COWS FOR MISSION WORK.

Three of the Milk Producers Becently Sent to China from This Country.

California has had the unique dislinction of sending three missionary cows to China. About a month of more ago save a Lis Angeles correspondent of the New York Times, on the ship Siberia, in charge of Rev. William N. Brewster, a Methodist missionary, of Hing-hua, South China, the cowa, which were presented to him by (wo women friends, started from San Franciaco. A letter recently received from Mr. Brewster says:

The cows seem to be enjoying the voyage very much, and if the last part of the trip is as safe and smooth as the first to Honolulu, they will reach their destination in better condition than when they started."

Hing-hua is 75 miles south of Foochow. In 1890 Rev. Mr. Brewster first went to South China. At that time not a native cow in the country had ever been used for dairy purposes, being put like the oven to plowing and other work. During Rev. Mr. Brewster's residence in Hing-hua the people have been gradually learning the value of milk, and many men who have become converts to Christianity are doing a good business selling the nourishing fluid.

As yet, however, they know nothing about butter or cheese making, so a trained young Christian man, reared and trained on a dairy farm in Canada, is traveling back to China with Mr. Brewater, and it is the missionary's intention to start a regular school for dairying and teach the natives the value of such broducts.

NEW WAY TO MAKE BUTTER

Sweet Cream Is Poured Over Absorbent Pade Which Take In All But the Fat.

A committee of the Franklin institute of Philadelphia, has just made public its report on the Taylor process for butlermaking. It is recommended that Mr. Taylor receive the John Scott medal and premium in recognition of the value of his invention.

In this new process sweet cream is poured into shallow pans, the bottom of which are covered with absorbent pads. These pads are composed of heavy white blotting paper supported on Turkish toweling, or some similar material, and absorb from the cream nearly all of its constituents except the fat. The cream fat remains as a layer on the surface of the pads, and after several hours' stand-

ling it may be rolled off. In this condition the product contains rather too much water and milk proteids; on this account, and because of the mbeence of sait, it does not keep well. If, however, the separated butter fat be worked and saited in the same way as the ordinary churned product the result

As a fine grade of butter. The process has the advantage of cheapness, since the pads may be used over and over again, lasting, it is said. For six months of daily use. The labor of churning is avoided and, on account of the use of fresh cream instead of that which has stood to ripen for several days, the finished product keeps better than butter made in the ordinary way. The process has been patented in the United States, Canada, England, France and Germany.

TAKEN ON THE HALF SHELL

Oysters Can Be Carried Home as Handily That Way as the Fry in a Box.

"Take home a fry in a box" is a sign tolerably familiar in oyster house windows, and now you can take home or aters on the half shell with equal convenience if you want to, says the New York Sun.

The orsterman places on the counter of the cyster box in front of him a shallow wooden plate of wood veneer, such as bakers use to put pies in, and into this he places oyesters as he opens them, arranging them trimly.

The oysters are opened, the oysterman places over the top, its edges meeting those of the dish in which they are held, another similar wooden dish bottom up, and then he wraps the whole up neatly in paper and ties it with a good-looking cord, making a package that anybody might be willing to carry in the street.

There are restaurants in which they always keep at the oyster box a supply of wooden plates for this purpose, and handy by, all in shipshape order and ready for use, a roll of paper and a stand of twins.

Spider Culture.

Ten years ago a French missionary started the systematic rearing of two kinds of spiders for their web, and the Board of Trade Journal states that a spider web factory is now in successful operation at Chalais-Meudon, near Paris, where ropes are made of spider -web intended for balloons for the French military aeronautic section. The spiders are arranged in groups of 12 above a reel, upon which the threads are wound, It is by no means easy work for the spiders, for they are not released until they have furnished from 30 yards to 41 yards of thread each. The web is washed and thus freed of the outer reddish and sticky cover. Eight of the washed threads are then taken together. and of this rather strong yarn cords are woven which are stronger and much lighter than cords of silk of the same thickness.-N. Y. Herald.

Looking Ahead. "Now." whispered the cloping girl as she jumped into his arms, "how shall we dispose of the ladder?"

"We must hide it somewhere in the garden," replied her gallant lover "If your father doesn't forgive us we may have to use it to get back again."-Philadelphia Ledger.

A STATE OF THE STA

BABU POETICAL PROSE. Semething Entirely Different from the

"Babu" with Which We Are Pamiliar.

When at eve the sun sinks below the horizon, even the murky clouds floating piecemeal over the deep blue are fringed over with scarlet lining. And a child may gaze on the spectacle and rejoice in the approach of what it imagines to be a glorioss morning, says New India. But alas, slowly and one by one, the floating clouds put off the gorgeous trappings, and before long the evening gloom apreads itself stealthily all over the sky and night stands on the threshold be-

gemmed with stars. If India still cherishes the beguiling thought that her present contact with the west that appeared only before her as the conqueror, will slowly lead in the nermal course of time to an awakening of her people from the slumber of ages, she will be undeceived when it is too late and when grim darkness will have encompassed her on all sides. The flush of crimson light that flooded her horizon as if to announce the approach of daws since the days of Rajah Rammohan Roy, is slowly fading away; the clouds are giving up their transient glories and everywhere lingers the dull uniformity of a pale yellow.

But still the lingering hope neetles within our hearts that forgotten nature may at last work a miracle and usher in amid all this duliness of the approaching doom the meridian glory of a new day and dispel the gathering gloom that is ominous of death.

FALLING OFF IN BAPTISMS. Official Report of Episcopal Church Gives Poor Showing in the

The official organ of the Episcopalians gave this discouraging account of church

ceremonies:

Southwest.

The 15 dioceses and districts of the southeast had last year 4,649 infant baptisms and 1,908 marriages. The ratio, therefore was 24 to 10. In 1903 there were 1,824 marriages and 4,698 infant baptisms, thus giving a ratio of 26 to 10. The record in the southeast continues better than that in any other section of the country, yet even here there is a loss. Ashville, however, presents the astonishing record of 68 baptisms in every ten marriages, the highest ratio ever

known, so far as our records extend. Other dioceses that make a good showing are: Georgia, 39; east Carolina, 36; North Carolina, 36; southern Florida, 31; Tennessee, 30; Alabama, 26; Florida, 25; Mississippi, 23, and Virginia, 22. Less than the general average of the church was attained by Lexington, 20; Kentucky, 19; South Carolina, 17; southern Virginia, 17, and West Virginia, 16. Six dioceses, Ashville, Alabama, Georgia, Mississippi West Virginia and Florida. have improved their position over last year. Two, North Carolina and southern Florida, have held their own; six. South Carolina, southern Virginia, Lexington, east Carolina, Kentucky and Tennesee, show decline.

THE OPEN-AIR TREATMENT.

Patient Who Is Exposed Continuously to Fresh Air Makes Rapid Gain.

"The advantages of the open-aid treatment for consumptives may be thus briefly summarized: ... The patient exposed continuously to fresh air gains in appetite, assimilates his food better. sleeps more soundly and awakens more refreshed. Free exposure to air is the best antipyretic, says Dr. H. W. G. Mackenzie, in the London Lancet. Sweating at night, formerly so common a symptom, usually ceases. Colds are practically unknown among patients leading an open-air life. Secondary infection, on account of the comparative freedom of the air from micro-organisms, is much less likely to occur. Tolerance of outside air is very quickly established, and no one who has tried the open-air life will willingly go back to the former conditions of stuffness. I have never seen anyone made worse by exposure to fresh air. Even during a thick London fog patients get on better lying in bed on a balcony or in rooms with windows wide open and a good fire burning than when attempts are made to shut out the fog by keeping the windows shut

Wealth of Ethiopia. There are gems and gold in Ethiopia, writes Robert P. Skinner, in the World's Work. The gems we saw were found acattered over the desert waste, washed down from the mountains above. Gold is hidden away in the mountains in quantities which can be estimated by no existing data. Even now the annual production of gold by methods as old as Moses amounts probably to \$500,000. As for copper, iron and the ordinary metals, their extraction is merely a question of finding facilities for shipment, and, probably more important still, a market canable of absorbing them. Petroleum has been discovered in large quantities, but the emperor is currently believed to regard as the most important of Abyssinian activities the cultivation of his fertile tableland.

Knew Him. Gus-Is Tightfish really as stingy as

they make him out? Max-I wouldn't ask him for a dime if I were starving to death.

"Why? Would you be too proud?". "No, because I know he wouldn't give it to me."-Detroit Free Press.

Ambitious.

"Do you think, professor," inquired the musically ambitious youth, "that I can ever do anything with my voice?" "Well," was the cautious reply, "it may come in handy in case of fire."-N. Y. Times.

LIBRARIANS NEEDED.

MORE EFFICIENT MEN IN DE-MAND THAN ARE POUND.

Profession Comparatively How Affords Excellent Opportunities for These Who Are Capable.

To-day there is a larger field for capable librarians than there are capable librarians to fill the field. It is a case of opportunity waiting to be embraced, writes Maude Winifred Rogers, in the Chicago Tribune. A short time ago three positions offered from \$3,000 to \$6,000 were left open and men really efficient were not available. One finds several reasons for this Clement W. Andrews, librarian of the John Crerar library, suggests that the difficulty of discussing the work of the librarian lies in the widely varying use of the term. which he intimates is nearly as broad in its application as that of "teacher." which is applied all the way from nursery governess to university professor. Speaking of it in the highest sense. Mr. Andrews says that the life of librarian suits particular temperaments and when the temperament of the man is not suited to the work he generally gets out of it; that he is essentially a manager of men, for the heads of our large libraries direct a force that requires great business tact and ability; that there must be a combination of executive ability, scholarly taste and love of books, and that where these qualifications are found they are more usually given to teaching and investigation unless for some reason the possessor of these qualifications has a dislike for these lines of work. A man after giving his time, money and effort to a university educatien is not usually attracted to the librarian's calling, says Mr. Andrews, but this is not the case with women, and so in this field they are found to be in the majority.

The profession of librarian, which is a comparatively new one, has never been a popular calling and probably never will be. The sphere of librarian, however, has widened materially, and he has

passed from the shade of clerical routine into the light of educational leadership, although the general public does not realize the great chasm that has divided the duties of the librarian of 1850 from the profession of librarian of 1904.

To a certain degree librarians, like poets, are born and not made; they must be men of positive virtues; they must know what great minds want and tell them where to find it; they must be sufficiently scholarly to understand scholars: they must be sufficiently simple to direct the line of thought for a child: they must have the capacity for taking pains that characterizes the genius and love for humanity that is not easily understood. These belong to the ideal librarian-that kind that was described in this way: "He must be a man of rare, almost superhuman gifts. He must have the learning of a Casaubon, the bibliographical knowledge of a Magliabechi and the organizing faculty of a Panizzi; to this must be added the patience of a saint and the manners of an ambassa-

This describes the power behind the throne and in fitting proportion must the agents of this power possess similar qualifications. The duties of the village librarian, the city librarian, the librarian of the small library and the librarian of the large library vary greatly, but each post has its element of intellectual service performed through regular and scientific channels.

It looks easy to be a librarian, but does it feel that way? It looks comfortable to see the librarian at his desk and the literary atmosphere that surrounds him is attractive, but here as everywhere else this is brought about by the special man being in the special place.

Upon the reference librarian, who must with equal cheerfulness help one to find a recipe for chicken salad or a formula to clean a white felt hat and another "to search the annals of remotest antiquity" for a bit of history, the most varied demands are made. As a general thing, when he supplies our every requeet we seldom think: "How much he knows!" or "How helpful he has been!" It is when he fails to "chase up" some bit of knowledge for us that we direct our thoughts to him and decide that he is stupid or unaccommodating or ineffi-

Libraries are constantly being opened and there is a growing field for the capable librarian. Then why are not more young men fitting themselves for this line of work? "Not enough money in it." said one who has tried it. On the monetary consideration a good chef in a hotel makes more money than the average college professor, but the men who can be college professors would not be chefs. "A thankless job," said another who is reaping its reward.

Blood of Apes.

Between the blood of men and aper there are many points of similarity and evidence of a distinct relationship, but the blood of monkeys can readily be distinguished from that of men. The difference is more or less marked, according to the species, the greatest resemblance being seen in the case of the gorilla and the least with the lemura, a small species about the size of a cat and having a face somewhat like a fox. A singular fact is, judged by the blood, there is less evidence of relationship found in the American families of apes than those of the old

Old London Market.

London possesses a curiosity in the Southwarkeel market, which is said to have been held regularly for over three hundred years. It is little known except in the neighborhood where it is

THEIR NATIVE HEATH.

Whence Came Originally Many of the Common Bdibles of the Modern Garden.

To know just where our common fruits and vegetables came from originally is a source of some interest. At almost every one knows. America gave to the world the potato, tomato, pineapple. Indian corn and the chocolate tree. There seems to be some doubt about the sweet potato. Though it appears to have originated in tropical America, it is credited by some to the Hast Indies. A large number of our common fruits and vegetables were brought from Asia, and some of them have been known from time immemorial. On the other hand, some of our favorites, like the strawberry, for instance, have been known only a comparatively short time. Many people suppose the pumpkin to have originated in America because the Indians cultivated it freely among their maize. It is now believed to be of Asiatic origin, and perhaps was brought over to America by the aborigines. It has been cultivated in England sire 1570.

The onion has been in use since the days of ancient Egypt, and is said to be more widely grown than almost any other plant. Its native country is unknown.

Turnips were cultivated by the Greeks and Romans. Spinach was introduced into Europe by the Arabs Beans have been known from prehistoric times. Some varieties are of American origin. Peas were known to the Greeks and Romans.

Garlic is a native of central Asia, and perhaps of the Mediterranean region. It was well known to the ancients and is still a favorite among the people of southern Europe and most oriental countries.

Paraley is a native of the Mediterranean regions. In the Nemran games the visitors' crowns were of parsley.

Carrots are a native of Europe and northern Asia and have been known from the earliest times. The cucumber is a native of southern Asia, but has heen cultivated from the earliest times in all civilized countries.

The radish has been known and high ly prized for its crisp, fleshy root from the days of ancient Egypt.

Lemons are found wild in the moun tainous regions of India, especially in the north. As a cultivated fruit tree the lemon was early known and disseminated by Arabe, but appears not to have been established in Europe till a comparatively late period. It was introduced, perhaps, by the Crusaders.

The local origin of the peach is commonly ascribed to Persia, but the investigations of De Caudolle points to China as its birthplace.

The quince was known to the ancients, and it has been argued that the golden apples of the Hesperides were

Pears belong to Europe and Asia. Muskmelons are not known in the wild state. Their origin was referred by De Caudolle to the region of the southern Caspian. They have been cultivated from time immemorial in the hot countries of the east.

The apricot was formerly believed to be a native of Armenia, but is now supposed to be a Chinese fruit. The cranberry is said to be a native of every continent in the north temperate zone. The orange is said to have come originally from India or China. The cherry was introduced into England

by the Romans. The strawberry was not cultivated by the ancients. Its culture in Europe be gan somewhere in the fifteenth or sixteenth century.

The watermelon is supposed to be of Asiatic origin and is largely cultivated throughout the world.

The shaddock came originally from the Malayan and Polynesian islands.

Laughter and Worldly Success. "Speaking of laughter. I have often wondered if the laughing man and the laughing woman really get along better in the world than the man and woman who do not laugh, or if they laugh at all, merely grin at some amusing thing," said the observant man. "I do not know. I am sure. Of course you will find that men and women of both types probably in your acquaintance have been able to get along fairly well in the world. Laughter is no doubt good capital in a good many instances. It is equally true that the grim face, the sour look, I may say, has often proved a valuable asset. The which would seem to indicate that there is a time to laugh and a time not to laugh."-N. O. Times-Democrat.

Choice of a Wife. A German professor selects a woman who can merely stew prunes-not because stewing prunes and reading Proclus make a delightful harmony, but because he wants his prunes stewed for him and chooses to read Proclus by himself. A fullness of sympathy, a sharing of life one with another, is scarcely ever looked for except in a narrow, conventional sense. Men like to come home and find a blazing fire and a smiling face and an hour of relaxation. Their serious thoughts and earnest aims in life they keep on one side. And this is the carrying out of love and marriage almost everywhere in the world-and this is the degrading of women by both. --- From One of Mrs. Browning's Letters,

In the Korean Language.

According to the Korean idiom it is dishonoring to use "Thou" or "He" of God. In speech, Korean Christians are often heard to use "Ken yang-ban" (that gentleman), in order to avoid objectionable terms. Instead of saying: "He (God) says," they say: "That gentleman says." Then the Korean language does not possess the article, and has no idiom to represent terms like "faith," "love," "grace," "holiness," "justification," "truth" and "eternal life."

FOOD ADULTERATION.

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COMDITIONS THAT COMMPLEE TO BETWEED ITS REALE.

Our Wants Now Supplied by Distant Countries Makes Necessary the Use of Preservatives.

Food adulteration comes to us commended by conturies of practice; it was not until modern times, however, inat it assumed a commercial importance which has tinted in many respects national and international commerce. The rapid increase of population during the past 50 years in all parts of the world, the establishment of improved means of transportation, the development of a world-wide instinct for travel and exploration, have all conspired to extend the realm of food adulteration, says Pearson's.

We have fostered a taste for the fruits of every season and every clime, and hence the consumer has required that these products of distant orchards and gardens and farms should be constantly supplied on demand.

The man in modern circumstances who at the present time sits down to a family meal has the wants of himself and his family supplied from almost every quarter of the world. His coffee comes from Brazil, his tea from Ceylon, his sugar from Germany and Cuba, his butter from Elgin, his meat from Chicaso and Omaha, his bread from Minneapolis, his citrus fruits from Florida and California, his jams and jellies from England, his wines from France, and so on to the end of the menu. In order that this condition of affairs may exist the foods must be preserved, and this has led to the very general use of chemical antiseptics practically without taste and

color. It is evident that foods which are grown and consumed at home, and especially when consumed at the moment of maturity, do not require any artificial preservation; but there is an urgent necessity to preserve food for use during the winter, for use in localities far removed from the place of production. for the sustenance of armies and navies and parties engaged in exploration. From time immeniorial certain methods have been in vogue for preserving foods.

Among these were the methods of smoking and of drying and the addition of certain condimental substances, such as salt and vinegar and sugar. Among the more recent methods, ster-

ilization by heat is regarded as unobjectionable in most cases.

It is not considered by any law that the use of these common condimental antiseptics is in any sense an adulteration. Their presence is at once revealed to the consumer; there can be no possible deception, and deception is a fundamental condition of adulteration. In fact, it may be said that all the processes of adulteration not injurious to health would cease to be reprehensible if the buyer and consumer should be made thoroughly acquainted therewith. But, in point of fact, most of the antiseptics used are practically tasteless and odorless, and are not revealed by any property of their own to the consumer.

FRUIT PICKED AT TABLE. Modern Epicares Have a Fancy for Some Extraordinary

As an example of the rage for extravagant novelties amongst modern epicures it is stated that cherries are now being grown in pots for the table of the

Things.

wealthy. The trees are dwarfted by artificial means, and only a limited number of cherries allowed to grow on each tree. The result is that the fruit is especially fine, and five pounds is not considered too much to pay for a single tree. Placed in the middle of the dining rable, the

guests, when the time comes for dessert. are invited to pick their own fruit. A similar fashion prevails in the care of strawberries, which, grown in pots, are placed on the tables of luxurious hosts so that the diners may pluck their own fruit. The pots in which the strawberries are grown are deftly concealed by ferms and leafage, and the effect, as may be imagined, is pretty in.

the extreme.

Bevival of National Spirit. One of the most curious developments of recent years is the recrudescence of the national spirit in so many of the countries of Europe and Asia. Hungary, weary with its partnership with Austria. seeks complete independence. Poland sees in Russia's troubles a possible chance to regain its lost liberties, and Finland, so long the home of freedom, turns to assassinations in her protests against all attempts at Russification. There is talk of reviving the old Scandinavian union of Sweden, Norway and Denmark and in the Balkan peninsula the Christian subjects of the sultan rage with ever-increasing fury against his misgovernment and prepare to do battle for their old independence.-Philadelphia Record.

Chilly Reception.

"This manuscript," remarked the middle-aged, long-haired gentleman, as he took a seat in the editorial sanctum and produced a bulky packet from his pocket-"this manuscript is an inquiry regarding the whereabouts of the longlost ten tribes of Israel."

"Lost ten tribes?" replied the editor, briskly. 'Our charge for 'lost and found' notices is a shilling a line. Apply at the advertisement office, please."---Tit-Bits.

The Way of It. First Shopper-Sometimes it is hard

to find what you want. Second Shopper - Yes; especially when you don't know what it he-Judge.

WOMAN'S POWERFUL EYES.

When She Turned Thom on the Moterman He Simply Did as She Requested.

A good-looking woman can make most any man do most anything. A conductor and a motorman on a Columbus avenue car found that out the other day, relates the New York Press The woman in that case was particuharly attractive. The conductor moticed her when she came into the car, and he noticed her again when she went out. He had reason to look at her them, because she gave him so much trouble. She insisted upon his stopping the car at the near side of the street.

"I can't do it, madam," he said, respectfully. "It is against the rules." The woman smiled and repeated her request. "I wish to get off at this side of Eighty-eighth street," she said. "It will inconvenience me greatly to be carried to the other side. We are almost there. Please ring the bell."

There was no withstanding the imfluence of those greenish-yellowish eyes. As the conductor explained it afterwards, "he would have had to stop on that corner if he had died for it." Aocordingly, he rang the bell. The weman took her own time at getting off, Before she was safely landed in the street a truck got stalled across the tracks, and the car was delayed for five minutes on that account. While waiting for the obstruction to be cleared away the conductor went forward to interview his colleague.

"What did you ring for me to stop here for, anyway?" complained the motorman. "If we had gone on we'd have missed this breakdown."

"I couldn't help myself," said the conductor, humbly. "She was bound to get off." "Gee, Bill," laughed the motorman,

"yours is a bad case. It's my private

spinion that you need a guardian " "That's all right," returned the conductor; "just wait till you get a pair of that kind of eyes fastened on you, and you'll do something you oughtn't the

same as I did." By and by the car started on At the far corner it stopped again. A woman stood in the middle of the street and signaled to be taken on. "Will you kindly let me in the front

coor " she said. "Can't do it, ma'am," said the motorman. "The gate's locked. You'll have to go around to the-" "I prefer to come in this way," said

the woman quietly. It took two minutes to unlock the gate and fasten it again, but the motorman did it. When the latest passenger had got comfortably settled the conductor went in to get his fare. She turned upon him a pair of greenish-yellowish-

"I made a mistake," she said, sweetly. "I want to get off at Seventy-eighth street. West instead of Eighty-eighth. Of course you won't make me pay another fare.

The motorman heard the alterration and looked back "Great Scott!" he said. "is that the same one?"

"The same one," was the reply "Who to you think needs a guardian now?"

CAR LOADS OF CANDLES. Traveling Salesman Got an Order That Fairly Took His Breath

Away. "Talk about how the wild and unconquerable west does business." save a Chicago drummer, according to the Post "I was selling Corliss engines, machinery and other things in the Black Hills some time ago, and came into the beautiful Lead and Deadwood

"While there I met a traveling salesman from Omaha or some other point

and he said to me: "'Do you understand the west?"

"I replied that I thought I did. "'Well, I don't, he said. 'I've just lost my breath. I went up to Lead and I had some candles to sell. I called on Grier, of the Homestake mine, and told him I had candles-plenty of 'em. """Got samples?" he asked shortly.

I said I had not, but that I could get them quick. "' "Bring 'em along," he smorted. "I wired the house for samples and patted myself on the back thinking I would get an order for 10,000 or possibly 12,000-the biggest order I ever ex-

pected to get in the mountain country. "'My samples came and they were tip-top. I took them up to Grier and he gave 'em a close inspection. "Pretty good lot," he finally sniffed. "Send me four carloads."

"I looked at him to see if he was joking, but he wasn't. He never batted an eye. I was so staggered I walked all the way back to Deadwood trying to get my breath. I sent the order in and the house filled it, filled the greatest single order it ever had; but I changed my mind then and there as to how the west buys. It gets there with all feet."

In "Light Distress."

"I heard a new term the other day." said W. B. Snow, Jr. "It was at Winston. An old hady and her two daughters came into a millinery store. The young women wore mourning hata.

"The old woman said to the clerk: "I want a mourning hat, for I am in mouraing. But my datter here, indicating, is a widder of two years standing, and she is in light distress. Give her a hat with blue feathers on it."-Charlotte Ob-

Logic of the Law.

"You say your husband carries \$100 .-000 life insurance?" asked the shrewd severer of matrimonial knota. "Yes," replied the applicant for release from irksome restraint.

"Then, what in the world do you want with a divorce? Why don't you persuade him to buy an automobile? -Brooklyn Life.

L'ABEILLE DE LA NOUVELLE-ORLÉANS

Pdities bebdousdeire? \$5.00.