

"Give Me a Job Boy."

"I want a job." The head of the electric lighting concern looked up from his desk and saw a gangling boy of seventeen facing him with a look of quiet, respectful determination that carried conviction.

"But I haven't any position that you could possibly fill, and right now I'm so driven that—"

"I want a job interrupted the boy with an odd smile that didn't detract from the serious determination of his general expression. "And I'm willing to work for six months without a cent of pay."

"Well that's rather a new one," smiled the owner of the lighting plant. "But—"

"The boy was looking for that," but he caught it on the fly. "You see it's this way, sir," he interrupted, "I've just finished at the manual training school, and I've made up my mind that electric lighting is the thing for me and that I'm going to be started in it. It has a great future, and I want to understand it and make it my life."

"His eye was kindling with enthusiasm when the man at the desk opened with another "But—"

"He didn't get an inch beyond that depressing qualification, for the boy shot into the sentence with—"

"I'll work for nothing, and keep just as careful hours as your foreman or anybody else on your payroll. You've got a good plant, sir, and I see that it's bound to grow a lot in the next three years. Electric lighting has just started in the world, and I'm going to learn it from the ground up. I want a job with you. No pay for six months."

"But I don't see how I can possibly see you," responded the man of the plant, "although I'm bound to say that I like your grit, and I think you are on the right track—and—"

"You just give me the job, sir, and I'll find something to do that will help you. There's always work around a plant like yours that a boy who's had a little technical training can find to do—work that needs to be done. Here's some references from my instructor and two or three business men who know me—"

"Look here," suddenly interrupted the man at the desk, "you certainly do want a job. And you're going to get it. I can see that right now. When you first spoke I knew you reminded me of somebody but I couldn't think who. Now I know. When I was a boy we had a dog that used to go off into the woods to hunt cones all by himself. If he tired his cones he'd start to crawl the tree down and keep at it till some body bunted him up and chopped the tree down. You've got a sort of family resemblance to that dog. I'll give you a letter to the superintendent."

"When a fortnight later, he called at the plant, the foreman remarked: "Say, that boy you sent out here's the oddest duck you ever saw. He takes his job just as hard as if he were drawing profits on my salary instead of working for nothing a week and paying his own car fare. Why, his aunt did the other day, and he didn't come for two days, but he sent a substitute and paid him out of his own pocket. He's the first man on the job in the morning and the last to leave at night. From the minute he gets here till he leaves he's as busy as a boy at a circus. That boy is certainly struck on his job."

"A few weeks later the boy spoke to the man who had given him a job."

"A little testing department would save you money," said the boy, "and it wouldn't cost much either. You buy a lot of material, first and last, and I've found out that some of it isn't up to the standard. They're working considerable off on you."

"How much will it cost?" asked the owner of the plant.

"Instantly the boy drew from his pocket a list of every item needed in the equipment of the testing laboratory. He had it all ready, waiting for the question."

"Get it and go ahead," said the man, after he had glanced over the list.

The laboratory was installed, and earned the business a neat sum of money.

The day that the boy's period of gratuitous service was up he appeared again at the proprietor's desk and said, "My time is up, sir."

"But you say," was the quick answer, "and the salary you get is going to cover the unpaid time to which you've been serving me."

"And it did. That wasn't so long ago. The electric lighting plant grew until it was big enough to be 'absorbed.' It has been absorbed several times since; but the boy who struck for a job struck through every change. Every set of absorbing capitalists saw that he was the one man that couldn't be spared. They saw that he knew the business as well as he knew his old shoes. They played him for a favorite, and today he could buy the man who gave him his first job—buy him out several times over! He is the head of a big electric lighting corporation, and gets a salary of twelve or fifteen thousand dollars a year, besides profits in half a dozen thriving interests."

An Ancient Foe

To health and happiness is beneficial as only as ever since time immemorial. It causes lanch in the neck, disfigures the skin, inflames the mucous membrane, wastes the muscles, weakens the bones, reduces the power of resistance to disease and the capacity for recovery, and develops into consumption.

"Two of my children had scrofula scum which kept growing deeper and kept them from going to school for three months. Ointments and medicines did no good until I began giving them Hood's Sarsaparilla. This medicine caused the sores to heal, and the children have shown no signs of scrofula since." J. W. McGraw, Woodstock, Ont.

Hood's Sarsaparilla

will rid you of it, radically and permanently, as it has rid thousands.

Any boy who has the stuff in him to play the game today as that boy played it will win out. You couldn't keep him down if you buried him under the deadweight of a skyscraper. There are plenty of boys who are waiting to accept a position—and always will be! But when it comes to boys who go out and beat the bushes for a job—just a plain job in which they have a chance to make good without regard to pay—they're no sooner that they're in danger of being captured for exhibition purposes in museums.

Nothing can stand against a boy of this kind. The give-me-a-job boy is sure to be distributing jobs to others sooner or later. And generally it comes sooner. — Chicago Tribune.

Learn When Not to Swim.

A single newspaper column reported the other day thirty cases of drowning in places many miles apart and under conditions as diverse as possible. They were not suicides, strictly speaking, although the moral responsibility is not greatly different in some of the cases. It is a mild statement that in more than one instance the fatality was not necessary, says a recent writer, although many cases were pathetic, some surprisingly so. Young women died clasped in each other's arms, playmates died trying to rescue each other, and there were one or two cases of real accident through falling unexpectedly into water under conditions preventing rescue or escape.

With the thermometer where it is, it is idle to advise even non-swimmers not to go into the water. Since they will do it, it is doubtful advice to learn to swim, since it is the swimmers who most frequently drown. Having taken the responsibility of advising everybody to learn to swim it is necessary to supplement it by advising those who have learned to learn also when not to swim and dive, and to enforce this advice by morals drawn from recent swim examples. One young man broke his neck and drowned because he plunged headfirst into water which he was told was shallow. How is it possible to be truly sympathetic with such recklessness.

And the indignation with such disregard of human life is similar even when, as frequently happens, divers persist in trying the depths of strange waters with their heads instead of their feet. It is not so grand to try unknown depths with a leap instead of a dive. The difference between a sprained ankle and a broken neck measures the degree of vanity which are behind these two men of plunging. Boys who try to float on a board in deep water before they can swim are just boys, and can be reasoned with suitably only by their parents.

This is only a word of advice to those who know how to swim, and appear to think that thereby they have a license to be foolish. There are times and conditions when even swimmers should not swim, and there never was a time when swimming is safe under unsafe conditions. So long as water will strangle there is no perfect safety in the water. So long as this is true, no precautions are excessive, whatever the skill of the swimmer. Except for show or vanity, all swimming exercises can be taken in shallow water as well as in deep.

A Pearl of Romance.

A maiden lady was bicycling in the South of Scotland, and caught in the handle bar of her machine the chain which supported her glasses snapping it into several pieces. So she went into the solitary shop of the village through which she was passing and asked for any sort of chain.

The old woman said she had only a string of old glass beads, which had been in her family for years, but, as times were bad, she would part with them, the lady paid the price asked, which was fifteen shillings.

ALCOHOL

is almost the worst thing for consumptives. Many of the "just-as-good" preparations contain as much as 20% of alcohol; Scott's Emulsion not a drop. Insist on having Scott's Emulsion

FOR SALE BY ALL DRUGGISTS

About ten days later, on her return to London, she went to a jeweler to get her small chain mended, still wearing her glasses on the beads. The man noticed them, and asked if he might show them to the head of the firm. The latter soon came forward and said he should be happy to offer £500 for the necklace.

Without showing the least surprise the lady graciously answered that she would think the matter over. Then she went to a friend in one of the museums. After a little research among books, he pronounced the beads to be the lost string of wonderful pearls Mary Queen of Scots had worn on the scaffold, and several experts agreed. Finally, the beads were privately sold for £15,000, and out of part of the proceeds the lady took care that the saleswoman should be made more than comfortable for the rest of her life. — Liverpool Post.

Housekeeping Hints.

Nowadays in many houses, metal beds are common. With bare floors and the bed desperes pretty well up, every bit of dirt, that invisible, permeating, queer dust which rolls up every day, can be seen. If old-fashioned valances are used, the dust will be kept from gathering under the beds. These, pretty, graceful draperies which are usually white and cost a trifle. They can be bought or made at home. Shrink a tape and cut it in lengths to fit the bed. Slightly gather the lawn to the tapes, attach other tapes to tie to the sides and foot of the bed and secure a pretty effect.

When a few string beans are left over, save them for a salad. If they are dressed with milk, drain it off and rise the vegetable in cold water. Slice an onion and mix with the beans, then dress with oil and vinegar as usual.

Just now the onions in market are strong, too strong to be eaten dried. Slice and soak them in sugar water for a few hours and they will be the better for it.

While prices are high, economy is more than ever a virtue. A service of croquettes is cheap and satisfactory. There is a festive air about this food which makes an ordinary meal something more than usual. Any fresh cold meat can be used. Chop and season. Prepare a thick cream sauce and cool, then mix it with the chopped meat. This mixture is better if kept in a cold place for a few hours. Form into shapes, dip in crumbs, then in a beaten egg, and again in crumbs. There can be prepared in the morning for an evening meal. For the crumbs, there is nothing better than a shredded wheat biscuit, although bread crumbs are good. Cracker crumbs, because of the shortening in them, make a softer crust when used in breading than does the shredded wheat or bread. If care be taken in using deep fat, for croquettes require that for cooking it will be unduly expensive. Peanut oil or lard or beef fat, unduly cooled, then mix it with the chopped meat. 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