

THE EVENING TIMES, ST. JOHN, N. B., SATURDAY, SEPTEMBER 1, 1906

# In the World of Labor.

Japanese tailors earn 20c. a day.

Outlets forgers of Southbridge, Mass., formed a union recently.

An opinion transmitted to the department of commerce and labor recently by Acting Attorney-General Chase H. Robb, holds that to the southeastern railroad must be denied the privilege of obtaining unskilled labor under contract from Mexico.

The number of labor disputes which occurred in Germany during 1905 showed a marked increase on the preceding year, and reached a higher point than in any year since 1890, when the statistics were first compiled by the imperial statistical office.

It is reported that the representatives of the brotherhood of locomotive engineers who have been detouring much time lately to the matter of pensioning its old members, and those disabled, have finally arrived at a basis on which each man can be retired and receive an amount sufficient to live on.

The farmers are beginning to organize labor unions. The United Brotherhood of Rural, Horticultural and Agricultural Wage Workers of America is the name of a new union launched at Dallas, Texas. The declared objects of the organization are to secure agricultural, horticultural and rural laborers better and more standard wages; more uniform hours of labor and the protection and elevation of such laborers and their families.

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 brotherhoods, from which death claims will be paid.

Shin makers in Philadelphia are on strike.

U. S. Consul E. L. Harris, of Chemnitz says that during the first three months of 1906 there were 53.6 strikes in the German empire.

The Louisiana sugar planters are trying the experiment of Porto Rican labor, 1500 Porto Ricans will be employed.

Union bookbinders in the government printing office threatened a strike recently.

Organized labor in France is turning its attention toward enforcing the Saturday half holidays. Many strikes are in progress.

Employment in the British building trades shows a general improvement compared with a year ago.

A union casket factory will be started at Chicago to supply union made coffins to the Union Burial Association.

Practically all the large cotton mills in New England are paying increased wages to their employees.

San Francisco stationary engineers are asking an increase of a dollar per day.

3,000 waiters in New York City on the east side are threatening to strike.

Nothing has stirred up more interest in the iron and steel trade than the announcement of the successful development of a puddling machine which will most likely revolutionize the foundation of the making wrought iron, the uses for which have been revived with the development and expansion of the steel trade.

Two miners have been nominated in Alaska for delegates to congress.

A general strike of the printers' branch of the Brotherhood of Tailors has been ordered by the executive committee, in New York City, a uniform scale of wages and a uniform work day was demanded.

Section men and laborers in Elizabeth, N. J., are striking.

The United Patternmakers of England, with a membership of 6,001, have \$225,000 in their treasury.

Bombay, Ind., letter carriers struck recently.

The fifth annual convention of the International Typographers and Electrotypers' Union was held in New York City recently.

Sam M. Hendricks, 99 years and four months old, has joined the Bricklayers' Union at Los Angeles, Cal., and has started out as journeyman's work.

According to International President W. H. H. of the Plate Printers' Union, 96 per cent. of the craft is organized.

The Sheet Metal Workers of Boston have voted to fine every member who fails to parade on Labor Day.

A strike is threatened by the freight conductors on the Southern Pacific Railroad at San Francisco and vicinity.

When the census of 1900 was taken the total number of child laborers in the country was 1,700,000. It is estimated by competent authority that the number today is close to 2,500,000.

In one mine district in Germany 15,000 women work under ground.

President McKinley of the lathers has finished a successful organizing trip.

Hardwood finishers and marble workers of Kansas City, Mo., have organized. Upholsterers and mattress makers are forming unions.

Elevator constructors have secured new agreements with the employers in Chicago, St. Louis, Philadelphia and Pittsburgh. The agreement aggregates an increase of 5 per cent. in wages.

Fruit and vegetable vendors of Los Angeles, Cal., have organized a union.

The plumbers and carpenters of Portland, Me., have secured the 8-hour day.

The office of the Board of Appeals of the International Union of Carriage and Wagon Workers will be located at Boston, Mass., for the ensuing year.

The electrical workers of Grand Rapids, Mich., with the exception of three shops, have been granted the 8-hour day.

The work of organizing the machinists of Cleveland is progressing nicely.

There are at present 56 different union labels and ten shop cards.

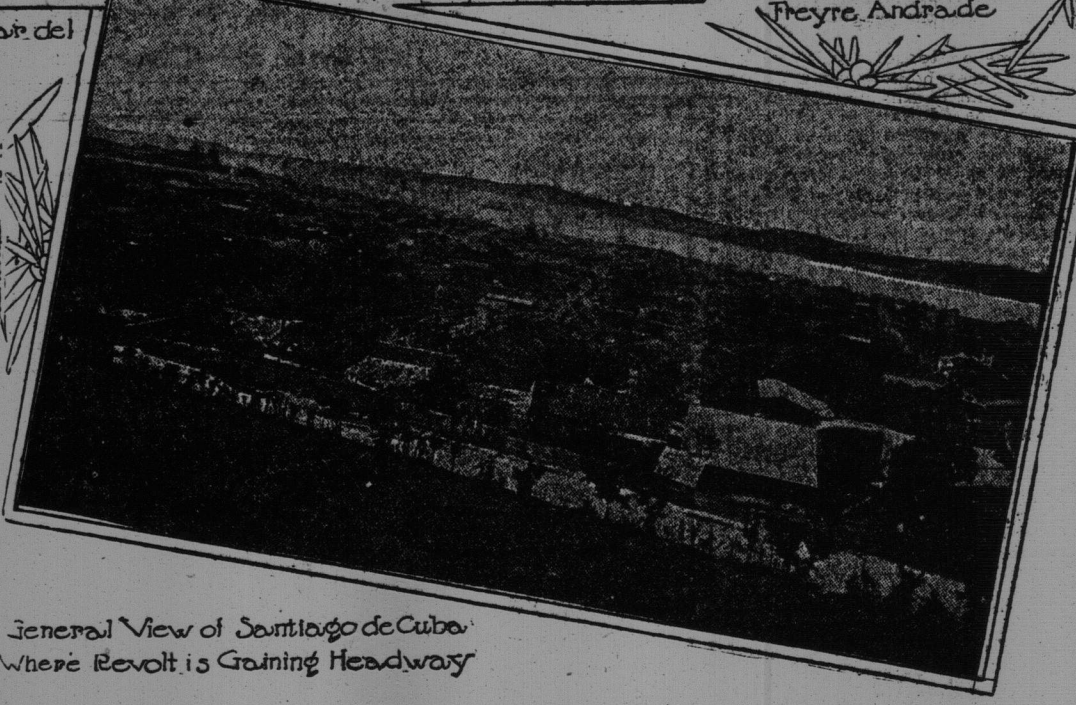
According to statistics given out by the officers of the International Cigar-makers' Union, the average length of life of union cigar makers has increased over 15 years since 1888, the span of life of the cigar makers' wife having increased 8 years in that period; the percentage of those who died from tuberculosis was reduced from 31 per cent. in 1888 to 24 per cent. in 1905. The statement sets forth that these improvements followed and were the results of the establishment of the 8-hour day in 1884.

## THE CUBAN REVOLUTION



View of Vinales Province of Cuba. Reported Captured by the Insurgents.

Havana, Aug. 31.—The situation is far darker tonight than at any previous time since the insurrection broke out. News of an uprising in Santiago province, while not yet published here, is spreading about the city and causing the gravest concern. The Associated Press was informed tonight by two reliable eye witnesses that Cardenas, who hitherto has been considered a perfectly peaceful city, was the scene yesterday of desultory fighting between police and rural guards on the one side and roving insurgents on the other. The Associated Press tonight that there are 3,000 armed insurgents in that vicinity and that all the small towns in Santa Clara province are controlled by insurgents, who attack and loot trains and seize property of foreigners as well as Cubans. Trinidad and the government appears powerless to protect the property of Americans and other foreigners. Railway trains are held up at will and passengers are searched. The Cuban Central railway has declined to assume responsibility for the safety of passengers or freight.



General View of Santiago de Cuba. Where Revolt is Gaining Headway.

## HOSPITALITY LURKS IN THE TEA CUP

The cheering cup of tea is a beverage probably partaken of by more people than any other drink in the world. It has come from China and other distant countries of the East, found a home in Russia, formed a hold on Great Britain that no Englishman or woman can shake off, penetrated Scotland and Ireland and settled on the United States and Canada, where its power and popularity are growing every day. Nearly everywhere, as well as every nation, has an individual way of serving tea, and to the genuine tea-lover it makes all the difference in the world how the cup is poured and handed. Some people fancy that in the hot weather hot tea is a heating drink, but many a tired woman has found it cooling as well as refreshing, and nothing is easier to prepare.

Afternoon Tea.—The pretty custom of afternoon tea, borrowed by Americans from their English cousins, is always an agent for sociability. The hostess has her cups spread on a convenient table, the

kettle is boiling over an alcohol lamp, and in a teaball she has the tea. When she desires to serve a cup she holds the teaball in a cup and pours over it the boiling water, holding the ball in the cup until the tea is the desired strength. This is the easiest way of all to make tea and it insures a freshly steeped cup to each guest. If desired, however, the tea may be made by taking one small spoonful of tea to one cup of water; put the tea in the pot, have the water in the kettle on the fire; when it comes to a boil pour it on the tea and let it stand to steep five minutes. Pour through a strainer to serve. If this stands for any length of time it becomes strong and rather bitter; so keep a pitcher of hot water at hand to dilute the cups poured out for extra comers. For English afternoon tea it is customary to serve cream and sugar and little tea cakes or hot buttered scones.

Russian Tea.—Make the tea in the pot as described above; put a lump of sugar in the cup, a slice of lemon. Then pour

on the tea, which should be of medium strength. Breakfast Tea for an Invalid. Take a new laid egg and beat to a stiff froth in a small bowl; allow a small spoonful of tea to a cup of boiling water; after the water has been poured on the leaves and the tea has steeped a few moments, strain, add a little cream and sugar; then pour over the beaten egg and give the whole a few turns with the beater. Pour all out into a cup and serve.

Chinese Tea.—The fascination about Chinese tea is the little bowls and cups without handles that it is made and served in. The bowls hold as much as an ordinary tea cup; they sit on little metal saucers and have china covers, which are like inverted saucers. In the bowls a generous allowance of tea is put and then they are placed before you, together with other little cups, without saucers or covers or handles, and a pot of boiling water. Pour the boiling water on the tea leaves and let it steep a few moments, covered with the saucer-like cover. Then lift the bowl, which, of course, is very hot, holding it between your thumb and second finger, the forefinger holding down the cover; then pour the tea into the tiny cup, from which you drink it without sugar, cream or any other seasoning. It requires considerable skill to pour from these bowls without spilling and to hold the saucer down firmly enough to prevent any leaves escaping into the cup. As soon as one cup of tea is poured off, pour fresh hot water on the leaves and cover the bowl to let it steep again, and continue pouring and steeping and drinking until you have had enough.

Reception Tea.—For an afternoon affair which is too large for the hostess to give the personal note in serving the tea, it is a pretty custom to pass the tea in little shallow cups with a candied cherry or a preserved strawberry in the bottom of the cup.

Orange Tea.—Put a generous slice of orange, with the peel and a few drops of juice into each cup and then pour on the freshly made tea. No sugar is used for this.

Tea Lemonade.—Put a teaspoonful of tea into a pitcher and pour on a quart of freshly boiling water. Cover and let it steep for about ten minutes. Then strain into a bowl or large lemonade pitcher. Add the juice of six lemons and two oranges and sugar to taste—you will probably want considerable. Put in sufficient

ice to make cold and fill up the bowl or pitcher with sparkling water.

Tea Punch.—Take a large spoonful of tea to a quart of water. Put the boiling water on the tea; then add a quarter of a pound of sugar, the juice of two lemons and three oranges, with the peel. Boil all together for a moment. Then strain and pour into a bowl over a large lump of ice. Add several slices of lemon and orange and a dash of brandy. Stir the mixture. Fill the bowl with mineral water and top it with a sprig of mint.

Tea Frappe.—Allow six teaspoonfuls of tea to eight cups of water. When the water boils pour it on the tea and let it stand for about ten minutes. Then strain and sweeten to taste. When cold, put into the freezer and freeze. Serve in glass cups with whipped cream on top. If desired, cream may be mixed with the tea before freezing. Either way it makes a delicate and pleasant cold dish for hot weather. Serve this at luncheon and at an afternoon affair with dainty little cakes.

Tea Cream.—Boil together a pint of milk and a pint of cream with a pinch of salt and small spoonful of sugar. Have the yolks of eight eggs beaten thoroughly and ready in a bowl, when the cream and milk have boiled, add three spoons of green tea and let steep for a few moments. Then strain and pour into the eggs. Beat all together and add sufficient gelatine to stiffen. Put away in a mold to cool. When cool, put on ice. In serving turn the mold out onto a flat dish and put a ring of whipped cream around it. If desired, the mixture can be put into small glass cups to cool instead of the single large dish.

Cream of Tea.—Boil three spoons of tea in a quart of milk and then strain. Beat a yolk of three eggs to a froth, and a quarter of a pound of sugar, pour the milk onto this. Boil all together for one or two minutes, then strain again. Serve cold with cracked ice.

Syrup of Tea.—Take one-half pint of boiling water and pour on three ounces of young hyson tea. Let stand for an hour and then add a pint of brandy. Steep for ten minutes and then strain; sweeten with a clear sugar syrup. Bottle and put away. A spoonful or two of this in a glass of water with cracked ice will be found most refreshing. It is made according to an old English recipe. A Few Hints.—In making tea never let the water boil for any length of time before pouring it on the leaves. It makes

the tea fresher and daintier to take the water on the first boil.

It is a mistake to make tea and let it stand for several hours, serving it then with ice. Long standing makes the tea much too bitter. Make fresh and pour hot onto the ice.

Lemon for tea should always be cut into slices, never in chunks or quarters. It is a nice idea to have lemon juice, strained of seeds, in a little pitcher standing on the tea table.

Iced tea is served this Summer with thick whipped cream on top of the glass. Lemon juice is a little better to use, however, from the digestive point of view as the whipped cream does not easily assimilate in the cold tea.

### WILL WIN THEM BACK

(Ottawa Citizen.) One of the most satisfactory results which may be expected from the present great prosperity and progress of Canada is that we may win back from the United States many thousands of the young Canadians who were driven over there to seek their fortunes in the preparatory days before this country had commenced to expand on national lines. It was difficult to realize what a large section of Canada's population was resident in the States until the inauguration of the series of "old boys' reunions" which have been held during the last couple of years. In some cases whole small towns and cities have steadily advanced in population notwithstanding the drain upon their resources, the number of former residents who returned in these pilgrimages from the United States was sometimes equal to nearly half the existing population. There is so people who have a greater love of country than the Canadians, and there is little doubt when this country offers approximately as good inducements as the United States, not only will we hold our own young people but win back thousands of those who have crossed the line.

TELEPHONES ON FARMS A striking commentary on the progress of the Canadian west is the following interview with a Winnipeg man printed in a Toronto newspaper:—

"Manitoba farmers are taking advantage of everything nowadays that facilitates the business of scientific farming. Quite a remarkable feature in farm life in Manitoba is the number of farmers who are installing telephones. The Bell Telephone Company is making strenuous efforts to meet the demand that is being made for rural telephones, and its lines will soon reach practically every farmer in Manitoba who is desirous of telephone communication. The Bell people have, I believe, some twenty-five gangs engaged in the construction of rural telephone lines in Manitoba alone. Twenty-five gangs are employed in each gang, so that the work is proceeding with great rapidity. Notwithstanding the great distances between farms in Manitoba the Bell Company are building the lines, realizing that eventually all farmers, when they realize the advantages of telephone connection will become its subscribers. Fully six thousand new telephones will be placed in farm houses before winter sets in."

### FIREMEN INJURED

LONDON, Ont., Aug. 31.—(Special).—Three members of the local fire department are suffering from injuries sustained while fighting a fire at Gerry's planing mill, Night Fireman Mitchell, of the central station, had his eyes so badly burned that he is now under the doctor's care, while Foreman Case, also of the central station, and Chief Clark have badly inflamed eyes. The fire was one of the hottest the firemen have had to fight in over a year.

### OBITUARY

Miss Susie J. Jones PETTICOAT, Aug. 31.—(Special).—The death occurred Wednesday evening at River Glade, of Susie J., third daughter of Truman Jones, merchant, of that place. Deceased took ill about four weeks ago with typhoid fever and pneumonia and for the last two weeks had been a great sufferer, her death being expected most any time. She was an accomplished young lady, a graduate of Wolfville Seminary, and was beloved by all. She had many young friends in Petticoat, where her parents are well known. Besides her sorrowing parents she leaves three sisters and two brothers to mourn their sad loss. The grief-stricken family have the sympathy of the surrounding community, where they are much respected. Deceased was in her twenty-first year.

### AN L. O. L. ORPHANS HOME FOR SACKVILLE

SACKVILLE, Aug. 31.—A committee of Grand Lodge, No. 1, L. O. L., of the Maritime Provinces has been in town looking for a site for an Orphans' Home, which is soon to be built. The choice now lies between Sackville, Amherst, and a place near Charlottetown, with the chances in favor of Sackville.

Miss Nugent, of St. Martin, and her friend, Miss Droll, of Boston, who have been spending a few days with Mrs. M. E. Dolan, Haymarket square, have returned to St. Martin.

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Extract of  
**Wild Strawberry**

is an instantaneous cure. It has been used in thousands of homes for sixty years, and has never failed to give satisfaction. Every home should have a bottle so as to be ready in case of emergency.

Mrs. GEORGE N. HARVEY, Rosemead, Ont., writes: "I can recommend Dr. Fowler's Extract of Wild Strawberry as the best medicine I have ever used for Diarrhoea and all summer complaints. I always keep it in the house and praise it highly to all my friends."

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Pure Malt contains medicinal properties. It conduces to health and economy. Leading physicians recommend it. It is the best value money can buy. The price is the same as that of "blended" Whiskies.

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are distilled from the finest malted barley, thoroughly matured and guaranteed by

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It is the ideal formula to correct the blood—strengthen the stomach—regulate bowels, liver and kidneys—and keep the whole system actively healthy.

A morning glass is a bracing tonic for the whole day.

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25c. and 60c. a bottle.

**No Good Flour Can Be Made**

EASILY. It takes time, trouble, and the closest attention to the minutest detail of every milling process, to say nothing of adding considerably to the cost of production, to make a good flour.

You know you must watch your bread carefully during every process from the mixing to the baking, but however close the attention you may give it your trouble will be wasted unless you are using a flour which has been made with corresponding care.

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