

1863 1913
GETTYSBURG
Fifty Years After

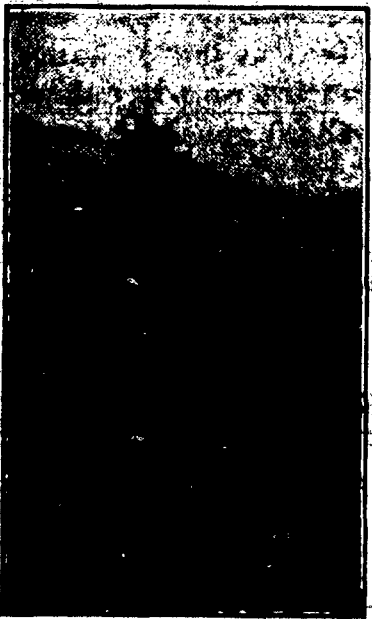
In all the centuries, with their innumerable wars, there have been few great, decisive battles. The world has been full of bloodshed and carnage and the horrid rapine that goes with war, but among the battles innumerable there have been but few that greatly influenced the world's history or decided the fate of nations.

Creasy in his standard work on the "Decisive Battles of the World" names but fifteen of them between Marathon and Waterloo, and of all that were fought before and since those epoch-making dates none has been greater or more decisive than Gettysburg.

The town of Gettysburg is a peaceful little place, brightened and freshened somewhat since the wartime, to be sure, but only slightly larger than then and not very different in outward appearance.

Several things about the battleground impress the uninitiated visitor. First is its vast extent. It embraces twenty-five square miles. You may ride over it all day and not see it all.

In its monuments and its carefully marked sites of interest it is the most remarkable battlefield of the world.

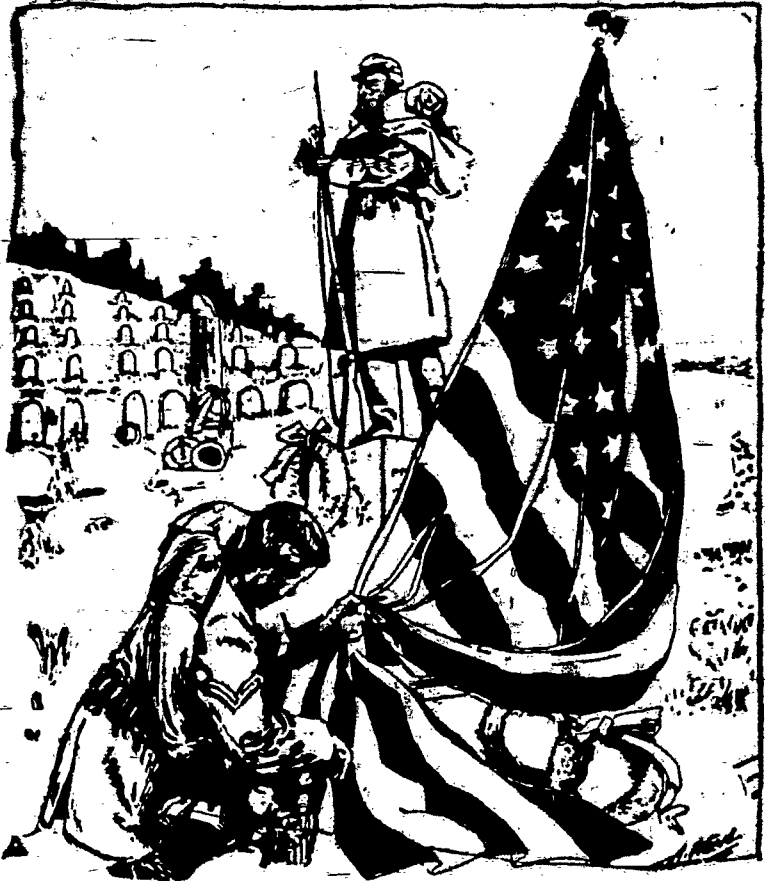


THE SUMMIT OF LITTLE ROUND TOP.
Here, scattered over the hills and fields, are 60 fewer than 600 monuments and tablets. Most of them are of elaborate and artistic design, covering all the way from a few hundred to a hundred thousand dollars.

The spot of culminating emotions, however, is not the dreadful field of carnage, but the peaceful, beautiful, national cemetery where lies

Under the sod and the dew,
Waiting the judgment day,
The thousands of brave men named and nameless. On this spot within the great semicircle of graves, Lincoln pronounced that most wonderful of orations, simple, brief, eloquent, classic heart moving—that oration that will live as long as the English language is spoken and whose closing words are engraved on the great national monument which marks the spot where it was delivered.

The Sleep of the Heroes



UNDER the summer sun and stars
And under the winter snow
Our heroes sleep, unvexed by wars,
While the seasons come and go.
Kissed by the dew and gentle showers
And arched by the blue above,
They sleep today 'neath a world of flowers,
Left there by a nation's love.

FOR OUR DEAD—MAY 30.

I.
Flowers for our dead!
The delicate wild roses faintly red,
The valley lily bells as purely white
As shines their honor in the vernal light.
All blossoms that be
As fragrant as their feeble memory.
By tender hands entwined and garlanded,
Flowers for our dead!

II.
Praise for our dead!
For those that followed and for those that led,
Whether they felt death's burning accolade
When brothers drew the fratricidal blade
Or closed undaunted eyes
Beneath the Cuban or Philippine skies.
While waves our brave bright banner overhead,
Praise for our dead!

III.
Love for our dead!
O hearts that droop and mourn, be comforted!
The darkness path through the abyss of pain,
The final hour of travail not in vain.
For Freedom's morning smile
Broadens across the sea from tale to tale.
By reverent lips let this fond word be said—
Love for our dead!
—Collier's Weekly.

MONITOR'S LOG PRESERVED.

It Was Given to Navy Department by Captain Stodder.

The original log book of the famous Monitor, covering the period of her engagement with the Confederate ironclad Merrimac in Hampton Roads on March 9, 1862, is preserved among the historic records of the navy department.

The restoration of the log to the department was due to Captain Louis Stodder of the United States revenue cutter service and an officer on the Monitor during her entire service. For years he treasured the log among his most valuable possessions, but as the infirmities of age increased he desired to see it placed where its preservation might be assured. Hence it was that he forwarded it to the library of the navy department.

The entries cover dates from Feb. 26 to the end of 1862 and tell of the little "cheese box on a raft" foundering off Cape Hatteras on Dec. 31, 1862, when Stodder was acting master, and of her engagements with the Confederate batteries at Sewall's Point, Hampton Roads, and at Fort Darling, in the James river. But by far the most interesting concern the fight with the Merrimac. Among the entries on Sunday, March 9, 1862, are the following:

4 to 5 p. m.—Fine weather and calm. At sunrise saw three steamers lying under Sewall's Point. Made out to be the rebel steamer Merrimac. At 7:30 not under way and stood toward her and fired all hands to quarters. J. W. ZIEGLER.

From 8 to midnight.—Fine, clear weather. The rebel steamers advancing and opened fire on the Minnesota. 8:30 opened fire on the Merrimac. From that time until 12 constantly engaged with the Merrimac. LOUIS STODDER.

From meridian to 4 p. m.—Clear weather. At 12:30 riddled shell struck the pilot-house, severely injuring Commander Worden. 1 p. m.—The Merrimac hoisted sail in a disabled condition. Stood toward the Minnesota and received on board Assistant Secretary Fox of the navy. 3 p. m. Captain Worden left for Fort Monroe in charge of Surgeon Logan. GEORGE FREDERICKSON.

THE REUNION
A Memorial Day Incident
By James A. Morrison



HELLO, there, comrade! Thought I'd come
To one more camp before
I'm mustered out and pitch my tent
Upon the other shore.

What was your regiment? Mine was
The Fifth Ohio. We
Fought with old Grant, you know, and marched
With Sherman to the sea.

What's that you say? You fought with Grant
And marched with Sherman too?
Yes, I'm Bill Jones of Company K,
But who the deuce are you?

Do I remember Mission Ridge?
I ought to; but, old scout,
My eyes must be a trifle dim—
I can't quite make you out.

You're who—Bob Henry? Not old Bob?
By hokey! But you are!
You deraned old ornery sea coast! Say,
Bob Henry, put her thar!

Where have you been? I hain't seen you
Since back in sixty-six.
I thought you looked familiar, but
My old eyes play me tricks.

Well, this IS a reunion, Bob.
I lost all track of you.
I thought you must be dead. What's that?
You thought that I was too?

Well, we are lively dead ones, Bob.
They'd find that out, you bet,
If Uncle Sam should call on us.
We've some fights in us yet.

Come on; let's talk it over, Bob.
It kind of seems us two
Should have a heap of things to say
That are long overdue.

I think that it will take a week
To get my system free.
We'll fight again with Grant and march
With Sherman to the sea.

Beautiful Memorial Day Custom.
The most beautiful thought that has been born of the Memorial day celebration is that of sending a flower-laden boat to sea, in tow of a steamer, that it may be cast off and consecrated to the sailors who have given their lives for their country.

The Greeks had a ceremony almost similar, but it was broken up by one of the heroes when he rescued Andromeda. It involved the sacrifice of a beautiful woman every year, and the fighting men of the time wouldn't stand for that.

Arlington Cemetery.
That silent spot alas, may weep
Beyond Potomac's wave,
For there a nation's heroes sleep,
The loyal and the brave—
There, undisturbed, in calm repose,
Their pains and passions done,
Their battles fought, their triumphs done,
Their final victory won.

No clouds of smoke to dim the eye,
No roar of shot or shell,
No onward march, no battery,
On plains where thousands fell.

No warlike blast or roll of drum,
No lonely watch or tread,
All generations yet to come
Shall praise the fallen dead!

Year after year, how grand the scene,
By loyal hands that's true
The graves are strawn with garlands
Of those who wore the blue.

The thunder of heaven may rattle,
But never God's altar
Shake and when all rest the brave,
'Till God's angels call!

Sleep on, dear fallen comrades, sleep
Your names are on our hearts
That you have never been forgot,
The day we'll meet again.

Drove Sharpshooters Out of a Barn.
Numerous crack shots of the Confederate army had lodged in a barn between the lines of the two armies on the forenoon of the third day at Gettysburg. Their marksmanship was very annoying to the Federals, and the Fourteenth Connecticut Infantry was dispatched on the successful mission of driving them out. Naturally did they accomplish their mission, but in the afternoon of the same day they aided in repulsing the charge of Pickett's men and captured five hundred of them.

German Mustard.
Three tablespoonfuls (slightly rounded) of dry mustard, one-half cupful vinegar, one level-tablespoonful of sugar, one egg. Beat mustard, sugar and egg well together, then add vinegar. Set in double boiler and let cook three or four minutes, stirring constantly. When cold drop in one tablespoonful best olive oil. Mix well and strain. Put away in covered crock.

Eggs in Nest.
Roll six sunny-side-up eggs in a shallow dish. Season well with butter, pepper and salt. Melt one cupful cream. Place into shallow pan. Pour over eggs. Bake in oven by pressing down with back of spoon. Drain off cream. Season with salt and pepper. Pour over eggs. Bake in oven by pressing down with back of spoon.

HINTS FOR THE BUSY HOUSEWIFE

Flatiron That is Expensive
With its Own Stand.



While people of last direct opinion have been devising various contrivances an Illinois man has gone ahead and invented an iron that needs no stand, or, rather, that carries its own stand with it. Along the back of the iron is a crosspiece with two projecting legs, and there is a third leg at the back of the handle. The heat does not communicate itself to these. If the laundress wants to put this iron down for a few seconds without scorching the cloth of her pressing board she need not look about for separate support, but can simply rest it on these legs.

Cream Omelet of Asparagus.
Beat together one large tablespoonful of flour and butter. Put the mixture over the fire and when well blended add one cupful of milk. Cook for five minutes, add a tablespoonful of salt, parsley, take from fire and cool. Beat three eggs separately, add the yolks to the cold mixture, beat a minute, add cream, then stir in one cupful of cooked asparagus tips and the other beaten whites of the eggs. Put in a tablespoonful of butter in a hot frying pan. When brown pour in the mixture and break it in pieces with a knife so as to let the uncooked part go down. When it is set place in a hot oven for five minutes, double cover the cover.

Vegetables should not be cooked in an iron kettle.
Dandelions, radishes, green peas, artichokes, cabbage and sprouts should be cooked uncovered.

When olive oil returns to its normal after being stirred the normal time is a little longer. That will not be detected.

Place butter which you wish to melt with sugar in a double boiler and melt it warm slowly. Then it will melt very easily with the sugar and will make the cake to be heavy.

Bandoline Wine.
Gather four quarts of blossoms in a handful of leaves. Put them in a stone crock with four quarts of boiling water and four sliced lemons, with six spoons. Put a weight on top to keep all under water, tie a cloth over the top and let stand in a warm place for two days. Then strain, and add three and one-half pounds of sugar. Put it all back in the crock and let stand for ten days in a warm place, covered with a thin cloth. After this you can bottle it; put the cork in loosely and stand away in a cool place.

Sauce of Young Spinach.
Press every drop of liquid possible from a cupful of cooked and chopped spinach. Reheat it with two tablespoonfuls each of butter and sugar and a tablespoonful of cream. Season with salt, pepper, sugar and mace. Take from the fire and add five well beaten eggs. Cool and shape into balls with buttered spoons. Simmer in boiling water five or six minutes, drain and add hot cream sauce in which are a few capers.

Liquid Glue.
To make a good glue, always ready for use without previous heating, break up the glue into small pieces and put it with some alcohol in an airtight bottle. Leave it for four days, shaking the bottle occasionally, then cork down. As much glue should be used as the alcohol will dissolve. Glue prepared in this way will keep for years and always remain liquid.

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Three tablespoonfuls (slightly rounded) of dry mustard, one-half cupful vinegar, one level-tablespoonful of sugar, one egg. Beat mustard, sugar and egg well together, then add vinegar. Set in double boiler and let cook three or four minutes, stirring constantly. When cold drop in one tablespoonful best olive oil. Mix well and strain. Put away in covered crock.

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SHARPSHOOTERS AT POTOMAC

Left the city about thirty days ago and spent several months in the mountains of Virginia, where they were engaged in cleaning the city of guerrillas.



accounts. In this capacity he investigated the offices of John F. Akers, president of the borough of Manhattan, and Louis F. Hayes, president of the Bronx. Both of these officials were removed by the government as a result of Mr. Mitchell's investigations.

When Mayor Gaynor was elected in the summer of 1910 and was in the city for several months, Mr. Mitchell came acting mayor and helped him in cleaning the city of guerrillas.

Mr. Mitchell was born in New York city about thirty years ago. He was educated in the common schools of his native city. He was a member of the New York State bar and was admitted to practice in 1898. He was a member of the New York State bar and was admitted to practice in 1898. He was a member of the New York State bar and was admitted to practice in 1898.

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