WOMAN IN THREE ASPECTS

In England She is Making a Record As An Inventor—In France She Makes Herself Felt in the Government—117,000 French Women Officeholders.

IN England the increase in the number of women inventors has been steady and progressive, says a writer in Votes for Women. The number of women who applied for patents last year ran into hundreds.

The patents taken out by English women are of an eminently practical nature, and show marked advance in scientific knowledge. Lida Wilson has taken out a patent relating to the treating of gases for turbine gas turbines, and also for the improvement of wirless telegraphy. Emma Ella Cranshaw has patented a new machine for scoring, serrating or channelling several parallel lines simultaneously.

Rosamond France has invented a method for throwing the heat which usually goes up the chimney into the room: Lilian Leverson has discovered a new means for assisting the deaf to hear. Rosa Welton has patented an improvement relating to gramophones, phonographs and similar instruments. In all these instances scientific knowledge has been put to use.

English women have also given proof of their ability as good housewives by inventing all kinds of domestic appliances. Thus Evelyn Mary Gossett has patented a new and improved holder for retaining candles in their sockets. Florence Louise Hood has invented an improved portable hip or sitting bath.

"English women inventors have excelled their French sisters in discovering useful improvements in the matter of dress. Kate Drusilla has patented various improvements in retainers for dress collars, neckbands and flexible materials. Ida Roberts has invented improvements in hooks and eyes and dress fastenings. Two English women have patented devices relating to hats and hatpins.

In France a surprising number of women are in state employ. Statistics which have just been compiled by M. Louis Marin, deputy for the Meurthe et Moselle department, show that 117,000 women hold official posts of one sort or another.

In the schools and universities under the control of the ministry of public instruction, there are 70,800 women. In addition to these the fine arts department employs 50 women lecturers in the state manufactories at Sevres, where the famous porcelain is made, and at the Gobelins and Beauvais tapestry works. In the postal, telegraph and telephone department there are 18,000 women, filling positions from postmistress to telephone operator, and in addition there are 693 women letter carriers acting instead of postmen in country districts.

The state railroads employ 6,400 women, 5,320 of whom are in charge of grade crossings. In the ministry of finance there are 15,300 women; 12,230 of them manufacture tobacco, 1,400 make matches, 327 are in the national printing works, 122 are custom house officials.

Even the war department employs 4,000 women; 2,400 of them make cartridges; the others have varied and unspecified occupations. The navy department has 450 women officials. Under the control of the minister of the interior are 900 women. The ministry of justice employs 114, and in the colonial department there are 164. In the ministry for foreign affairs 120 women are official teachers of foreign languages. The public works ministry employs 126 women; the ministry of commerce 100.

The rules for the admission of women clerks to state employment in France are rather quaint. They have to prove that they have fulfilled their military obligations. This, as they have none, is easy. They must have a certain education, and too many spelling mistakes in a letter will disqualify even a railroad crossing keeper. In a general way, however, the French Government admits women to employment on the same basis as men, with the difference that their salaries are usually lower.

Women outnumber men in England, and many other European countries, but various forces are operating, says Dr. R. J. Ewart, in Nature, to restore the numerical equality of the sexes. Dr. Ewart propounds the theory that the world may now be at the zenith of a female oscillation and that as time progresses, helped probably by a saving of infantile life, numerical equality of sex will be established.

At birth the ratio of males to females is about 1,030 to 1,000; at the fifth year, owing to deaths among the males, the balance is equal; from the fifth to the fifteenth year the mortality among the females is slightly higher than among the males, but from time onward the females relatively increase.

The result is a surplus of women, for whom there are not enough husbands to go round, and it is because these superfluous women naturally direct their energies into other spheres that, according to Dr. Ewart, there are great outbursts of feminine activity in politics.

The agitation is not new, according to the doctor, and apparently is dependent for its strength on the relative numbers of the sexes. If the present female oscillation has not yet reached its zenith, the agitation will continue; if the reverse is the case, as there is reason to believe, then the present movement after certain bursts of rejuvenescence should slowly subside, to be again revived at some future epoch in the history of the world.

Dr. Ewart produces figures showing that mothers of any age below 30 have more girl than boy children, but that in their maturer years the births show a preponderance of boys. In other words, the younger the mother the more likely are her children to be girls.

This, Dr. Ewart argues, provides the clue to the "self-regulating balance" by which nature adjusts these numerical differences. For when women are in the majority, as at present, they are in less demand for wives and marry at more mature ages; the result being that more boys than girls are born, with a consequent adjustment of the sex balance in the next generation.

The tendency is enhanced by the effect of modern education, which is all in the direction of deferring the age of marriage. Dr. Ewart thinks that the relaxation of the age of the father to the sex of the child is much the same as in the case of the mother, and where disparity of age occurs the influences may neutralize each other "so that with a mother of about 20 and a father about 30, the chance of a boy or a girl should be about as equal as nature can make such a problem."

The marriage age is steadily rising, and Dr. Ewart adds the opinion that an average marriage age of between 27 and 28 "should produce a population in which the males are at all periods in excess of the females." And then the superfluous woman would be a dream of the past.

"TOM BROWN'S SCHOOLDAYS"

Principals in the Famous Fight at Rugby Are Still Living.

NO HOMERIC combat has half the interest for English boy readers that the fight between "Tom Brown" and "Slogger Williams" posesses

Hughes, who wrote "Tom Brown's Schooldays"; Dr. Arnold, whose appearance scattered the ring; the very echoes of the practice of school fighting itself, have long passed away, but, wonderful to relate, the two protagonists in the great fight are yet hale and strong. The one is the Rev. Chancellor O. Jones, who celebrated his 87th birthday on Feb. 5, and the other the Rev. Augustus Orlebar, of Willington, Bedfordshire, who is still in active work.

Mr. Orlebar entered the lowest form at Rugby in 1838, when Dr. Arnold was in his prime. As he talked to a reporter in the rectory library, he was full of reminiscences of life at the old school.

"No man who was at Rugby in my day," he said, "knows what it is to feel the cold. We got inured to it there. A fire at each end of a long corridor was supposed to heat the row of studies that lay between. Early roll-call by candlelight in winter was a fitting preparation for an Arctic journey. At first, however, boys used to swoon before they became accustomed to it."

To Mr. Orlebar, as to all old boys of his day, Arnold was Rugby and Rugby was Arnold.

"Hughes give a better picture of him as a personality than Stanley," he said. "I can still see his strong athletic figure and fine head as he walked with great strides beside the pony-carriage in which Mrs. Arnold, who was an invalid, used to ride. At the end of my last term Dr. Arnold was strong and vigorous when he said good-bye to me tha day before I went up to play for the eleven in the standing fixture against Marylebone. Just when the match was over the news began to spread through the field that the doctor was dead."

In the description of the Marylebone match at the end of "Tom Brown," there is a passage in which Mr. Orlebar figures. He was the boy who at cover-point caught out the most formidable Marylebone batter and so turned the tide in favor of the school.

PLUM-PUDDING FACTORIES

New Industry in England—Some Makers Turn Out 250,000 Puddings for Christmas.

BRITAIN has an "infant industry" of great promise—the preparation for export of good old English plum-pudding on an extensive scale. Commercial Agent John M. Carson writes to the Daily Consular and Trade Reports (Washington), that science has intruded upon the British domestic economies and that mechanism has displaced the dough trough and other kitchen utensils that were essential to cooks of a few decades ago. As a result many English girls will grow up in ignorance of plum-pudding-making, but "the general betterment of the situation," we are assured, "more than compensates for the failure to instruct the girls in the old-time ways of the kitchen." With the use of machinery the pudding has been improved in quality and digestibility, and the cost of production has also been reduced, the best hygienic and sanitary conditions are assured, and the power to produce is equal to supplying a world-wide demand. Mr. Carson says:

"The industry was given a great boom by the Boer war. In the opening days of that struggle, the Yuletide season increased the natural solicitude for the fathers and sons and husbands in far-away Africa, and the plum-pudding was requisitioned in large quantities to express the feeling at home and carry at least a spark of Christmas cheer to enliven the soldiers' camp. Thousands of pounds of plum-pudding were sent out, but the demand was far in excess of the supply, a fact which gave greater urgency to the demand, and by concentrating general interest in the pudding added immensely to its popularity and especially as the soldiers called loudly for more. This was the opportunity for intelligent and bold enterprise, and it was immediately improved, with the result that today the bulk of plum-pudding consumed in the United Kingdom is supplied by public purveyors and hundreds of thousands of pounds are shipped abroad, shipments being made in season to reach every country to which consignments are made before Christmas Day. . .

"Manufacturers begin active operations as soon as the new crop of raisins, currants and other required fruits appear in September. All the constituents of plum-pudding, which do not include plums, are prepared and manipulated by elaborate and expensive machinery. Currants are washed and stems removed, raisins are stoned, nuts are shelled and ground, oranges and lemons peeled, the peel candied and cut up, eggs are beaten, and all other ingredients prepared by machinery. One manufacturing firm, in order to supply their trade this season, used the materials and quantities given below:

	Pounds.
Currants	145,800
Sugar	101,250
Peel	72,360
Suet	72,360
Bread crumbs	72,360
Flour	54,000
Raisins	48,330
Sultanas	48,330
China ginger	3,510
Spices	1,440
Almonds	400
Milk, gallons	948
Rum, gallons	948

"Exclusive of milk and rum, the ingredients above enumerated aggregate 620,140 pounds used by a single manufacturer in supplying plum-pudding to meet the demands of the Christmas season of 1910, the number of puddings furnished aggregating 250,000. There are three or four other London manufacturers each of whose output perhaps equalled that described, and there are quite a large number of smaller establishments in which plum-pudding was supplied for home and foreign consumption."

Had a Distressing, Tickling Sensation in The Throat.

COULD NOT SLEEP AT NIGHT.

Dr. Wood's Norway Pine Syrup is rich in the lung-healing virtues of the Norway pine tree. It is a pleasant, safe and effectual medicine that may be confidentially relied upon as a specific for Coughs, Colds, Bronchitis, Hoarseness, Sore Throat, Quinsy, and all Throat and Lung Troubles.

It will stop that tickling in the throat which causes the dry cough that keeps you awake at night.

Mrs. J. A. Smith, Marshville, Ont., writes:—"I had a very bad cough and that distressing tickling sensation in my throat. It was so bad I could not sleep at night and my lungs were so sore I had to give up work.

"Our doctor gave me medicine but it did me no good, so I got a bottle of Dr. Wood's Norway Pine Syrup, and by the time I had used two bottles I was entirely cured. I am always recommending it to my friends."

Do not be humbugged into buying the so-called Norway Pine Syrups but be sure and insist on "Dr. Wood's." It is put up in a yellow wrapper; three pine trees the trade mark; the price 25c.

Manufactured only by The T. Milburn Co., Limited, Toronto, Ont.

OKLAHOMA'S CATTLE QUEEN

Made Her Fortune After She Was 50 Years of Age—Left a Widow With Fifteen Children.

WHEN a woman with "only fifteen children and a washtub" starts in at the age of 50 and proceeds to make a quarter of a million dollars in a few years, the question is quite likely to be asked, "How did she manage to do it?" Aunt Jane Appletree, of Tulsa, Oklahoma, known as the "Cattle Queen," and accredited with being the richest member of the Osage Indian nation in Oklahoma, the wealthiest nation, per capita, in the world, answers this question, according to Ivah Dunklee, in the American Magazine (February) in these words:

"I had to; I couldn't let the children starve.

"When my first husband, August Captain, an interpreter known in Washington, D. C., died, he left us with very little to start business with. Even the quilts were worn out; and there I was out of the world—in the Indian Territory.

"First I took in washing, but I couldn't get ahead that way. Then I came to the conclusion that as long as the world existed, people must eat, and I decided I would help supply the world with food. So I determined to raise cattle.

"I washed and sewed until I had money enough to buy a cow, and, that cow and her calf were the beginning of my herd.

"Every spring Texas cattlemen shipped thousands of cattle into the territory. Sometimes a cow died, and if very young, her calf died. The cattlemen told me that I could have all the motherless calves, or mavericks, as they are called, and I spent days in the saddle roaming around over the range looking for the motherless calves."

Never were cattle attended to more faithfully, we are told. Nothing daunted this tall, gaunt woman.

One day a freshet, suddenly raising a stream, divided a cow from her calf, and the foolish cow was calling her calf to come to her. Into the rushing waters the intrepid woman plunged, and safely brought the calf across in her arms. "There wasn't any other way," she said. "I couldn't afford to lose that calf."

She soon won a reputation for honesty and industry. That brought success. There came a time when she had between two and three thousand head of cattle in the ranges, and when she began to buy them in $10 000 bunches, she earned the name of "The Cattle Queen." The writer continues:

In addition to the cares of her own large family of children, this big-hearted woman has taken into her home several orphan children belonging to her husband's people. About 14 years ago she adopted a baby girl from a St. Louis orphan asylum, and is giving this foundling opportunities in education and the fine arts that she herself never had.

When a cattle queen, she married a Texas cattleman, Luther Appletree.

Seven years ago she gave up cattle-raising and moved to Tulsa. For four hundred dollars she purchased land that is today worth seventy-five thousand. Her home, occupying a valuable block, is set amid blossoming trees shrubs and flowers that she herself has set out. Flowers are her only luxury.

With all her money Aunt Jane has never spent a dollar in fine feathers for herself. She has never had a silk petticoat or a French hat, and has never had a day of what the world would call pleasure. She went to school but very little, yet she has a good collection of business and law books and is familiar with their contents. Often a group of blanket Indians are seen on her piazza, for frequently she acts as their interpreter, and her judgment is sought.

Though not an Osage by birth, she has been brought up by them from infancy, married one of their tribe, and spent all but the last seven years of her life among them.

Now, at the age of 82, she enjoys the reputation of being the richest member of the Osage nation, and as a seer and prophet she is honored by the Osages.

"When I hear people say that they can't do anything because they have had no education and never a chance, I wonder what they would have done in my place," says Aunt Jane; "and I didn't begin the hand-to-hand battle of life until after I was 50 years of age."

We invented OXO Cubes to help you in cooking and to save waste.

There is nothing in the concentrated beef line that can compare with OXO Cubes—nothing of the kind has ever been made before. So handy—so strong—so good. OXO Cubes are one of the most useful discoveries of the present century.

All the rich, nourishing and stimulating properties of beef are in an OXO Cube. Think of the time they save in making Soups, Gravies, etc.

Sold in Tins containing 4 and 10 Cubes. OXO is also packed in bottles for people who prefer it in fluid form.

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LONDON WILL HAVE BRILLIANT SEASON

Coronation Brings With It a Great Many Events, All of Unusual Importance.

THERE seems more evidence than ever that the season of 1911 will be one of the most brilliant which London has seen for many years, the coronation bringing with it a large number of meetings, ceremonies and festivities, both public and private. The most important of these will be the imperial conference which opens on May 22, and which will be attended by representatives from his majesty's self-governing dominions in all parts of the world.

Following levees which the King will hold at Buckingham Palace, and the termination of the court mourning on May 7, courts will be held during May and June. In July the King goes to Dublin, subsequently visiting Scotland, and holding two courts at Holyrood Palace, Edinburgh.

The investiture of the Prince of Wales at Carnarvon Castle will be made by Queen Mary during the summer, though it is not yet settled if the King will also go.

As in former years entertainments in aid of charity will occupy a prominent position in the doings of the season, and exhibitions will be very conspicuous features. The King and Queen have declared their intention of being present on May 12 at the imperial concert at the Crystal Palace, which marks the opening of the Festival of the Empire, which it was necessary to postpone last year, owing to the death of King Edward. The Coronation Exhibition at Shepherd's Bush also opens about the middle of May.

The International Aero Exhibition at Olympia on March 10 promises to be very interesting, and several models of the most up-to-date flying machines will be shown. On April 10 the Royal Dublin Society's spring show at Ball's Bridge will attract a large number of people to Dublin, and the ever-popular naval and military tournament opens at Olympia on May 18. Many novel features are promised for the horse show this year, and it is expected that the King and Queen will visit it in state.

In view of the prominence of rubber in the last two years, it is expected that success will attend the International Rubber and Allied Trades' Exhibition which is to be held at the Agricultural Hall from June 12 to 28. The Children's Coronation Carnival, which the council of the festival are producing at the Crystal Palace on the Saturday in coronation week, will be eagerly looked forward to by some 60,000 to 70,000 children from Sunday schools and other church organizations who are expected to attend.

Flat racing begins on March 26 but it is not expected the King and Queen will make their first appearance after the mourning until perhaps the Derby, on May 31. If precedent is followed, the King and Queen, with other members of the royal family, will witness the race from the royal boxes on the grand stand.

Lady Radnor has already opened the ball season, and from now onward till the end of the season, there will hardly be a night without a number of dances in the west end.

ANIMAL MEMORY.

The memory of animals running through generations is one of the astounding facts of science which it is most difficult to account for. Take any animal whose daily life entails a certain line of work and put him in an environment where neither he nor his children unto the one hundredth generation will be able to carry out this work. Then bring the remote descendant into the original environment of his fathers, and he will go about the duties of his kind as if he had been schooled in them. Recently it was found that some beavers were living in their villages near Avignon on the Rhone. For at least 300 years they had had no trees to fell for their dams, so for 30 generations they had burrowed in the banks and built mud walls about their lodgings with their tails. A Polish count became interested in one of the colonies and removed a few of them to a forest grown estate. Immediately the beavers established themselves by a stream, cut their trees and built their villages as their fathers had not been able to do for three whole centuries.

FRANCE ADOPTS GREENWICH TIME

All Clocks in the Country Put Back 9 Minutes, 21 Seconds.

WITH the beginning of March, Greenwich time was adopted throughout France. At a given moment all the public clocks were put back 9 minutes 21 seconds. The change was made so as to cause as little public consciousness of any alteration as may be.

France has thus adopted the universal system of standard time based upon the meridian of Greenwich. The only exceptions now are Ireland and British India. As every schoolboy knows, noon at any place is the moment when the sun is at its highest in the south. Therefore each meridian of longitude has its own local time. Noon at Manchester is later than Greenwich, and at Norwich is earlier. For the sake of convenience a special meridian—as Greenwich in England—has been chosen to give a single time to an entire country, though in a great country like the United States several such meridians have had necessarily to be chosen. But traffic is international, and in order to make the system as uniform as possible for the whole world, the meridian of Greenwich has been selected as a universal basis, and other countries have chosen their own standard meridians at intervals of 15 degrees or one hour east or west of Greenwich. Thus the standard time in France, Germany, Turkey, Japan, etc., differs from that of Greenwich by a whole number of hours, agreeing with it in minutes and seconds.

The world may thus be divided into the following time zones:

	Time.
West Europe—	
Great Britain, France, Belgium, Holland, Spain, Portugal	Greenwich.
Mid-Europe—	
Scandinavia, Denmark, Germany, Switzerland, Austria, Italy	1 hour fast.
East Europe—	
Bulgaria, Roumania, Turkey, and also Egypt and South Africa	2 hours fast.
America—	
Inter-Colonial	4 hours slow.
Eastern	5 hours slow.
Central	6 hours slow.
Mountain	7 hours slow.
Pacific	8 hours slow.
Japan	9 hours fast.

FOOD FOR AN OCEAN GIANT.

According to the commissary officers, some $60,000 worth of food and drink will be loaded aboard the new ocean steamers Olympic and Titanic each time one of the big boats goes into port. These two liners can bring and take away 2,700 passengers on each voyage, in addition to a crew of 800. The victualling bill for the season will be something like $1,500,000.

For meats alone $15,000 is to be paid each time either of the big sister ships comes into port. Large quantities of beef, lamb, pork, veal and mutton will be brought from all over the country, and stacked away in refrigerators that must hold enough to feed 3,500 people on a transatlantic voyage. Wagonloads of poultry costing $5,400, are to be added to this array, with piles of fish worth $2,000. For shellfish the orders of the ship's cooks will amount to $1,200 in addition.

Farmers will be called upon to send $4,600 worth of butter, cream and milk to be used on each trip of these big boats, while $1,800 is also to be spent solely for eggs and $3,200 for vegetables. Fruits worth $3,500 are to be added to the ship's stores, while its bakery will lay in flour to the extent of $2,200 on each voyage. The biggest bill next to that for meats will be $5,500 for all so. s of groceries.

Far away in the frigid depths of the new liners' cold storage compartments $1,200 worth of ice cream is to be stored, and for cigars $2,000 will be spent. Wines and spirits costing $5,000 are set down as necessary for each shipload of passengers, together with some $5,000 worth of beer and mineral waters.

WOMEN WHO DRINK HIDE THE SECRET

London Physician Points Out the Cunning Employed by Constant Tipplers.

IN the current number of National Health, Dr. R. Murray Leslie, makes the startling assertion that there is far more drinking among upper and middle class women in Great Britain than is generally known. The consumption of whiskey, brandy, and even eau de Cologne is far too common. In the industrial centres, this Harley street physician points out women are drinking more than ever. In London, Glasgow and Dublin the public houses may be seen crowded with women, and the Irish capital is notorious for the large number of quite young girls frequenting public bars.

On the other hand, when a woman of the upper classes becomes addicted to alcohol she nearly always drinks in secret.

She soon becomes such an adept in cunning and dissimulation that she is often enabled to carry on the practice for years without any of her friends being aware of the fact.

The most cunning secret drinkers appear to be old maids or married women without children. Loneliness and monotony, with no outlet for the expression of the natural emotions of joy and love, are the main causes ascribed by the doctor inducing inebriety in women.

Among the effects of drinking on women he names the loss of will power and self-control and the blurring of the sense of right and wrong.

In conclusion, Dr. Leslie says drinking women become creatures of impulse which is no longer controlled by judgment. They lie, steal, spread scandalous stories and violate the proprieties, to put it mildly, because their power of control has ceased to exist.

A DUPLEX CHURCH.

Old Heidelberg is justly celebrated for its castle, for the great tun therein which holds 83,000 bottles of wine, and was actually filled on three occasions, and for the ancient university with one professor for each seven students; but perhaps the most interesting thing in the old city from one point of view is the Church of the Holy Ghost.

This church is one of the most ancient buildings in the town. Long ago a partition wall was run through the centre, and services were held simultaneously according to the Roman Catholic and the Protestant rituals.

In the year 1791 the elector, Charles Philip, attempted to deprive the Protestants of their half of the church, but this so offended the tolerant and easy-going Heidelbergers that he was compelled not only to desist in this effort, but to remove the electoral court to Mannheim.—Harper's Weekly.

JUST FEET.

Anthropologists assert that the Frenchman's foot is long and narrow and well proportioned. The Scotchman's foot, according to these authorities, is high and thick, strong and muscular, and capable of hard work. The Russian's foot possesses one peculiarity, the toes being generally "webbed" to the first joint. The Tartar's foot is short and heavy, the foot of a certain type of savage, and the toes are the same length. The Spaniard's foot is generally small, but finely curved. The Englishman's foot is, in most cases, short and rather fleshy, and not, as a rule, as strong proportionately as it should be.

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FOR USE ON ANIMALS.
Sprains, Rheumatism, Curbs, Splints when forming, Strung Sinews, Capped Hocks, Overreaches, Bruises, Broken Knees.
Sore Shoulder, Sore Udders of Cows not in Milk, For Sore Mouths in Sheep and Lambs, For Foot Rot in Sheep, Sprains in Dogs, Cramp in Birds.
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