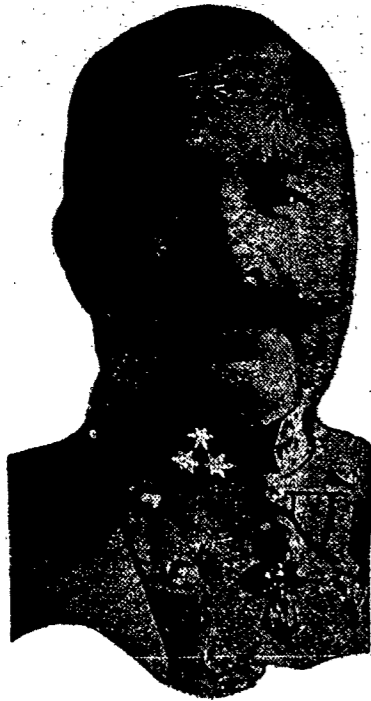


NOTABLES IN THE LIMELIGHT

Archduke Frederick, Head of the Austrian Army.



Archduke Frederick of Austria, directing head of the entire Austrian army...

Archduke Frederick is fifty-eight years of age and is the father of seven daughters and one son...

The King of Roumania.

When Ferdinand I succeeded his uncle, King Charles I, as king of Roumania last October he faced a serious situation...

By personal inclination the new king, like his late uncle, found himself drawn toward the German emperor...



Ferdinand of Roumania.

man is to take the allies' side. The people are said to be anxious for war, and the ministers have been represented as hesitating on the verge of declaration of hostilities...

King Ferdinand I. is the son of Prince Leopold of Hohenzollern-Sigmaringen and by royal decree on March 18, 1889, was declared Prince of Roumania and heir apparent to the throne...

YOUNG FOLKS' CORNER

The Weathercocks.

Any number of players may take part in this game, which is really good fun.

The four corners of the room are named after the four points of the compass, north being diagonal to south and east diagonal to west.

One of the players is called the wind; the rest are weathercocks. The latter should stand in a line in the center of the room...

Whenever the wind calls "Storm!" or "Tempest!" each vane must whirl entirely around three times.

Whenever the wind calls "Storm!" or "Tempest!" each vane must whirl entirely around three times. Any player falling to obey any one of these directions, which are more confusing than they sound, must forfeit some article...

Nasal Arithmetic.

Example: What number becomes even by subtracting one? Answer: Seven.

- 1. What number by adding one becomes sound? 2. What number by adding one becomes isolated? 3. What number by inserting one becomes fine meal? 4. What number by subtracting one becomes a vegetable growth? 5. What number by subtracting one becomes a preposition? 6. What number by subtracting one becomes an exclamation of contempt? 7. What number by subtracting one becomes a costly material? Answers: 1. one-tone; 2. one-lone; 3. four-four; 4. three-tree; 5. two-to; 6. five-five; 7. four-four.

Big Boy Scout Camp.

A camp on the Desplaines river not far from Chicago for boy scouts is in development. A rustic building, a deep woods, and fifteen acres of land to scout over are included in the plans...

Facts About Rivers.

The Tiber is only 230 miles long. The Zambesi, in South Africa, is 1,800 miles in length. Slow rivers flow at the rate of three to seven miles an hour. Twelve creeks in the United States bear the name of the Rhine...

Smallest Boy Scout.

The smallest boy scout in the world lives at Blue Springs, Mo. just a little way from Kansas City. His name is Arthur Portwood. He is exactly twenty-nine inches high and weighs thirty-five pounds...

Numerical Puzzle.

I am formed of nine letters and am called a prince. In order to acquaint myself personally with my subjects and with their real needs I often take long journeys about my country, accompanied only by my bodyguard, which I call "the faithful 3, 4, 5." Whenever I am weary they make use of my 1, 2, 3 and prepare for me my 8, 9, 7, which I drink in my 3, 4, 5, 6. What am I? Answer:—Potentate. Words—ten, pot, tea, tent.

When Mother Cooks. Whenever I am out at play And smell that goodly smell That mother makes on cookin' day, I don't put ball or gun away— I just drop things and yell!

I rush right to the kitchen door To pinch and taste and look; I do not care about the score Or tops or marbles any more When mother's going to cook!

Perhaps it's bread to send to town, Or maybe pie to bake, Or doughnuts bobbin' up and down In mother's hand till they are brown, Or even raisin cake.

When mother says, "My little man, You'll find in yonder nook A piece of fudge and patty pan, Just make yourself one if you can!" You ought to see ME cook! —New York Press.

MUSCLE WINS OVER BRAINS

Strange Courtship of a Would Be Athlete.

Whatever we do we do better if possessed of a natural faculty for its accomplishment. What we do well we are apt to do easily. What we do easily we are prone to depreciate. Therefore we are prone to prize that for which we have no aptitude.

Wilbur Parks while at college carried off prizes as readily as a chicken picks up grains of corn. Indeed, the winning of intellectual honors was so simple a matter to him that he couldn't understand why all students couldn't do the same. What Mr. Parks coveted was success in athletics, and he especially desired to be prominent as a boating man.

Parks spent his vacation before entering upon his senior year at Lake M. and sent his own boat by rail. At the hotel where he stopped were a couple of college girls, one of whom had no end of conditions consequent upon her last examinations to make up and should have been studying rather than sunbathing. The other, Josephine Banning, was rich, and it made little difference practically whether she got a diploma or not, but Alida Lane was poor and doomed to the drudgery of a schoolroom, and her degree was of the greatest importance to her.

One morning Parks was pulling leisurely on the sunlit boom of the lake in his skeleton boat, when, hearing the sounds of oars ahead, he turned and saw Alida Lane in a light lap-stroke she had hired at the landing. Not averse to company, Parks gave a few strokes with his long sweeps, with a view to taking position beside her, then turned his head to speak. To his surprise, her boat was not on his quarter, but about as far ahead as he had first seen it.

"You don't 'feather' right," she said. Parks, red as a lobster, looked at her with an expression denoting that he did not care to be taught rowing by a girl.

"Your strokes are too fast for such long sweeps," she went on. "You're giving as many to the minute as I with these paddles."

Parks didn't deign to reply. "Oh," said the girl, pulling on. "I beg your pardon. I didn't intend."

Either she didn't finish the sentence or Parks didn't hear the end. At any rate, though he worked hard, she pulled away from him.

The young man's emotions were like the rumbling of volcanic forces. What were all the scholarly prizes he had taken against this ignominious defeat by a girl. Had she beaten him intellectually he would not have much minded it, but for a man to be worsted in the matter of a man's natural endowment—strength—by a girl whose principal weapon should be weakness, was humiliating indeed.

After this there was more bad blood between Mr. Parks and Miss Lane, and they barely spoke to each other.

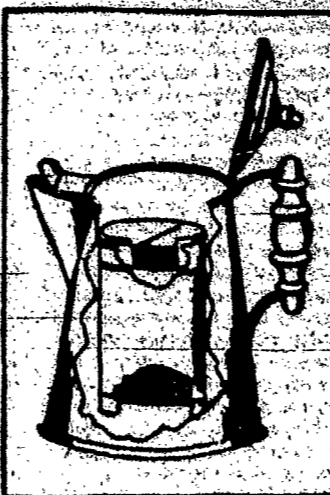
One morning Miss Lane went to the landing for a row. There was not a boat to be had, and she was about to retrace her steps when, looking out on the lake, she was just in time to see a collision between a punt and Wilbur Parks' shell. Both oarsmen were spilled in the water, the amateur swimming for shore, Parks clinging to one of the boats.

Had the girl let him alone he would have been picked up presently and no damage done, but she saw her advantage and grasped it. Taking off only her shoes, she plunged in and swam for him. Parks saw her coming and, preferring death to being saved by her, left his boat and tried to swim for the landing. When they met he was exhausted. The girl managed to get his arm over her shoulder and around her neck and carried him to shore.

After that Parks suddenly discovered that his hatred for his preserver was of a very peculiar kind. Indeed, he disliked her so much that he became her slave. The next June he left college with high scholastic honors, while Miss Lane left by the back door—that is, without a degree. But Parks gained in her the athletic attainments he prized, and she gained a husband. She worships Parks' intellectual endowments, and he is very proud that his wife is the best oarswoman and swimmer at the summer colony of which they are members.

HINTS FOR THE BUSY HOUSEWIFE

Percolator That May Be Used in Any Coffeepot.



A Pennsylvania man has brought the percolating system within the reach of all by inventing an aluminum percolator which is a separate article and which can be used in any tea or coffee pot. In the preparation of coffee, this man, instead of building the pot with the necessary apparatus in it, has made the apparatus alone. It consists of an aluminum cylinder, one end of which is perforated and the other end of which has a perforated cup, detachable, within it. The coffee is placed in the top cup and the cylinder stood in the pot which is partially filled with water. As the water boils it bubbles through the cylinder and absorbs the flavor of the coffee.

Correct Way to Sell Meat.

Have the water boiling and then plunge in the meat, so that the sudden heat will seal up the surface and keep in the good red juices. Allow this hardening of the albumen to continue for about five minutes; then pull to one side and keep at simmering point until the meat is cooked through. In simmering the water should hardly move at all, but just bubble slightly at one side of the saucepan. The time differs for the various meats—beef and mutton fifteen minutes to the pound and fifteen minutes over; veal and lamb, twenty to the pound and twenty over; pork twenty-five to the pound and twenty-five over. If the joint is thin, like the breast of veal, allow from two to two and a half hours for any weight over a pound. Keep the lid on the saucepan and skim after the water or stock has come to the boiling point.

Squirrel Pie.

Arrange thin slices of bacon in the bottom of a deep baking dish. Season with salt and pepper, add one tablespoonful of chopped parsley, one tablespoonful of powdered mixed herbs and one cupful of white sauce. Cut two squirrels into pieces, season with salt and pepper and arrange the pieces over the bacon and herbs; then put in a layer of four hard cooked eggs, sliced, and one cupful of white sauce. Wet the edge of the dish, lay a rim of puff paste on it, wet again, and cover the whole with pastry. Brush the surface with beaten egg, make a few incisions and cut a hole in the center. Bake in a hot oven for an hour, pour half a cupful of white sauce through the hole and serve hot.—Country Gentleman.

Points on Buying Meats.

When buying beef see that it is pinkish when first cut and becomes bright red and moist. It should be firm and elastic to touch and the fat of a light cream color, never really yellow. Veal should have a light pink flesh, with plenty of white fat. The bones should be small and the breastbone soft and red. Veal does not keep as well as other meat. Mutton and lamb should have finely grained firm flesh, with clear white fat. In the mature animal the flesh is a dull red; in the lamb it is a delicate pink. Good pork has a closely grained, smooth flesh, firm and bright, with solid white fat and thin skin free from wrinkles or spots.

Planked Steak.

Wipe the steak and just sear it in a hot pan. Then put on the plank and finish the cooking in the oven. A six-ounce steak an inch thick will take about twelve minutes to cook. After it has been about six minutes in the oven take it out and arrange sliced potatoes all around, then return to the oven for six more, so as to have the potatoes nicely browned. When finished place the plank on a large platter and garnish with parsley and sliced lemon. The planks are made of oak.

Bean Croquettes.

Two cupfuls of cooked beans, baked or boiled; two tablespoonfuls of butter, three cupfuls of corn flakes, three tablespoonfuls of tomato, one teaspoon in the rain or washed. In the summer put in hot oven and serve with the following white sauce: One cupful of milk, two tablespoonfuls of flour, two tablespoonfuls of butter. Cook together, stirring until smooth and thick.

Salmon Loaf.

Mix the contents of a can of salmon with a cupful of cracker crumbs, a beaten egg, half a cupful of milk and pepper and salt to taste; steam in a mold for an hour and serve hot with white or drawn butter sauce to which a beaten egg is added just before the sauce is taken from the fire.

POPULAR MECHANICS

Spark Gap Electrode.

In order to determine the effect of certain metals on electric sparks, Professor Daniel M. Rice of the University of Michigan has been conducting some very interesting experiments. He has found by photographic records that in producing a spark with an alternating current between a copper electrode and a zinc electrode a certain number of sparks were given off from the zinc electrode during the half cycle while in the following half cycle when the current was reversed, more sparks were given off from the zinc electrode. Professor Rice believes that the reason of this is that the potential must reach a higher value before it will jump from the copper. Very curiously there was always an even number of sparks from one electrode and an odd number from the other; also the last spark always occurred from the electrode having the higher breakdown value. This surprising effect may be due to the ionizing of the air, Professor Rice believes.

Extinguishing a Candle.

An ingenious method of extinguishing a candle when it burns down to a certain point is worked by means of a string around the candle at the desired point. This string, when pulled through the candle, burns away at the base of the candle, and the candle falls down, leaving the string as a light extinguisher, which then hangs over the candle. This of course can be used instead of pulling the cord. When the candle burns down to the string this is detached and the extinguisher drops upon the candle. The device is made of wood, but may be made of any material that will stand up to the heat of the candle. —Scientific American.

Mechanical Hammer Drill.

A recent invention for the use of electrical workers and mechanical drillers is a device which enables the operator to drill by hand and substitute centrifugal force for main strength. It consists of a hand drill operated by a crank separated into two parts.



CRANK SEPARATED INTO TWO PARTS.

Crank in which revolving handle is held by a steel spring. The handle of the drill rotates. If it is at an angle that the spring blows air toward the rotation of the handle. For operation in concrete, bit, stone, etc., the new device enables the worker to move them double their ordinary without fatigue.

Mist For Car Drivers.

The correct way to take a water splash in the road is to go through it on one of the low gears—either the first or the second in a four speed box—and to go through quite slowly and gently. If of a depth of more than a few inches it should never be reached. If the engine is turning at a high speed and a deep water splash is reached there is always danger of some water being drawn up through the induction pipe into the engine, and then, as it refuses to be compressed in the same way as the gas, the cylinder head is blown off or the piston broken. Even a deep water splash can be successfully negotiated if the car is taken through very slowly on the low gear. —Automobile Dealer and Repairer.

Keeping Grease Clean.

The addition of a lock nut is nearly always effective in maintaining the tightness of a bolt or nut, but in many cases there is no room available. In such cases, if the nut and screw are moistened, the consequent slight rusting which takes place will render the nut secure. A coat of quick-drying paint will often secure the same purpose. If a special nut is not obtainable a spring washer should be used. This takes up very little room and is very efficient when new, but if the nut is frequently unscrewed, the spring ends will become damaged and the washer will be less effective.

Wrappers For Tires.

Wrappers for spare wheels of tires are an economy. In the first place, these covers render cleaning an easy matter, but the most important point is that they protect the tire from exposure to sun and moisture. If the spare tire has been used and is cut or gashed the moisture getting in starts the process of rotting, which will be accelerated each time the car is used in the rain or washed. In the summer run of salt. Form into croquettes, bake in hot oven and serve with the following white sauce: One cupful of milk, two tablespoonfuls of flour, two tablespoonfuls of butter. Cook together, stirring until smooth and thick.

Quick Radiator Repair.

If there is a crack in a pipe or tank or even in the radiator, and no soldering equipment is at hand, ammonia, mixed and run over the leak to a depth of a quarter of an inch, will serve temporarily to stop the gap. If a little more permanent job is desired a bit of leather placed over the hole before running the ammonia makes a workmanlike job of it.

IN THE WORLD OF SPORT

George Bellamy, American Football Player.



George Bellamy, American football player, is a member of the Cleveland American League football team. He is a native of Cleveland, Ohio, and is a member of the Cleveland Athletic Club.

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Black Sox.

Black Sox, the name of the Cleveland American League football team, is a native of Cleveland, Ohio, and is a member of the Cleveland Athletic Club.

Ohio State.

Ohio State, the name of the Cleveland American League football team, is a native of Cleveland, Ohio, and is a member of the Cleveland Athletic Club.

Main.

Main, the name of the Cleveland American League football team, is a native of Cleveland, Ohio, and is a member of the Cleveland Athletic Club.

Negro Sox For Wisconsin.

Negro Sox for Wisconsin, the name of the Cleveland American League football team, is a native of Cleveland, Ohio, and is a member of the Cleveland Athletic Club.

Naps to Be Indians in Future.

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Harvard Coach.

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