

course she entered the car, the man who had made the bet following in his own. When some distance in the country, Miss Radock's motor became troublesome and she, pursued, who had hitherto kept well out of sight, now came dashing along. Dismounting he bowed effusively, making offers of help. She was all politeness, thanked him cordially, but declined assistance. Meanwhile she had removed from a drawer in the car a box full of tools, and in the most workmanlike manner made the necessary readjustments and affixed a new screw. He had never dreamed of finding a woman capable of this. That was why he lost his wager.

THE ONLY ONE.
Consuelo Duchess of Manchester was the only woman not of royal blood, who was present at the dinner party given by the king and queen of Spain on board the Giralda. She was, of course, invited through the influence of King Edward, for she is a comparative stranger to the young king and queen. Notwithstanding the practical jokes and pranks of Alfonso, he has a fine appreciation of magnificence, and when he entertains it is done in the most splendid fashion. The dinner on board his steam yacht was in magnificence a record one, and the wonderful plate, inlaid with precious stones, which was used on the occasion, was, of course, brought from Spain for the express purpose of being displayed at this gathering, and thereby show off to the king's people-in-law! For artistic beauty of design and workmanship, there is nothing to beat it in England. King Edward's gold service which is kept at Windsor castle is more solid and larger, and the famous one at Hyde Park House, owned by Lady Naylor-Layland—an American woman by the way—comes next to King Edward's. There are some people, indeed, who prefer Lady Naylor-Layland's to that at Windsor castle, because, like the king of Spain's, it is of a lighter make, but it is only Alfonso's which is inlaid with jewels.

AS TO YACHT DINNERS.
Dinners given on yachts in England are always informal. King Alfonso's was an exception. The tables were decorated with orchids, Alfonso's favorite flower—and the menu was painted by a Spanish artist in the combined colors of England and Spain. It is the custom not to wear tiaras or other elaborate jewels at yacht dinners, but this was reversed by Alfonso, who will have his own way. The men wore court dress—knee breeches with buckled shoes and all their orders while the ladies were attired in their most elaborate evening gowns and wore their tiaras and jewels. To even the royal princesses, this was a source of trial, for they had naturally left all their best jewels locked up in London, as had the American dowager duchess, Maids, special messengers and detectives were promptly dispatched from Cowes to town and the crowns and tiaras procured.

The young queen was a vision of loveliness in point de Venice lace, on which real jewels were embroidered, and she wore her famous crown of blood-red rubies, her whole corsage being covered with pearls and diamonds. All these gems have recently been reset in Paris in the swinging fashion, of late de rigueur, so the brilliancy of the effect can be imagined, more especially when the electric lights played upon her majesty.

VIOLET AND "QUICK."
A famous Parisian dressmaker was

requisitioned by Consuelo Duchess of Manchester for her gown, which had to be composed, executed, and dispatched to England in 48 hours from the moment of ordering. The dressmaker in question is one of the dress-makers most favored by Consuelo, and he keeps a cast which is an exact replica of the duchess' figure, so that he can always make her gown without giving her the trouble of trying them on. The frock he composed for her was, as usual, in violet tones. It was of chiffon with insets of point d'Alencon, and with it she wore a crown of amethysts with high spiked points and a collar and stomacher of the same stones. She is one of the few elderly women who have managed to keep their arms shapely, and is thus able to wear the new armlets above the elbow. She has had two of these to match her magnificent set of amethysts.

RECKLESS HUSBANDS.
There are at the moment two American peereesses who might without any trouble, save the necessary publicity and expense, rid themselves of their lords and masters through the medium of the divorce court. Their misconduct is flagrant and notorious. Besides they are squandering their wives' money in the most reckless fashion. But their wives have no intention of bawling them. They know full well that in England the woman who divorces her husband loses whatever social position she obtained through the marriage. As ex-peereesses they would not count for much. So, in order to retain their exalted social positions, they grin—or rather smile—and bear it. They go everywhere; once in a blue moon they are seen with their husbands—at church on a Sunday save the mark—for it is the custom of these peers to come home now and again from Saturday to Monday. In the ultra-smart set, in England, it is not usual to ask husbands and wives to the same house parties, so that during the visiting season now at hand, the fact that a husband goes to one house and his wife to another will not occasion remark. It is pleasant to observe that notwithstanding the immense provocation given the two women in question, their dearest enemies never even hint at a breath of scandal in connection with their names. Caesar's wife is not in it in comparison with them. They have taken every care to protect their own good names, and they both have the regard and the sympathy of everyone in the so-called best set from the queen down, who is on the most friendly terms with both of them. The queen is much opposed to divorce—in high life at any rate. Women who marry great titles, she believes should endure martyrdom rather than take any steps that would cause them to be tarnished by scandal.

LADY MARY.
AWFUL BRITISH CANNED GOODS
(Continued from page thirteen.)

was on this abomination had been supplying large quantities of canned meats to the British army, and had branches in London, Dover, Dublin, Aldershot (the principal army corps camp), Gibraltar and other places. Undoubtedly

each year thousands of tons of this deleterious canned stuff was supplied to the British army. The magistrates on this occasion imposed a fine of £5 on one analysis and £250 costs, while other analyses were sent up for "further investigation."

FROM "ALL OVER."
The public analyst, who has done more work on foodstuffs than any other London health officer, is Dr. D. L. Thomas, medical officer of health for the metropolitan borough of Stepney. It is in Dr. Thomas' district that many of the largest London docks are situated. Here arrive daily shipments from all over the world; and it is from this district that large shipments of British canned goods are sent abroad. Dr. Thomas was found by the writer in his laboratory, surrounded by huge piles of English and American canned goods, the contents of which were undergoing various processes of analysis. Some samples were in platinum dishes placed over spirit lamps and undergoing incineration; others were being weighed on delicate analytical balances; while the doctor himself was busy with the microscope looking for "active organisms." Departing from the rule of most London medical officers, he permitted himself to be photographed while at work. "We examine in this district," said Dr. Thomas, "food stuffs from all parts of the world. We have fruits and pulses from Tasmania; rabbits, fruit and meat from Australia; meats, salmon and fruits from Canada, and some fruit from California. We have practically no canned goods from the American West. Beef trust in our district. Most of our stuff is British, therefore, and our results point conclusively to the fact that British goods are no better than those from America; and, in many cases, much worse. For instance, to give some interesting figures, in 1901, 10 tons of impure food were destroyed; in 1902, 430 tons of bad food were destroyed; in 1903, 438 tons of bad food were destroyed, while in 1905 there were 725 tons of British food which had to be condemned. The remarkable increase from 1901 to 1904 shows the loose methods employed in packing tinned meats. On an average in our district during the last five years there has been one ton of tinned goods destroyed daily.

SOLD AS MANURE.
"Previous to the introduction of systematic laboratory work all this enormous quantity of bad food stuffs was sold to the public. As a matter of fact, it was a well-known dodge, only a few years ago, to sell some of this food as 'manure,' when it was in such a condition that the owners feared they might be prosecuted if its consumption led to fatalities. The buyers were not given receipts for their money until after the day of purchase, and then, on the bill, the magic words 'not to be used for human consumption' were written. This let the seller out in the event of trouble. Undoubtedly much of this stuff—fit only for manure—was sold in the poor district, and used as food by human beings. I am inclined to think this quite on a par with anything that happened in Chicago, if it does not go it one better." "As one knows, tinned meats become 'blown' if decomposition goes on in the cans—that is, the ends of the cans bulge out from the gases of decomposition. Often when these tins are open the most offensive smell is given forth. Previous to our rigid examination of these foods, it was a

practise among certain dealers to prick these tins with microscopic holes to let out the decomposing gases, and then to have the tins relabeled and resaled. As a consequence large quantities of rotten, decayed tinned foods found their way on the market, and I have no doubt many deaths could have been traced to them had their condition been suspected. When I was medical officer of health to the Limehouse Board of Works I instituted proceedings against one of the largest houses engaged in this practise, the case lasting several days, and attracting widespread attention. This particular dealer, I am glad to say, went to prison under a sentence of five months hard labor. Since that time 'blown' tins have been conspicuously absent, and I have been unable to find any trace, in my district at least, of the 'pricking' process I have described.

ALMOST THE "BLOWN" STAGE.
"A good deal of tinned food is sold which has not yet reached the 'blown' stage. These cans can always be distinguished by the fact that when you tap them on the outside they give forth a more resonant note than sound tins. I have found a note from half a tone to a tone higher than the note given out by the sound tin. In good meat, well packed, the sound is dead. In old cans we often find large quantities of meat mixed in with the food. This is very injurious to health and may cause severe illness, and even death from setting up gastro-intestinal trouble. The maximum amount of tin which I have found in English canned goods has been as follows: Lobster, 2.94 grains per pound; mackerel, 2.53 grains per pound; pineapple, 2.57 grains per pound; salmon, 1.32 grains; condensed milk, 2.37 grains; apricot, 2.93 grains; black currant jelly, 1.96 grains.

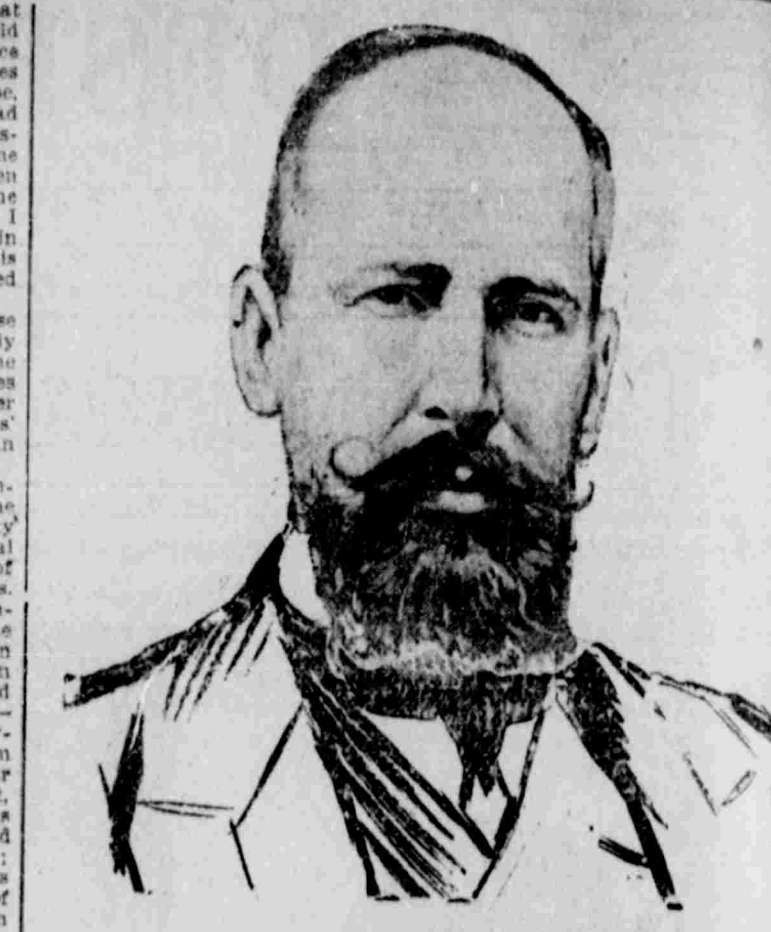
WHEN STUFF IS OLD.
"Of course, all this is highly Cretaceous. In salmon I have found traces of lead as well as large quantities of tin. Food that has been tinned more than three years should be looked on with suspicion.

"With reference to canned meats, we really have no proper system of telling whether diseased meat has been 'put up' or not. This could only be ascertained by what we call a 'physiological test'—that is, trying the stuff on guinea pigs or mice and observing its effect. As we are placed today, diseased meat may be packed in this country with impunity, and we will be none the wiser. We have no proper system of inspection which would prevent dealers from doing pretty much as they liked. Meat should be inspected for disease before it is killed, and no meat should be allowed to be sold unless it undergoes this inspection. Then, again, there is no proper inspection of private slaughter houses—bushers kill when and where they please. As to canned meat, we cannot tell from examining the contents of cans whether the meat was put up under cleanly, sanitary conditions or not. As a rule, when we find traces of boracic acid and other preservatives in meat tins the presumption is that bad meat has been put up and that the preservative has been introduced to mask it.

HORRIBLE MINCE MEAT.
"We often find that bad meat is used in London when 'minced.' This meat is spiced to disguise the smell and taste. The mincing of meat should only be allowed at stated times when under proper inspection. In our district we have found some

of the tripe shops and other meat places where small quantities are sold to be in a filthy condition. In one place I examined I found two tons of pieces of meat, such as sheep's heads, tripe, liver and a species of hog's head cheese in a vat under the most disgraceful conditions. In the same room was an open sewer, with a broken drain. In another of these shops the conditions were so disgusting that I instigated proceedings and succeeded in getting the proprietor fined \$100. This dealer finally closed up and was forced out of business. "There are large quantities of horse meat sold in London, but it is mostly used for feeding cats. At the same time, you never see horses' tongues being sold for cat's meat. I am under the impression that many horses' tongues are used in London for human consumption." Confirming the opinions of Dr. Thomas, which are here given, owing to the fact that he analyzes a larger quantity of foodstuffs than any other medical officer of London, are the opinions of nearly all other London analysts. Some have found even worse conditions than Dr. Thomas. In fact, the medical officer for Bethnal Green—in the East End of London—found a can of brains—a species of hog's head cheese much used as food in London—which was literally reeking with living organisms. This was worse than anything found in American or other meat examined. As a matter of fact, the reports of the London analysts with reference to American canned goods have been decidedly favorable; it having been proved that there was more preservative, larger deposits of tin, and more unsound meat in British canned goods than in the goods coming from the American packinghouses.

W. B. NORTHEROPE.
Instead of the long celluloid film, a London photographer uses circular glass plates for the cinematograph. The pictures are taken in a spiral, and a plate 16 inches in diameter holds several hundred, recording a story lasting about four minutes.



RUSSIAN PREMIER AGAIN MARKED FOR DEATH.
Undaunted by failure to accomplish its bloody purpose, the St. Petersburg branch of the Russian murderbund is still said to entertain high hopes of assassinating Premier Stolypin, whose death it narrowly failed to accomplish Aug. 25 in the climax of the bomb plot which cost the lives of 23 persons the premier's residence in the Russian capital.

The Story of the White Heart

12 pounds is what you get out of one package of Pillsbury's Best Breakfast Food—VITOS, at a cost of 20 cents. The same amount of ordinary ready to serve foods at 15 cents a package would cost you about \$2.04. That means a saving of \$1.84 on every package of Pillsbury's Vitos you use. Pillsbury's Vitos contains two full pounds of the "white heart of the wheat." Simply and quickly prepared, it makes 12 pounds of the most delicious food. Simple arithmetic proves the real economy of

That Package Makes 12 Pounds
Price 20 Cents

You know the name "PILLSBURY" stands for the "BEST" in wheat foods.

Pillsbury's Best Cereal Food

Ask Your Grocer

WARSAW NOW THE SEAT OF RUSSIAN ASSASSINATION.

WARSAW HAS SELTZED RUSSIAN officialdom, following the gruesome success of the Terrorists' campaign of assassination. The accompanying view shows the scene of the revolutionists' latest achievement, the same being Government square, Warsaw, approaching which Acting Governor General Vonlarilarski was shot to death in his carriage on Aug. 27. Gen. Kaulbars, the governor of Odessa, whose picture is set in the view, is said to be next on the fatal list bearing the names of those Russian officials marked for the Terrorists' vengeance.

Representative Concerns
IS TO BUILD UP SALT LAKE

CARL M. NEUHAUSEN,
Architect and Superintendent.

REFERENCES:
Residence of Hon. Thos. Kearns.
Residence of Hon. J. D. Wood.
St. Mary's Catholic Cathedral.
Holy Cross Hospital.
Orpheum Building.
Orpheum Theater, etc.

REMOVED!!
Meldrum & Gunn,
Now Located at
No. 14 E. So. Temple.

Full line of Electrical Fixtures, Chandeliers, etc. Special fixtures made to order. Wiring and Repairs done in first class manner. Lighting and power plants for mills, mines, factories, etc.

Generators and Motors.

De Bouzel & Co. ENGRAVING CO.
27-29 W. 39TH ST.

AN APPEAL TO WOMEN

Help Yourselves

Don't fold your hands and suffer pain. Sickness, weakness, the blues,—all health irregularities are unnatural. Insist on being well, strong, buoyant, happy! "I suffered untold misery from head to foot for ten years," writes Mrs. Mary Irvin, of Pamplin City, Mo. "My doctor did me no good, so I wrote to you for advice and took

WINE OF CARDUI

Woman's Relief

Now I am regular and suffer no more pain. Wine of Cardui has done me more good than all the medicines I ever took. Before I began with Cardui I suffered every month with headache, dragging pains, pain in my hips and my feet and legs were numb and would tingle so I could not rest. But after taking one bottle of Cardui I felt like a new woman. I wish all suffering ladies could know of the good that Cardui did me, for it will do them the same good if they suffer as I did." It is a scientific remedy of pure vegetable ingredients, acting curatively on the womanly organs and functions, building strength and restoring sick women to health. Try it.

AT ALL DRUGGISTS IN \$1.00 BOTTLES

WRITE US FREELY
and frankly, in strictest confidence, telling all your troubles, and stating your age. We will send you FREE ADVICE, in plain sealed envelope, and a valuable book on "Home Treatment for Women."
Address: Ladies' Advisory Department, The Chattanooga Medicine Co., Chattanooga, Tenn.

Ashton Brothers.
General Contractors, Brick and Stone Work a Specialty
Rooms 301-303 NEW BUILDING, Salt Lake City, Utah.

Green & Reeve Co.
Leading Contractors, 127 E Second South
Will furnish Plans, Specifications and Estimates Free of Charge.

Salt Lake Building and Manufacturing Co.
There Be Folks
Who do not know what else to do with a lumber pile but to make kindling out of it, and there be others who can make out of it useful and beautiful things.
See our Store, Bank, Bar and Office Fixtures.
Phone 145, 300-304 N. 2nd West.

Erskine & Liljenberg, ARCHITECTS.
628 and 624 Dooley Building, Salt Lake City, Utah.
Ind. Phone No. 843, Bell No. 843-k.
Artistic homes, churches, meeting and school houses.
We invite consultation on the latest methods in fireproof construction for office and other buildings.

McConaughy-McCartney
"THE TWO MACKS."
LUMBER COMPANY
WE SELL DOORS, WINDOWS, MOULDINGS AND SHINGLES.
FLINTSTONE ROOFING.
Bell and Independent Phones 21.
648 SOUTH STATE STREET
SALT LAKE CITY, UTAH

Leysons
"Time is Money"
Don't lose it by using defective time pieces.
Phone 65 for the correct time.

BOVERS JEWELER
215 MAIN ST.