

NOTABLES IN THE LIMELIGHT

General von Sanders, Leader of Turkish Army.



When Turkey went to war as an ally of the dual alliance of Austria-Hungary and Germany it brought into action an army now commanded by a German general.

General Otto K. V. Liman von Sanders, commander in chief of the Turkish forces, is a German officer who won high rank in his own country. He was born in 1855, the son of a Carl Liman, a gentleman farmer. He studied at the Frederick-William gymnasium at Berlin and entered the German army in 1874 as a private soldier.

Turkey's disasters in the Balkan war showed the need of reform in the Ottoman army, and Germany was asked for a competent man to reorganize the forces of the sultan. General Liman von Sanders was recommended by the Kaiser's general staff as the most competent organizer in the German army. He was made a pasha of high rank and given complete control of the Turkish army. The name von Sanders was added to that of Liman by consent of the council of nobility when he married Amella von Sanders.

Like the crown prince of Germany, Albert Edward of Wales, his appearance in the British line is now serving his country on the battle line. But while Prince William of Germany is commander of an army the Prince of Wales is merely a member of the staff of Field Marshal Sir John French.



Chief of the British armies in the field. However, there is good reason for the difference in military rank. The crown prince of England will celebrate his twenty-first birthday next June, while his German cousin is thirty-two. Prince Albert's duty at the front is such the same as that of any other of Sir John French's staff. Little favor is being shown him, and it was his expressed wish when permitted to go to the seat of war that he should not be relieved of any work that the ordinary routine of a staff officer in wartime might bring.

YOUNG FOLKS' CORNER

A Game For Sharp Eyes.

This key game may be played by any number of persons, who should all, except one, seat themselves on chairs placed in a circle, and the leader should stand in the center of the ring. Each sifter takes hold, with his left hand, of the wrist of the player sitting on his left, being careful not to obstruct the grasp by holding the hand. When all have in this manner joined hands they should begin moving them, from left to right, making a circular motion, and touching each other's hands as if for the purpose of taking something from them. The player in the center of the ring then presents a key to one of the sitters and turns his back, so as to allow it to be privately passed to another, who hands it to a third, and thus the key is quickly handed around the ring from one player to another, which is quickly accomplished on account of the continued motion of the hands of all the players. Mean while the player in the center, after the key has reached the third or fourth player, should watch its progress and endeavor to seize it in its passage. If he succeeds, the person in whose hands it is found, after paying a forfeit, must take his place in the center, and give and hunt the key in his turn. Should the seeker fail in discovering the key in his first attempt, he must continue the search until he succeeds.

The Disappearing Coin. Obtain a piece of India rubber cord about twelve inches long and a dime with a hole on the edge. Attach the dime to the cord with a piece of white sewing silk, and, after having done this, sew the cord to your coat sleeve lining, being very careful to ascertain that the end to which the coin is attached does not extend lower than within two inches of the bottom of the sleeve. It is better to have the coin in the left arm sleeve. In the course of the evening, bring down the dime with the right hand and place it between the thumb and index finger of the left hand, and showing it to the company, tell them that you will give the coin to any one present who will not let it slip away. Then select one of the spectators, to whom you proffer the dime, and, just as he is to receive it, you must let it slip from between your fingers, and the contraction of the elastic cord will make it disappear up your sleeve, much to the astonishment of the person who thinks he is about to have it given to him.

Still Gooses. One person is blindfolded, and the rest of the players go and hide. When the blindfolded one counts up as far as twenty-five by ones he calls "Still gooses!" Then the rest of the players stop and cannot move. The blindfolded one gives them as many steps as he chooses, or he may not give them any. When he comes near to where you are you can take as many steps as he has given you in any direction so you can get away from him, but after you have taken the stated number of steps you can go no farther. If he succeeds in touching you he cannot feel, but must make the one caught grunt and guesses by his voice who it is. If he guesses rightly the one caught, then the person caught is blindfolded, and the game goes on. If he guesses wrong he must try it over again. This game is lots of fun, and sometimes one cannot keep from laughing. That generally lets the blindfolded one know who it is. If possible, change your voice as much as possible.

A Novel Cakewalk. The invited guests came dressed as cakes, but kept their names a secret until the other guests try to guess them. Here are some of the ways they were dressed: A young girl in a white apron and chef's cap, with a large E prominently displayed on its front, revealed herself as Cook E (cookie). A young boy draped in sponges was at once recognized as sponge cake. An other, laden with cups, was the old time cup cake. It took some guessing to find out what the young man in baseball togs and holding a bat intended himself to represent, but a bright individual decided upon "batter cake," which proved to be right. One-two-three-four cake was represented by a smart black costume bearing these numerals in red.

To Make Magic Milk. Lime water is quite transparent and clear as common spring water, but if you breathe or blow into it the bright liquid becomes opalescent as white as milk. The best way to try this simple experiment is to put some powdered quicklime into a bottle full of cold water, shake them well together now and then for a day; then allow the bottle to remain quiet till the next day, when the clear lime water may be poured off from the sediment. Now fill a glass or tumbler with the lime water thus made and blow through the liquid with a glass tube or a clean straw, and in the course of a minute or so, as the magicians say, "the water will be turned into milk."

Susie May on Sun Day. Susie May goes sniff, sniff, sniff! When there's baking done. She says she shouldn't wonder if she could smell a bun! Buns with cinnamon on top, Currants sprinkled through. Down the stairs she goes hop, hop! (Maybe you would too.) Susie May just begs the cook For a little dough. Susie May's buns do not look Like the others, though; She makes animals for fun, And, to cook's surprise, There's a long eared bunny bun With two currant eyes!

OLD COMRADES STRANGELY MEET

Pathetic Incident at a Trial For Murder.

"Prisoner at the bar, have you anything to say why the sentence of death should not be passed upon you?" "Well, judge, seem' that these honorable twelve gentlemen has brought me in guilty, it would be highly disrespectful for me to say anything ag'in their verdict. Howsoever, mebbe they wouldn't mind my sayin' that when the crime was committed here in Arizona I was fightin' in Cuba."

"Why did you not bring forward evidence of that during the trial?" "Well, judge, the regiment I fought with wasn't recruited from these parts, and most of my comrades left their bodies on San Juan hill."

There was something so honest appearing in the old soldier's manner that judge, jury and spectators were visibly affected. One of the spectators edged around to where the judge sat and whispered something in his ear. "This gentleman," said the judge to the prisoner, "says that he was in Cuba during the Spanish-American war, and perhaps you might prove your case by him."

"Don't remember ever to have seen the gentleman," remarked the prisoner. "You say," said the man, "that you were at San Juan hill?" "I was."

"What regiment?" "The -th New York." "It's plain you're lyin', since no such regiment went up the hill." "Reckon there wasn't, but there was a man as got separated from that regiment and fell in with the -th Illinois, the company on the right end of the line, and the fellow that fell in was myself."

"Why, yo cussed liar, I commanded the company on the extreme right of the -th Illinois myself." "You didn't no such thing. You're playin' some game on me. Got some grudge to send an innocent man to the hangman."

The spectators were at tip-top of expectation. The conditions were indeed novel. Each seemed bent on disproving the other's identity. "I tell you," roared the condemned man, "Cap'n Josh Bingham commanded that company."

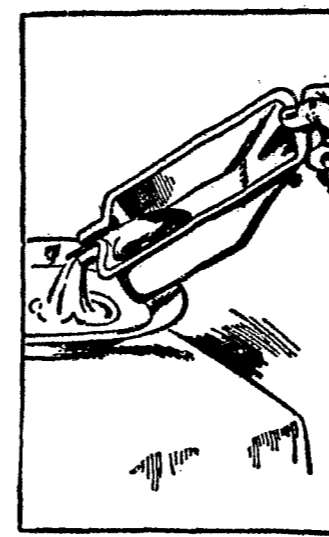
"And I tell you," retorted the other angrily, "I'm Cap'n Josh Bingham." "Great Scott, cap'n, how you have changed!" he said at last. "I'd never but knowed ye."

"But the other would not admit the acquaintance. "Judge," he said, "this man has undoubtedly got hold of my army record and is endeavoring to make something out of it. I never saw him before in my life."

"You set there, Cap'n Josh Bingham, and say you never saw me before in your life! How you forget how when we got to the top o' the hill a Spaniard started to club you with the butt of his rifle and how a man stepped in and, after receivin' the blow on his shoulder—here the veteran tore open his shirt and exposed a beated wound—'run his bayonet through the feller. Do you mean to say you don't remember that?"

HELPFUL HINTS FOR HOUSEWIVES

Separator Prevents Mixing Good and Bad Eggs.



The careful housewife who has occasion to break several eggs in the course of her cooking operations will always break them one at a time into a saucer or other dish for the purpose of preventing the dropping of a bad egg into several good ones which have been previously opened. Illustrated is a dish that has been especially designed for the purpose. The egg having been broken into the receptacle and demonstrated its value for use, the means are offered at one end of the dish for separating the yolk from the white, while if the entire egg is desired it is slid from the dish at the other end.

Pumpkin Pie. Cut the pumpkin into good sized pieces, add enough water to keep it from sticking to the bottom of a porcelain lined kettle and set it on the back of the stove to simmer. This will require about five or six hours with a slow fire. There should be very little water left when it is done. Remove the loose skin and run the pulp through a colander. Set away to cool. For every five cups of the pumpkin allow one teaspoonful of salt, half a nutmeg grated, a tablespoonful of mace, two teaspoonfuls of ginger and a large cupful of sugar. Beat four eggs very light and add these to the pumpkin pulp, then add very slowly four cupfuls of sweet milk. Beat until smooth and turn into deep pie plates lined with lower crust of pastry. Bake three quarters of an hour, or until firm in the center.

Mince Meat. Simmer until tender two and a half pounds of lean beef. It should make two quarts when chopped, or, better still, passed through a meat grinder. Add to this four quarts of apples, pared cored and chopped; one cupful of chopped citron, four cupfuls of brown sugar, two cupfuls of New Orleans molasses, one cupful of suet chopped very fine or passed through a meat grinder, one nutmeg grated, a tablespoonful of salt, two tablespoonfuls of cinnamon, half a tablespoonful of cloves, four cupfuls of sweet cider. Pack this into an earthen vessel and keep in a cool, dry place. This is sufficient filling for twelve pies.

Parker House Rolls. Scald one quart of milk and add one-half cupful each of sugar and butter and one teaspoonful of salt. Stir in enough flour to make batter as thick as for pancakes. Let cool. When lukewarm stir in one-half cupful of yeast or one cake of compressed yeast, dissolved in warm water. Set in a warm place to rise, and when quite light add flour and knead into dough. Not too stiff, flatter with rolling pin and cut into cakes, about one inch thick, with a biscuit cutter. Roll out each cake separately, spread with butter, fold double, let rise again and bake twenty minutes.

Household Hints. The water rice is cooked in makes an excellent foundation for soup. An apron made with a bit of table oilcloth is a great saver when washing dishes. Do not beat a heavy silence cloth, as the hem is apt to make a ridge under the tablecloth. Buttonhole the cutting edges with white darning cotton. A small pinch of carbonate of soda in the water in which cabbages are boiled preserves the color of the vegetable and lessens the unpleasant odor while boiling.

Cheese Fondue. One and one-third cupfuls of soft, stale bread-crumbs, one and one-half cupfuls of cheese grated fine, four eggs, one cupful of hot water, one-half teaspoonful salt. Mix the water, bread-crumbs, salt and cheese, add the eggs thoroughly beaten; into this mix ture cut and fold the whites of the eggs beaten until stiff. Pour into a buttered baking dish and cook thirty minutes in a moderate oven.

Oysters on Toast. For a dozen oysters cut twelve disks (round pieces) of toast and twelve disks of bottled ham, a little larger than the oysters. Top each piece of toast with ham and put the oysters on the ham dry, season with salt and red pepper, put a bit of butter on each and bake in a hot oven for about three minutes. Serve hot.

New World's Bowling Record. In rolling up a total of 3,147 points in a match game under tournament restrictions with Minneapolis recently, the Schmidt Bowling quintet of St. Paul claims to have established a world's record. The previous high score of 3,012 was made by the St. Paul Knispels at the Toledo tournament in 1913.

IN THE WORLD OF SPORT

Jess Willard, Who May Fight Jack Johnson.



Unless the plans of the promoters go astray Jack Johnson, champion heavy-weight, and Jess Willard will battle for the title early next year. It is planned to hold the contest in Mexico, near the Texas border.

Fistic experts consider Willard the best man among the white hopes to meet Johnson, and that he has a better chance to win than any of the white fighters who have faced the negro. Willard, who was born in Kansas, is twenty-seven years old, while Johnson is nearly ten years his senior. The advantage of youth means greater recuperative powers and will count for much if the battle goes far. Willard is six feet seven inches tall, weighs 230 pounds in condition and has a reach of eighty-five inches. In twenty-five contests he has lost but one decision, that to Gunboat Smith in twenty rounds, May 20, 1913, in California. Smith could never be induced to meet him again. That he is a punisher is shown by the fact that he has eighteen knockouts to his credit, ranging from one round to eleven.

Left Handed Golfers. Those who figure out the whys and wherefores in golf declare that the percentage of left handed golfers is three to every hundred. Although it is claimed by some that a left handed golfer can attain just as fine a degree of proficiency as the right handed player, it seems strange that there has never been a really great left handed golfer. None has ever won a national championship. It is conservative to believe in the long years of the sport that one of the tribe of southpaws should have arrived ere this in the first ranks.

Many a good golfer can be found playing left handed, but there seems to be a limit to his progress. It is distinctive about them, however, that they seem to pick up the game more rapidly at the beginning.—New York Evening Sun.

Giants Get Stroud. The richest prize the Giants drew in the recent secret draft was Ralph Stroud, the former Detroit pitcher, who was drafted from the Sacramento club. Late last season Manager McGraw wanted to get Stroud to strengthen his pitching staff, but the Coast club wanted \$10,000, an offer McGraw turned down.

On the recommendation of Bill Clarke, the Princeton baseball coach, McGraw has also signed Bob Reed, the Tiger third baseman. Reed was out of the game last spring because of a broken ankle, but Clarke says that he is in good shape now and is the best third baseman that has been at Princeton in many years.

Many Horses at Juarez. The Juarez race track at Juarez, Mexico, recently opened its course for the sixth consecutive winter racing season. Despite the fact that Mexico has been ripped and torn with its civil wars the racing at Juarez has flourished. Last year there were 114 days of racing. It is likely that that number of days will be exceeded this winter. At least \$100,000 will be distributed among horsemen before the course closes in April. Reports from the Juarez track say that there are more horses now stabling there than in previous years.

Automobile Speedway in New York. Plans for the construction of a new automobile speedway to be built near the Sheephead bay race track, New York city, have been drawn and the bids for the construction are being opened for the construction of concrete and steel grand stands to seat 100,000 and to cost \$1,200,000. The track will be two miles in length.

Radiator Thermometer. An automobile novelty that seems to have appealed to a great many people is the thermometer mounted on the radiator cap with its stem projecting into the radiator spout. It registers the temperature of the water in the radiator, and hence of the motor, very accurately, for the water used in cooling the engine is certain to have a temperature almost equal to that of the engine.

New Plating Method. Two Italian chemists have perfected a process for depositing metals of any character permanently upon almost any insubstantial surface by electricity, zinc, lead and tin being used as easily as silver, nickel or copper.

POPULAR MECHANICS

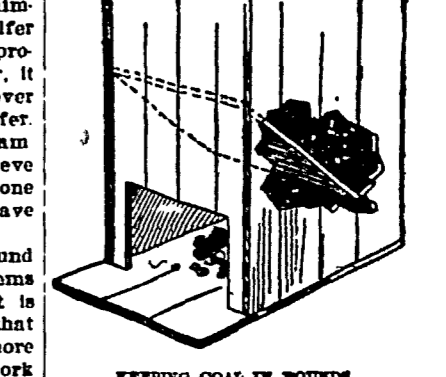
Cars In Storage.

Automobiles that are being stored by the owner for the winter season should be drained of their gasoline. This is easy enough to do and gets rid of a fire hazard that may amount to a great deal. It is always possible for a slight leak in time cause enough gasoline to accumulate below to make combustion certain if a carelessly tossed match happens to light it. It is also a good idea to drain the radiator to prevent the water from freezing, and to drain the crank case and clean it thoroughly so that the car will start with clean, fresh oil, free of gum and dirt, when the owner is ready to use it again.

Tempering Springs. Some spring makers use a method of drawing temper known as "blazing off," says the Blacksmith and Wheelwright. This way has certain advantages, among which is that of seldom heating the steel too hot. Among the disadvantages are those of overheating the steel and its consequent breakage. There is also the difficulty of knowing just when the steel is heated enough to "blaze." Briefly described, this method is the heating of the hardened steel and then dipping it in oil or spraying it as you please. The heating is then continued until the oil will take fire and "blaze off" from every portion of the metal surface. This is where the method gets its name.

Care of Tires In Winter. A tire dealer who has studied the care of tires in the winter insists that cars that are being laid up during cold weather should be stored without their tires and that the latter should be put where they will be protected from severe cold, as violent changes in temperature have a deteriorating effect on the rubber. He suggests that the tires be washed carefully before being put away and that the oil and bits of foreign matter that have worked their way into the surface of the tires be removed. Kept at a uniform temperature where they will not get too cold this dealer says that the tires will be in fine condition for the next spring's campaign.—Automobile Dealer.

Chute For Coal Bin. To make a coal bin so that the contents will not run out on the floor every time some of it is taken out, an inclined board should be fastened in the bin, as shown. This board must be so long that, when its upper end is fastened about fifteen inches above the bottom of the bin, the lower end will



be about six inches from the back and above the bottom. This slant is just sufficient to allow the coal to drop down without having a tendency to roll out of the door at the front. The bottom of the bin is extended out in front of the door to permit easier shoveling of the coal. The cover may be just a plain hinged board, to keep the dust from passing out every time the coal pile settles slightly.

Theatrical Illusion Apparatus. A Bordenian (N. J.) inventor has secured a patent for an illusion apparatus, in which a background and foreground are provided in connection with a treadmill and a movable representation of a vehicle or car, which can be moved toward and from the treadmill, so that a person on the treadmill can convey the impression to the audience that he is apparently in pursuit of the vehicle and can fall or otherwise produce amusing effects in simulating an effort to overhaul the car.

Heel Plates Made of Washers. A good, serviceable heel plate which will wear as well as any store article can be made from a common iron washer. In selecting the washer a size should be taken which best conforms to the outline of the heel. This can be cut with a chisel or hacksaw to the size of segment desired, after which it should be drilled and countersunk for the screws or nails necessary to fasten it to the shoe heel.

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