be spared.
Nowadays in England the green goose, or more correctly the gosling, is more generally esteemed than the fat goose of Christmas, says the Queen, and the lingering regard for the Michaelmas bird is perhaps more sentimental than actual. The poulterers tell us that goslings are in season from April to October, but from the point of view of the English producer it must be admitted that a home reared gosling of satisfying proportions is a comparatively rare avian in the earlier months and that from July to October would more accurately describe the English season.

SOFT SHELL EGGS.

To prevent old hens from laying soft shelled eggs the first thing to do is to furnish them with plenty of grit and shells, to furnish the substances for the egg shell. Some of the poultry feeds are rich in lime, and among the number clover is the best, the greater proportion of lime being in the leaves of the clover. After furnishing the hens with the right kind of feed for the formation of the entire egg, including the shell, the next thing to do is to make conditions such that the hens will secure an abundance of exercise in securing the feed. The open range is good for this when the weather is fit. When the weather is bad so that the hens can not gain exercise in foraging the feed should be scattered in litter so that they shall be compelled to scratch for it.—Farmers' Home Journal.

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The championship record for killing, scalding and picking chickens is claimed by C. E. Williams, of Minneapolis, Minn., who one day recently dressed 160 chickens in 100 minutes. Without help, at the plant of the Sprague Commission Co. He challenges all comers.

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"The newcomer, he or she, as the case may be, accepts the seat thus offered and for a minute or two sits in it quietly, well forward, without crowding or incommoding the two persons who had thus been polite, and then the stranger begins crowding back until he has wedged himself in between the two persons who had made room for him and got his back against the back of the seat, now making the situation uncomfortable for all three. But the newcomer has not yet got through with what he has set out to do."

"Now he manages to get one shoulder in back of the shoulder of the person sitting at one side of him, so displacing that person, and then the newcomer gradually but firmly inserts his other shoulder back of the shoulder of the person on the other side and dislodges him from the seat back, with the result that now the person for whom room had been made sits with his, or her, as the case may be, shoulders both back against the back of the seat, thus occupying now a full seat space, while the two persons who had politely made way are now both forced forward and made to sit uncomfortably on the edge of the seat."

"It is occurrences like this that make us slow to entertain people, because they make us so doubtful as to what they will turn out to be."

Household Notes

PEANUT COOKIES.

Beat one-fourth cup of butter to a cream; beat in half a cup of sugar, one egg, two tablespoonfuls of milk, and one cup of flour sifted with two level teaspoonfuls of baking powder and one-fourth teaspoonful of salt. Add at the last, three-fourths of a cup of peanuts, pounded fine in a mortar. Drop, by the teaspoonful, upon a buttered tin, put half a nut meat on each. Bake in a moderate oven.—Boston Cooking-School Magazine.

TOMATOES, MARSEILLAISE.

Cut six fresh red tomatoes in halves crosswise, season them with one teaspoon salt, one teaspoon sugar, and half teaspoon pepper. Place on a plate a finely chopped boiled egg, half teaspoon each chopped parsley and chervil, half a bean chopped garlic, and two chopped anchovies in oil. Mix all well together, arrange the tomatoes on a buttered tin cut side up, evenly divide the hash over the tomatoes, sprinkle a little bread crumbs over, lightly baste with a little melted butter, set in the oven for fifteen minutes, remove, neatly dress them on a dish, and serve.—New York Globe.

CREAMED FISH.

Make a cream sauce by melting 1 tablespoonful of butter, adding, when it is hot, 1 teaspoonful of flour. Cook until smooth and frothy, then add 1-2 pint of milk and salt to taste. Let this come to a boil, stirring it free from lumps, and cook until it is smooth and thick. Have the cooked fish free from bones and in small pieces; pour in the cream sauce and let it all get very hot. If the dish seems scant in quantity, pour the fish over pieces of well-browned toast and add a poached egg for each member of the family. This makes a delicious breakfast dish.—Boston Post.

DO YOU LIKE YOUR TEA?

Nearly every lover of tea has a particular favorite flavor, but probably the late empress of China had the most curious one. In China all of the finest tea leaves of the large plantations are kept for imperial use. But the flavor of these fine leaves did not satisfy the old empress—they lacked the right flavor—so did sugar. But the mixture of dried honey-suckle and jasmine blooms gave the right taste. Who would ever imagine such a combination? Sweetness was added by the honey from the flowers and a peculiarly delicious flavor by the dried blooms. The Russian custom of lemon in tea is delicious.—Indianapolis News.

BEEF BURRS.

For a family of four: Get two pounds of round steak about one-inch thick and pound out flat; then cut into strips two inches thick and six inches long. Make a dressing of stale bread, one egg, one onion, a small piece of butter, sage, salt and pepper to taste. Spread this dressing on strips of meat, roll up and pin each of the burrs with tooth-picks so as to hold them together firmly so they will look like little roasts. Put butter and lard in a kettle and brown nicely on both sides, then add water enough to cover. Simmer for one hour and a half. Enough dressing will boil out to make a nice brown gravy.—New York World.

MONTMORENCY VEGETABLES.

Cut with a Saratoga potato machine or slice exceedingly fine two medium carrots, two white turnips, a white onion, one small peeled eggplant, three medium, peeled raw potatoes, one green pepper, and the head of a very small, sound, cored white cabbage. Finely chop a bean garlic, three branches parsley, one branch chervil, leaves of a branch of tarragon, and add to the vegetables. Season with a teaspoon salt, half teaspoon pepper, and mix them well. Lightly butter a small square tin of about eight inches square, arrange vegetables in the tin by layers, sprinkle over a teaspoon grated Parmesan cheese and half ounce butter, arrange over each layer alternately, cover with a sheet of buttered paper, set in oven to bake for one hour and ten minutes, remove and use as required.—New York Globe.

HINTS.

Keep fresh meat above the ice. Keep cold cooked meat in a clean, dry safe. Keep potatoes and all root vegetables in a bin in a dry cellar.

Keep butter in a covered crock in a dry place. Bread and cake should be kept separately, in japanned boxes. Cranberries may be kept for months in jars, if covered with water.

To make old lace curtains ecru or cream color, dissolve a little yellow ochre in the rinsing water. A tablespoonful of ochre to a pail of water will give them the ecru shade.

A few drops of turpentine on a woolen cloth will clean tan shoes, and a drop or two of lemon juice will give them a brilliant polish.

If the kitchen is tiled in any part, wipe it over with skimmed milk once a week after washing it. Another method is to rub the tiles every month or two with linseed oil, and then to polish them with a soft cloth.