

## THE BLACK HAND.

Origin of the Name of This Group of Daring Criminals.

According to the United States secret service, the Black Hand is a title common to innumerable groups of criminals operating under the direction of some secret central government. These men are blackmailers, using murder, arson, kidnaping and bomb throwing as punishments for those who will not submit to their iniquitous demands. Black Hand is, in short, a handy name for a brand of crime peculiar to Italian criminals who are successful in it because of the temperament of the foreign immigrants and their inborn dread of the extortionist. Whether the central government which guides the Black Hand society is located in the United States or in Italy is something which neither the Italian nor American authorities can discover. United States officers say the name of the American Black Hand emanated from Chicago about ten years ago, when one of the first of many mysterious murders in the Italian quarter remained unsolved. The victim of the murder had received a warning that death would follow his failure to contribute a specified sum of money. The letter was embellished with a crude drawing representing a fist clenching a dagger. The fist and dagger gave the name Black Hand—later to become unpleasantly familiar to every citizen of the country—and the sinister sketch was soon a source of terror to all law-abiding Italians.—Wide World Magazine.

## A SAMOAN FISHING BEE.

Trapping the Game With a Leaf Chain Half a Mile Long.

A Samoan fishing bee is a unique sight to witness. Coconut leaves are gathered in abundance and secured, doubled and tripled, end to end, to form a long, prickly chain, round in appearance and about three feet in diameter. These leaf chains are often woven to a length of half a mile. When the chain is complete all the men of that particular village turn out en masse with their "paopao," or Samoan canoes. When the tide is high the chain is stretched across some convenient place, supported by natives in their waders, or simply wading where the shallowness will permit. The coconut seine is then submerged and slowly forced shoreward, the prickly points driving the fish before them. When the point is reached where the chain can rest upon the bottom and still protrude slightly from the water, the natives after securing the ends to the beach retire and wait for the tide to recede, leaving the fish high and dry. It is often found that large fish are driven and caught in this manner, but since they are capable of jumping the barrier they are dispatched with spears at once. The catches of fish thus made are sometimes enormous and often number thousands.—Los Angeles Times.

## The Flag of Denmark.

In the year 1219 King Waldemar of Denmark, when leading his troops to battle against the Livonians, saw, or thought he saw, a bright light in the form of a cross in the sky. He held this appearance to be a promise of divine aid and pressed forward to victory. From this time he had the cross placed on the flag of his country and called it the Dannebrog—that is, the strength of Denmark. Aside from legend there is no doubt that this flag with the cross was adopted by Denmark in the thirteenth century and that at about the same date an order, known as the order of Dannebrog, was instituted, to which only soldiers and sailors who were distinguished for courage were allowed to belong. The flag of Denmark, a plain red banner bearing on it a white cross, is the oldest flag now in existence. For 800 years both Norway and Sweden were united with Denmark under this flag.

## Handel as a Child.

George Frederick Handel, the son of a Saxton barber and valet, was only five years old when his "fingers wood divine melodies" from the spinet, which a good natured aunt had smuggled for him into an attic, so that no sound of it might reach the ears of his father. At eight his playing so astonished the elector of Saxony that his father was compelled to withdraw his opposition and allow the genius of the boy to have fair play. And before he had reached his twelfth birthday young Handel was known throughout Germany as a brilliant composer and virtuoso at the court of the emperor.

## A Pleasant Outlook.

"I wonder who the bride is crying," remarked one of the guests at the wedding. "Can it be because she is leaving home?" "No, it ain't that," answered the bride's small brother. "She's in love with the fellow she married, and I think she's crying 'cause she feels sorry for him."

## The Line.

"I have a long line of ancestors who were all of my trade," said the baker. "Oh, a sort of bread line," smiled the chump.—University of Minnesota Minnehaba.

## He'll Hear It Later On.

Harold—I know that I'm not worthy of you, my darling. Fair One—Remember that, Harold, and my married life is sure to be happy.—Jewish Ledger.

The truth is always the strongest argument.—Sophocles.

## A LAND OF LEISURE.

The People of Guatemala Like to Take Things Easy.

Just as Spain is the land of "manana," Guatemala has been called the land of "no hay." These words mean "there is none," and one hears them wherever one goes. If the people do not want to bother, declares N. O. Winter in "Guatemala and Her People of Today," that will be their invariable answer. You might go up to a house where the yard was full of chickens, the woman engaged in making tortillas and fruit trees loaded with fruit in the yard and yet have a conversation about like the following: "Have you any meat?" "No hay" (pronounced eye). "Have you any eggs?" "No hay." "Have you a house?" "No hay."

In such a case the best way to do is to enter the house and hunt round for yourself and blandly order the woman to prepare whatever you chance to find. Then, if you leave a small sum of money with her on departing, she will not take any offense, but will politely thank you. Time is the only thing with which they seem to be well supplied. It is equally hard to get anything done, for unless the party is willing to do the work requested he will find some plausible excuse. An American traveling across the country a few years ago found it necessary to have his horse shod at one of the small towns. There were three blacksmiths in the town. Of these one was sick, but had supplies, a second had no nails and the third no charcoal. As there was no lending among the craft the horse could not be shod.

## A MEXICAN FIRE BRIGADE.

Leisurely Way They Fight the Flames at Matamoros.

It might be thought that such an exciting thing as a fire would startle the Mexicans out of their habitual indolence, but such is not the case. The alarm of a fire at Matamoros, Coahuila, Mexico, was given by the discharge of numerous pistols and guns, says a writer in the Wide World Magazine, and I hastened to the scene, thinking at first that a battle was raging.

After a long interval, during which the people watched the fire with interest, chattering among themselves meanwhile, there appeared placidly trundling along the road the Matamoros equivalent of a fire engine, a barrel rolling along the ground, drawn by a reluctant burro. A swivel pin in each end of the keg permitted it to roll freely, and ropes attached to it to the animal. Behind walked the fire brigade, a solitary peon, bearing a bucket. Arrived at the scene of the conflagration, the water in the barrel was poured into buckets and hauled to the roof of an adjacent house, whence it was fung on to the flames.

Everybody was greatly excited. The calmest thing of all was the fire, which burned steadily on till there was nothing left to consume. Then as the spectacle was over the people dispersed. Every one was satisfied except perhaps the unfortunate owner of the house that had been destroyed.

## Insect Sits on Its Eggs.

Family matters in the case of insects usually mean only the depositing of eggs in suitable situations for the independent development of the offspring. The parent insects often dying before the young appear. The earwig, however, provides a remarkable exception to the general rule, for it sits upon its fifty or more eggs until they are hatched, just as a bird would do, and, moreover, if the eggs get scattered it carefully collects them together again in the early months of the year, when digging the soil, female earwigs may frequently be found together with their batch of eggs. At the slightest sign of danger the young ones huddle close to their mother, hiding beneath her body so far as it will cover so large a family.—Strand Magazine.

## Social Distinctions.

Are we born snobs, do we achieve snobbishness, or do we have snobbishness thrust upon us? If we achieve it we sometimes do it early. The other day I heard Beatrice, a little nine-year-old, expounding to a visitor of about her own age. "No," said Beatrice impressively. "We don't play with Sarah any more. We found out that her father has only a first name job. Our papa, you know, holds a minister position."—Woman's Home Companion.

## An Effective Threat.

A certain Missouri editor is ready to take a tier in high finance. He got his schooling by threatening to publish the name of the young man seen with his sweetheart's head on his shoulder if he didn't come across with a dollar on subscription. Fifty-seven young fellows slipped in and paid a dollar. The editor says he has letters from several others informing him they will hand him a dollar the next time they are in town.—Kansas City Star.

## Losing Their Charm.

Vicar's Daughter—I suppose the rain kept you from the funeral last Tuesday, Mrs. Blagg? Mrs. Blagg—Well, partly, miss; but, to speak truth, with the rheumatism and dola' away with the 'am and the cake afterwards, funerals ain't the jabs they used to be for me!—London Opinion.

The change of fashions is the tax that the industry of the poor levies on the vanity of the rich.—Chamfort.

## SHARK PRODUCTS.

Even the Bones Are Useful, the Spine as a Walking Stick.

Products obtained from the shark are both numerous and valuable. Shark fins furnish a jelly that makes a delicious soup, if one may credit the statements of those affecting that delicacy. There is an excellent market for this jelly wherever Chinese are to be found.

The shark's liver gives a splendid clear oil excellently adapted for the lubrication of the parts of watches, clocks and fine guns. This oil is held in some quarters in as high esteem as is the oil obtained from porpoise and dogfish liver, long claimed to be the finest of animal oils.

Sharkskin is of much value. It is of a beautiful burnished gray or bluish color and at first glance looks like finely grained leather by reason of the tiny prickles plentifully set one way. There are so many of these prickles, quite invisible to the naked eye, that the effect afforded by the dried skin is one of rich beauty, a quality that makes it particularly valuable for the manufacture of shagreen. It is employed for many decorative purposes. Even the bones of sharks are useful. The spine in constant demand by the manufacturers of curious walking sticks. They pass a thin malleable steel rod through the polished and round vertebrae, and the result is a cane that sells for a high price. The shark spine stick is a great favorite in Germany.—Harper's Weekly.

## BULL-BAITING.

A Brutal "Sport" That Was Popular in Former Days.

The principle of bull baiting was extremely simple. A collar was fastened round the bull's neck, and by this the bull was attached by a rope to a stake. The rope varied from nine to fifteen feet in length and therefore allowed the bull but little movement. The audience was accommodated in a circle or "ring."

The bulldog's duty was to grasp the bull's nose, and when he had succeeded in obtaining a grip he was required to maintain his hold, despite the efforts of the larger animal to dislodge him. The bull would give the dog a lowered paw, which the dog sought to evade by reaching toward the head of his opponent. Sometimes the bull managed to get his horns under or into the dog, which was then thrown high into the air.

Writers state that dogs had been tossed up to a height of thirty or forty feet. The dog, if he survived, would "retire hurt." On the other hand, once the dog, which was trained to grip only the nose, obtained a hold his adversary would have little chance of shaking him off. The bull would whirl the dog in the air and struggle frantically to wrench his nose free from the terrible grip. When, from sheer exhaustion, the dog dropped clear of the bull a fresh dog was sent into the ring.

## Photographing a Panther.

A panther is not easily killed and will often revive with very unpleasant results, as on a certain occasion in the Deccan. He appeared to be quite dead, and one of the spectators rushed up with a camera on a stand to obtain a picture of the supreme moment. He got his photograph, and, strange to say, it survived what followed, but no sooner had he taken it than the panther revived, tore himself loose and went for the photographer. Somehow the man escaped, but the camera was sent flying, and, disconcerted by his encounter with it, the panther turned and made for the nearest tree, up which he went as quickly as a monkey. Not the tree was crowded with interested spectators, and for three or four strenuous seconds (until the panther was about to enjoy a spectacle of natives dropping to earth with loud thuds like ripe plums from a jungle plum tree as the panther approached them.—Wide World Magazine.

## Bismarck and His Dog.

Sultan, Prince Bismarck's favorite dog, attacked a passing railway train and was cut to pieces. Bismarck's grief over the dog's agonies was such that his son Herbert tried to lead him away, but the prince would not go. "No, I cannot leave him like this." Then, when the dog's sufferings were over, Bismarck wiped his eyes and murmured: "Our Teuton forefathers showed benevolence in their religion. They believed they would find in the hunting grounds of their paradise all the dogs that had been their faithful comrades here below. I wish I could believe that."

## Marriage Music.

During my school days I met the late Professor Prout, who was as full of fun as he was of musical lore. It is said that at a wedding at which the late Dublin professor was presiding at the organ he played the happy couple in with "Wretched Lovers" and out with "Father, Forgive Them, For They Know Not What They Do."—From "Fifty Years' Reminiscences of a Free Church Musician," by E. Minshall.

## Teeth.

Bobby—My gran'ma's so old she ain't got a tooth in her head. Tommy—Ain't she? Well, maybe they're in her bureau drawer, like my Aunt Tillie's is sometimes.

## Imitation.

"Imitation may be the sincerest flattery," said Uncle Eben, "but dat does not make countin' money any mo' acceptable."—Washington Star.

Words are like leaves, and where they most abound much fruit of sense beneath is rarely found.—Pope.



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## HOME.

### DAINTY DISHES.

To Glaze Scones.—Dissolve one teaspoonful of sugar in two of milk. Brush well over, and it will be found as effective as egg.

Pork Cutlets.—Take some chops from a neck of pork, trim them neatly, and season with pepper and salt. Brush over with oil and place them on a gridiron over a clear fire. Turn them three times that they may be equally browned. Cook for a good quarter of an hour and serve with sharp sauce.

An Invalid's Dish.—Procure a young pigeon and place it in a stewpan containing equal parts of milk and white steak, seasoned, and bring all to the boil. Skim carefully. Simmer the pigeon for half an hour, then take it out, thicken the sauce, boil it up, and serve round the bird.

Baby's Pudding.—Butter a breakfast-cup and crumble into it the whole of a penny sponge-cake. Pour over this a beaten egg mixed with a gill of milk. Let the pudding soak for half an hour, cover it with greased paper, and let it steam slowly for twenty minutes. Stand for a few minutes after taking from the saucepan, then turn it out and serve.

Bombay Toast.—Set a tablespoonful of butter in a basin and stand it over a saucepanful of boiling water. When the butter is melted, stir in two eggs, a few chopped capers, a teaspoonful of anchovy essence, a little chopped parsley, with cayenne and salt to taste. Stir till all begins to set, and then spread on slices of hot buttered toast. Serve at once.

Raspberry Pudding.—Two eggs, their weight in butter and fine flour, the weight of one in bread-crumbs and sugar, two tablespoonfuls of raspberry jam, and one teaspoonful of baking-powder. Cream the butter and sugar, add the beaten eggs, and, lastly, the flour and bread-crumbs, with a small teaspoonful of baking-powder. Add the jam and beat all together. Place in a buttered mould and steam for two hours.

Beef Tea Made in Twenty Minutes.—This is a most useful medicine in the case of sudden illness. Stirred finely one pound of shin of beef, put it in a saucepan with one pint of cold water. Stir it to separate the meat and allow the water to extract the juice. Leave it for eight minutes, and then stir over a moderate fire until the fat has melted. Pour off the liquid, remove the fat from the surface with kitchen paper. Season and serve at once.

Ginger Toffee.—Take three-quarters of a pound of brown sugar, a quarter of a pound of butter, and essence of ginger to taste. Put the butter into a preserving pan, and as soon as it is melted add the sugar. Stir this gently for a quarter of an hour, or until a little bit of it dropped into cold water is brittle. Directly the toffee is boiled to this point, add the flavoring and pour it off.

Neapolitan Soup.—Soak six ounces of haricot beans overnight, then place them in a saucepan with three pints of cold water, and bring gently to boiling point. Clean and cut up small onion, half a stick of celery, one beetroot, and three tomatoes. Add them to the soup when it boils, and let all boil gently together for two and a half hours. Pass through a sieve, return to the saucepan, stir while it boils, season with pepper and salt, and serve.

Banbury Cakes.—Take two pounds of currants, half an ounce of ground allspice and powdered cinnamon, four ounces each of candied orange and lemon peel, eight ounces of butter, one pound of moist sugar, and twelve ounces of flour. Mix all together thoroughly. Roll out a piece of puff paste, cut it into oval shapes, put a small quantity of the mixture into each, and double them up into the shape of a puff. Place these on a board, flatten carefully over each, and sift sugar over each.

Buttermilk Salmon.—Baked can salmon, two eggs, two tablespoonfuls melted butter or cottolene, one

cup buttermilk with one-half teaspoonful soda stirred into it. Salt and pepper to taste; one-half cupful cornmeal and two soda crackers crumbled down. Mix all together, put in greased pudding dish, and bake half an hour. This is a delicious dish and as light as a feather. Enough for five people.

Pork Chops with Green Peppers.—One tablespoonful of butter in a fryingpan and heat; put in pork chops and brown quickly on both sides; cover with boiling water and one green pepper chopped fine, add the seed also; season with salt and let simmer one-half to three-quarters of an hour. Thicken the gravy with flour and water and pour over the chops when serving. Pork chops cooked after this recipe can be prepared early in the day with the exception of thickening the gravy, which should be done just before serving.

### TOMATO SOUP.

Cream of Tomato Soup.—One large tablespoonful of butter, two carrots sliced, one onion sliced, celery sliced, small slice or bone of raw ham, one tablespoonful of flour. When all is brown put in six cupful of tomatoes; salt and pepper; boil fifteen minutes; press through strainer; add one-half pint sweet cream; let come to boil; serve.

Cream Tomato Soup.—Put contents of one quart cup of tomatoes in granite stew pan, put on stove, and boil five minutes, then strain and mash them through colander, put back on the fire and add soda the size of a hazelnut; let it boil until it stops foaming, then add a piece of butter the size of a walnut, tablespoonful of sugar, salt and pepper to taste, and a little real smooth, creamy thickening stirred in slowly, and let cook about five minutes. In another granite pan have one quart of rich milk or part milk and part cream, heat it to the boiling point, but do not boil. When ready to serve remove from the fire and pour slowly the hot, thickened tomatoes into the milk, stirring the milk until all is well blended, then serve in warmed bouillon bowls with salted water or triangles of thin toasted bread. This makes a delicious soup. Never cook milk and tomatoes together or they will curdle; and always use a silver or wooden spoon in tomatoes.

### BABY DO'S AND DON'TS.

Do give baby all the water you can get him to drink, but don't give it to him cold. Often when he frets a drink will quiet him—he is just thirsty.

Don't feed him every time he cries, but at regular intervals—once every three or four hours is plenty from the start, and only once during the night. More babies cry from disturbances of the stomach caused by overfeeding rather than underfeeding.

Do keep him out of doors all day if possible. There is nothing like fresh air to keep him healthy. Don't let any one handle him more than is absolutely necessary; it makes them tired and fretful.

Under no condition allow any one to kiss baby on the mouth and not at all if it can be avoided. There is no surer way of spreading disease.

### LITTLE ECONOMIES.

During these days of high food prices the following suggestions will help toward keeping down the housekeeping bills:

No orders by telephone.

Definite sums each week to be expended.

All purchases made personally.

Know all about what you are buying.

Patronize good stores.

Buy in bulk, never in paper packages.

Pour off top of cream from bottle of milk for coffee.

Go to the pantry daily, look into the cracker jar, the bread and cake boxes; note exactly the stock the pantry contains.

Cook for each meal enough, but not too much.

Study contents of refrigerator, use what is there before buying more.

Serve leftovers daintily in pretty dishes.

Make your own bread.

Use good plain cheap cake recipes, making a variety of frostings and fillings.

## HELPED BY HUMIDITY.

Many Materials and Products Which Require Moist Air.

There are many materials, operations and products which require special atmospheric conditions for advantageous or profitable maintenance. Principal among such operations is the manufacture of textiles, perhaps the largest single industry carried on in factories. In the favored climate of the Lancashire district of England the natural climate affords working conditions equalled in America only on occasional days in certain localities. Even in England, however, there are many days in which the atmosphere is too dry for the best work.

Since textile fibers are increased in strength and elasticity by high humidity, and moderately high temperature, breakages are less frequent under proper conditions, and the output is increased. But even before the fiber reaches the manufacturing plant it part. Cotton loses weight as it dries out, but more than that, the fibers brittle and appear shorter and of lower grade than when slightly moistened. Leather, fashions and many other porous substances lose a considerable percentage of weight in drying out, so that the maintenance of average and uniform humidity in the storage rooms has a direct advantage to the owner in maintaining the value of his goods as they lie in the warehouse. Cigars and tobacco lose flavor in dry air and regain it to some extent, after loss, by storage in proper humidified rooms. Wooden furniture and musical instruments are sometimes cracked or the finish injured by the dry air of steam heated rooms. All these and other similar goods are advantageously worked or stored in rooms in which the atmospheric humidity is artificially controlled and kept at the most desirable point.—Engineering.

## A PIG'S SQUEAL.

It Played a Momentous Part in American History.

The war between this country and England in 1812 was caused by one vote, and, strange still, the small margin came from a pig getting its head stuck in a rail fence. It was a Rhode Island fence at that, but built much like a Virginia worm fence.

They were having an election of members of the legislature in Rhode Island. One Federalist put off going to the election and left himself just time enough to get there before the polls closed. Just as he got on his horse and started for town he heard a pig squeal. He looked around and saw that the pig had its head jammed into that old rail fence, and anybody who knows anything about hogs knows that the hogs would have eaten that pig up if it hadn't been rescued. The farmer stopped long enough to liberate the pig, and when he got to the polls they were closed. He was too late.

The result was that a Democratic member of the legislature was elected from that district by one vote, and he would not have been elected if that Federalist had got there on time. In the legislature a Democratic United States senator was elected by one vote, and that Democratic legislator who had been elected by one vote voted for him.

In the United States senate they voted for the war of 1812 by one vote, and that Rhode Island Democratic senator who had been elected because that pig was caught in the fence voted for the war of 1812.—Popular Magazine.

## Not a Waxwork.

The opening of the courts in an arid town in England is always a great day for the residents. The procession to the church, where the judge says his prayers and listens to a homily, the march to the court, with the attendant javelin men and the braying of trumpets—the men in wigs and gowns—all the rustic minstrel with the sense of awe and the majesty of justice. It is related in Mr. Thomas Edward Crisp's book, "Reminiscences of a K. C.," that a farmer once took his son into the crown court. On the bench was the Baron Cleasby, gorgeous in scarlet and ermine, stately and motionless. The yokel gazed with open mouth at the resplendent figure on the raised dais. Suddenly the baron moved his hand from right to left and left to right. "Why, fyerther," said the boy, "it's a slover!"

## Minor Operations.

Surgeon's Son—What is a "minor operation," pa? Surgeon—One for which the fee is less than three figures. —New York Times.