which is nearly as disastrous, as Bridget's labor with the results of the faucet turned the wrong way.

There is a motion before the House (the present voters of Wisconsin), in the most kindly spirit we should like to ask them this question:

Will you postpone the enfranchisement of the women citizens as long as possible, or will you in 1912 give to them what you, yourselves, so much prize, the power and dignity of the American ballot?

Parents, what is your duty?

By DAVID BOGUE.

This question is one that must be solved and must be answered by every individual Mother and Father. No one can answer for the other. What is your answer? You have made answer just as surely as you have a child. The child and what it is, is the answer you have made.

I am writing this little article from what I see as a public official and not from my own theories. I have no cure-all to offer, no panacea to propose, only a few facts to present. From these statements and conclusions take what you think worth your while and apply at once to your home, but don't discard the coat until you are sure it wasn't cut to fit you.

Out of sixteen minor girl delinquents only one had learned from Mother the teachings which should be told only at home. The public did not have the false modesty that mother had. Every one of the sixteen went to the public library, the public band concert, the public ball, unattended by any older member of the family and most of them early learned to tell dear, easy Mother that Nellie was over night with Jennie and Jennie the same night with Nellie. None of their mothers knew where they spent their evenings except in a vague way. Over half of them were loved and petted, a few from different homes, were whipped and abused. In every case Home, was a place to eat and sleep, not to abide.

Out of thirty-eight delinquent boys, six caught in minor scrapes seemed to have homes, the others "bunked" and "fed" and perhaps had to "buckle in" and "dig" when "dad" was watching. A few members of "de kid gang" and all were night hawks.

Drunks, disorderly, thieves, licentiates and prostitutes are numbered in those I have mentioned above and they answer how some parents have considered their solemn duty. One mother who did not know where her twelve-year-old son spent his nights and was terribly shocked when she found out, was forced to admit, she tied up a valuable puppy every night to keep it out of mischief, and away from mongrel pups, but let her boy go without question, while she attended card parties. Oh! parents the public school, the library, the entertainment, the church and Sunday School, the newspaper, may all be good at times, the public officials may try to protect your boys and girls, the teachers may try to guide them, their pastor and Sunday School teacher to train their religious nature, but you must save them. Your love must bind them to you, and your control must make them respect you, respect themselves and last respect the public.

Socialistic, even communistic control of property may become a successful reality, but the individual Home, is the only institution that can raise men and women.

Laugh at the old time religion if you will, sneer at the family altar if you dare, but I have yet to see in my office as a delinquent a boy or girl from a home where family worship is maintained. I care not what the religion, nor what the creed, the home that has religious worship and lives up to its best light is not sending many boys and girls to the penitentiary.

You say your children don't care for church or religion. They won't go to church, they won't keep the Sab-
bath as you did, they will do as they please.

Do your children keep clean hands and feet? Yes you compel it. Do they eat what they wish? No, you won't let them. Do they go to school? Yes, you make them. Do they get their individual personal liberty in these things? No, only as to church and religion. Why not as well let them choose to lie if they wish, to be impure if they desire, to be bad mannered, dirty, lazy, ignorant? Try this as your duty. Provide, besides food and clothes, a home where they find Father and Mother agreeable and confidential companions. Erect a family altar, make family worship, not compulsory, but just as much to be expected as a meal, and then make the family to understand that the public institutions are for those less fortunate. Compel, even by force, the staying at home of children at night, unless you go along, and as you prize the pureness of your daughter's life, go with her every time she takes an automobile ride. One hour with the auto takes your son or daughter beyond the usual haunts, out where they know not, and care not, and the restraint of years is cast off for one deadly evening to be followed by a long age of sorrow.

Parents provide a home for body, soul and spirit, and when your children go out, go with them. It is your duty and can be made your pleasure and theirs.

I have not sent a single minor to jail. All are on parole pledge. Only one has broken the parole pledge. In every case the parents have been brought to court with the children, and although the Wisconsin law does not go far enough in parental liability, my own verdict in over seventy per cent of the cases has been that the child is guilty, but the parents to blame. These children are true to their word with the probation officer. They obey him. Are your children true to you? Do they obey you? If not, is it possible you are to blame?

---

**The Fireless Cooker**

With the advent of the Fireless Cooker, it seems to me that the very climax has been reached in the woman's world.

The economic value of the fireless cooker is well established. Its practical utilities await development. A great many women question the success of the fireless, although they are becoming more and more popular. The recent developments of which it has shown itself capable have been subjects of wonder and surprise. To those who have dealt with the subject technically and for commercial purposes, the pathway of investigation has been marked by many disappointments and elusive hopes. The practical and successful fireless cooker is really a compromise product, in which ability to retain heat, sanitary construction, durability of material, and convenience of operation must each be considered.

The merits of the fireless cooker cannot be overestimated. It relieves the busy housewife from standing over the hot stove for hours while cooking and baking. The food has a more delicious flavor, it saves the gas bill, and it gives the housewife a chance to go out for an afternoon without having to worry about getting home in time to prepare the evening meal. What a joy to return home and find that "Bridget" has a nice steaming hot meal prepared.

If directions are carefully followed any kind of food may be cooked in the fireless. It has to a great extent supplanted the use of a kitchen stove. To be sure, it requires fuel to bring the food to the boiling point, after that it saves time, energy and fuel. It must not be expected to furnish the fuel, do the planning, and after a meal is all ready to do the serving also. It requires some planning and forethought to have every meal ready. While doing up the morning work the things for the midday meal should be placed in the
cooker and no further thought need be given to the meal until it is served. Likewise whatever is desired for the evening meal should be placed in the cooker before one leaves the kitchen in the afternoon. The breakfast food should be placed in the cooker at night.

has been rapid and marked with success. The manufacturers have spared no skill, time nor expense in making them, not simply an attractive novelty, but well built and well designed from the point of view of the maker and user.

All cereals that require cooking are greatly improved by this method.

As a means of getting dinner on Sunday, leaving mother and helper free to attend services, I cannot say too much in its favor.

The evolution of the fireless cooker

From the crude home-made "Hay Cooker" of a few years ago it has been perfected until today they can be operated with either gas or electricity. They are made in a large variety of styles to suit the household of every size and the preference of every user.

BOOKS FOR SUMMER READING.

The lure of the hammock and the shady nook permeates the air these days. The literally inclined, who linger closely during the cool months about the steam radiator and the open grate, may be seen wending their ways to favorite out-door spots, there to revel in the works of chosen authors. Many authorities on literature argue that reading in the open air will give one a clearer understanding of what he reads. It would seem that during the summer months everything in literature that is the product of the fresh and spontaneous, that reveals fancy and imagination, that mellows rather than hardens, is what summer orders for the normal person. A good work of fiction which has to do with the lighter vein, even the short story of the newspaper or the magazine, will
linger longer and produce a far more lasting and satisfactory impression than the so-called heavy historical or biographical work that can be assimilated with greater interest in the winter.

The public library contains all that one could desire for summer consumption, and perusal of the dainty, consoling, and amusing works, at this time of the year, will prepare the reader for the weightier works next winter.

FOR THE SUMMER CHAMBER.

The summer girl wants a pretty room wherever her temporary home may be, yet she hesitates to dismantle the dainty room at home. She always hesitates to take with her her choicest belongings, when they must pass through the hands of an untried laundress if they are to be kept white and spotless.

Crepe paper is the summer girl’s selection in beautifying her room if she be a wise girl with a slim pocket-book. First, there is the covering for the dresser. These may now be obtained in sets of cover and three mats, but if they are not easily procurable, make one of white paper with a border on the front and each side of wild roses or any preferred design. The whole covering may be of the fancy paper, and will, of course, last longer. Handkerchief-cases may be made by putting one napkin above another with a thin layer of scented wadding between; the edges should be feather-stitched together, and then each corner turned to the centre and a big bow of ribbon used to conceal the meeting of the corners. Glove, veil, collar and cuff sachets may be fashioned according to this idea, but each made a suitable size and shape.

The foundation for the brush-broom holder, cutting any desired shape, should be of stiff cardboard and covered with paper of the figured design. The edges may be concealed under a twisted cord of plain and fancy paper, and the affair hung with ribbon of a shade to correspond. A cylinder of the paper, covered, finished, and hung in the same way, with a piece of heavy canvas on one end, will serve for hatpins. The tray for comb and brush can easily be fashioned. The pin-cushion will be a Japanese doll with a gown of the paper, and petticoats of flannel. Mats for the toilet bottles are sure to be fastened as the idea grows. Then the bottom of each drawer will be fitted with a sachet made from two strips of the fancy paper and an interlining of sheet wadding. Orris powder will give a faint perfume to the sachets and is much to be preferred to a strong perfume. If there is a table, a cover will be made from napkins. Behind the commode the paper will be protected with this same paper.

DRESSING BUREAU FURNITURE.

Cut two pieces of cardboard a little longer than your longest hat-pin and of a like width. Cover both sides of each piece with sheet wadding. Cut two pieces of velvet or plush about an inch larger than the cardboard. Stretch these over one side of each card, turning in the edge upon what is to be the wrong side, and draw tightly and smoothly by catching the lapped-over edge with a needle and strong thread, bringing the thread from end to end and from side to side until the stuff is perfectly smooth and taut upon the right side. Now lay the wrong sides of the cards together and sew with a neat over-hand stitch all around the edges. Fasten a cord at each upper corner to hang the wadded silk square up by. Stick hat-pins all around the edges. I have put upon mine three rows of old-fashioned brass curtain pins, fastening them to the plush. They are convenient to hang keys, button-hooks, safety pins and the like upon.

PAINTED APRONS, BUREAU-SCARFS, TABLE-COVERS AND BEDROOM CURTAINS.

They can easily be made at home and will be washable if carefully done. Use stiff lawn for the foundation material, put the pattern in a hoop the same as for embroidering, and if the figure stamped is wild roses, buy some
of the dyes for cotton and mix the pink with a little water. With a small brush stain inside the outlines, using only a very little paint so that it will not run over the outlines. When the pink is dry, tint the leaves a light green in the same way. Outline the edges with matching colors of washable threads.

An Alarm Clock in the Kitchen is a great time and labor saver. When you put a roast or a baking in the oven or vegetables on to cook set the alarm for the time they will need your attention. Then dismiss them from your mind and go about something else. It will save the trouble of watching the clock or running to see how long the article has been cooking.

FURNISHING A GUEST ROOM.

There is nothing quite so dainty and attractive as white muslin for the curtains, but, alas, it is so perishable. Soft net, madras, or scrim are pretty. Quite often unbleached muslin is used with a pattern cut from cretonne and appliqued as a border across top and bottom, and down one side. A rose pattern appliqued on the curtain would be lovely. Dotted muslin and cheesecloth are treated thus also. Make the bedspread and dresser cover to match. If you have got enough cretonne to provide a shoe bag, laundry bag, cushions for a shirt waist box or chairs, and a small waste paper basket, the expense entailed will not be great. The paper basket is cut from stiff cardboard, neatly covered with cretonne and the four sections laced together with ribbon. Provide a small writing table with pen, ink, blotter, eraser, etc., handy, a sewing basket filled with essentials for ordinary mending, and in the closet provide plenty of skirt, waist and coat hangers. Remove all articles now occupying drawer or closet space, leaving the room entirely to your guest.

ABOUT GARBAGE—BUT READ IT.

Minneapolis has got rid of the unpleasant side of the garbage business in a way that any town or city may imitate by just knowing how. Her housewives drain all the moisture from the stuff, then wrap it in a piece of paper, then deposit it in the can. Result: No freezing in winter, no flies, and practically no smell in summer. Along comes the garbage man with no disagreeable shoveling to do, and, consequently no swearing. He empties those clean bundles into a large steel box, then goes joyously on his way to the incinerator, where the garbage is burned in its original packages, paper and all. Then it is nothing but clean ashes. No hand has touched it, no nose has smelt it, from the kitchen to the ash heap.

This is just common sense, mixed with a certain amount of civic gumption, personal pride and human kindness all down the line. What about it? Can’t we follow the example of Minneapolis in this town?

A Garbage Pail.

A woman who has struggled for many years with the problem of the summer garbage pail has at last succeeded in devising something which suits her. She has had a whole dug in the ground near her back door, and has had a piece of sewer pipe inserted into it. A concrete bottom has been made to this pipe. A galvanized iron pail fits tightly into it and comes just to the surface of the ground, where it is protected with a cover which fits well into the enlarged end of the sewer pipe. This can easily be kept clean; it has no odor; there is no unsightliness litter lying around; no cats or dogs are climbing into it and tipping it over. She is delighted with it.

IN PLACE OF TRIP.

A girl who could take a trip only every other year made herself happy the alternate summers at home purchasing some one of the special things she wanted. One year it was a new sewing machine; another, some new furniture for her room; and again, a bookcase. Meanwhile she was studying up plans for the next vacation.
What to Put in the Picnic Basket

A Picnic Luncheon.

When the leaves begin to burst forth in sprigs of green and tiny blue, pink and yellow blossoms peer from between the rejuvenated carpet of the earth the wanderlust takes possession of us and we long to sally into the country. One of the events of this sally is sure to be the basket lunch spread on some fallen log or smooth table of moss. Quite the most important things the hamper divulges are the sandwiches, and the packer should remember there must be plenty of them.

Sandwiches made by cutting white bread into thin slices, spreading them with a paste of cream cheese and pimentos and putting them together with a lettuce leaf are dainty and nourishing. The pimentos should be chopped rather fine and the spread should be a quarter of an inch thick.

Another sandwich made to gratify and satisfy the appetite has ham and eggs as the filling. Take hard-boiled eggs, chop the whites fine and run the yolks through a colander. Grind the ham. Mix the yolks and ham together and moisten with mayonnaise. Spread on the bread and sprinkle over the chopped whites, then season. Press together firmly. The mayonnaise may be omitted if desired.

Chicken sandwiches may have the meet chopped and mixed with shredded lettuce, chopped nuts and mayonnaise, or simply sliced, salted and peppered and put together with a lettuce leaf. Plenty of black pepper and a generous spread of butter is the secret of good, plain sliced chicken sandwiches.

Marguerites are an agreeable dainty for the basket. Take unsalted wafers, beat the white of one egg and two tablespoonfuls of sugar just enough to mix thoroughly. Stir into this half a cup of blanched almonds and half a cup of pecan nuts, chopped fine. Spread over the crackers about a quarter of an inch thick. Beat the whites of two eggs to a stiff froth, add two tablespoonfuls of sugar and whip until dry and fine. Cover all over the nuts, heap in the middle, dust thickly with powdered sugar and brown in the oven. Any nuts may be used in place of the pecans and almonds.

A Budget of Sandwiches.

The sandwich is always acceptable, no matter what the character of entertainment, and here are some new ones that may be readily prepared. Raisin sandwiches are a delicious morsel to serve with lemonade or any kind of fruit juice beverage. Cut large table raisins in two with a sharp knife, take out the seeds, dip in brandy or sherry, but do not let them remain a moment in the liquor. Then cut white bread in rings with the top of a baking powder can, spread with good butter and put an even layer or raisins between.

Caviar sandwiches are made by taking the Russian caviar, placing it in a dish and beating to a smooth paste with lemon juice and olive oil. Spread on un-buttered bread and grate the yolks of hard boiled eggs over the top.

Nasturtiums are the very acme of daintiness; they must be made from the small, tender leaves, covered with mayonnaise dressing. They must be served soon after preparing, as the leaves soon lose their spicy freshness. Just before sending to the table lay a few blossoms on each plate. These sandwiches are especially nice served with meats and game.

Delicious walnut sandwiches are made from one cup of walnut meats; chop them fine with chicken livers, mix with mayonnaise, spread on thin slices of whole wheat bread.

For olive sandwiches, chop them fine and mix with enough cottage cheese or Neufchatel to make a paste, add salt and paprika to taste.

Any kind of meat sandwich is greatly improved by laying very thin slices of cucumber on just before serving. Radishes cut thin may be used in the same way.

Radish and watercress sandwiches are delicious “appetizers,” dip the
slices of radish in French dressing, put in two or three bits of watercress and serve. They are quite the proper thing to serve with the "fish" course.

Banana sandwiches are a favorite with children; slice the fruit lengthwise, dip in sugar and spread jelly over the bread.

Cream Chicken Sandwiches.

Finely chop the breast meat from a cold cooked fowl; there should be one cup. Add one-fourth cup finely cut celery and one cup rich milk. Heat to the boiling point, and add one boiled onion forced through a puree strainer, and two tablespoons butter, creamed and mixed with three tablespoons flour. Cook until mixture thickens. Remove from range and add the whites of two eggs beaten until stiff. Season to taste with salt, pepper, and lemon juice. Turn into a mold, first dipped in cold water, and let stand twelve hours. Remove from mold, cut in thin slices and put between thin slices of buttered white bread. Remove crusts and cut in finger-shaped pieces.

Huntington Sandwiches.

Spread an unsweetened wafer cracker with cream cheese worked with a wooden spoon until of the right consistency to spread easily, then season sparingly with salt. Cover with olives chopped and moistened with mayonnaise dressing. Cover with crackers and press together. Pack in a tin box for transportation.

Salted Meat Nuts.

Beat the white of one egg slightly, add one cup meats of many kinds, and stir until well coated with the egg. Put in a dripping pan, sprinkle with salt, and bake until thoroughly heated through, stirring often and keeping the oven door open throughout the process. Cool and pack in a small glass jar.

Quince Honey.

Pare and grate five large quinces. Put five pounds granulated sugar in a granite-ware kettle, and two cups boiling water and stir over the fire until sugar is dissolved, then add quinces. Cook eighteen minutes, turn into jelly glasses, cool, and cover. If cooked too long the mixture has a reddish color; if cooked just long enough, it has an amber color like honey. Use for bread or cracker sandwiches.

Sweet Sandwiches.

Cover thin slices of white bread, spread sparingly with butter, with quince jelly which has been beaten with a fork until of the right consistency to spread evenly. Sprinkle with chopped English walnut meats and cover with slices of buttered white bread. Remove crusts and cut in triangles, squares, oblongs, diamonds, circles, or any fancy shape.

Orange Cakes.

Cream one-fourth cup butter and add gradually, while beating constantly, one-half cup sugar; then add the yolks of five eggs beaten until thick and lemon-colored, and one teaspoon orange extract. Mix and sift seven-eighths cup flour with one and one-half teaspoons baking powder, and add alternately with one-fourth cup milk to first mixture. Bake in a buttered and floured cake tin, and when cool cut in two-inch squares. Cover tops and sides in shredded coconut. Let stand until frosting is set, then pack in a box lined with paraffine paper.

Orange Frosting.

Mix one tablespoon orange juice, one teaspoon brandy, one-half teaspoon lemon juice, and the grated rind of one orange. Cover, let stand thirty minutes and strain through a double thickness of cheese-cloth. Add gradually to the yolk of one egg, slightly beaten, and when well blended, add confectioners' sugar until of the right consistency to spread.

California Jumbles.

Cream one-half cup butter, and add gradually, while beating constantly, one-half cup sugar; then add the yolks
of two eggs and one and one-half cups pastry flour, once sifted. Make into balls the size of hickory nuts and place on a buttered tin sheet one inch apart. Garnish with a piece of citron, raisin, or nut meat, and bake in a moderate oven until yellow, but not brown.

Raspberry Shrub.

Pick over three quarts raspberries, put one-half in an earthen jar, add two cups cider vinegar, cover, and let stand twenty-four hours. Strain through a double thickness of cheese-cloth. Pour liquor over remaining berries, cover, and let stand twenty-four hours. Again strain liquor through a double thickness of cheese-cloth, and measure. To each cup of juice add one-half pound cut sugar, heat gradually to the boiling point (when sugar should be dissolved) and let boil twenty minutes. Bottle and cork. Dilute with iced water for serving, to suit individual tastes.

GINGER SNAPs.

Heat one-half cup molasses to boiling point, add one-fourth cup clarified chicken fat, one-half tablespoon ginger, one-half tablespoon soda, dissolved in one tablespoon warm milk, one-half teaspoon salt and one and one-fourth cups bread flour. Toss on a floured board and roll as thinly as possible; shape with a small round cutter, first dipped in flour. Place near together on a buttered tin sheet and bake in a moderate oven.

French Stuffed Prunes.

Soak selected prunes over night in sherry wine to cover. Drain, remove stones, and fill cavities with pieces of prune. Roll in granulated sugar and pack in a box lined with paraffine paper.

For the Midsummer Pickling Season

CHERRY PICKLES.—Fill a stone jar with cherries, not seeded, and cover with hot vinegar to which has been added a pound of sugar to each pint, with cinnamon and cloves to taste. Allow about one-fourth of an ounce each of the spice to a pint of vinegar. Let stand two days, then pour off the vinegar, heat and pour over the fruit again. Seal at once.

SARATOGA PICKLES.—These are little cucumber pickles sliced with the Saratoga chipper, soaked in salt over night, covered with dressing in the proportion of three tablespoonsfuls of vinegar, one tablespoonful of olive oil and one-half teaspoonful each of white mustard seed, black and white celery seed, three small onions and two green peppers. And you never can get enough of them.

PEACH CHIPS.—Slice firm, ripe peaches quite thin; boil until clear in a syrup made of half their weight in sugar. Remove from syrup with a skimmer; lay carefully on dishes and set in the sun until perfectly dry; sprinkle well with granulated sugar and pack in jars. This is a dainty confection to keep on hand to serve with ices or to form a border for molded desserts.

BLUEBERRY JELLY.—Heat berries not yet fully ripe very slowly without water. Add pound for pint of sugar and juice. The perfectly green berries, or berries mature, yet hard and red in color, may be used alone, or one-third of each (red and green) and one-third ripe berries to give a richer, deeper color. This makes a tart jelly.

 TOMATO MARMALADE.—Pare and slice four quarts of ripe tomatoes, add four pounds of granulated sugar, six large lemons and one cup of seeded raisins. Put these in a kettle in layers and cook one hour or until quite thick. Pack in jars and cover with paraffin.

A lovely decoration for a table where fruit is used instead of flowers is a large basket filled with fruits, its handle tied around with clusters of pink grapes with a chatelaine of the pink grapes and bright colored leaves to hang from the chandelier to the basket.
in summer time. We sat upon the bow and watched the waves, and succeeded in "keeping Jonah down," as my fellow traveler phrased it.

After the storm—a great calm. The moonlight was soft and the water smooth all the way to Sturgeon Bay, spoiled nature, the whole enlivened with the romance of the Indian and the fur trader.

The people of Wisconsin will travel hundreds of miles and spend many dollars, but they can see no finer scenery than this trip affords, which costs only five dollars, with meals and berth.

The trip of the Bay is well worth taking. The strange thing is that the people of Wisconsin have not discovered it.

GIRLS.

By John L. Hobble.

She said, when twenty-one years old,
"The man I marry must be bold
And rich and very large and grand,
And kind, yet able to command;
His every thought he must confide
And be my counselor and guide."

But when she some years older grew
She said: "Most any man will do—
A short, a slim man, or a lob,
Just so he has a steady job;
But he must do as I direct
And wear the clothes that I select."

But in a dozen years or more
She felt much different than before;
She said: "What I have saved will do
To clothe and buy the food for two;
And he could manage things and plan,
If I could only get A MAN."