



New York's latest delicacy is penquin eggs, all the way from the south pole.

The modern youngster would rather have a baseball pass than be present.

The increase of warmth in the atmosphere has been quite convincingly accounted for.

All that China wants to borrow just now is \$200,000,000. Have you so much change about you?

Michigan telephone girls complain that the instruments they wear cause burns on their ears.

An Ohio farmer has recovered his eyeight by the extraction of two of his teeth. Eye teeth, probably.

By breaking his own leg a motorcyclist has reversed the usual order of breaking other people's bones.

A Pennsylvania boy has decided that a voter's home is where his wife lives. What more can the suffragettes ask?

A Mount Vernon (III.) bird dog at tacked a live bit of beans and was stung to death. Let the bird dog stick to birds.

The "women first" rule is held to be unaplicable to street cars, for on them women stand first, last and always.

City people who don't realize the value of shade trees forty or fifty years old should go out and try to buy some.

Now it is hinted that the light skin is responsible for knock-kneed women. Probably a canard started by the cloth manufacturers.

A Pennsylvania cat is keeping an estate of \$2,500 from distribution. While it did not live the estate must remain intact.

Kansas City man has informed his wife that he has been instructed by the Lord to rest for a year. Some men have luck!

Boston has begun a crusade for sterilized sanitariums and hospital-proof bedsheet, but well bet they won't start anything on beans.

Most street cars are built on the inconvincing theory that a standing passenger occupies less space than a sitting passenger.

An American aviator has now flown across the English Channel. This leaves the stars equal in the modern race of achievement.

A Brooklyn man found and severely punished the man who ran away with his wife, says an exchange. By refusing to take her back, we infer.

The office boy who had killed all of his grandmothers and aunts is now trying to devise more elderly relatives to fit the present baseball season.

All the recreation magazines nowadays are telling their readers how to catch fish, but we are told is is better to tell the fish how to bite.

Cleveland wants a three-cent piece with a hole in it to pay those three-cent car fare around their necks!

Restraint music, it is said, is responsible for the turkey trot and other such contortions, but we are inclined to lay the blame on ragtime morality.

A scientist claims to have discovered 13,283,432 species on a dollar.

Probably he included those of old-age while he was counting.

A Wisconsin dairyman says that cows can be induced to give more milk by music, so wouldn't it be wise to make the juice taste like milk?

There has been a \$10,000,000 fire in the home of the rich, but the sum of \$100,000,000 is not to be diminished. They make good ones in Connecticut.

A Kentucky university is to add a new dormitory, which the business enterprise will give it cause to grow over its walls, and probably they won't on emulsion.

St. Louis has been drinking Mississippi water, so when there's no water to drink, they'll drink water. What may account for some of the St. Louis peculiarities.

We see by the papers that a Los Angeles citizen takes nitro-glycerin as a heart tonic. It may not be a spruce-up diet, but it renders him immune from being kicked around.

Lots of duffers in flats and closely built districts will find that profits won't be made by the plantations of the world's record. They are prepared to testify that plants in their neighborhood have been pound continuously much longer than that or it has seemed to.

The large importations of pearls and diamonds have shown that the discounts are determined to have the "mechanics" of life.

A man in Kansas threw old sheets at a newly-wedded couple. It was, of course, a joke, and the bride was only frightened to see the bridegroom throw the sheets at the couple. It was entirely deposite of the sense of humor that he made the man \$100. If he had been sent to jail the couple would have been kept up, but located differently.

## The Kitchen Cabinet

### PROPER MANAGEMENT OF SOWS OF THE UTMOST IMPORTANCE

Animals in Good Physical Condition Will Care for Their Young and Raise Them in Excellent Manner—Best Food Just Before Farrowing Time Is Wheat Middlings and Bran.

**I**N THIS world it is not what we take up but what we give up that makes us rich.—H. W. Beecher.

Some people are always grumpy, and others are always cheerful, that others have roses.

"I find thee worthy, do this thing for me."—Emerson.

HELPFUL HINTS.

MEAT SUBSTITUTES.

For those who are living without meat it is necessary to study foods in order to supply the needed protein from other sources.

The following dishes may prove suggestive:

Peanut Loaf.—Soak a quart of fine bread crumbs in milk; mix with a cup of water, add two well-beaten eggs and salt and pepper to taste. It should be about the consistency of meat loaf. Heat the oven to 350° F. and place a casserole in the oven. Put a layer of clover salt salt hay, then a layer of the meat loaf, a moderate oven. Serve with tomato sauce. Cook a pint of tomatoes with half an onion, add a clove of garlic, a bay leaf, a few drops of oil and a well-cooked strain. Put two tablespoonsfuls of butter in a sauce pan and add a slice of onion; brown and add two tablespoonfuls of flour. When well mixed add a pint of water, season with salt and pepper.

Pas Timbales.—Cook a can of new peas, until tender, then mash them with a fork, add a clove of garlic, a bay leaf, a few drops of oil and a well-cooked strain. Put two tablespoonsfuls of melted butter and onion juice; pepper and salt to season acceptably. When well mixed add a pint of water, season with salt and pepper.

Pas on Toast.—Heat the peas. If canned, add a few drops of oil and a little white vinegar; if fresh add a few drops of vinegar. To this add two tablespoonyfuls of melted butter and onion juice; pepper and salt to season acceptably. When well mixed add a pint of water, season with salt and pepper.

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# Manchester Enterprise

## Personal Items.

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Gates & Son's for Graduating  
Presents  
By MAT D. BLOOMER  
N. Schmid will be Adrien on business  
Saturday.  
Lillian Kramer visited Ruth Schmid  
at Clinton, Sunday.  
Albert Gransper of Detroit visited his  
parents here over Sunday.  
John J. Jones of Little Creek called  
on friends in town Saturday.  
Miss Clara Royer visited her father in  
Bridgeview Decoration day.  
Miss Leah Wetherbee of Tecumseh  
visited her parents here Sunday.  
Miss Ruth Martin of the Ypsilanti  
social was at home over Sunday.  
James Jachet of Flint is visiting his  
brother John and other friends here.  
Mrs. A. F. Freeman of Ann Arbor  
visited relatives here Decoration day.  
D. Smith went to Adrian Thursday  
to visit relatives and friends a few days.  
Louise & Hoffer will have their baby  
on June 12th, Saturday. Friday  
and Saturday for those who have a few  
hours to go to see it.  
Fred Koch and daughter, Emma of  
Lodi visited relatives in town Monday.  
Elias Horning and family of Brooklyn  
visited at A. J. Winters' on Decoration  
Friday to visit friends and attend cap  
night.  
Mrs. Alice Cox went in Ann Arbor  
Friday to visit friends and attend cap  
night.  
Mrs. J. J. Hauser returned Saturday  
from spending a week with relatives in  
Ann Arbor.  
Jacob Zimmerman was in town Mon-  
day and went from here to Saline to see  
his son Fred.  
Miss Emma Lessen of the Tecumseh  
schools visited her parents here on De-  
coration day.  
Mrs. Alden Blasdell went to Tecumseh  
Tuesday morning to see a brand-new  
granddaughter.  
Mrs. Jeanne Campbell—Leland and  
daughter Ruth of Ypsilanti were here on  
Decoration day.  
Mr. P. G. Hrouck visited his sister  
Miss Bertha Youngman in Toledo, from  
Friday until Monday.  
Mrs. C. Neaman of Jackson visited  
her daughter, Mrs. Will Widmeyer, from  
Tuesday until Sunday.  
Many boys and girls in the state of  
Michigan were deprived of a year in  
high school because parents, guardians  
and school officers were not familiar with  
the free tuition law in which important  
changes have been made recently. In  
order to secure the tuition it is necessary  
for the parent, guardian or person who  
stands in parental control to make a  
written application to the board of  
education of which he is a member.  
The application is to state the name of  
the child for whom it is made and must  
be presented in writing on or before the  
fourth Monday of June. It must be  
made each year that the child desires to  
attend a high school situated outside of  
his own district.

The editor spent three days with Dr.  
F. A. Graham and family at Munice,  
Ind., returning home Monday. We found  
them nicely located, having the leading  
dental practice in the city. He has a  
fine home and has lately purchased a  
new Michigan 40 automobile, a splendid  
one. He is about to move to a  
Munice, 50 miles south of Tecumseh,  
and is about the size of Jackson, but  
appears to be better built. It has the  
largest glass factory in the world where  
the Mason fruit jar is made, besides many  
other factories all connected with a belt  
line railroad system. They have a fine  
street railway and interurban lines in all surrounding towns with a  
terminal railroad added to the line.  
Large in the world, having 75 miles  
of paved streets and 17 roads that are paved  
from one to three miles into the country.  
The public buildings, schools, hospitals,  
churches, theaters, hotels, etc., are said  
to be up to date. It was the natural gas  
center of the state and is now the  
artificial gas center. It also has the  
largest electric power plant in the  
state and furnishes current as cheap as  
in cities seven from Niagara Falls.

## Jackson County.

In Jackson they arrest boys for smok-  
ing cigarettes on the streets.

Milton W. DeWitt a prominent farmer  
and dealer at Grass Lake, died Monday  
and was buried today by the Masonic  
fraternity. He was a man highly re-  
spected.

Real estate transfers:  
Irvin Koch and wife to Wm. Wood,  
Ann Arbor, \$1.

Francis Smith to Thos. Lanning and  
wife, Manchester, \$2,100.

Thomas Lanning and wife to Edwin  
Fisher and wife, Manchester, \$1,500.

Wm. H. Stover and wife to Fred  
Harris and wife, Manchester, \$250.

Benjamin Lovrey and wife to Frank  
Morchester, Manchester, \$400.

Samuel Buss and wife to Oscar Buss,  
Freedom, \$1.

Edwin Horning to Cora Wiles, Man-  
chester, \$1.

Wassaway County.

University students at Ann Arbor are  
afflicted with a terrible trouble which  
seems to be very contagious. One death  
occurred last Friday indirectly caused by  
the malady.

Mrs. Emma Freeman and Miss Mif-  
fins Conklin returned from Buena Vista,  
Virginia, where they are attending school.  
Mrs. Freeman is the daughter of Mr. & Mrs. A. F. Free-  
man of Forest avenue—Ann Arbor

and we want what is best in Manchester and vice  
versa.

SLIDE'S Tissue—Single Copy \$1.  
Notice of every where a sea is collected  
must be paid for almanac and calendar  
and the like. We will be glad to receive  
any information you may have concerning  
these events.

THE ENTERPRISE.

THURSDAY, JUNE 6, 1912.

It is now stated that L. Whitney  
Watkins declares that he is willing to  
run for governor on the republican ticket  
if he can be shown that there is a  
demand for him as a progressive candi-  
date.

According to an opinion handed down  
by the attorney general, members of the  
township board cannot legally serve on  
school boards as the two offices are in-  
compatible. This will affect quite a  
number of districts throughout the state  
but we recall none in this township  
affected by it.

John M. Horning of Norwell township  
was in town Tuesday afternoon to  
attend the meeting of the township board  
and went from here to Saline to see  
his son Fred.

John Zinnerman was in town Mon-  
day and went from here to Saline to see  
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compatible. This will affect quite a  
number of districts throughout the state  
but we recall none in this township  
affected by it.

Personal Items.

N. Schmid will be Adrien on business  
Saturday.

Lillian Kramer visited Ruth Schmid  
at Clinton, Sunday.

Albert Gransper of Detroit visited his  
parents here over Sunday.

John J. Jones of Little Creek called  
on friends in town Saturday.

Miss Clara Royer visited her father in  
Bridgeview Decoration day.

Miss Leah Wetherbee of Tecumseh  
visited her parents here Sunday.

Miss Ruth Martin of the Ypsilanti  
social was at home over Sunday.

James Jachet of Flint is visiting his  
brother John and other friends here.

Mrs. A. F. Freeman of Ann Arbor  
visited relatives here Decoration day.

D. Smith went to Adrian Thursday  
to visit relatives and friends a few days.

Louise & Hoffer will have their baby  
on June 12th, Saturday. Friday  
and Saturday for those who have a few  
hours to go to see it.

Fred Koch and daughter, Emma of  
Lodi visited relatives in town Monday.

Elias Horning and family of Brooklyn  
visited at A. J. Winters' on Decoration  
Friday to visit friends and attend cap  
night.

Mrs. Alice Cox went in Ann Arbor  
Friday to visit friends and attend cap  
night.

Mrs. J. J. Hauser returned Saturday  
from spending a week with relatives in  
Ann Arbor.

Jacob Zimmerman was in town Mon-  
day and went from here to Saline to see  
his son Fred.

Miss Emma Lessen of the Tecumseh  
schools visited her parents here on De-  
coration day.

Mrs. Alden Blasdell went to Tecumseh  
Tuesday morning to see a brand-new  
granddaughter.

Mrs. Jeanne Campbell—Leland and  
daughter Ruth of Ypsilanti were here on  
Decoration day.

Mr. P. G. Hrouck visited his sister  
Miss Bertha Youngman in Toledo, from  
Friday until Monday.

Mrs. C. Neaman of Jackson visited  
her daughter, Mrs. Will Widmeyer, from  
Tuesday until Sunday.

Many boys and girls in the state of  
Michigan were deprived of a year in  
high school because parents, guardians  
and school officers were not familiar with  
the free tuition law in which important  
changes have been made recently. In  
order to secure the tuition it is necessary  
for the parent, guardian or person who  
stands in parental control to make a  
written application to the board of  
education of which he is a member.  
The application is to state the name of  
the child for whom it is made and must  
be presented in writing on or before the  
fourth Monday of June. It must be  
made each year that the child desires to  
attend a high school situated outside of  
his own district.

The editor spent three days with Dr.  
F. A. Graham and family at Munice,  
Ind., returning home Monday. We found  
them nicely located, having the leading  
dental practice in the city. He has a  
fine home and has lately purchased a  
new Michigan 40 automobile, a splendid  
one. He is about the size of Jackson, but  
appears to be better built. It has the  
largest glass factory in the world where  
the Mason fruit jar is made, besides many  
other factories all connected with a belt  
line railroad system. They have a fine  
street railway and interurban lines in all surrounding towns with a  
terminal railroad added to the line.  
Large in the world, having 75 miles  
of paved streets and 17 roads that are paved  
from one to three miles into the country.  
The public buildings, schools, hospitals,  
churches, theaters, hotels, etc., are said  
to be up to date. It was the natural gas  
center of the state and is now the  
artificial gas center. It also has the  
largest electric power plant in the  
state and furnishes current as cheap as  
in cities seven from Niagara Falls.

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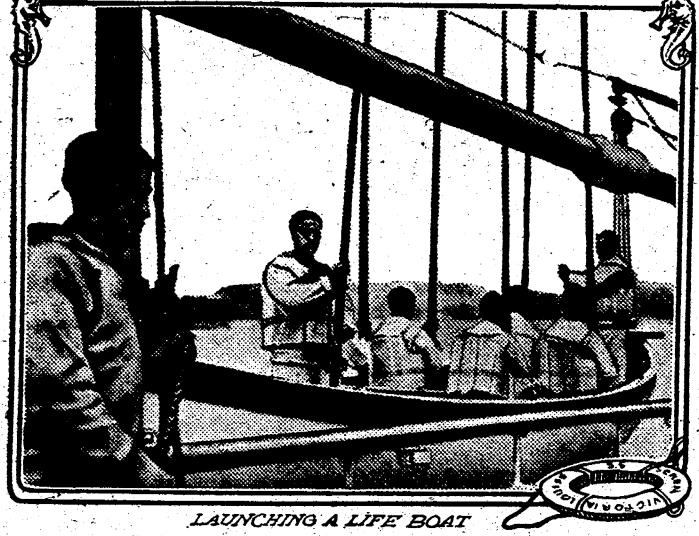
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# OCEAN LANES and THEIR ORIGIN



LAUNCHING A LIFE BOAT

**W**HEN the survivors of the *Titanic* were picked up by the *Carnatic*, which had been summoned to their assistance by wireless less than six hours before, people who could see more than the appalling horror of the tragedy that had preceded the rescue wondered and said:

"But how fortunate that there was a ship near to pick them up. Suppose there hadn't been."

As a matter of fact, nobody but a landlubber would have made such a remark. Any man who knew the sea and its ways would have been decidedly surprised had the *Titanic*'s survivors been compelled to wait longer than they did, situated as they were in the direct track of all vessels following what is known as the southern course across the Atlantic. Indeed, the testimony before the senate investigating committee disclosed that at least one steamer had been within nearer range of the distressed liner than the *Carnatic*, and, according to still other participants in the tragedy passed within five miles of the *Titanic* before she went down.

Now, if you really are a landlubber and, if, conversely, you know nothing about the laws and customs of the seas, you will, like the people referred to above, remark what a wonderful thing it was that so many ships could respond to the *Titanic*'s "C. Q. D." call, and dismiss the whole affair as a remarkable coincidence. On the contrary, there was no coincidence about it—not any more so than if an automobilist on the Merrick road should break down on a lonely stretch out beyond Sayville, let us suppose, and should receive help from a brother of the gasoline fraternity within the next fifteen or twenty minutes.

#### A Much Traveled Thoroughfare.

No, the *Titanic*'s misfortune happened to her on one of the most frequently traveled thoroughfares of the many that serve the seven seas all over the globe. Outside of a few thickly frequented marine highways, like the British channel, or certain stretches of the Mediterranean, or our own Long Island sound, the *Titanic* could not have picked out a better place to sink in, with reasonable hope of rescue in a short time. Had it not been for a slip-up or misunderstanding which has yet to be explained, the nearest ship to the wrecked liner would have been alongside in ample time to take off all her passengers and crew.

Nowadays, as, for that matter, from time out of mind, ships do not stay off certain well defined lanes unless driven to do so by unprecedented severe weather. But nowadays this holds true even more than formerly. In former times, the prevailing winds at different seasons, the set of various ocean currents, and similar natural phenomena, played considerable parts in the determination of the great trade routes, just as the location of wells and oases determines caravan routes across the African deserts. Ships naturally steered on courses on which they were most helped by the winds blowing at the different season of the year, as well as by currents like the Gulf Stream.

The lines used by the great transatlantic liners, however, are governed entirely by the ice-drift from the north. This ice-drift is a regular phenomenon, and clogs the seas as far south as the latitude of Cape Hatteras to a point about 40 degrees west longitude, not very far from the Azores. That is to say, about half the seas between the American and European continents are subject to the peril of the iceberg. Years ago skippers discovered this, and when transatlantic travel began to assume the proportions of an industry, the custom gradually grew up of setting regular routes of travel across the Atlantic, depending upon the presence of ice.

#### North and South Lanes.

The northern, or short lane, is followed late in the year, after all the Greenland floes and bergs have drifted down and disintegrated in the warmer southern waters; the southern or short course is that followed the greater portion of the year, when the presence of ice is a constant menace to navigation. There is not a great deal of latitudinal difference between the two, and there is no attempt to get wholly below the limit of the ice drift, for that would involve an impossible and really futile detour; but the southern course was always regarded as absolutely safe, until the disaster to the *Titanic*.

To find the beginnings of sea lanes of travel, you must go far back to the beginning of things, to the days when men first ventured on the sea and pushed timidously from cape to cape, anchoring by night and rarely sailing out of sight of land. The Phoenician mariners, who sent their galleys through the Pillars of Hercules and up to Ireland for cargoes of tin, were among the first to map out recognized routes for sea commerce, and one cannot resist a deep respect for their daring in thus exploring a way that their ancestors must have looked upon with wholly superstitious dread.

In the ancient world, it is true, the

## RYME OF MODERN MARINER

Being the Story of the Rescue of Captain Blake's Son From Watery Grave.

Captain Blake is a marine's boy, and his ship is the *Mary Ann*. His crew consists of his wife and child and one able-bodied man. His boat is a barge which lies near Pier B on the Jersey side, and yesterday he left her there at the dock, securely tied. On the deck of the barge his little son, not yet 12 months old, was playing about with a terrier pup called Rag-Tag. His mother was taking a needed nap in the cabin, where all was dark, when her dreams were broken rudely by the dog's staccato bark. When she rushed on deck she saw the pup with his fore feet on the rail and his eager eyes directed toward an object that was a sail. She looked and saw, then almost swooned, but gave a frightened scream when she saw the baby sailing off on an ice floe in the stream.

"Go get him—save my little boy!" she screamed, and in a trice the faithful pup was swimming toward the floating cake of ice. The mother's cry was heard by men upon a vessel near—the steamship *Oceana*, which was tied up at her pier. An officer named Lindsay looked and saw the baby's plight and soon had manned a boat and gone to save the drifting mite. Before he reached the dancing cake the dog was on it, too. The ice bore two passengers, a captain and his crew.

The baby and the terrier were taken in the boat—a tiny pair of mariners, too young to be afloat. And with the child safe in her arms the mother wept for joy, but not a whimper passed the lips of the small sailor boy. But when his father, Captain Blake, returned last night and heard his wife relate the story just as it had occurred, he pursed his lips and whistled long, then gave his head a shake and said: "This surely is a fact from me that you can take: That kid of mine a sailor's life most certainly will choose. He's breaking in to learn the game by taking his first cruise." Then, thinking of the cake of ice which was the baby's boat, he said: "That boy will navigate the biggest ship afloat. He's got the first requirement, and he can't be called a fool; for whatever else he might have done, he certainly kept cool!"—*New York Times*.

#### Greater London.

A description of London as a municipality is found in a report which has been sent to the department of commerce and labor by United States Consul General John L. Griffiths, stated at the British capital.

Instead of having one mayor and several borough heads as New York has, Mr. Griffiths points out that from a governmental point of view London is a very complex organization, consisting of 29 cities and boroughs, all with separate administrations. Each has its own mayor and council, there being, however, an authority whose jurisdiction is co-extensive with what is known as the administrative County of London, called the London county council.

"It may assist to a better conception of the work of the London county council," writes Mr. Griffiths, "to point out that it has jurisdiction over the public school system of Greater London, the fire department, the street car system, asylums, bridges, highways, department of health, parks and building regulations.

"There are 10,800 employees in the tramways department, which has been under the jurisdiction of and operated by the council since January 1, 1899."

#### Taxes That Never End.

The surprising fact is announced that the London city corporation is still paying land tax for the houses which existed on Old London bridge, houses that disappeared about the year 1755.

It has at last been decided to re-deem this ancient tax, which by act of parliament has been levied ever since the old bridge was demolished.

A copy of the old act is in the city archives. The amount of the land tax is about \$1,800 a year, and the city will be able to secure a redemption by payment of a lump sum of \$55,000 or so.

It may seem strange that rates and taxes have been paid for so many years upon houses which disappeared so long ago, but it is not generally known that it is the custom when houses are demolished to make way for public improvements to include in the parliamentary authorization a clause compelling the authority concerned to make good any loss occasioned to the rates.—*New York Sun*.

#### Not Soon to Be Repeated.

There were two men in court the other day who were arrested for cheating a man out of \$100, and the judge said:

"Stand up and state your case."

"Well, I will tell you, your honor," said one, "we got playing a game of cards and my friend bet this man that he could bring out two jacks together, and the cards were shuffled up and by mere accident the two jacks came out together."

#### The Judge Said:

"What is your husband's occupation?"

"He jes' sets roun' de house all day and p'ends to mind de baby."

"Does he take good care of the child?"

"Deed he do not! He is too lazy. Dis mawnin' he tried to make de dawg rock de cradle by tyin' its tail to one of de rockers."

"Did the scheme work?"

"Land sakes, no! Mose am so evah-las'n' grouch dat he couldn't speak enough kin' words to make de dawg wag its tail!"—*Judge*.

#### New Enterprises in Finland.

A shoe factory is starting in Finland with modern machinery, with a daily output of 500 pairs. Workmen largely subscribed the \$20,000 capital. Among other new enterprises are a bobbin factory at Tavastehus; biscuit works at Abo, equipped for a daily production of 1,000 kilos. A steel pen factory just started at Helsingfors is the first enterprise of the kind in Finland.

#### Natural Mistake.

"Mrs. Irons, if that infernal cat of yours keeps me awake again as he did last night I'll shoot him!"

"I wouldn't blame you a bit if you did, Col. Stormley. Only it wasn't the cat—one of my boarders is learning to

play the gboe."

## Heart Hunter

By Izola Forrester

(Copyright, 1912, by Associated Literary Press.)

In spite of what the school committee had reported, he knew that the little school had made actual progress under her care and tuition during the past term.

Since her coming the whole place had been changed. The children had given little entertainments and earned money for a new stove, for new globes and window boxes, and little fresh muslin curtains at the windows. At the school examinations they had led the other township schools, and before her days, Flaxy Bend district had been a problem in education.

"Yes," said Russell, with almost a sigh, "I came to say good-by."

She waited a minute, chin raised, eyes questioning.

"Where did you tell me your home was, Miss Phillips?" he asked, leaning over the top of the tall desk, and fingering a pink rose that was nearest to him.

"Vermont. It's only a little bit of a place where the trains stop if they are flagged. We call it Phillips' Crossing."

"I suppose you'll be glad to get home."

"Not so very." She spoke reluctantly, with a little uplift of her shoulders. "You see, I have a step-father, and I am the only child from the first marriage, and there are seven little ones now besides. They don't miss me a bit, unless it's a good miss."

"Why did you come way down here in the country?"

"Because I was in a hurry to go to work. The city schools won't take you unless you've been through Normal, you know. I like it out here. The work was hard, but the victory was so much greater, and I do think the children love me."

Russell caught the little wistful touch in her voice.

"The old folks are peculiar, aren't they? Hard to get along with."

"I'm afraid they don't like me very well—do they?"

"They say you're a good teacher, but—"

Rose waited and looked up at him quickly. Her brown hair was very near, with its soft satiny braids. Before he really meant to, he had tucked the pink rose among them.

"It looks much better there," he added, and wondered why his own pulses were racing suddenly, like brooks in April.

"But what? Please—please tell me!" she pleaded, drawing back, but not removing the rose. "What do they say?"

"Settled them? You mean expelled them?"

"No, I don't, Mr. Russell. I mean just what I say. She's carried on girl-fashion with Nate Hoskins and



"I'm Afraid They Don't Like Me Very Well—Do They?"

Benny Everitt and Walter Bennings, and even with Lonnie Murray, and they've every one of them lost their heads over her and proposed, and she's refused them all."

A copy of the old act is in the city archives. The amount of the land tax is about \$1,800 a year, and the city will be able to secure a redemption by payment of a lump sum of \$55,000 or so.

"Well?" Russell tried to speak mildly, remembering the various attractions of the aforesaid four boys, "maybe she didn't intend to have them take her seriously. Mrs. Mabry."

"And if she didn't, then she's light-minded, and a heart hunter, if I do say it myself, Mr. Russell. That's what we always used to call them, heart hunters, and their minds don't go any further than hunting them, and letting them go as soon as they're caught."

Russell remembered the whole conversation now as he stepped into the little shadowy schoolroom, low-ceiled, cool, with fern boxes at the windows and bunches of June roses on the desks. Rose was her name, too, he remembered—Rose Phillips. She turned her head now, a quick smile of welcome and surprise on her face.

"I haven't any one in the world myself. I came up here from New York and got along well. There's enough saved in the bank to buy me a good home in the fall. I think I could make you happy, Rose, if I may have you, dear."

"Did you come to wish me good-bye?" she asked.

Russell could not help but smile back. He laid his cap on one of the first row desks and stood looking at her as he drew on his gloves. She could not have been over eighteen.

The judge said:

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Newspaper.

"She Wanted to Know, and Long-Suffering Listener Had at Last to Give Up."

"Is she going to shoot him?" inquired a woman in the balcony as the curtain went down upon the first act of "The Witness for the Defense" the other evening.

"I don't know," answered her companion. "Wait and see."

So she waited. As the second act progressed, the woman again began to murmur. "I'd like to know whether she killed him or not," she said. "Of course she did though."

"Hush!" whispered her companion. "I want to hear the play."

"I've written plays myself," went on the woman, "and I know that one of the canons of play-writing is not to keep the audience in doubt about anything. The actors may be mystified, but it is incorrect to mystify the audience. We should have known positively in the first act whether she killed him or not."

"There are soundless rifles, Adolph, are there not?"

"Great heavens!" returned the long-suffering Adolph. "I don't know, I never heard one!"—*New York Press*

The worst that you can get is that it's none of your business.

## GENIUS WAS WASTED

### BRIGGS WOULD HAVE THRIVED IN WALL STREET.

Tired of Borrowing Mr. Dunham's Sled, He Makes a Proposition for Buying It—Did Dunham Grab It?

Mr. Dunham had just finished his morning chores at the barn and was going in to breakfast when Briggs, the hired man, who had bought the neighboring Alden farm, appeared. He was a congenial person, with a well-padded waistcoat and an engaging smile.

"Morning!" said the newcomer, briskly.

"Morning!" said Mr. Dunham.

"I'm going to be neighborly right away," declared Briggs, with an air of simple frankness. "I want to borrow your wood sled for the day. I've had no time to get settled yet, and there's so much to do I do know which way to turn, hardly. But I've got to get some wood down and I want to do it while the hauling's good."

"That's all right," said Mr. Dunham. "Take it and welcome. It's out there under the shed."

A day or two later the new neighbor came again. This time he had the oxen with him. He nodded cheerfully as he passed the house and remarked casually. "I suppose it's all right to take the sled again?" hatched up. This time he kept it two days.

A week later he came when Mr. Dunham was away, and whistling merrily as he yoked his steers, drove off without question. Dunham waited four days, and then had to go after the sled himself.

On the next occasion when the new neighbor called, he found Mr. Dunham milking. Leaning against the stanchion with his hands in his pockets, he began:

&lt;p