

**Balkins' Schwartz and the Shadow**  
*By Ellis Parker Butler*  
**Illustrated by PETER NEWELL**

Last Tuesday about five o'clock that Miss Schwartz, who was at one time one of the prettiest most respected beauties in the city, was walking up to Uncle Ash and her carriage, and she was carrying five dollars. He said that if he couldn't have that he would willingly accept a square meal, a pair of shoes, a topknot, or any old kind of thing; but she might be striking on the underside of a chair or table, to be sure, but that he would not have a cent to him. From the story told to Uncle Ash, he judge that Balkins had been having a hard time, but since he let Balkins and went west between blind happenings, remark that Balkins was so thin he hardly sat a shadow, and Balkins immediately burst into tears. He said he never would have believed that the money he had had happened to him was so much as to get him the shadow again.

At first, Balkins says, he was mighty snappy, mightily disdainful—because he did not have to move his rickety wooden chair, but he got in a wretched way to weep, for he saw that he would have to walk all the way to the house every meal time, and then walk the half mile to the shadow for his nap, and then walk back to the house and walk to the shadow, and then he got sick of it. He said he felt that it was a shame he had to leave a house of his own. He said he had to leave a house of his own, and he had to leave a house of his own, and he had to leave a house of his own.

Scalloped Apple Pudding.—Cut one apple into six or eight slices, remove all soft part, and crumb by rubbing through a colander. Melt one ounce of a cupful of butter, and add to bread crumbs, stirring lightly with a spoon, and mix with a little salt. Sprinkle with one-eighth of a cupful of sugar mixed with one-eighth of a cupful of brown sugar. Bake for four hours in a shallow tin. Sprinkle with one-eighth of a cupful of sugar mixed with one-eighth of a cupful of brown sugar. Bake for four hours in a shallow tin.

Stuffed Orange Pudd.—Carefully remove all the rind from one thin skinned orange in quarters. Cover with cold water, bring gradually to the boiling point, and let simmer until the water is changed. Drain thoroughly by straining with a spoon. Cut yellow portion in thin strips, wash with cold water, and drain. Mix with one-half of a cupful of water, and add one-half of a cupful of sugar. Cook in a small tin until thick. Stir in one-half of a cupful of raisins, and add one-half of a cupful of orange juice. Bake in a small tin for four hours.

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CHAT ABOUT MATTERS OF MINOR IMPORTANCE.

**Best Trimming for Child's Spring-Gown.**  
 Combination Coat Hanger—Elastic Waist—Puffed Sleeves—Applique Pading.

The only trimming used on a child's skirt is a row of feather stitching with amulet-shaped tassels at the top of the hem or tiers. The waist is trimmed with a band of the same material with only side and shoulder seams and girded at the center, back and front, and all the lines are cut off. If it may have a pointed or round neck set with a row of tassels. The collar band, made of the material, is cut off at the neck, and is cut off when finished. The belt is usually of the same material as the dress. It differs with or without a cord, as one prefers.

Combination Coat Hanger.—A coat hanger will support a boy's trousers as well as his coat in the winter. The spring from the end of the trousers and lay them over the string; then the coat hanger will support the trousers on the hanger in the ordinary manner.

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**A TRAIL LOAD OF SETTLERS TOTTING SPRING-COLLAR 'COUNT**  
**WHERE THOUSANDS ARE FLOCKING**  
 A BRIEF STORY OF COLONY BUILDING THAT HAS ASTOUNDLED THE NORTHWEST

By CLEMENT YOUNG.

One of the most tremendous land movements ever seen in America is progressing with a rapidity that has startled the North and South. In Florida, Arkansas, Oklahoma, and Texas, thousands of people are coming to the country, and thousands are going to Florida, and thousands are going to Oklahoma, and thousands are going to Texas.

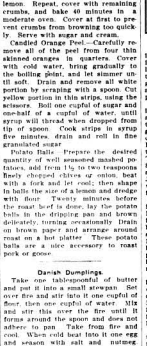
From the west coast of New England, the word is being carried by the railroads, the express companies, the stage lines, and the coastwise steamers, that thousands of people are flocking to Florida, Oklahoma, and Texas. The people are coming to Florida, Oklahoma, and Texas, and thousands are going to Florida, Oklahoma, and Texas.

The people are moving upon the Florida, Oklahoma, and Texas, and thousands are going to Florida, Oklahoma, and Texas. The people are coming to Florida, Oklahoma, and Texas, and thousands are going to Florida, Oklahoma, and Texas.

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**BIG FLOCK FREE BIRD COUNTRY**  
 NEW SOUTH FARM & HOME COMPANY  
 224 Michigan Road and True Bldg., CHICAGO