

We look no thought, dear Love, we look no thought!

A gift, incomprehensibly to prize! His laughter, bright as sunshine on a wave,

Ab, Love, ah, Love, let us not call him ours! Let us confess he cannot wonder more

THREE WAYS TO DO IT.

By KATE GANNETT WELLS.

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and. "I never had an offer; I wonder how I should behave if such an event happened to me,"

Delighted at her freshness he broke forth into ardent words.

"Oh don't, Mr. Armstrong," she interrupted; "really I couldn't. You see, this is my first offer, so you won't be vexed at my question, and I don't know how men do it. I'm sorry for you care, but I'm going to college and to have a career, for, when the four years are over, there will be three in the medical school and I couldn't study well if I were—in love."

"Then you do care for me?" "No, really I don't care a bit. You are very nice, but not the kind of man a college graduate wants. You don't mind, do you?"

"Yes, I do; but mother always told me never to marry a college girl; frivolous girls, she said, made better wives."

"Good morning, Mr. Armstrong." "Good morning, Miss Raymond."

Six months later Armstrong's fiancée showed him a brooch she had received from three of her college friends. It was a gold stick resting on a bar of music with the college device below.

"Confound such bad taste," muttered Armstrong, angrily, remembering that the three girls to whom he had offered himself were at Psyche College. Could they have told each other of his futile endeavors?—Boston Post.

EARNING A BIG SALARY.

Story Told About General Manager Frank Hedley, of the Interborough.

"How does a high salaried man earn his pay?" asks a writer in System, and proceeds to answer his own question with the following incident:

"Some time ago Frank Hedley, the general manager of the Interborough, was waiting on a subway station platform. A train drew in with the power on, reached the stop signal and came to a sudden halt, jolting the passengers and straining the machinery. The incident gave him an idea.

"He went to a manufacturer of time clocks and gave an order for an experimental timepiece that would record elapsed time during which electric power was being used by the Interborough trains. The manufacturer in due time produced a small device that could be attached to the mechanism in the motorman's box in such a way that the power could be turned on only after the time clock had been unlocked by the motorman's special key and the clock set in operation.

"When the power was shut off the clock would record the exact moment. By this means the exact number of hours, minutes and seconds, during which that motorman consumed electric current was automatically recorded and a special device printed the total elapsed time during the day's run.

"The device was attached to the motorman's control boxes in all the trains on one line and experimented with for a month. Instructions were issued to the motorman to coast into the station, turning off the power as far distant from the stopping place as possible and come to a gradual halt after running some rods by the force of momentum. Rewards were offered to the men whose records showed the most economical use of electric power.

"At the end of the month the engineer of the line reported a reduction of over fifteen per cent. in the power consumed. The individual records of the men showed a reduction ranging from ten per cent. to forty per cent. over the amount of power used previously. Time clocks have been ordered for the other Interborough lines.

"It may be assumed that the same saving in power will be effected. The Interborough's annual coal bill for producing electric current is \$2,800,000. A saving of fifteen per cent. means a saving of \$294,000 a year on this item alone as well as of the saving on wear and tear of machinery. The sum is considerably larger than Frank Hedley's salary."

Antiquity of Shorthand. Shorthand is apt to be looked upon as an essentially modern art. The predecessors of Pitman, Byrom, in the eighteenth century; Mason, in the seventeenth—are dim and distant figures beyond which it seems useless to venture. Cicero dictated his orations to his freedman, T. Tullius Tiro, and was inconspicuous when temporarily deprived of his services. He complained in a letter to a friend that while "Tiro takes down whole phrases in a few signs, Spintarus (his provisional substitute) only writes in syllables." We need not, however, suppose that the "notae Tironianae" were actually invented by the freedman in question. As M. Guenin points out, the Romans created very few of the arts of peace, contenting themselves, as a rule, by copying from the Greeks. M. Guenin, however, indicates the banks of the Nile as the cradle of the art.—T. P.'s Weekly.

The Gentle Sort. Farm Hand—"Can't see why you sit there, day after day, when you never catch nothing."

Adipose Person—"My friend, the doctor told me I must take outdoor exercise."—Puck.

Society in Atchison. Society may suit some people, but so far as we are concerned it consists of nothing but an uncomfortable chair to sit on and a dab of something indigestible to eat.—Atchison Globe.

So powerful are the laws of a wasp that the insect has been known to pierce a man's skull.

The Farm

Middlings Need Ensilage.

In some feeding experiments it was determined that middlings have about twenty-two per cent. more value as feed than bran, but they should be fed with ensilage to produce a laxative effect. Never feed ground feed alone, always with some roughage.

Shelter in the Pasture.

Have some shelter in the pasture which the cattle can seek if storm comes up. Young stock and dairy cows especially suffer from exposure to the cold rains which are common at this season, and their discomfort is a dead loss to their owner.—Farmers' Home Journal.

Better Cows.

As to better cows, there is just one way to get them. That is to get good sires, to test the cows for dairy work, to get rid of the poor ones and save calves only from those that pay their way. Doing this we can soon have as good dairy herds as are to be found anywhere. We have a few of them now, but all too few.—Farmers' Home Journal.

Skimmed Milk.

Pigs fed on skimmed milk, either sweet or sour, give good satisfaction, although care should be taken not to change from one to the other. Pigs seem inclined to the sour rather than to the sweet, and in either case grain foods should be fed with it in order to make a balanced ration. Skimmed milk as a food for all young animals is an aid to the digestive organs, as there is not a particle of it but is digestible.—Farmers' Home Journal.

Reaping His Reward.

The wise farmer who went along about his business, raising hogs and corn to feed them, is reaping his reward, while the foolish farmer is gnashing his teeth—

Farmer's Cows.

On the average farm where it is not the intention to do extensive dairy work, we find many cows that are cross-bred animals. They have been bred with the idea of producing a dual purpose; or farmer's cows, as they are sometimes called. These cows are usually a cross between some beef breed and a breed of dairy qualities, and as a result we have neither, but a mongrel whose good qualities are hard to discover. We have a cow that not only does not produce enough milk and butter to pay for the care and feed she receives, but produces a calf that does not develop sufficiently to pay for the milk and the feed it receives. There have been cows that produced a fair amount of milk and butter, whose calves were better than the average dairy calf, but it must be understood that these are exceptions and are hard to find. There are other points, too, that are against these cows doing their best. The feed and care many receive quite frequently consists only of pasture in summer and corn, hay, straw and cornstalks in winter. The milking is done out of doors most of the year and the cows are only stabled during the severest weather.—Farmers' Home Journal.

Indian Runner Ducks.

A more profitable kind of poultry than the Indian Runner Ducks would be hard to find. They were supposed to have been imported from India to England, where they are great favorites with the poultry raisers; they were first bred in the United States about fifteen years ago, and have become such a favorite with the poultry raisers that for the past few years eggs and stock are in such demand that the breeders can't fill the demands made on them for stock and eggs. They are not large, weighing from four to five pounds. But such a sight, to see a flock of well fed Indian Runners, their fawn and white markings, erect carriage, make them admired by all. But best of all their egg producing qualities, laying every month in the year. By culling and keeping best layers we have now a strain that are great egg producers. In the year of 1909 ours laid eggs every month;

Stolen Furs Found in Wilds.

Fishermen, following a stream near Long Lake West, N. Y., came upon several bags containing expensive furs secreted in brush piles not far from the bank. The furs had not been tanned, but what first looked like a case of smuggling developed into a robbery.

The furs were traced to a point north of Montreal, where they had been stolen from a railway train en route. They were valued at \$1500, and the railway company had already paid the claim upon them.

WOMAN'S REALM

If You Want to Be Liked. Be your own true self. That is, do not voice views and thoughts simply because you think that others expect you to have those particular ideas. The people whose friendship is worth having like you for yourself, and not for what you would appear to be.—Home Chat.

Graduates of Barnard.

The report of the associate alumnae of Barnard College shows that of the 798 graduates in the seventeen classes 110 hold advanced degrees—ninety-four that of master of arts, four that of doctor of philosophy, four that of bachelor of laws, four that of doctor of medicine, one that of bachelor of library science, two that of bachelor of science of education and one that of bachelor of divinity. About thirty-four per cent. are engaged in teaching and about twenty-seven per cent. are married.

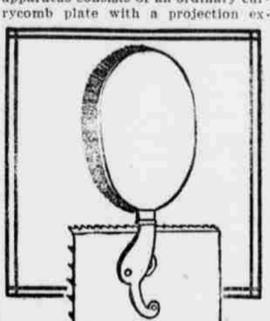
Bride's Share of a Wedding.

Often there seems doubt in the minds of a young couple to be married as to which expenses fall upon the bride and which upon the bridegroom. The division is as follows: The bride pays for the invitations and the announcement cards, for the wedding breakfast, all expenses of the reception, the carriages for the bridesmaids, the decorations of the church and the gifts to bridesmaids.

The bridegroom pays for his own carriage in which goes his best man, for the wedding ring, the license, the gifts to the ushers and gives a fee to the minister, the organist and the sexton. He does not pay for the ushers' gloves or ties, nor does he send carriage to bring them to church.—Philadelphia Record.

Good Currycomb and Brush.

The object of most inventions is a saving of time or labor or both. The man who succeeds in doing this usually finds a market for his invention, so it would seem that the California man who designed the combination currycomb and brush has made himself solid with the rural vote. This apparatus consists of an ordinary currycomb plate with a projection ex-



Currycomb and Brush.

tending from the handle, and a brush with a hollow handle. To make the combination all that is necessary is to thrust the handle of the comb into the handle of the brush and one implement is formed. Instead, then, of raking a horse with the currycomb and going over him again with the brush, the whole operation can be performed with one stroke by passing the brush portion of the new implement over the path left by the preceding stroke of the comb when the next sweep of the comb is made. In this way two horses can be cleaned in the time it used to take to groom one.

Poultry Notes.

There is much less worry attached to duck raising than to other branches of poultry keeping.—E. C., in the Indiana Farmer.

A pen of eighteen, fifteen duck and three drakes, will furnish an abundance of eggs. They will almost all give a strong duckling when well cared for and properly mated.

Another experiment showed that the average duckling required twenty-five cents' worth of feed to prepare him for market. Those in question were sold for fifty cents each; so of course there was good profit in them.

The Pekin seems to be the favorite market duck, and holds its own well, but the Indian Runner is the breed to get where eggs are the main item. They will make rapid gains, too, when well fed, for a duck is like a pig in this respect; give them good feed and they will soon show you good results.

The profit is quick, so one is able to use the money for feeding later batches of ducks or for chicks. The earliest ducks bring the best prices, but there is a fair profit in the later ones, where one will furnish the feed. Unless you are situated where you can procure reasonably good eggs whenever you wish them, it is much better to have a pen of breeders.

Of late years the demand for ducks has increased greatly. That this increase will continue is a fact not to be doubted, so it will be a wise investment to procure several sittings of duck eggs, selecting the best of the ducks for next season's breeding pen, and procuring good drakes in January to mate. This, of course, if conditions allow of your raising ducks.

Where one is growing exclusively for market, it seems there is more profit in ducks than chicks; some experiments where both chicks and ducklings were taken at the same age and fed the same ration, show that the ducklings cost 1.9 cents a pound. This is for a pound gain; the chicks show a pound gain, cost 4.84 cents; the ducklings were also ready for market, while the chicks were yet too small. It is almost unbelievable the rapid gain that hearty ducklings will make when fed right.

Some natures are more capable of easily forming friendships than others. Real friends are scarce, and once a real friend is found, he or she is worth keeping. Acquaintance is the apprenticeship of true friends, but many acquaintances can never become anything else, the balance of friendship finds them wanting.

The best way to retain a friend is to never interfere in family or business privacy, don't presume on liking or affection to impose on your friend's time or arrangements. Always give and take, your peculiarities are probably as disagreeable to your friend as his or hers are to you. Endure them, and so avoid bickerings.

Never be led by gossip about what your friend has said about you. If it hurts your feelings, have it out fairly and squarely. Above all, keep confidences inviolate, nothing breeds doubt so quickly as a person's inability to keep a secret to himself; it is always pleasant to trust people, and the



friend who betrays a friend is the most despicable of all created beings.—Home Notes.

Speaking of Divorce.

"Love is the caprice of chance encounter, the result of propinquity, the invention of poets and novelists, the superstitious make-believe of the witnesses. As an impulse it quickly wears itself out in marriage, and makes way for divorce. In this country nine-tenths of the marriages are love-matches. The old motives which delay and prevent marriage in other countries, aristocratic countries, like questions of rank and descent, even of money, do not exist. Yet this is the land of unhappy unions beyond all other lands, the very home of divorce. The conditions of marriage are ideally favorable according to the opinions of its friends, who are all more or less active in bottling husbands and wives in its fetters, and preventing their escape through divorce. Now, I am an enemy of divorce, too; but I would have it begin before marriage."

"Rather paradoxical again?" the bachelor alone had the hardihood to suggest.

"Not at all. I am quite literal. I would have it begin with the engagement, the mistress and the lover—come before the magistrate or the minister, and declare their motives in wishing to marry, and then I would have him reason with them, and represent that they were acting emotionally in obedience to a passion which must soon spend itself, or a fancy which they would quickly find illusory. If they agreed with him, well and good; if not, he should dismiss them to their homes, for say three months to think it over. Then he should summon them again, and again reason with them, and dismiss them as before, if they continued obstinate. After three months more, he should call them before him and reason with them for the last time. If they persisted in spite of everything, he should marry them, and let them take the consequences. But if these consequences were too dire, I would not forbid them the hope of relief. I haven't thought the matter out very clearly yet, but there are one or two causes for divorce which I would admit—causes going down into the very nature of things—the nature of men and of women. Incompatibility of temperament ought always to be very seriously considered as a cause.

"And, above all," and here the speaker swept the board with his eye, "difference of sex."—W. D. Howells, in Harper's Magazine.

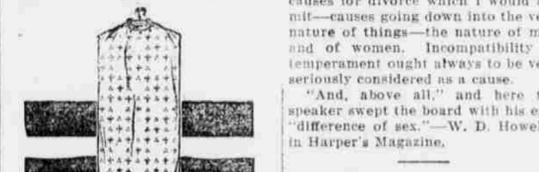
Creamed Cabbage.

Boil the cabbage in plenty of water until tender. Drain and press between two hot plates until dry, then chop lightly. Put the cabbage in a saucepan, cover with milk and allow to heat. Rub to a paste a spoonful of butter and a little flour; stir this in the cabbage and milk until a cream is formed. Season with salt and pepper, allow to boil up and serve hot. This is a most delicious way of serving cabbage, and can be eaten and enjoyed by those who could not touch it when boiled in the usual way.

Covers For Light Gowns.

A girl who has pretty gowns for the house and evening wear has devised a way to keep them from dust, and at the same time add to the attractiveness of her closet.

She buys pretty dimity or muslin for eight or nine cents a yard, allowing three yards and a half for each gown to be covered. The material is then divided in halves, and seamed up at each side; at the end designed for the bottom she makes a two-inch hem. At the other end she makes a seam for the top, from each side



Cover for Light Gown.

seam, leaving about seven inches unseamed in the centre. She cuts these unseamed edges in a curve, and binds them to form a neck, adding a pretty edge of imitation lace, half an inch or less in width. Through this opening the hanger on which the gown is put will slip; the neck and bottom edges of the cover are then closed by means of ball and socket fasteners, and the hanger suspended from its hook. The hanger may be bound with ribbon which matches in color the flowers or figures in the dimity to add a final touch of daintiness.—Youth's Companion.

The Neatly Dressed Woman.

There is an exquisite charm about a neatly dressed woman. She does not wear her hair loose, as if it is just about to fall on her shoulders. Her gloves are not ripped at the seams, nor any buttons missing from her boots. Her veil does not reveal a hole over the chin, nor does the binding of her skirt show ragged in places.

Not many women show their tidiness in these details, but the well-groomed woman considers that neglect in these little things is full of shame to womankind. Note the well-dressed tailor built woman. Her cloth gown fits her without a crease, and there is neither speck nor spot on it. Her linen collar and cuffs are snowy white, and remain properly fixed in their places. Her gloves do not wrinkle, but button smoothly over her wrists. Her shoes are dainty and polished. Her bonnet or hat is pinned on straight, and her hair is neatness itself. She is the picture of delicate finish and wholesome order. Would that we could come across her somewhere oftener.—Woman's Life.

How to Make and Keep Friends.

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FOR THE EPIGURE



Strawberry Jam. To each pound of berries allow three-quarters of a pound of sugar. Put them into a preserving pan and stir gently not to break the fruit. Let them simmer for half an hour, and then put into air-tight pots and cover either with a round of paper or with melted paraffine before using.—New York Press.

Strawberry Tapioca.

Soak over night a large teacupful of tapioca in water. In the morning put half of it in a buttered yellow ware baking dish. Sprinkle sugar over the tapioca. In this put a quart of strawberries, sugar and the rest of the tapioca. Fill the dish with enough water to cover the tapioca and bake in a moderately hot oven until it looks clear. Eat cold with cream. If, when baking, the tapioca seems too dry add more water.—New York Press.

Chicken Rissoles.

Take the remains of a cold chicken and chop rather fine with a little lean, cold ham. Make a sauce of two tablespoonfuls of sifted flour mixed with one-half cup warm butter, one-half pint milk, salt and pepper to taste. Boil the milk, pepper and salt, stir in the flour and butter and boil until it becomes thick. Mix with the meat. Roll out a light paste one-quarter inch thick, cut into squares and put a little meat on one square laying another over it and pressing the edges together. Fry in hot lard until brown.—Mrs. P. C. Milliken, in the Boston Post.

Clear Vegetable Soup.

Make a stock of three pounds veal knuckle cut in small pieces, two quarts cold water, one tablespoonful salt, one onion, one-half teaspoonful pepper, two celery stalks. Heat slowly and simmer four hours, skimming frequently. Prepare two carrots, two turnips and two potatoes by cutting into even strips or slicing, then simmering twenty minutes. Drain the water from these and after straining, seasoning and clearing the stock, add the vegetables.

To clear soup stock, remove the meat and fat; add to each quart of liquor the white and shell of one egg. The white should be lightly beaten and the shell broken into small pieces. Boil the stock two minutes, stirring constantly, then allow it to simmer twenty minutes and, after removing the scum, season and strain through two thicknesses of cheese cloth.—Everyday Housekeeping.

Broiled Forequarter of Lamb.

Take off the shoulder, lay it upon the gridiron with the breast; cut in two parts to facilitate its cooking; put a tin sheet on top of the meat and a weight upon that, turn the meat around frequently to prevent its burning; turn over as soon as cooked on one side; renew the coals occasionally so that all parts may cook alike; when done, season with butter, pepper and salt, exactly like beefsteak. It takes some time to broil it well, but when done it will be found to be equal to broiled chicken, the flavor being more delicate than when cooked otherwise; serve with cream sauce made as follows: Heat a tablespoonful of butter in a saucepan, add a teaspoonful of flour and stir slowly, stirring in a cupful of milk slowly, let it boil up once, season to taste with salt and pepper and a teaspoonful of finely chopped fresh parsley. Serve in gravy dish, all hot.—Boston Post.

FRILLS FASHION

Paisley effects are much in vogue. The touch of black is still popular. Poplin for suits is quite in evidence. Crushed suede or satin belts are much worn.

Simplicity of cut is the note of the wash suits. One sees comparatively few Russian blouse costumes. Rep is a material much used this summer for separate skirts.

For a coat costume of linen, nothing is prettier than a simple shirt waist of cotton voile, pinched with white and the color of the suit. Black gloves for the street have wide white bands of stitching; others are stitched with the color, even the seams being sewed with the color.

The new corset is a good deal lower in the bust than was the case last year. Its waist is still long, and its hips are narrow, straight and long. For golfing, skirts are sufficiently wide for comfort, the material usually an unobtrusive plain or checked Scotch suiting, Irish trixie or homespun.

From Paris comes the cry of the tight skirts, pulled in around the feet by wide bands of trimming, but this style has not yet been generally adopted.

The short coats range in length from hip to within two inches of the knees. So far the really short coat and the Eton jacket have not gained any secure position.

One of the newest gowns has the skirt cut with a double box pleat in back, a narrow gore in front and finished with a shaped flounce, the sides of the skirt being circular.

Plisse frills for the neck are now made of Paisley printed silk and covered with white tulle, the two materials fine pleated together and edged with a stiff band of the Paisley silk.

Tailored costumes with the white linen with the fine hair stripes of black or color are remarkably smart if made up with pipings of a plain linen, matching the color of the hair line.

To carry with light silk or Huguerie frocks, there are exquisite little handbags of silk in delicate pastel colors, hand-embroidered and mounted in Oriental silver. A tiny coin purse is fitted inside.

One of the newest ideas in trimming is the use of overlapping buttons to finish skirts and coats. The buttons are put on one above the other so that their rims overlap each other and make a continuous line.

It is a mistake to accustom children to be sung or rocked to sleep. All this soothing and singing, and the occasional sudden starts, which are almost unavoidable, have a bad effect on the child's nerves. It is the opium-eating, the more you have the more you want. The nerves are so soothed that they are unable to do their own work if you do it for them.—Home Notes.

Hints for Housewives

Sugar is a valuable foodstuff for children, but it should be eaten with moderation. The infection of whooping-cough can be conveyed before the child has begun to "whoop." The infection of measles does not cling to furniture and clothing with the same tenacity as in scarlet fever. When a tailored collar is just ironed curve in the hands, pressing the turned edge, and place in a cup or bowl to dry. Fat is a valuable article of diet for the prevention of constipation. Bacon fat is more easily digested than the fat of butcher's meat. For the proper development of children's bones and teeth lime and fat are both absolutely necessary. You will find both of these in milk. A child who has had mumps should not return to school for four weeks and then only if all swelling has subsided. Endive is a little known vegetable that is an excellent hot-weather substitute for lettuce. It should be planted every two weeks for a succession. When you are ironing any dark material do not put a linen cloth underneath, as the lint will come off on to the stuff, and you will have great difficulty in brushing it off again. The following is a good dye poison: Buy five cents' worth of quassa chips from the druggist and place a layer of them on a plate. Pour hot water over them and sprinkle with brown sugar. It is a mistake to accustom children to be sung or rocked to sleep. All this soothing and singing, and the occasional sudden starts, which are almost unavoidable, have a bad effect on the child's nerves. It is the opium-eating, the more you have the more you want. The nerves are so soothed that they are unable to do their own work if you do it for them.—Home Notes.