(By WALTER JAMES BROWN, Editor Canadian Farmer.)

It is important that farmers should be able to render temporary assistance, especially to their horses, in the case of accident or sudden illness. By timely aid yaluable lives are saved, while for want of some elementary knowledge on the part of those in charge valuable animals may suffer permanent injury. In the early days before veterinary surgeons were as numerous as they are now, many farmers made a special study of the diseases and treatment of live stock, and often were able not only to render "first aid" but actually prescribed courses of treatment and took charge of the patients until such times as they were either well, or beyond help. To-day, however, professional aid is in the majority of instances within easy reach, and no effort is made on the part of those who have charge of the animals on a farm to acquire a knowledge of their treatment in case of an emergency. Even the smallest horses are not easily controlled when suffering acute pain, added to fright; they cannot be reasoned with, or lifted when they fall by the power of any one person. Whether on the road, in the field, or in the stable, occasions arise when horses need prompt and energetic assistance from their attendants while professional aid is being summoned. On the road, broken knees, collisions, etc., may divide the flesh and set up profuse bleeding from an artery or vein of large calibre, and unless hemorrhage is promptly, arrested death may be the result. In the stables horses get loose and injure one another, or, getting "cast," as it is called, spend their strength in useless efforts to regain their feet, and in the absence of assistance frequently suffer irreparable injury. Thus in many ways "first aid" may be wanted.

It is quite out of the question to describe in a few paragraphs all the steps that are necessary in order to render "first aid" to suffering animals. The object here is to emphasize the need and suggest to those who are handling, for example, valuable orses the necessity for giving attention to this subject. The bewilderment of sudden and novel circumstances, and the natural revulsion that is felt to blood by all who have received no training in surgery, put the horseman to a disadvantage when called upon to render help for which he is guite unprepared. Often a number of small vessels pouring out their contents at the same time alarm the attendant, but are of no serious consequences, and it is found that when prought together by the closing of the wound with some mechanical contrivance these vessels are closed, or a clot is formed, and further bleeding prevented. Even a pocket handkerchief may be made to serve a useful purpose either as a plug for a wound or a bandage, while a few pins or the hair of the horse's tail or mane may be used to secure the edges of a gaping wound or plug a deep one. Injuries are often in such a position that it is difficult for the uninitiated to think out quickly a method of treatment, for instance, when a horse falls on his chin and cuts his tongue badly. First aid in such a case is rendered by compelling the patient to keep his mouth shut, tyin- him around the muzzle with a pocket handkerchief, or cord or strap. The sallva and heat of the mouth will do all that is needed to keep the wound from injury.

Joints injured by sprain or collision should be supported by whatever in the way of a bandage the horsem an can contrive. A stocking is the most serviceable garment which with the aid of a penknife may be made double the length.

In every kind of injury in which dirt or other foreign matter is present, as in the eye, an effort should be made to remove it without waiting for a veterinary-surgeon. If antiseptics are not at hand then clean water may be used.

Much of the dame to done by a runaway occurs after the animal has come to the ground, and the horseman should learn to control an animal in this position, and know the quickest way to release a fallen horse, whether In single or double harness.

First aid to the sick among horses generally consists in obtaining for them a suitable environment, removal from the field, or from the companionship of others, the provision of an airy loose-box, the preparation of an abundant supply of hot water, bandages, poultices, etc. The more a farmer knows regarding the ordinary medicines and their uses, and the better he understands the principles underlying animal nursing, the greater will be his success in handling his animals ..nd in treating them whenever they are sick or injured.

The annual live stock exhibitions each year show many excellent types of animals of different breeds. Did you ever stop to think that many of these fine animals represent years of patience in selection and breeding. The process has not been a rapid one. Especially is this true with horses and cattle. Much clear thinking, judicial mating and careful feeding has been employed along the definite lines for period of years. Many a successful breeder will tell you of disappointments in results expected and that much money has been lost in attempting to accomplish a certain result in the process of breeding. They will also tell you that in many instances the breeder has aimed at a mark when the ammunition in the gun was not sufficient to hit the object

A certain line of breeding to be successful must have back of it well known traits in ancestry that in breeding will perpetuate desired qualities in

The improvement of our live stock, like farm machinery, has been slow but sure. It has taken years to produce to pes of horses, cattle, hogs and sheep. It will take years more to improve along certain lines, before desired results will be obtained.

It pays to buy well bred stock, even at what may seem to be fancy prices. The farmer may think that the amount asked for a single individual is much beyond reason but if he figures out the carital invested on the ancestry of the animal to be purchased he will find that the price asked is rasonable. In selecting a pure bred animal, individual characteristics as well as pedi-

gree should be looked to. The breeder who is conscientious should use the knife when necessary and not sell inferior animals because of ledigree and the desire for the profit the transaction will bring.

The time to begin to improve all live stock is now. The demand for better stock is increasing every year and he who would be successful must meet this demand.

The old-time custom of killing a beef for home use on the farm is one that should not be allowed to fall into disuse. The tendency is to buy beef from time to time from the village butcher. This may be very convenient, but it is costly. The butcher must have compensation for his time and work.

In many instances the farmer's beef is a yearing, well -rown and well fattened. Such an animal will probably be about 16 to 18 or 20 months old, according to the date of birth, and should weigh axive from 800 to 500 pounds. should dress out about 450 to 500 pounds. Such an animal furnishes meat good and tender, and in consequence is well adapted to such an end. It has the further advantage of being cheaply raised, when killed at the age mentioned.

In some instances, however, such a beef may not be had. When it may not, a substitute may frequently be found in the dairy herd. One of the cows, it may be, is going to be discarded for dairy uses. It may sound strange at first thought to talk of using such a cow for the farmer's meat supply, but why should it? Suppose such an animal is fattened moderately well after it has been dried off, suppose it has been fattened on succulent foods, as rape, roots or silage, along with a supply of meal, and suppose it has been fattened quickly, will not such an animal make good eating? The quick fattening on the foods named adds much to the tenderness of the meat, so that even an aged cow may be made to serve such an end satisfactorily,

The question of improving the quality of grains and securing larger yields are so closely connected with other agricultural problems that it is impossible to consider them without jointly discussing other and related topics which go to make up an agricultural system. Live stock and grain husbandry are vitally connected. Our agriculture necessitates the joint development of both of these lines. Live stock is necessary in order to utilize the farm forage and grain crops to the best advantage and to produce manure for fertilizing. It would probably not be feasible to produce enough live stock to furnish sufficient fertilizer for every acre of farm land once in five or seven years, although this would be an ideal condition. To keep up the fertility, however, means either the keeping of more live stock or the purchasing of fertility in commercial forms. It is only a question of time, as there is no soil so constituted that it can be indefinitely cropped to one cereal and the yields be maintained without fertility being supplied in some form. Sconer or later it is a question of fertility, and in time it will become a question as to which nation has best conserved its soil wealth.

The importance of keeping diseases away from the live stock of the farm cannot be overestimated. If due care is taken on farms that now have healthy stock they will remain so. Nearly all disease infectious in character is the result of contamination. In nearly all instances they smuggle their way, so to speak, into studs, flocks and herds, in the animals that are purchased. The farmer who purchases nothing in the female line after his herd is well started is in a good position to keep disease bay. If he purchases males, which he will probably have to do occasionally, he may be absolutely sure that disease will not come with them if he jets such information about them as he ought to. Treatment of animals is always difficult; with pigs it is almost impossible. When the small value of a porker is put against the expense of treatfing it for a long time the balance comes on the wrong side. Prevention should be the watchword of every farmer in regard to his live stock. In the line of prevention he should stand upon the watchtower all the while.

THE HOUSEMOTHERS' EXCHANGE

S YOU call upon the German house-A wife to send in a better recipe than yours for hand, or cup, checse, I would say that your two recipes are correct

-only, "the end is not yet." Be sure to press the curds out rather dry. Make them into flat pats. Set them in a strong current of cold air for a few days, then dip them in very strong brine. Pack in a stone crock. Set behind the stove for a week or two, and, behold the difference! The older the better.

The "real Germans" mix caraway seeds with the cheese, and it is not best when fresh. It is only "smearcase" then-not

cheese.

Some time ago you gave a recipe for candied citron. Down in southern Virginia we make it differently and much more simply. Cut the citron late sifees haif an inch thick and best in thin syrap for a few minutes. Drain and lay in single rows on a platter or tray; cover thickly with granulated sugar, and set on the warning shelf of the kitchen range. Turn often, adding sugar until the citron will absorb no more and that already on it remains perfectly dry. Now put into paper bags and hang in a dry place. It will keep for years.

Will you accept a German winter dish?

Baked Lentils.

Parboil the lentils in three clear waters until tender, but not too soft. Then treat them exactly as you would Boston baked beans and bake. Mrs. J. P. M., a German frau (Seattle, Wash.).

I am elated almost beyond measure at the triumphant fulfilment of my prediction respecting the action of our German contingent. Your recipes are most timely, inasmuch as I have on hand three requests for the formula for candied citron and a new correspondent wrote to me last week

asking how to cook lentils. From the directions for making cottage cheese, I learn that what comes on my table under that name is more like the clotted cream of Devonshire than real cheese. You will pardon my liking for the fresh balls turned out daily by the hands of my Marie, who looks upon cookery in the homeliest details as a fine art. She names the tender, toothsome cakes-or balls-"fromage de creme."

Your citron recipe is a manifest improvement upon mine.

To Drive Out Rodents If "Milly H.," of Reading, Pa., will buy at 10-cent can of patent lye and sprinkle to tabout her rooms, she will not be troubled with any more rodents. They get it on their feet and never come back. At one time I moved into a house in Chicago to find that the basement was literally overrun with mice. One can of lye handshed them completely. I lived three years without seeing one of the pests again. My dear mother used it around the grain bins and barn, and we were thus kept free from mice and rats. Lye is fine for merchants to use in the

basements of stores and warehouses. I trust this may benefit some afflicted member of the Exchange,

The plan exceeds in simplicity that which I have recommended several times in our Corner, namely, the daubing the holes and other haunts of the rodents with liquid tar. This, adhering to their feet and fur, is so obnoxious to them that they abscond immediately, their fellows fleeing before them in dread of being "tarred with the same" liquid. I got myself into trouble once by

sured by a branch of the S. P. C. A. in a certain county for suggesting "what must be as disagreeable to the innocent victims as a coat of tar and feathers

would be to me." Lye is one degree less offensive to the rodents' sensibilities than tar. Hence I call attention to the same counsel of

our Washington correspondent.

Recipes for Potato Souffles The response to my call for "potaadvertising this mode of ridding the to southes" has been generous be-

DRESSING THE PART

you question it? Even if you are a lady and the mistress of your own home, with servants about you, the necessity for a work dressfor a variety of them-still exists. Each and every housekeeper comes

upon what she may choose to regard as the evil day, when she is forced to descend into her own kitchen, however much she may regret it. Her maid has departed in high dudgeon; her family she has always with her, and the cafe round the corner is full to overflowing. Milady sighs and repairs below stairs, to substitute for Bridget, gowned in her last year's

Then there is another sort of housewife, who is often more fortunate in keeping her domestic help, because she makes things homey for them, notwithstanding her many outside interests, and because she is their coun-

She knows what is going on in her household. Her servants do not pack their "portable property" and move out en masse. She holds the reins and, though they feel the bit, there's an evidence of gentleness, for the whip never really descends; it only snaps steadier gait. Madame Goodheart, therefore, with the reins in hand, must needs look well about her. For the purpose she has the aforesaid work dress, because she is equally careful of her appearance.

She is a picture of housewifely dig-nity, and the gowns she wears are all that daintiness demands. They are

WORK DRESS? Why, yes. Can tub gowns all the year round. She may even wear white, if the marshaling of her forces is the main part of her work. Work dresses may be of sprigged percale or of fresh green chambray, if delving into the hidden closet and the cellar corner be the housekeeper's habit. They simply must be trim around the belt, line whatever else they are; and, if the straight stiffness of a linen collar is out of the question, there is always the surplice neck with its turned-back fold of

> Dresses for the weekly survey or for actual housework are always made four inches from the floor, and the elbow sleeve has been a blessing to the little lady who works.

Lady? Is the question raised? Yes, indeed. A lady she often is, and she will look more so in this neatest of housework dresses. Women have a wonderful way of knowing how to gown themselves for the morning shopping tour, for the afternoon call or drive; for bridge or the dance. They see the exact difference that is drawn between a gown for a concert and one for an opera; and most of them have outlived the bad habit of a day that is done, when women "wore in midair, and they forthwith prick out" their discarded "Sunday dresses" up their ears and jog on with a for weekdays-when they dropped them gradually down the scale until they reached the morning and the kitchen. Gowns for occasions were not then so much of a definite scheme as they are now. The woman of today, whose home is her stage, knows that, having chosen the part, she will not stand the tri-

premises of the tormented housewife of youd my sanguine expectations. the small invaders. I was publicly cen- make room for a fair percentage of

recipes, and most gratefully. Mine is a recipe picked up in Paris. Cut the potatoes in rather thick slices and fry as usual in butter or in dripping. Now, put them in a plate and let them get perfectly cold. Have plenty of hot dripping in the frying pan (in France they use oil) and drop in the potatoes. They will instantly puff into balls. Brown light-

ly and serve at once.

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2. I herewith send the recipe, which may seem rather peculiar, but you just let that good Marie try it: Have all the materials ready at hand. as much of the success depends upon doing the work quickly and with complete attention. Put your frying pan op in deep rather than largo basin. Have a a wire basket or fryer. Set a pan of water within easy reach. Pare, wash a wipe the potatoes dry before slicing. Slico less than a quarter of an inch thick. Latenugh in the wire basket to cover the bettem. Dip into the hot fat, and with about half done, lift up over the basket the cover the bettem. Dip into the fat. Then dip into the ice water and cool them clear through. Shake the basket free of water; plunge back into the fat and finish the frying. They will puff out into little hollow, crispy, brown globes. Sprinkle with fine solt as you take them out.

Then—EAT THEM!

They will not be nice if kept even a few minutes. These are the genuine "pompaes de terre souffies"—and as you say, they are "etherealized potatoes."

If you find this recipe good, I'll come again with others, my especial pets, brought from many strange places. as much of the success depends upon doing

Try it I shall; and assuredly! But do not wait to hear the outcome of the experiment. Send along your pets! They are just what the Exchange is longing for. "In point of fact," as Cousin Feenix says, that is the end and aim of the Department-to effect en interchange of the best things of which our housewives have knowledge. No. 8 is almost identical with No. 1 but more concise.

Cut the potatoes in rather thick slices, and fry in butter or in nice dripping. Lay them on a plate and let them get perfectly. cold. Heat again in the frying pan. Have the fat boiling hot and drep them in. They will quickly puff up into balls. Don't remove them from the pan until they are brown. hey are brown.
These are most delicious

I confess myself staggered, affelt convinced, by the cooling stage of the potaphy of it "at all, at all!" Nevertheless, I have such faith in my informants, and evidence in favor of the authenticity of the cold storage (pro tempore) is so firmly established out of

the mouths of three or four witnesses

that I shall obey orders implicitly when

Is the American Boy Rude?

HE American boy is much crit- if he is not crossed in every wish, and icised, by both his elders of this expected to be careful of clothes he country and the stranger within does not like or which he cannot keep its gates. He is called a "cub," and in order because he has no facilities. such adjectives as uncouth, unmannerly | One lad who hated to polish his shoes and awkward, are heaped upon his changed colors when his mother gave head. In fact, until he passes out of him a pretty walnut and carpet covered his teens, he is considered more or less stool with a full equipment of brushes, of a family and neighborhood nuisance.

liet of "donts."

In England, laddies in homes of comfortable income begin to play their social roles early. If their evening din- brushes of ebonized wood. ner is served in the nursery, as it genorally it, they are permitted to come into the drawing room for afternoon tea, mingling for a few minutes at and older sisters, thus acquiring the precepts, introduced by "donts." ease which comes only with social contact. And after dinner, they are frequently brought down from the nursery for few children have the patience and endurance to sit through & long, course during their teens.

But here in America, the average mother in the average home keeps her boys very much in the background, and er one prayer is that George and Harry | callers at seventeen? and Dick will go fishing tramping on the day she gives her tea. Understand these boys are not suppressed in not in evidence, the boys are. They clump in and out of the house noisily. they talk far too much at the table, and dishes, particularly in desserts. They table as soon as he dared. come to the dinner table at night in the soiled rafment worn during a scrimg mage in the school yard. They dash a little water on face, hair and hands, but they ignore the little niceties like maniouring or removing the "high water" mark around wrists and throat. They lounge with elbows on the table. They drop their knives and forks carelessly and soil the tablecieth, then was how they fit. Maybe I wouldn't slouch up their napkins and dash away without so much as an "excuse me." When company arrives on the scene, some excuse is found for getting them out of

The boy who is well-mannered for his mether will never diagrace the family in the presence of guests. And if he is not good-mannered, rest assured it is the fault of his mother, his father and his sisters. When the latter, in particular, show that they consider the growing boy an ungainly nuisance, he manners improved. He learned to surely will develop into one as fast as stand so long as women stood in his his evil genius can assist in the oper- resence. He learned to wait behind ation.

A suit of play clother, good stout corduroys, will help mightily in making your boy appreciate good clothes for housewear. Naturally he hates to thange from his school clothes to some thange from his school clothes to some his mind and heart rail against family the most furof last season's left overs, but if you his mind and heart rail against family will supply cordurous or khakis which discrimination. The mother must furare really an economy, in return the nish both example and inspiration for ad will change back to the good school good manners in her son. uit for the evening meal. Pride in

EXPENSIVE BOTH WAYS. A hotel visitor had taken his din- however, refused to be pacified, limit, the waiter handed him a bill It's surprising how many friends ner elsewhere with a friend. When, and paid the bill under protest. for a good round sum. on coming to pay his bill, he found Then, to everyone's surprise, he "What's this for?" he demand-

It was explained to him that the in the evening. American plan adopted there was "I've eaten one dinner," he ex- dinner in my bill," presented the When a man grows bald it is safe based strictly on a day rate, and claimed, 'but I'm going to get unfortunate man. "I am staying to say that his wife's influence is

polishes, etc., in compartments. Another boy who was most careless about Because, while his sisters are his hair replied to a scolding by the 'brought up," he just "grows," because | bald statement that if he had silveron the social side of the family life he backed brushes like his sister instead is a cipher, and because he is fed on a of a broken comb, he might "fix up," too; and his father, waking up to conditions, completed the reform by taking him downtown to buy a set of military

The mother who comes to the table in a slatternly wrapper or kimono can hardly expect her sons to wander very far from her bad example. Example, least with the friends of their mothers especially in manners, wins out over

If you come to the table promptly, dear mother, and are dressed as if in honor of your boys, it is easy to teach to share the dessert. In this way, they | these boys to stand until you are seatregard the opportunity to mingle with ed; but they will not stand until you guests as a treat, not as a penance, are seated unless they do respect you. Boys are singularly free from hypocrisy

> If you tell your boy to "run away" every time you have a caller until he is sixteen, why should you suddenly expect him to be easy and graceful with

In a certain family circle where I often visit there was a boy of seventeen who was the despair of his well-meanthe family circle. When visitors are ing but tactless mother. He slouched into the dining room, with one hand in his pecket and his shoulder hunched up, an "eat-er-die" expression on his face. are pandered too much in the matter of He gulped his food and rushed from the

One day when his father had been especially severe in a lecture, the boy blurted out his innermost thoughts. "Well, the girls go to dancing school and have music lessons and party dresses, and I-well the less I need, the better it suits mether. All she wants for me is closes that won't shrink and wear out-it den't-make any difference if I had dencing lessens."

That father took his boy downtown and told him to pick out what he wanted in clothes. The son made a bee the way-so they will not disgrace the line for the section where evening clothes were sold.

"I want a Tuxedo like yours to wear when we have company to dinner." This boy whose manners were the despair of his mother was simply crazy for a dinner coat and black trousers to match.

He got them-and from that day his is mother's chair at the table until she

hippearance can be instilled into a boy Crudence Standacks

it was his own look-out. The man, of. When he finally reached his himself charged with a day's asked if dinner was "still on." He ed. board, he protested vigorously. was informed that it lasted till nine "Your dinner, sir."

that, if he chose to eat elsewhere, my money's worth out of this house here on the American plan."

Family Meals for a Week

SUNDAY BREAKFAST.

umphant figure when the curtain falls if she has failed to dress the part.

Grapefruit, oatmeal porridge and cream, barbecued rabbits, corn bread, toast, tea LUNCHEON.

Baked pork and beans, brown bread (heated), orange and elery salad with mayonnaise, crackers and cheese, cream, DINNER

Glasgow broth, roast turkey, cranberry sauce, sweet potatoes, rice croquettes, plum pudding, black coffee.

MONDAY BREAKFAST. Baked apples with cereal and cream, bacon. Freach rolls (warmed). toast, tea and coffee. LUNCHEON.

Hamburg steaks, baked potatoes, cheese and lettuce sandwiches, brown and white bread, jelly roll and canned fruit, tea.

Yesterday's soup, turkey (steamed-a left-over), sweet potatoes, glaces (a left-over), salsify fritters, cranberry jelly (a left-over), farina pudding, black coffee. THESDAY

BREAKFAST. Oranges, cracked wheat and cream, salt mackerel creamed, stewed potatoes, graham bread, teast, tea and ceffee. LUNCHEON

Cannelon of beef (a left-over from hamburg steaks), scalloped tomatees, baked cream toast, rice and date pudding, cocoa. DINNER.

Turkey rack soup, stuffed and braised calf's heart, brussels sprouts, mashed white turnips, cabinet pudding with hard sauce, black coffee.

WEDNESDAY BREAKFAST.

Oranges, cereal and cream, fried butter-fish, quick biscuits, teast, tea and coffee. LUNCHEON. Minced calf's heart (a left-ever), souffle

In the Kitchen WASTE BASKET in the kitchen A will prove one of the most suc-

The unused marble table top, removed to the kitchen, will make a most senitary moulding board; much mere so than the weeden beard that, in time, absorbs the ingredients used

Insist upon a special closet shelf for lids, so that they may be slipped into a wooden rack arranged for them against the wall.

White crash tea towels are a better purchase in the long run than these of plaid or bordered linen. They withstand the beiling, bleaching process, and will be good looking long after the colored ones are faded and

Two doormats for the kitchen door

one outside and a rug within-will save the lineleum or pelished fleor, and will practically perform the act for the one who forgets to wipe his A second set of curtains for the kitchen windows will insure more frequent washings and a neater looking kitchen. The busy housewife finds it unpleasant to be locked in upon by the neighbor-lady, and puts off the fatal day when the curtains positively must be laundered.

if I suffer all the torments of dyspepsia!"

He rushed into one of the diningrooms, seized a bill of fare, and tel is conducted on the European ordered everything he could think plan!"

"But I have already " I for my

of brussels sprouts (a left-over), browned sweet potatoes, lettuce salad, crackers and cheese, hot gingerbread and chocolate. DINNER.

Tomato cream soup, corned beef with horseradish sauce, ladies' exbbage, stewed carrots, cottage pudding with liquid sauce, black coffee, THURSDAY

BREAKFAST. Oranges, cereal and cream; fried scallops, musins, toast, tea and coffee. LUNCHEON

Cold corned beef (a left-over), ladies' cab-bage (a left-over), stuffed potatoes, baked custard and cake, tea.

Bean soup (based on the liquor in which beef was boiled), rolled veal cutlets, chimnek pigons": tomato sauce, macaroni, stewed celery, apple meringue pie, black coffee.

FRIDAY BREAKFAST Stewed prunes, cereal and cream, emelct, fried bread, toast, tea and coffee.

LUNCHEON Corned-beef hash (a left-over), macaroni with tomato sauce (a left-over), potsto salad, crackers and cream cheese, cornstarch hasty pudding with lemon sauce, tea.

Oyster bisque, boiled ced with egg sauce, mashed potatoes, spinach, grange pudding with brandy sauce, black ceffee. SATURDAY

BREAKFAST. Oranges, cereal and cream; fishcakes (a left-over), graham gems, toast, tea and

LUNCHEON. Cheese souffle, anchovy toast, fried potatoes, muffins, crackers and cream cheese with honey and marmalade, tea.

Bean and tomato soup (a left-over), beef-steak and onions, celery knobs, chocolate tarts, black coffee.

A dainty basket that nobedy but the housewife may touch is the rarest of kitchen comforts in this day of delivery

The tablet, with its accompanying lead pencil, suspended from a kitchen hook, is one of the most useful of a housekeeper's possessions.

A Wrong Way to Iron T WOULD be such a satisfactory arrangement if all of the right people could read about the wrong way. to iron, but all of the wrong people are sure to read what they already know, and the only hope is, therefore, to

have them pass it along to the right A skirt may be perfectly made as to cut and finish, and a plain shirtwaist may be an absolute fit and so easy to iro that "any child could do it." Yet som laundresses-without that certain appreciation of the cut of garments and the them hit or miss, running the iron on the crossway or the bles of the moist material, thus ironing the twist in permanently if the bias method has been employed, or shortening the garment perceptibly if it has been done on the cross weave. It is positively easier for a laundress to iron "with the goods" if

"Then you should have gone into the other dining-room," said the waiter. "This part of the ho-

the little trick were made plain to her.

you have when they need you. When a contrary man agrees with you it's a safe bet you are wrong.

Igone. She has last ker pull.