

HOW LONG THE ROAD.

The woman-need is gone that made thy kiss... My mamma, and a heaven of thine eyes...

But to be sure that somewhere, strong and whole... Thou livest, striving, noble though beset...

This long my deepest, direst need of thee, O, once beloved! it is granted me...

REPAIRS A CHARACTER SKETCH. By S. L. BENSUSAN.

"I'm going to see Father William about repairs to his cottage," said the agent, checking his dogcart.

I agreed that he could, and we drove together. Father William met us by the gate. In one hand he exhibited a rat that he had just taken from the spring trap at the garden's end.

"I've come about the repairs," said the agent, cheerfully. "An' well ye might," replied Father William, in acid and reproachful tone.

"Do ye leave th' patch to bide where it be!" interrupted Father William, sharply. "It ain't armed ye, as I'm aware. An' don't ye come bringin' y'r nasty old tiles nor slates either, for I never couldn't abide they."

"Do ye both come in," said Father William, depositing the rat on the top of the close-clipped hedge, that all who passed down the road might see it.

"There's folk what says, 'Do ye don't leave they traps 'bout y'r garden, Father William, 'cos they catches me dogs.' An' I say to sich as they, 'It's the fault of y'r dogs, or y'r gr'at fool of a boy what don't look after 'em; it ain't no concern of mine, an' I'll set me traps so long as there's a nasty gr'at rat left.'"

"The old gentleman's fierce little eyes were bent against me, but I made no sign.

"Come in, both of ye," he repeated. "I ain't got nothin' to 'ide an' nothin' to be shamed on. I'm open most all th' time to rightfo'ard men, an' wimmin, too, though I don't take much count of they, an' that's the truth. Ye can look into me parlor an' into me garden an' see me weegles growin', same as these lettuce what I've just cut and fine 'uns they be. There ain't no concealment 'bout me, an' never was."

"Ceiling whitewashed?" queried the agent. "Taint likely," snapped the right-forward man. "I ain't goin' to 'ave all me things covered wi' lime-wash. I couldn't never abide that, an' I ain't goin' to."

"Walls r papered?" said my companion, successfully hiding a smile from the lawful tenant.

"Ye shan't touch they walls, an' don't ye try ut," said Father William. "Like to scrape away all me pictures, I doubt, an' gife me suthin' what ain't as pretty. I'm s'prised on ye. Do ye leave me walls alone, an' see to th' 'other things what wants doin' up."

"Well, let's go into the scullery and upstairs," suggested the agent; but before he could move more than a couple of steps in that direction Father William's hand anticipated him with surprising energy and barred the way.

"Don't ye try ut!" he cried; and went on, with outstretched hand and flashing eyes, "Do ye keep where ye are, or go outside 'fore I makes ye."

He spat for wind. "Sixty years an' more I've lived 'ere," he cried, "an' pldie me rent, an' well ye knows ut. An' now ye comes 'ere an' want to walk all o'er me 'ouse, same as it b'ongs to ye; an' go

into me scullery an' up into me bedroom, an' that ye shan't. Do ye go y'r ways now, 'fore I takes me crook-stick to ye. There ain't been nobody in me bedroom this forty years, an' shan't be, nor in me scullery neither."

"But, my good fellow, how can I see to repairs if I don't see your rooms?" cried the agent. "Do ye don't call me a good feller o' yours," snapped Father William, "for I pies me rent an' b'ongs to meself. An' don't ye ast me to teach ye y'r business, for I 'on't do ut; I never come to ye to ast ye to teach me shepherdin'. An' ye couldn't ha' taught me if I 'ad, I doubt. I sent fr ye to make me place fit an' right, not to rob me o' me thatch, an' spile me walls an' mess me ceilin', an' go a-spilin' in me scullery 'an me bedroom. An' I'm tellin' ye to go quick, 'fore I—"

"Don't get excited, Father William," said the agent, closing his book with a bang and picking up his hat. "I'm not going to stay. Good day."

So saying, he turned to the door, mounted the dogcart and drove away. "An' right glad I am ye're goin'," remarked Father William, following him into the road. "Th' fool," he added, as the agent drove off. "Fancy sich as 'e earnin' a good livin'! Lord," he concluded, turning to me, "seems now I'm in me nineties there ain't nothin' but fools in th' parish. 'Cept rogues," he added, as an afterthought, glancing to where my hedge screened the garden.—London Sketch.

MARKETING WESTERN FRUIT.

Shipments Directed by Wire to Point of Greatest Demand.

Until 1893 California fruits were sold through commission merchants, to whom the individual growers consigned their entire crop. The expense for transportation and the keen competition, as well as the immense outlay for commissions, resulted in a number of the large growers of California organizing the Southern California Fruit Growers' Exchange.

Since 1893 this has been reorganized several times, but it is still in existence under the title of the California Fruit Exchange. It is co-operative and has only a nominal capital stock. According to Moody's Magazine, it performs every duty for the growers belonging to it from the time they bring their harvest to the packing house until they get their crop money.

It takes complete control, grading, packing, stripping, finding buyers and selling, so that its members do nothing but the agricultural part. Its representatives throughout the districts receive and receipt for the wagon loads, and the horticulturist goes home to attend to his orchards and wait for his check. The chief competitor of the California Exchange is California Citrus Union.

By the present method of marketing fruit daily wire reports on the condition and whereabouts of every shipment are sent to Los Angeles. Like a train despatcher the manager at headquarters guides every car from the side tracks in the orchards over the branch lines and the trunk lines. He has the power to divert shipments into the most available markets.

Hundreds of cars leave California daily with only a general destination, and these cars must be sent to the point of greatest demand. If through his wire reports the manager finds that New York is receiving too much fruit, that there is danger of a break in the price, he diverts a part of the New York shipment to Philadelphia or Baltimore or Pittsburg.

He must see to it that every district has enough fruit, but not too much. He must keep the market even. He must get the top prices and yet sell all his fruit. He must figure against changes in the weather in each district and against competition from Florida, Europe and other California shippers.

Fisherman's Luck. "Perhaps my most amusing fishing experience in Italy was during a week in Naples," says the author of "The Salt of My Life," and gives the story in these words:

"Toward sunset one afternoon I was strolling toward my hotel along the parade, when I came across a ragged sportsman angling with a very long bamboo from the pavement. He looked a merry sight, and I seated myself on the parapet beside him. We were soon deep in as comfortable a conversation as is attainable between broken Tuscan and pure Neapolitan. We discussed rods, and I asked him to let me feel the weight of his, which must have been thirty feet long. With native courtesy he handed it to me as if it were mine, and no sooner was it in my hands than down went the top, and I was in a good fish, which circled in vain on the unyielding line, and I soon raised a black sea-bream of probably three pounds.

"Of a certainty none of his other fish weighed more than a few ounces. He was too amazed to do more than stammer his thanks, and as I turned away I fancy that he crossed himself, regarding the black bream as the fruit of black magic."

Change in Bill of Fare. "The bill of fare for Sunday dinner will be shredded chicken, instead of baked chicken," announced the old farmer to the group of city boarders.

"H'm!" grunted one pessimist, "what caused the change?" "What caused the change? Why, by heck, one of them thar racing automobiles just ran through my whole flock of poultry." — Chicago Daily News.

Household Matters.

Salads. The use of salads prepared from tender plants and vegetables is to be encouraged, as tender vegetables are among the most healthful foods to be had. While they may not be very nourishing in themselves, they contain salts, which are very excellent correctives, and these salts are, in many cases, changed or destroyed in cooking. Salads made of raw vegetables contain an alkaline salt which is of the greatest value in all skin disease. Such foods are appetizing, and the oils used with them are nourishing if not killed by too much vinegar, pepper, and like seasonings. Green foods are excellent for clogged liver.—The Commoner.

Saving in the Kitchen.

It has often been remarked that what is thrown into the garbage can in our rich country would feed all the poor. I have seen this proved many a time, and it is not the well-to-do, but those who ought to economize, who either know not how to utilize instead of throwing away things or are too lazy to do so.

There are half-loaves of white bread—what a number of good dishes could be made from them if people knew how good this bread is when dipped in water and put back into the oven for a little while; and why do we have anything like cracker dust when we can have fine grated bread? Just a few creamed potatoes and a few peas left, "not worth saving"—but they make a delicious soup.—Harper's Bazar.

Caring for Men's Clothes.

There is no cleaning fluid that I have ever had any experience with that equals gasoline as a clothes cleaner, but it is very explosive and care should be taken not to use it near a fire or light. The safest way is to use it in the open air. To avoid the unsightly circle that often appears when a grease spot has been removed, the cloth should be rubbed lengthwise and with the weave, and the rubbing should be continued until the cloth is perfectly dry. Honey, molasses or any sticky substance may be removed by rubbing with slightly diluted alcohol. A coat, vest or pair of pants that are not much soiled, will come out of a good gasoline bath looking almost like new.

First, brush and shake the garment until it seems perfectly free of dust; then remove the spots and put the garment in a bucket and pour enough gasoline over it to saturate it thoroughly, then cover the bucket to keep the fluid from evaporating, and leave it for two hours. Press and squeeze as much of the fluid out as possible, then hang the garment over the line, and it will need no ironing.

When a garment is much soiled, the best way to get it clean again is to remove the spots and wash the garment through a strong suds to which a tablespoonful of borax has been added, and a little of the borax should be added to the rinsing water, as it will not only soften the water, but will brighten the color of the goods. The buttons should be removed and the buttonholes basted together before washing, and if the sleeves and pant legs are worn around the edges, rip out the hems and turn them up far enough to conceal the worn part, and run skirt braid on the underneath side, and the garment will look much nicer when finished.—Florida Agriculturist.

FOR THE EPICURE. Graham Pudding—One heaping cup of graham flour, one-half cup of molasses, two-thirds cup of sour milk, one teaspoonful of soda, one cup of chopped raisins, a little salt. Steam one hour and serve.

Cheep Sponge Cake—Three eggs beaten lightly, one cupful sugar, one cupful flour, one teaspoonful cream tartar, half teaspoonful soda dissolved in one tablespoonful warm water.

Duchesses—Take mashed potato, work into it a little butter, a gill of cream, the yolk of an egg, pepper, salt and chopped parsley; make into small cakes, which should be lightly handed, rolled in flour and fried a delicate brown in hot butter.

Grilled Muffins—Put buttered muffin rings on a hot greased griddle. Fill one-half full with raised muffin mixture and cook slowly until well risen and browned underneath; turn muffins and rings and brown the other side. This is a convenient way of cooking muffins when oven is not in condition for baking.

Southern Rice Bread—Beat two eggs without separating until very light; add a pint and a half of milk; mix, add one tablespoonful of melted butter, one pint of white corn meal, half a pint of cold boiled rice, a teaspoonful of salt, then beat thoroughly for about three minutes; add two teaspoonfuls of baking powder and beat quickly until thoroughly blended. Grease three jelly cake tins, turn in the mixture and bake in a quick oven for thirty minutes.

There are within thirty miles of New York City about 8540 new dwellings under construction, in which residents of the city will live on their completion.

Aiding Storage of Coal.

At the solicitation of some western railroads the Interstate Commerce Commission sanctioned a reduction of 25 cents on coal shipped in certain parts of the west during the months of July and August. This action is for the purpose of encouraging the shipment and storage of coal during the period when the greatest number of cars are available for the purpose, rather than later, when the demand for cars is greater than the supply.

Many Species of Mosquito.

The mosquito family is a large one, as might be suspected. The department experts have captured, identified and classified no less than 125 different species. In addition to the common pure mosquito there are any number of counterfeits. Scores of them are so closely allied to the real thing in looks, buzz and other characteristics as to be mistaken by the amateur as a member of the original family. 37

THE "YELL-OR" MAN And One of His Ways.

To call a man a liar seems rude, so we will let the reader select his own term.

Some time ago the Manager of "Collier's Weekly" got very cross with us because we would not continue to advertise in his paper.

We have occasionally been attacked by editors who have tried to force us to advertise in their papers at their own prices, and, on their own conditions, falling in which we were to be attacked through their editorial columns. The reader can fit a name to that tribe.

We had understood that the editor of "Collier's" was a wild cat of the Sinclair "jungle bungle" type, a person with curdled gray matter, but it seems strange that the owners would descend to using their editorial columns, yellow as they are, for such rank out and out falsehoods as appear in their issue of July 27th, where the editor goes out of his way to attack us, and the reason will appear tolerably clear to any reader who understands the venom behind it.

We quote in part as follows:—"One widely circulated paragraph labors to induce the impression that Grape-Nuts will obviate the necessity of an operation in appendicitis. This is lying, and, potentially, deadly lying. Similarly, Postum continually makes reference to the endorsement of a 'distinguished physician' or a 'prominent health official,' persons as mythical, doubtless, as they are mysterious."

We do not hesitate to reproduce these mendacious falsehoods in order that it may be made clear to the public what the facts are, and to nail the liar up so that people may have a look at him. If this poor clown knew what produced appendicitis, he might have some knowledge of why the use of Grape-Nuts would prevent it. Let it be understood that appendicitis results from long continued disturbance in the intestines, caused primarily by undigested food, and chiefly by undigested starchy food, such as white bread, potatoes, rice, partly cooked cereals, and such. These lie in the warmth and moisture of the bowels in an undigested state, and decay, generating gases, and irritating the mucous surfaces until, under such conditions, the lower part of the colon and the appendix become involved. Disease sets up, and frequently, of a form known as appendicitis.

Now then, Grape-Nuts food was made by Mr. C. W. Post, after he had an attack of appendicitis, and required some food in which the starch was predigested. No such food existed; from his knowledge of dietetics he perfected the food; made it primarily for his own use, and afterwards introduced it to the public. In this food the starch is transformed by moisture and long-time cooking into a form of sugar, which is easily digested and does not decay in the intestine. It is a practical certainty that when a man has approaching symptoms of appendicitis, the attack can be avoided by discontinuing all food except Grape-Nuts, and by properly washing out the intestine. Most physicians are now acquainted with the facts, and will verify the statement.

Of course, this is all news, and should be an education to the person who writes the editorials for "Collier's," and who should take at least some training before he undertakes to write for the public.

Now as to the references to "a distinguished physician" or "a prominent health official" being "mythical persons." We are here to wager "Collier's Weekly," or any other skeptic or liar, any amount of money they care to name, and which they will cover, that we will produce proof to any Board of Investigators that we have never yet published an advertisement announcing the opinion of a prominent physician or health official on Postum or Grape-Nuts, when we did not have the actual letter in our possession. It can be easily understood that many prominent physicians dislike to have their names made public in reference to any article whatsoever; they have their own reasons, and we respect those reasons, but we never make mention of endorsements unless we have the actual endorsement, and that statement we will back with any amount of money called for.

When a journal willfully prostitutes its columns, to try and harm a reputable manufacturer in an effort to force him to advertise, it is time the public knew the facts. The owner or editor of Collier's Weekly cannot force money from us by such methods.

POSTUM CEREAL CO., Ltd.



New York City.—The simple tailored shirt waist fills a place in the wardrobe that nothing else supplies,



seven-eighth yards twenty-seven, three and a half yards thirty-two or two and a quarter yards forty-four inches wide.

Nine-Gored Skirt.

The plain nine-gored skirt is always a desirable one. It never really goes out of style, the many seams mean satisfactory fit and good lines, while it is always a desirable model for washable materials, as it launders with singular success. Again, the very fact of its simplicity makes it possible to use trimming of many sorts. Here is a very satisfactory model that, as illustrated, is made of dotted linen with trimming of linen braid and which is entirely satisfactory. It could, however, be utilized for every possible skirting material while the trimming can be varied in an indefinite number of ways. Straight bands of heavy lace inset are much used on washable fabrics, while for the pongees, silks, voile and the like bands of graduated width of contrasting material are much in vogue and there are countless bandings that can be applied to suit individual taste.

The skirt is made in nine gores and is laid in inverted pleats at the back. It is perforated for walking

and is consequently always in demand. Here is one of the latest models that is smart in the extreme, and

which allows a choice of two styles of collar and sleeves. In this instance it is made of white linen with large pearl buttons as finish and is worn with a separate turn-over collar. But it can be cut out slightly at the neck and finished with a collar of the material as shown in the small view, and it can be made with elbow sleeves so that there are practically two waists in one. Linen, madras, and, indeed, all the washable waistings, and also such materials as taffeta, pongee and light-weight woollens are appropriate. The tucks are arranged to give exceptionally becoming lines to the figure and the double-breasted effect is distinctly novel.



The waist is made with fronts and back and is laid in tucks that are stitched for its entire length. It can be closed by means of buttons and buttonholes or invisibly as liked, but in either case the two rows of buttons are used on the front. The sleeves are gathered at upper and lower edges and the long ones are finished with regulation cuffs, the short ones with cuffs of the turn-over sort.

The quantity of material required for the medium size is eleven yards twenty-seven, five and three-quarter yards forty-four or five yards fifty-two inches wide if material has figure

length and consequently suits both the street and indoor gowns.

The quantity of material required for the medium size is eleven yards twenty-seven, five and three-quarter yards forty-four or five yards fifty-two inches wide if material has figure

or nap; seven yards twenty-seven, four and a quarter yards forty-four or fifty-two inches wide if it has not.

Crowning Madness.

Huge veils and feathers continue to be chosen by ultra fashionables. A well-known actress in Paris, who now and then takes this town by storm with her smart dressing, appeared recently in a hat bearing a plume nearly a yard long and a veil that not only covered head and shoulders, but fell nearly to the bottom of the skirt in the back.



A veil must be fresh and whole.

Bright Blue in Paris.

A great many bright blue gowns are being worn in Paris now. One of the new features of white blouses is a scarf of the same material as the skirt put carelessly around the collar and knotted loosely. It is usually made of Liberty satin.

Unless reckless expenditure be in order veils should be chosen with a view to washing.

Veils May Be Washable.

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