

# In the World of Labor.

The annual convention of the United Garment Workers will be held in Toronto, Aug. 20.

The earliest mention of a strike fund occurred in the strike of the Parisian stocking weavers in 1724, when a crown a day was subscribed for every striker and all blacklegs were boycotted.

Saturday half-holidays during the months of July and August and September have been granted to the skilled mechanics and laborers, and all employees in the classified services at the navy yards and naval stations in the United States. The same benefit is extended, in another general order, to the skilled mechanics, laborers and employees in the classified service of the government printing office at Washington.

Rumors are rife that a big strike of engineers and firemen is brewing on the New York Central Railroad.

The Boston Newsboys, a protective union, affiliated with the American Federation of Labor, voted to send one of its members to Harvard University in the fall. The union some time ago started a scholarship fund, hoping to raise \$5,000. The fund now amounts to \$2,500, which yields an income of \$100.

President Roosevelt has appointed E. E. Clark of Cedar Rapids, Ia., a member of the Interstate Commerce Commission. The new appointee fills one of the two new commissions provided for by the railroad rate law passed by congress at the close of the last session. The new member is grand chief of the Order of Railway Conductors and was a member of the anthracite coal strike commission.

The German Metal Workers' Union is the strongest union in the world.

of the 5th Ohio district, are preparing to split from the National Miners' organiza-

The coal miners of the West Virginia Panhandle, which constitutes a large portion on the ground that they were badly treated in the recent strike.

The Conductors' and Motormen's Union gained 4,000 members in twelve months.

The glassblowers now number 12,000.

The Commercial Telegraphers' Union of America has decided to establish a mutual benefit department. This will begin business Oct. 1. A mortuary fund will be maintained similar to those of the railroad brotherhood, from which death claims will be paid.

A movement is under way for the holding of a "Union Exposition" under the auspices of the American Federation of Labor, and that will probably take place at Minneapolis next November, while the general convention of the A. F. of L. is in session in that city.

The Amalgamated Leather Workers' Union of America has re-affirmed the idea of high dues and adopted a resolution in favor of the nine hour day.

After a struggle lasting 9 months and 5 days the strike of the maintenance of way employees of the Denver & Rio Grande railway in Colorado and New Mexico has ended, the officials of the road having conceded the full rate of pay for foremen that had been demanded by the committee representing the strikers.

The National Brotherhood of Operative Pattern Makers in session at Akron, O., recently decided to build a home for aged and indigent patterners.

Japanese day laborers earn only 20c. per day.

The Farmers' union is growing at a wonderful rate all over the south and west. Nothing can stay it, and the prospects are

that within a year or so the organization will be firmly established in every state in the union.

The United Gold Beaters' Union will hold their annual convention in Boston, August 20.

Cement workers are on strike in New York city.

Miners at the Collier coal mines in West Australia have decided to ask the government to introduce legislation providing for preference of employment in all mines to Australian and British workers.

It is estimated that, excepting New York, Boston, Chicago and Philadelphia, the average yearly salaries of women teachers in the elementary schools is only \$18. In some of the cities the average salary is less than \$100.

English laborites are indignant at the house of Lords throwing out the bill introduced by the labor party in the house of commons to prevent the importation of slave under contract during labor disputes.

The annual convention of the International Alliance of Theatrical Stage employees at Boston, Mass., elected John S. Smith of St. Louis, president.

A bill to reduce the hours of labor in coal mines to 8 per day by the year 1909, recently passed the 2nd reading in the British house of commons, on the understanding that the government will appoint a committee to inquire into the economic effects of the proposed bill.

5,000 workmen are on strike in Alabama.

The 28th annual convention of the New Jersey State Federation of Labor will be held in the assembly chamber, state capitol, at Trenton, N. J., August 20.

Three thousand Montana smelters are on strike.

Hardwood Finishers and Marble Workers of Kansas City, have organized.

A committee of the National Civic Federation of America has arrived at Queens-town, Ireland, for the purpose of studying the question of municipal ownership and its effect on labor conditions.

The United Cloth Hat and Cap Makers declared for international socialism at their recent convention.

The Bridge and Structural Iron Workers have formed a new union in Hamilton, Ont., and Vancouver, B. C.

Suburban railway employees of Cleveland have secured an increase of one cent per hour.

Labor unions of Cedar Rapids, Mich., have a candidate in the field for state representative and are working hard to secure his election.

Plate workers in Maine have secured a 9 hour day and a ten per cent increase in wages.

Carriage workers have won their strike in Boston, Mass., and Memphis, Tenn.

Pile drivers and dock builders of Cleveland have affiliated with the United Trades and Labor Council. They are seeking for the 9-hour day at present wages.

The International Association of Steam, Hot Water and Power Pipe Fitters and Helpers are now affiliated with the A. F. of L.

An independent local of the carpet mechanics has been organized in Pittsburgh, and are affiliated with the A. F. of L., by whom they have been granted a charter.

A movement to organize the machinists at the Naval gun factory, Washington, D. C., is meeting with success.

## TO MOLD HOUSES IS LATEST IDEA

Whole Concrete Houses Molded in One Cast is Mr. Edison's Latest Plan.

NEW YORK, Aug. 16.—Whole houses molded in a single casting of solid concrete, which will provide cozy homes for workingmen at a cost of from \$800 to \$900—much less than the average mechanic pays today—is the goal which Thomas A. Edison is striving to reach.

He already has conceived every detail of the project. Four days at the outside is the period Edison estimates will be necessary to cast and turn out of houses with from eight to ten rooms in each, complete in almost every detail and ready to be furnished and carpeted. The actual time for pumping the concrete into the metallic molds will be only a few hours, and the rest of the time will be consumed in drying out and hardening. Whole cities of concrete may be ready in the brief period of four days if only enough molds and men are provided.

Mr. Edison thinks that the time is near when the world must find some substitute for brick and lumber. The yellow pine forests of the United States will be destroyed within fifty years if the present drain upon them is maintained. Describing the plan in detail Edison says:

"The first step will be to employ an architect to design, say a dozen dwelling houses of different patterns. I propose to have metallic molds for each of these. The mold for each house will be made in detachable parts. There will be separate plates and small molds that can be set together easily to form one mold for an entire house. That a fine finish may be obtained, the inside surfaces of the parts will be beveled plaid.

"After the mold for the whole house is set up it will be a simple matter to pump the concrete into every nook and cranny. After four or five days the mold will be unsewed and taken off and the solid concrete house will remain."

Edison says the plan will be carried out in such detail that dormer windows, chimneys, spouts and ornamental designs will be modeled with the whole and that the inside cupboards, fireplaces, stairways and ornamental banisters, metal pieces and even bathtubs will be formed in the cast in which the house proper will be made.

The house will be so complete that when the mold is removed the installation of electric wires, window shades, etc. will be all that will be necessary before the furnishing and carpet layers go to work. Even the plumbing and gaspiping will be of concrete and molded in the original cast.

Unscrupulous dealers actuated by large profits often recommend corn cures "as good as Putnam's." There is only one genuine Corn Extractor and that is Putnam's Painless, which is a miracle of efficacy and promptness. Use no other.

A Frenchman who was staying at an hotel in England asked for his bill, and on its being presented, was astonished to find it so large. He felt that he had been plundered, but the bill and asked to see the proprietor. The landlord came down, and the Frenchman rushed up to him.

"Ah, let me embrace you!" he exclaimed. "Let me kiss you!"

"But why do you want to embrace me, sir? I don't understand."

"Ah, surely, but look at this bill!" "Your bill? Yes, but what of it?"

"Vot of it? Why, it means zat I e'at nevaire, nevaire see you again, saire!"

At a cookery exhibit lately held in Paris an interesting feature was the reproduction of a dinner offered to Napoleon Bonaparte years before by Prince Talleyrand, his famous foreign minister. It was an elaborate repast for 38 persons, and the original menu of 1804, prepared by Talleyrand's famous cook, Carême, was faithfully followed. The pots and pans used, and the table upon which the dishes were prepared, were actually the same as used at Talleyrand's house a century ago.

## 'Going Camping?'

Don't forget to take a goodly supply of

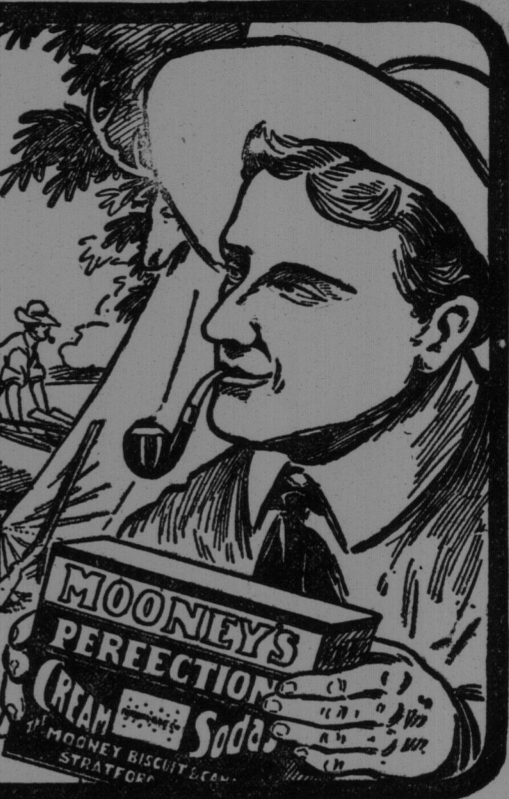
Mooney's Perfection Cream Sodas.

They're breakfast, dinner and supper in themselves. A delicious addition to every meal. Always ready for the table—crisp, inviting, toothsome. Just a little better than any other crackers you ever tasted.

Specially packed for hunting or camping parties in moisture-proof, dust-proof 3 lb. tins. Easy to carry—take up little space—handier in every way than paper bags or pasteboard boxes.

Your grocer has MOONEY'S PERFECTION CREAM SODAS also in the popular lunch pails. Remember to order "Mooney's."

MOONEY BISCUIT & CANDY CO., LIMITED, ST. JOHN, N. B.



## IF YOU READ

the series of advertisements which will appear in this paper every other week, pointing out the many points in which our brands, "FIVE ROSES" and "HARVEST QUEEN," are superior to any ordinary bakers' flour, you will see that it will pay you to use these brands.

All we ask you to do is to read the series carefully from first to last—weigh the statements made—compare the advantages you can obtain by using our brands with the worry and anxiety you must have with ordinary flour—consider the reputation we have already established for uniformity and purity in flour, and then send us a trial order—and you will be pleased, and will realize that the time spent in considering the matter has been by no means wasted.

We want your trade. You want our brands—though you may not know it. Can't we get together through the medium of these advertisements and do business to our mutual benefit?



Lake of the Woods Milling Co., Limited.

Montreal. St. John. Winnipeg.

## HOUSEHOLD RECIPES

Every bright-minded human being enjoys a pick-up lunch, and it is this love of informality, stronger than ever in the summer time, that makes the Sunday tea such a joyous meal. It is the smart thing nowadays to get your own Sunday night supper in your own apartment. No more going out to restaurants or keeping the cook to make an informal dinner—just a happy, informal gathering of family and friends, with everything prepared by amateur chefs.

The only thing necessary for the hostess to do is to see that the labor is done with a reasonable amount of seasonable fruit and vegetables, some eggs and some relishes. The menu will be made up after the party inspects the refrigerator and in about fifteen minutes from the time they start, a meal that would not only tempt the dying Andronicus but would bring him back to life again, may be spread on the table. No one is likely to want anything hot, but if there are any such, let them warm in the oven of the gas stove or in the chafing dish, a package of Saratoga chips, which will give the required warmth without heaviness.

Corn Salad With Mayonnaise—Cut cold boiled corn from the cob, carefully removing any shreds of silk that have lingered between the kernels. Line a salad bowl with lettuce leaves from the heart of a lettuce head and then heap the corn in the center. Pour the mayonnaise over the whole, being sure to have plenty of it. The toothsome morsels of corn as a salad ingredient is just becoming known. It is much better eaten alone with a mayonnaise than mixed with other vegetables.

Recipe for Mayonnaise—Put a pinch of salt and a dash of pepper into a bowl after rubbing the bottom and sides of the bowl with a split clove of garlic; add the yolks of two eggs, half a pint of olive oil and a teaspoonful of vinegar. Take an egg beater and stir them all up together briskly for about ten minutes. Then pour the mixture over the salad. Lemon juice may be used instead of vinegar, if preferred, and half a cup of whipped cream may be added, but the combination of cream and vinegar is not always easily digested. Some persons like to make mayonnaise by adding the oil to the eggs drop by drop, but this is a tedious and laborious process, and the sauce is just as good when made in the speedy way described.

Mixed Vegetable Salad With French Dressing—First rub the salad bowl with a split clove of garlic; then pour in four tablespoonfuls of olive oil to one of Tarragon vinegar and stir thoroughly with a silver fork. Next put in any vegetables you have in the house; you cannot have too many, but two will do. Sliced cucumbers, tomatoes, onions, asparagus tips, parsley, peppergrass—all these are good and will blend harmoniously with the dressing. When you mix the vegetables, sprinkle with pepper and salt, and celery salt. Edge the dish with lettuce leaves.

Cream Cheese and Nuts.—Take a package of cream cheese and put in a bowl with several spoonfuls of prepared salad dressing and mix thoroughly with a silver or wooden spoon. While one does this another can be chopping English walnuts or pecans in a wooden bowl. When the nuts are ready, stir them into the cheese and dressing. When all the ingredients are well mixed spread the paste

on square crisp crackers.

Cream Cheese with Gooseberry Sauce—Fresh gooseberries, if they are ripe, form an excellent combination with cream cheese. If ripe gooseberries cannot be obtained, the green fruit must be stewed the day before. Anticipating the Sunday night picnic, the hostess may do this in which case the fruit is set on the table in a glass bowl. The cream cheese may be used just as it comes, or it can be mixed with a cup of whipped cream to make it go further and taste a little better. If desired, the labor of mixing cream so mixed may be placed on a little mound in the center of a glass dish and the gooseberries poured around them. The combination is delicious and may be eaten on or with soda crackers.

Hard Boiled Eggs and Cheese—Boil the eggs and then cool them by placing in cold water. Cut in half lengthwise and remove the yolks. Mix them in a bowl with a bit of cream cheese, some butter, a little mustard, pepper and salt. Stir thoroughly and then put them back into the whites, serve on a platter garnished with parsley or lettuce leaves.

Hot Hard Boiled Eggs with Mayonnaise—After the eggs are thoroughly done, open and cut lengthwise. Place on a round dish, which should be edged with small lettuce leaves. Pour over the eggs the mayonnaise described above.

Cold Ham and Chicken—This is a combination of which Southern people are very fond. If there is no cold sliced chicken in your kitchen, buy a whole, open a can and pick some good slices. Then take your cold boiled ham and cut into small pieces. Place three alternate slices of ham and chicken on a platter, garnish with parsley or green pepper in long thin slices. If preferred, the ham and chicken may be minced in a chopping bowl, seasoned with green tops, and served by spreading on bread in sandwich form, or put in a bowl and covered with a white dressing.

Sponge Cake, Fruit, and Whipped Cream: It does not matter for this whether the cake is fresh or stale. Baker will do. Cut the cake with a sharp knife into slices and place in one large glass dish or in the individual glass cups that are so popular and pretty. Pour a few drops of sherry over each piece of cake. Then put on a few spoonfuls of fruit, slightly macerated with sherry spoon and sweetened to taste. Then add whipped cream to cover the whole. Do not sweeten the cream too much; flavor it with bitter almond.

Mixed Berries: Red and black raspberries, having such a different flavor, are desirable when mixed. If you have them, they are put in the same dish with them, the combination gains in variety. Currants are also a pleasant addition to the red and black raspberries. If you want something different from sugar and cream—make a bowl of meringue, taking one tablespoonful of sugar to the white of one egg and flavoring with vanilla. Serve this meringue molded in little glass dishes at each place, and each one can dip the currants or other fruit in it at will.

Cantaloupe, cream and peaches: Take small cantaloupes and cut in half, carefully removing all the seeds. Let one of the guests go to the nearest confectioner's for a quart of ice cream. Fill the hollowed half of the melons with ice cream and lay slices of sweetened peaches on top. If more convenient, the melons may be filled with whipped cream into which small

pieces of peaches have been stirred. Flavor this cream with bitter almond.

Orange, Banana and Apple Combination: Slice oranges, bananas and apples alternately into a glass bowl, sweetening with powdered sugar, and adding a little chopped or shaved ice if desired. In another dish make a dressing of one part olive oil, two parts lemon juice and one part of sherry or rum. Stir well together and add a sprig of crushed mint to give flavor. When the dressing is well mixed, pour over the fruit and place the mint on top.

Fruit Punch: Squeeze the juice of four lemons and two oranges into a glass bowl or pitcher. Add a small can of shredded pineapple and put in any berries that you wish. Add a generous quantity of cracked ice and sugar to taste. A dash of rum, a small amount of water and a siphon of carbonated water will complete a delicious drink. If served from a pitcher, put a generous bunch of mint on the top.

Ice Tea and Coffee: The tea should be made fresh, but if there is not sufficient time to make coffee anew, it can be done easily in the day. Pour the hot tea over ice, add lemon juice and rind and Jamaica rum, if wished. Put the mixture in a glass jar with a lid, and shake for several minutes. This shaking makes it light, foamy and delicious.

DEAFNESS CANNOT BE CURED by local applications, as they cannot reach the diseased portions of the ear. There is only one way to cure deafness, and that is by a constitutional remedy. Deafness is caused by an inflamed condition of the mucous lining of the Eustachian tube. When this tube is inflamed you have a running sound or imperfect hearing, and when it is entirely closed, deafness is the result, and unless the inflammation can be taken out of the tube, hearing will be destroyed forever; since the hearing is lost, the deafness is permanent.

We will give One Hundred Dollars for any case of Deafness (caused by catarrh) that cannot be cured by Hest's Catarrh Cure. Send for circulars, free.

P. J. CHERRY & CO., Toledo, O. Sold by Druggists, etc. Take Hall's Family Pills for constipation.

"POVERTY OF THE RICH" IS A DRAMA BY CLEWS

Son of New York Banker Aiming to Become a Man of Letters.

NEW YORK, Aug. 17.—Henry Clews, Jr., son of the head of the banking house and prominent socially in both this city and Newport, is not following in the footsteps of his millionaire father, but is living in Paris, carving out a reputation for himself as a man of letters.

News has just reached New York of the completion of a drama in blank verse by Mr. Clews, in collaboration with Fernand Bernard, the French dramatist. The title of the play is "La Pauvre de Riches" ("The Poverty of the Rich").

The play has been accepted for production on the Paris stage. Mr. Clews will also undertake an English translation of it for performance in London.

SLEEP Up spoke a sleep evictor Who had all things to please, And told of slumbers he enjoyed On flowery beds of ease.

A teller raised his honest voice To tell of sleep serene Enslaving him when work was done, Upon his pallet mean.

And then in praise of outdoor couch Spoke one of gray birth, And said the sweetest rest was found Upon the breast of earth.

At this the summer guest arose, And all others swept; And boasted that at his resort "Neath blankets he had slept."—New York Sun.

A lady carrying a little dog in a London omnibus wanted to know at every turning whether this was Park Lane. She began asking the question soon after the bus started and repeated it at intervals all along the route until at last she was told, to the intense relief of everybody in the omnibus, that Park Lane was really before her eyes.

But they were not to see the last of her even then. "Look!" she said in ecstatic tones, holding the dog up to the window, "that's where your mother was born."—Ladies' Home Journal.

Cape Times.—The oldest Zulu—indeed, he is declared to be the oldest man in the world—Sturman, a Zulu who lives on the top of a hill at Sturman's Falls, in the Pretoria district. He is said to be 161 years old, and his wife—his second—is said to have passed her 101st year. It is known for certain that 55 years ago he was a very old man, and that his son is over 90.



## Cures Rheumatism

"I had an attack of Rheumatism—pains near my heart—which increased to such a degree that I became very anxious. I lost my appetite, and an intense itching or heating of the head made life miserable. I asked a druggist, was there nothing he could suggest that would help me, and he replied 'Why not try ABBEY'S SALT?' I did so, and can now state positively, and without solicitation that the Rheumatism has disappeared—my appetite is grand—and the itching of my scalp has ceased."

I suggested to my aged Father and Mother that they should try ABBEY'S SALT for their Rheumatism—and they tell me they have received immense benefit."

Have given an application.

25c. and 60c. a bottle.

At all Druggists.

Abbey's Effervescent Salt