

SOME ARMY TERMS

Light For the Layman Not Posted on Military Matters.

HOW ARMY UNITS ARE NAMED.

The Various Designations From a Corps to a Squad—In Speaking of a Company, Troop or Battery the Letter Should Always Be Named First.

To the ordinary civilian, who is not particularly well posted on military matters, an interpretation of the army terms in general use may prove of interest. The following are among those that are most constantly employed.

A corps is two or more divisions and is commanded by a major general. A division is composed of two or more brigades and is also commanded by a major general.

A brigade, commanded by a brigadier general, is composed of two or more regiments and independent companies or battalions.

A regiment of infantry consists of twelve line companies and three additional companies. It is commanded by a colonel, with the following additional officers: one lieutenant colonel, three majors, fifteen captains as company commanders, three of them also being members of the colonel's staff as adjutant, quartermaster and commissary, two lieutenants to each company, one lieutenant acting on each of the three majors' staffs.

A battalion is made up of four companies and is commanded by a major.

A company of infantry consists of about 150 men, divided into two platoons, platoons are divided into squads. A platoon is commanded by a lieutenant and a commissioned officer; two or more squads are commanded by a sergeant; a squad is commanded by a corporal and comprises seven men besides the corporal.

A company of cavalry is called a troop, and a battalion of cavalry is called a squadron.

A company of artillery is called a battery. It is divided into sections, and there may be different numbers of guns, according to the kind of artillery.

Three batteries of artillery make a battalion.

The word "company," "troop" or "battery" should not be used before the letter, as "Company B." It would be the same as to say "Street Jackson." The letter comes first, just as the numeral comes before the word regiment—"Second regiment," not "Regiment Second."

Troops are either "federals" (regular) or national guard. Every male citizen of the United States between the ages of eighteen and forty-five is a member of the militia. Never use the word when referring to organized bodies of troops.

There are no such things as "militia officials" or "army officials" in military parlance. They are national guard and army officers.

A skirmish, engagement, brush, fight or encounter is not a battle.

A battle is an engagement for the possession of a certain point and is general in its character. Large bodies of troops are engaged—more than a brigade, otherwise the fight is an engagement, a skirmish or an encounter.

Never say "Captain Jones and his soldiers of Company A." Say "A company commanded by Captain Jones did so and so."

Any irregular body of troops less than a company or troops is called a detachment unless it is a platoon, squad or a section of artillery. Never say "Lieutenant Jones and a number of men" from such and such an organization. Say "A detachment from a company, commanded by Lieutenant Jones."

Ammunition is spoken of in terms of rounds. "Fifty rounds" means fifty cartridges—fifty shots.

Never say muskets. There are not any. Artillery carry pistols and not revolvers.

Troops generally move in columns. The usual column is four men abreast, two ranks comprising a squad, with the corporal as the man on the left in the rear rank. They go into the firing line in "extended order," sometimes referred to as a skirmish line. Troops are sent into battle or engagement as the firing line, the support and the reserve. The tactical unit in line of battle or engagement is the battalion.

A platoon consists of several men, generally a squad. One of a platoon is a sentinel or sentry. In front and on the flanks of all troops in camp are outposts—pickets. All troops doing guard duty, picket duty, outpost duty, etc. are commanded by "the officers of the day," so designated for a period of twenty-four hours, as are the troops on guard duty.

Washing the Dishes.
A convenient device in the form of a good sized depression in the center or end of a kitchen sink does away with the necessity of drawing and emptying water for a separate pan. By the addition of a double set of sleeves the dishes may be washed and drained without being touched by the hands.

Hungry Ants.
To have his mail eaten up by white ants is sometimes the lot of the resident of St. Louis, owing to negligent or criminal postal officials. A few months ago a whole bag of mail was lost in an outlying district, and the letters were afterward found in the jungle partly eaten.

Fame has only the span of a day, they say. But to live in the hearts of the people—that is worth something.—Ouida.

FILTH, FINGERS AND FLIES

These Are the Most Potent Factors in Spreading Disease.

Fingers as disease carriers rank next to flies. Dirty fingers and finger nails may carry about with them as many disease germs as dirty flies. For this reason filth, fingers and flies are said to be the most common means by which disease is spread. A safe rule that has been given with reference to avoiding any infection that the hands might carry is to wash the hands immediately before eating, before handling, preparing or serving food, after attending the sick and after handling anything dirty.

A common habit with many people that is not only dangerous from a health point of view, but is disgustingly indecent from every point of view is the constant plucking of the nose and mouth with the fingers. A safe rule and a decent one is to keep the hands away from the face, particularly the nose and mouth, and if these parts need attention use a clean handkerchief. A dirty handkerchief is as dangerous and may be as much a means of spreading disease as dirty fingers.

The United States public health service says: "Disease germs lead a hard mouth existence. If the human race would learn to keep the unwashed hands away from the mouth many human diseases would be greatly diminished. We handle infectious matter, more or less constantly, and we continually carry the hands to the mouth. If the hands have recently been in contact with infectious matter the germs of disease may in this way be introduced into the body. Many persons wet their fingers with saliva before counting money, turning the pages of a book or performing similar acts. In this case the process is reversed, the infection being carried to the mouth of some other careless person."

If anybody doubts the filth of their own hands and fingers let them take note of the many unclean things they handle within a day's time. The door knob which everybody handles will be only one source where the hands may get the germs and filth of some careless person.

HIS SEXTON'S SUGGESTION.

It Was Meant to Be Sarcastic, but It Hit Dr. Hale Just Right.

The sexton of Edward Everett Hale's church suffered from that convenient form of deafness that prevents a man from hearing what he does not wish to hear and enables him to hear what he does wish to hear. Occasionally when sweeping the sidewalk in front of the church some stranger would ask him for information, and his usual answer was a wave of the hand. "I'm totally deaf, totally deaf. You will have to ask some one in the church."

It often happened that Dr. Hale in the midst of a busy day would find the luncheon hour at hand and an important appointment still unmet. It was his custom to invite his caller into his study and ask the sexton to make an overstay. The sexton resented Dr. Hale's informality.

The time came for a new sign to be placed on the front of the church, and Dr. Hale and the assistant pastor were standing in the vestry also discussing just what the wording of it should be.

To their surprise the conversation was suddenly interrupted by the deaf sexton, who stood far enough away to make doubtful the ability of a normal person's overhearing what had been said. "I'll tell you what to put on that sign," he exclaimed. "Come in! Everybody welcome! Meals served at all hours of the day and night!"

"All-right," said Dr. Hale quickly. "That's what we will do. I've always wanted to call this church the 'Everybody Welcome' church."—Youth's Companion.

Power of Big Guns.
It is not easy to understand what the power of a gun really is—its penetrating and destructive power. What we call a fifteen inch gun, which means one whose muzzle or hollow part is fifteen inches in diameter, will hurl a shell right through a plate or wall of the hardest steel twelve inches thick seven miles from the muzzle. The power of the very largest land guns, ever made, the German howitzers or 16.5 inch guns, is such that one of their missiles cracks open a steel and concrete fort as if it were a nut.—Popular Science.

Our Precious Document.
The original engrossed copy of the Declaration itself is safely shut up in a safe in the state department in Washington.

It is inspected every twenty-five years. As its faded lines were inspected in 1903, they will not be again brought to view until 1928.—Philadelphia Ledger.

Other Views.
"So you want to marry my daughter, young man? Why, we hardly know you. Have you enough to support her?"
"Sir, I thought you had too much pride to let any of your family take money from strangers."—Baltimore American.

An Unappreciative Audience.
"What this country needs"—began the oratorical man.
"Wait a minute," interrupted Senator Rorburgh. "If you know what this country needs don't stand around and lecture on it. Hustle out and help get it!"—Washington Star.

Generous.
"Could you lend me \$5?"
"No. I'm going to be married. But I'll see to it that you don't get an invitation. So you'll save at least \$10 by that."—Life.

"There Is a Tide In the Affairs of Men"

By OSCAR COX

I am not an educated man and have no knowledge of literature, but I once heard or read the following statement: "There is a tide in the affairs of men which, taken at the flood, leads on to fortune." This is my literary stock in trade. Since it applies especially to my case it is quite sufficient for me. From my boyhood I was averse to hard work. By hard work I mean drudgery. I think that if I had been the president of a manufacturing company I might have managed it admirably. I question if even lack of experience would have doomed me. The reason I believe this is that when fate finally boosted me into a responsible position I took to the duties as a duck does to water.

My inclination, so far as I was aware of what I wanted, led me to adopt the profession of a tramp. I began my career in this line at eighteen years of age and followed it for four years. There was something so attractive for me in it that even now I don't look back to it with the horror it merits. Its very discomforts were at times attractive. Real tramping—I mean on foot—did not interest me. My favorite method of getting out of a district I had worked dry into one sufficiently far from it that I would not be recognized as an old offender was hanging on to the underpart of a railway car.

And it was here that the tide of my affairs took me up and carried me on to fortune.

One day I was riding on the bottom of a car, I was located under the baggage car, which was next behind the express car. Suddenly while passing through an open field the brakes were applied and the train came to a stop. I expected that it would proceed in a few moments, but it didn't. I heard a shot forward. This suggested to me that the train might have been held up. I put my head out where I could get a glimpse of what was going on. I couldn't see much before or behind, but one thing I saw very plainly—a masked man with an enormous revolver in his hand hurrying past to the rear.

A short distance ahead of me—the express car was directly over it—was a cattle guard. It occurred to me that if I could see without being seen I made my way to it, dropped down and hid behind a fence beside it. From between the boards I had a good view of what was going on.

The engineer and fireman were climbing down from the locomotive car, being induced to do so at the point of two pistols in the hands of one man. He drove them back, where he was joined by another man. I could see more train robbers and believed that the rest of the gang were going through the passengers for their valuables. One man was hammering at the rear door of the express car. It was evidently locked, and he could not open it. Another man climbed up beside him, and they consulted as to means of forcing the door. Both scanned the ground beside the train for some implement by which to effect their purpose. One of them spied about 100 yards from the car a log.

Both men jumped down and hurried toward this implement.

Here came the opportunity of my life. What other robbers there were were in or about the rear cars. The engine and express car were unguarded. Like a flash of lightning an idea entered my head. I was not ten yards from the rear end of the express car. Leaving my hiding place, I got under the car, crawled to the rear end, mounted the platform and released the brake. This I accomplished without the men who were going for their battering ram feeling me, for their backs were still toward me.

Jumping down on the side of the train that put it between them and me, I made a dash for the locomotive, climbed into the cab and turned on the steam. The man had reached the tie and was lifting it on to their shoulders. They had barely succeeded in doing so when they saw a widening gap between the express car and the train. Dropping their burden they ran for the part that moved. One of them ran so fast that he tripped and fell. The other kept on, and catching the handrail on the rear platform of the express car, managed to swing himself on.

It seemed reasonable to suppose that he would climb over the car and shoot me as he came. I had no weapon, so I prepared for defense with a chunk of coal. But I did not need it. The man did not appear. The noise of the engine and car prevented my hearing anything that might be going on in my rear, but after having run some five or six miles at sixty miles an hour the gear in the cab sounded a signal to stop. Not knowing who had given it, I kept on, but presently rounding a curve I saw the express agent on the platform of his car. I slowed down, and he came forward. He told me that where the train moved he ventured to open the front door and then the rear door of his car. He held a cooked revolver in his hand, and seeing a robber on the rear platform, shot him before he could defend himself.

I had saved \$5,000 dollars from the robbers. Being asked what the company could do for me, I said I would like a job that would keep me moving. They made me conductor of a gravel train, and hoisted me rapidly. I am now president of the road.

Home Cookery

Scotch Broth.

Three pounds of mutton from fore quarter, two quarts of cold water, one-half tablespoonful of salt, one-quarter teaspoonful of pepper, one small onion, one-half cupful each of carrots and turnips cut in small cubes, two tablespoonfuls of flour, three tablespoonfuls of pearl barley. Wash meat, remove skin and fat and cut meat in small pieces; add water, seasonings, vegetables, barley and flour mixed with a little cold water. Cook slowly from six to eight hours. As water evaporates add enough to make up for that lost by evaporation.

Fine in the Apple Season.

Line the sides only of a baking dish with a rich biscuit crust. Pare and core enough apples to fill to the top of crust when sliced. Season with cinnamon and sugar. Add a little water to make some juicy sauce, but not enough to make it soggy. Cover with more crust, piercing to allow the steam to escape. The crust when baked should be about half inch thick. If the dough is patted out instead of rolled it is no so apt to be tough.

Stuffed Peppers.

Grind a pound of lean beef and one-half pound of pork or veal, mix with three tablespoonfuls uncooked rice, pepper, salt, a chopped onion and a tablespoonful of fat or butter. Clean the peppers, take out the seeds and fill them with this mixture, then strain a can of tomatoes into a stevpan, add a pinch of sugar and salt and simmer the peppers for two hours in this. When done thicken the sauce with a little flour.

Berry Mold.

Take a stale loaf of bread, cut in thin slices and spread lightly with butter. Stew a scant quart of small sweet berries of any kind and when soft add sugar to taste. In a deep dish put a layer of the bread, pour over a quantity of the boiling mixture, then add more bread and fruit until all has been used. Cool, set on the lee and serve very cold with a little whipped cream.

Getting Juice From Lemons.

If lemons are dried and do not seem to contain much juice just pour boiling water over them and let them stand until the water is cold. You will be surprised at the amount of juice they contain, and the juice is not weakened by the water.

Cooking the Rooster

To Make Flesh Tender

Hang the dressed fowl up for several days before cooking to soften the fibers, but be careful it does not spoil. Cook, slow cooking in moist heat is best for meat that is likely to be tough. The fireless cooker is the best for this. Add one or two tablespoonfuls of vinegar to the water to help soften the fibers. If more rooster meat is on hand than can be used at once and if the supply of cans is not short can the surplus meat by the cold pack method for winter use.

Do not always serve boiled rooster; vary the dish. Mix the meat with crumbs, seasonings and eggs and make "rooster loaf," similar to meat loaf. Make croquettes or chicken pie or jelly children. Many good recipes can be found, using either gelatin or the chicken aspic to set the stock for this latter. Make a scalloped dish, using chopped meat, rice and gravy.

In case the roosters have not yet been killed it is best to separate them from the flock and feed them on a mash of ground oats, bran, shorts and tankage moistened with sour milk. This will help soften the flesh.

War Food—Corn

CORN
IN 832 A.D. CORNELIUS CORNETTO CORNICIOLA, THE WELL KNOWN PRINCE OF THE KENTUCKY BLUE BIRD BRAND CORNET SOLETS THE CORNFASSEL CORNER CLUB OF PHUENIA, IN CORNELL COUNTY, PENNSYLVANIA WAS THE FIRST TO DISCOVER CORN. HE FOUND IT GROWING IN A LITTLE SPOT OF GREEK AND ALSO HEAR LEBOW SCARLETT TURKEY A BIRD BROUGHT SOME OVER TO THE U.S. AND IT WAS REARED AT LUN CHEON, N.Y. AND FOUND TO BE A FIRST CLASS FOOD.

INDIAN CORN
IS THE OLDEST OF THE CORN FAMILY. THE WHISKERS ON THE COB TELL US THAT MOSTLY ALL CHILDREN LIKE POP CORN. HE'S THEIR GENERAL FAVORITE.

EGYPTIAN CORN
IS A RED CORN AND IS PARTLY COVERED WITH SMALL FEATHERS, WHICH MAKE IT VERY LIGHT EATING AND EASY FOR DIGESTION.

What Women Like to Know

For Outdoor Work.

In the rush of outdoor work women are donning overalls. Those here illustrated are of khaki, the fullness confined in box platts at the waist, which



also affords pockets. Trimmed with khaki in white stripes at pocket and neck. Design by Franklin Simon & Co., New York city.

Treatment of Children

Who Have Prickly Heat

Grown folks sometimes forget just how tormenting prickly heat may be, but it takes very little to remind us. The delicate skin of babies and little children is greatly irritated by the free perspiration of hot weather, and fine red pimples appear, sometimes covering a large surface. The itching is tormenting and often upsets a nervous child to a marked extent. Flannel underclothing is particularly irritating; put muslin or linen next to the affected parts, and if the weather permits light on the clothing. Give frequent sponge baths of soda water, using cooking soda and having the water just a little cooler than the body. Allow this to dry without wiping.

Another remedy is to bathe with equal parts of vinegar and water. Dry by patting with a linen cloth, then use a good talcum powder freely. An excellent dusting powder that may be used instead of talcum is made of equal parts of subnitrate of bismuth and boric acid. Little or no soap should be used in the daily bath, as it tends to cause further irritation. The soda or vinegar bath is especially good just at bedtime, as it quiets and soothes the child for the night. Try to keep him always in the coolest available spot and protect him from flies and mosquitoes.

How to Save Soap.

Here is a method of effecting an economy in regard to odd scraps and ends of soap without the necessity of shredding and reaking. Perforate the sides and top of an old mustard tin with a number of small holes (a skewer and a small hammer will quickly produce these) and place the soap fragments inside. On washing day just let the tin and its contents lie immersed with the clothes for a few minutes, and on stirring the water you will find that you have a thick, frothy lather ready to wash them in. Drain the tin, and it will be ready for work again next week.

Pickling Beets.

Cook the beets until tender, then left them out into cold water. Let them stand a few minutes, when the skin will slip off easily. While the beets are cooking prepare the vinegar by putting in salt, pepper and sugar to taste and have it boiling hot by the time the beets are ready. Drop the beets in the prepared vinegar and let them boil until all are thoroughly heated through, then pack in glass cans and pour the syrup over them and seal tight.

Food Value of Potatoes.

Potatoes (both Irish and sweet) when cooked furnish about as much body fuel as an equal weight of cooked cereals; they contain less protein and fat, but more mineral substances.

MARRIAGE.

Is not marriage an open question when it is alleged from the beginning of the world that such as are in the institution wish to get out and such as are out wish to get in?—Harriet Winslow Emerson.

I know not which live more unnatural lives. Obeying husbands or commanding wives.

—Benjamin Franklin.

A Youthful Philosopher

By F. A. MITCHEL

"Will, I have decided to break our engagement."

"What have I done to?"
"You have done nothing. My decision arises simply from worldly wisdom. You have no income except what you earn in the way of salary. In case you lose that we will be beggars."

"How do you know that this is worldly wisdom? How do you know but that my marriage with the girl I love will prove a stimulus which will lead to fortune?"

"I don't, but I know that a bird in the hand is worth two in the bush."

"Who is the bird in the hand?"
"No one. I am simply breaking with you on account of lack of provision for marriage, not that I have a more advantageous offer."

"You will not lack for offers."

"Nevertheless my heart is yours."

"Well, Lucy, I commend this worldly wisdom of yours, though it comes from a girl barely eighteen years old. There seems nothing for me to do but to accede to it. To attempt to force myself upon you under the circumstances would be to drag you down to my level when by marrying a man of means you might rise to his level. This I am unwilling to do. Moreover, I suppose we must get romance out of our heads."

"Out of our hearts, you mean?"

"Out of our hearts. You will become one with the man you marry; I will become one with the girl I marry, and—"

"Soon forget me in her."

"The tone in which this was spoken was not philosophical; it was regretful."

"That's the natural outcome of such cases."
"He put out his hand to say goodby. She took it, with a sigh. He bent forward and kissed her; then, with simply a goodby, to which there was no response, he took his departure."

"A week later he received a note from her to say that there should be an exchange of letters between them. If he would call with hers she would have his ready for him. When he appeared he wore an officer's uniform."

"You are not going to sacrifice yourself in this horrible war?" she said.
"I'm going to fight on the side of the allies and the United States."

"They say that of three men who go to the war only one returns."

"That may be, but it is my duty to go."

"Why is it your duty to go to the war?"
"Because I am an able-bodied young man. It is the duty of all such to respond to their country's call."

There was a silence between them for some minutes, at the end of which she said:

"By this act you have widened the breach between us."
"I did not suppose there was a breach between us. I thought that you did not wish to incur the responsibilities of matrimony without a permanent income."

"Yes, and now you are going where there are two chances in three of your being killed."

"In the one case it is a matter of choice, in the other a case of duty."
"When do you go abroad?" she asked mournfully.

"Tomorrow afternoon about 4 o'clock, I suppose. But you must not say anything to any one about our sailing. Nobody in America is to know it. The departure of our troops is only known to the higher officers."

Seeing a package of letters on a table, he took it up and left another package in its place. Then he said goodby and was leaving when she laid a hand on his arm. He turned. She was looking at him wistfully.

"I thought we had said goodby," he said.

She made no reply, but there was the same wistful look. He kissed her.

"Your eighteen-year-old philosophy is not working well. You need to brace up," he said. Then he departed.

The next morning she appeared at the barracks where his regiment was housed and asked for him. An orderly was sent to find him, and presently he came.

"Well, I can't stand this. Since you are going to France to be killed I want to be your wife."

He regarded her with a melancholy seriousness.

"You are taking upon yourself a great disadvantage. Better follow your philosophy. If you do, ten years from now you will be a happy wife and mother. If you tie yourself to me—"

"I'm going to tie myself to you."
"There is no obligation, there is no duty—"

"I care nothing about my duty. You and I are one, and even the war dead cannot separate us."

He caught her in his arms and when he released her called in a stentorian voice:

"Orderly, go find the regimental chaplain and ask him to come here at once."

The chaplain came, and the two who had already been one in heart were made one in law. A few hours later when the regiment marched to the ship that was to bear it to France, attended by mothers, sisters, wives and sweethearts, these two, a bride and groom, walked hand in hand.

"What an inglorious ending of your eighteen-year-old philosophy!" remarked the groom. "Nevertheless it was true wisdom."

"It was true nonsense," replied the bride.