What Women Like to Know

Smart Topcoat

The smart topcoat herewith pictured is offered in taupe broadcloth and is trimmed with moleskin. The large

BROADCLOTH AND FUR.

buttons are also covered with the fur. The line of the belt is a little above the normal waist line, the pockets being placed a little below.

Recipes For Making Various Corn Breads

For quick corn bread break one egg in three pints of sour milk, add one-half teaspoonful of soda, the same of salt and sugar, then add sifted meal to make a stiff batter. Beat briskly and pour in a hot, well greased pan. Bake in a quick oven until brown.

Corn dodgers are best baked in an old fashioned iron oven with coals underneath and on the lid. To make them sift half a gallon of meal, mix one-third teaspoonful of soda, one-half teaspoonful of salt and pinch of sugar, pour in sufficient milk to make a stiff dough. Add the milk slowly and stir well. When thoroughly mixed take up a large handful and make into an oblong cake, lay it down gently in a well greased pan or hot oven, add another until all are in; bake slowly one hour.

For mush bring to the boil one gallon of water in a stew kettle, add one heaping tablespoonful of salt and one of sugar. With a flat paddle or long handled vegetable masher stir in slowly sufficient meal to make a rather thick batter. Cook slowly and stir occasionally for thirty minutes.

Waterproofing Clothing.

By mixing one ounce of paraffin with one quart of gasoline, says a French scientist, a waterproofing material can be obtained that will greatly increase the life of shoes and clothing. In treating shoes with this mixture it should be applied warm by means of a brush. Clothing may be dipped into it when cold. The solution is said to help preserve the softness and color of the material to which it is applied. In the case of uniforms they can be so treated without removing metal buttons and other insignia.

Making Scissors Last Longer.

If a pair of scissors is being hung up, the blades open, they will last longer than those which are put away with the blades closed. Many scissors have the blades slightly bowed at the tip, which helps to make them cut quickly and accurately. When such scissors are left closed for any length of time the blades lose their springiness where they come together.

To Sweeten Rancid Lard.

Melt the lard to boiling point, drop in a few pieces of charcoal (the amount of charcoal depending upon the quantity of lard) and boil slowly for a period of one hour. Strain through a fine cloth. The charcoal absorbs all the impurities in the lard.

MODERN COURAGE.

Not in clanging fights and desperate marches only is heroism to be looked for, but on every railway bridge and fireproof building that is going up today. On freight trains, on the decks of vessels, in cattle yards or lumber rafts among the firemen and the policemen, the demand for courage is incessant, and the supply never fails.—William James.

Inspiration Miscellany

Value of a Home

A friend has written me in a spirit of earnest protest concerning the real value of a home to an average family.

His point (which I am glad to acknowledge is an excellent one) is that the home must be thought of as something more than a possible profit making investment. Let me quote:

"Why should a man expect his home to make money for him? Does he expect his automobile to sell for as much as he paid for it after he has used it for years to give his family pleasure and recreation?

"Hardly. After five years if he can get a tenth of its cost he feels that he is lucky.

"Personally, I don't see how I could estimate the value of my own home to me and to my boy, especially to my boy.

"That youngster has twenty hens and room to keep them. During the cold months of last winter we had fresh eggs every day and sold for 5 cents each all that we did not use.

"In our home he has found room and opportunity to build a canoe. At any time he likes he can go down in the basement or into the back yard with his tools and give his individuality full sway.

"Isn't that a lot better than to have him cooped up in an overheated flat with nothing to do by way of diversion but go to the movies, play pool and smoke cigarettes?

Yes, it is.

He who buys a home solely with the idea of selling it at a profit is as likely to be disappointed as the buyer of anything else of value.

Yet the one who buys with good judgment will not often be disappointed, even on the score of possible money profit in case of a necessary sale.—John M. Oskison in New York Globe.

Good Example.

To admire what is admirable, to follow what is noble, to remember any such examples that have crossed our earthly pilgrimage, that have bright cast its darkness—this keeps alive before us the ideal of human nature and the essence of the divine nature. The good thoughts, the good deeds, the good memories, of those who have been the salt and the light of the earth do not perish with departure. They live on still, and those who have wrought them live in them.—Dean Stanley.

The Need of Change

We all, rich and poor alike, need to be taken out of the routine and grind of our daily lives once in a while. We all of us are the better, physically, for a change once in a while, just as we are the better for physical change of air and surroundings. A sameness sometimes needs stimulus just as much as a sluggish liver. To see, to appreciate, to understand the beauty of nature and of art is one of the greatest gifts that can be given to any one on his way through life. I think a great many of us had it, with other gifts, in our cradle, but too many of us either do not grasp it or, as we grow up and face the serious business of life, deliberately throw it overboard, looking upon it as useless or even harmful ballast in the stern and strenuous struggle for success. This is a pity and a great mistake, even from a utilitarian point of view. Just as the soil of agricultural land requires rotation of crops in order to produce the best results, so does the soil of our inner being require variety of treatment in order to remain vigorous and elastic and fertile and to enable us to produce the best we are capable of.—Otto H. Kahn.

Superiority of Goodness.

The darkness of the world is made clear by the guiding light of the souls of the heroes. I do not give the name "hero" to those who have triumphed in finite thought or by sheer physical strength, but only to those made great by goodness of heart. Beethoven wrote: "I recognize no sign of superiority in mankind other than goodness." The strong and pure Beethoven himself hoped in the midst of his sufferings that his example would give help to other unfortunate ones, * * * that the unhappy being may be consoled in finding another as unfortunate as himself, who, in face of all obstacles, has done everything possible to become worthy of the name man."—Romain Rolland.

Measure of Success.

It is one of the appointed conditions of the labor of men that in proportion to the time between the seed sowing and the harvest is the fullness of the fruit and that generally, therefore, the farther off we place our aim and the less we desire to be ourselves the witnesses of what we have labored for the more wide and rich will be the measure of our success.—John Ruskin.

WHO WAS IT?

Somebody did a golden deed
Somebody proved a friend in need
Somebody sang a beautiful song
Somebody smiled the whole day long
Somebody thought "'Tis sweet to live"
Somebody said, "I'm glad to give"
Somebody fought a valiant fight
Somebody lived to shield the right.
Was that "somebody" you?
—Selected.

OUR ARMY BAKERS

The Workers Who Make Bread For Uncle Sam's Troops.

A COMPANY AT WAR STRENGTH

It Has Sixty-one Men and Is Divided Into Four Sections of Three Units Each, With Every Unit Complete In Itself—Garrison and Field Bread.

A bakery company at war strength in the United States army is divisible into four sections of three units each. The sections are lettered A, B, C and D, and the units are numbered from one to twelve. In peace times there are nine units to a company, but for war service this is increased to twelve units a company. One bakery company is designed to supply normally a force of the strength of a division; a section, an infantry brigade and a unit an infantry regiment at war strength.

The organization and equipment are such that each unit, section or company is complete in itself, so that orders directing assembly may specify simply the number of bakery units, sections or companies required at a given destination and the authority to whom to report.

The total enlisted personnel of a bakery company is sixty-one, of a section twelve and a unit four. Thus for a million fighting men about 4,000 bakers are required.

There is one commissioned officer in charge of a company, his title being assistant to the quartermaster; there is also a chief baker, with the title of quartermaster sergeant or sergeant, first class, four assistant chief bakers, one for each section, who are sergeants of the quartermaster's corps; there are twelve bakers who have titles of sergeant or corporal, each one being in charge of a unit, and eight other bakers for assignment to duty with the company or with detached subdivisions, according to the necessities of the case; thirty-two assistant bakers, who are corporals or privates of the first class; two cooks for each company and two other cooks or general police make up the total enlisted strength of a bakery company.

The commissioned officer in charge of a bakery company in the field is responsible for the operations of the bakery and the training and discipline of the personnel. He is responsible and accountable for all of the results also and can consider his work well accomplished when the men are well supplied with good bread both in camp and on the march.

The chief baker has general supervision of the bakery company and the field bakery. He keeps the company records, prepares bread cost statements and is general custodian of the supplies.

The chief of each section is responsible for the general efficiency, cleanliness, etc., of his section, and it is up to him to see that the bread produced is of the proper standard. He inspects each run of bread after it is baked and before it is put in storage.

Likewise the chief of each unit is responsible for the work done directly under his charge.

Each field bakery receives from the quartermaster general a complete equipment, which includes, for example, 432 bake pans, thirty-six folding bread racks, four ranges and such other minor articles as axes, brushes, buckets, cans, hatchets, fire hose, measures, pails, scales, scoops, dough scrapers, etc.

Bread used in the army posts in peace time is known as garrison bread. The term field bread is applied to a type of bread having a greater density, a thicker crust and a consequent higher capacity for retaining moisture than garrison bread. Field bread is intended for consumption by troops at a distance from a field bakery. Garrison bread is used whenever the troops are not more than a day's journey from the bakery.

Seven runs of garrison bread can be made in the army working day, insuring a production of 1,512 pounds of bread to the unit, or 18,144 pounds to the bakery company at war strength.

In making field bread it is possible to have seven runs in sixteen hours, which is an average day's work in the army field bakery. Seven runs will produce 1,008 pounds a unit each day or 12,096 pounds for an entire company at war strength.

The field oven in which the bread is baked is of the portable, knock down variety. It will bake approximately 3,500 pounds of issue bread or 2,000 pounds of field bread a day if operated continuously. In cases of emergency the army bakers are obliged to provide ovens out of the materials which nature gives them. The bakery recruits are taught how to make ovens out of bricks, clay, sand or even ordinary earth, so that they will be able to bake bread for hungry soldiers wherever they happen to be.

Army bakers are required to bake many other things besides bread. Rolls, cakes and sometimes other delicacies are provided for the men when it is possible to do so.—Baker's Weekly.

Care of the Feet.

Women do not rest their feet and treat them to air baths as frequently as they should. After the bath slip on sandals or, better still, rest them on a pillow for half an hour. A sun bath is likewise excellent. Ten minutes' rub before retiring each night after giving the feet their daily treatment will often encourage drowsiness and remove the last painful kink from the tired muscles.—Exchange.

The one who refuses to be beaten must eventually be the victor.

WHILE THE CITY BURNED.

A Strange Picture of War as Seen at Night From a Distance.

On a perfect night, brilliantly clear and absolutely still, what Stevenson would call a wonderful clear night of stars, Dr. William Boyd, author of "With a Field Ambulance at Ypres," determined to climb, with some of his companions, a hill that overlooked the battle front. That was a strange ascent, he says. For the greater part of the way it lay through the woods, and we were continually falling over tree trunks, tumbling into shell holes, running into telephone wires and extricating ourselves from barbed wire. Not a sound was to be heard except the croaking of the frogs.

Suddenly we emerged from the tangled undergrowth on the bare summit of the hill and sat down at the foot of the ruined tower. The scene that met our eyes was so solemn, so awe inspiring that all conversation between us ceased. At our feet lay Ypres burning furiously. The great cloud that hung above it was now glowing as if some vast furnace were burning in its midst, but the cloud itself appeared to be motionless. Now and then great tongues of flame would leap up from the doomed town, but apart from them the whole impression was one of rest, immobility. We felt that we were looking at a painted scene or watching a vast stage where some lurid Mephistophelean drama was being enacted.

Here and there along the line a star shell went up and, bursting, lighted the landscape with a garish flare. Over head were the quiet stars. Nothing broke the quiet silence except now and then the deep, rich, solemn b-o-o-m of a big gun far away up north, with perhaps an occasional crackle of rifles near at hand. But, as we sat, the silence of the night was broken by the song of a bird, faint and hesitating at first, but gradually gathering volume, until the whole air throbbed with the melody. It was a nightingale singing in the wood below.

We sat on and on and on. The whole town was glowing like the mouth of hell. Now and again a roof fell in, and the great hungry tongues of fire licked the sky, but at our distance no sound broke the awesome stillness, only the song of the nightingale and the booming of guns.

FLEETS OF ICEBERGS.

Sometimes They Go In Clusters and Again In Long Lines.

Among the perils and wonders of the ocean there are few more interesting things than icebergs, interesting not only by reason of their gigantic size, their fantastic shapes, their exceeding beauty, but also for the manner wherein they array themselves.

Icebergs exhibit a tendency to form both clusters and long lines, and these groupings may arise from the effects both of ocean currents and of storms.

Some very singular lines of bergs, extending for many hundreds of miles east of Newfoundland, have been shown on official charts issued by the government. Two of these cross each other, each keeping on its independent course after the crossing. In several instances parallel lines of bergs leave long spaces of clear water between them.

Curiously enough, while enormous fields of ice invade the so called "steamship lanes" of the Atlantic at the opening of spring during certain years, in other years at that season there is comparatively little ice to be seen. The ice comes, of course, from the edges of the arctic regions, from the icebound coasts of Greenland and Labrador, where huge bergs, broken from the front of the glaciers at the point where they reach the sea, start on their long journeys toward the south, driven by the great current that flows from Baffin bay into the northern Atlantic ocean.

Gettysburg's "Drumfire."

The heaviest battery of artillery ever mounted in the world up to 1862 was before Yorktown, when the federal army was maneuvering to enter Richmond. It consisted of a 300 pounder and two 200 pounder Parrot rifled cannon. Our greatest artillery "stunt" was the Gettysburg cannonade. It lasted about two hours, on a line of battle four to five miles long. We had 82,000 men and 300 guns. The Confederates 75,000 men and 190 guns. There were 50,000 killed and wounded, a mortality much higher than in more modern wars.—Everybody's Magazine.

The Otter's Wanderlust.

Of all the beasts in the world, the otter, that fierce outlaw, is the greatest wanderer.

It is as if he were afflicted with a curse that forbids him to be still, that forces him ever to push on—on—on! Rest as rest he knows not. Three days will see the end of his longest inaction, and the amount of miles he covers in a fortnight would amaze some folk.—Outing.

Great Pyramids.

The largest pyramid in the world is that of Cholula, in Mexico, which covers fifty acres of ground. The largest in Egypt is that of Cheops, near Cairo, which covers thirteen acres. It contains 90,000,000 cubic feet of stone and could not be built nowadays for less than $150,000,000.

Time In Lisbon.

Correct time is announced every even hour in the port of Lisbon by means of two lanterns placed on iron columns 100 feet high. The lanterns each have three faces measuring 6.5 by 8 feet.

When Wolves Were Plenty.

Warren Scott, aged fourteen years, was torn to pieces by wolves in Newburg, N. Y., in March, 1806.

Home Cookery

Spiced Peaches.

Seven pounds of fruit, three pounds of brown sugar, one quart of vinegar. Pour boiling water over the peaches and allow it to remain one minute; peel the peaches. Stick three cloves in each peach. Put sugar and vinegar on fire and let come to a boil, add the peaches, cook till perfectly tender. A few minutes before taking the peaches out put a little mace, a stick of cinnamon, a few allspice, a piece of white ginger in a bag or piece of net and drop into the boiling vinegar. After taking the peaches out of the vinegar let the juice boil down till thick. Put in jars and seal while hot.

Baked Pears.

Core and pare eight pears, fill the centers with one-quarter cupful of butter creamed with one-half cupful of brown sugar. Add four tablespoonfuls of chopped citron peel and one tablespoonful of lemon juice, mixed together. Mix two tablespoonfuls of sugar with one-half cupful of water and brush over the pears, sprinkle with crumbs browned in hot butter, bake for twenty minutes in a moderate oven and serve cold with a soft custard.

Peach Cobbler.

Pare and stone one quart of peaches, fill a granite baking dish one-half full. Add two cupfuls of sugar, cover with a good, rich shortcake paste, having same exactly fit the pan. Make two or three cuts in the paste to allow steam to escape. Bake until the peaches show a dark red color. Cool and serve with sugar and cream.

Apples Baked With Rice.

Pare and core the apples. Fill the holes with sugar and chopped raisins. Place in a baking dish and fill the spaces between the apples with rice that has been boiled for fifteen minutes. Cover and bake fifteen minutes longer. Serve hot with cream.

Preserving Tomatoes In the Form of Paste

Canned tomatoes form a very important part of the diet of the ordinary family. The canned product consists of about 95 per cent water. Because of the scarcity and high price of tin cans and jars this season it will be readily seen how much space is wasted by canning tomatoes in their natural state. They may be concentrated to about one-eighth or one-tenth the original volume, and the concentrated product will contain all of the food value and all of the flavor and color of the fresh tomatoes. The concentrated product is called tomato paste or Italian conserve. The following method of manufacture as recommended by the University of California is applicable to household conditions and results in a product containing all of the value of the fresh vegetable.

Boil the tomatoes until tender. Crush thoroughly and pass through a fine sieve or screen to free out the skins and woody portions of the pulp. Place the strained pulp and juice in a shallow pan and boil it over a slow fire to a thick consistency. Do not boil until it begins to scorch. Boil down as far as possible without scorching. Then place a pan at the back of the stove, where the heat is not sufficient to cause the paste to stick to the bottom of the pan and scorch. Allow it to evaporate under these conditions very slowly until it becomes very thick and pasty—that is, until it reaches about the consistency of peanut butter. It should then be packed into scalded jars hot. The jars should be sterilized in a wash boiler sterilizer for one hour. The jars should then be sealed.

War Food—Pancakes

Our Strongest Muscles.

The strongest muscle in the human body is the gluteus maximus. Hardly a movement of the lower extremities can be made without bringing it into play, but its chief duty is to balance the pelvis on the head of the thigh bone. It assists in carrying the leg forward and outward in walking, and without its aid any movement of the body from the hips would be impossible.

As it is the strongest, so is it also the largest muscle we possess. In the full grown man it can exert a force of 110 pounds to the square inch of its section in the thickest part.

Another strong muscle, which is situated in the calf of the leg, is capable of sustaining seven times the weight of the body. The great tendon, which is inserted in the heel bone and which is called tendon achilles, is also of singular strength. When removed from the body it has sustained a weight of 2,000 pounds, yet sometimes by the sudden action of the muscles of the calf, to which it belongs, it has been snapped across.

Seaweed as Food.

Kelp is an enormous sea plant which abounds along the Pacific coast. A full grown plant will have a stem 300 feet in length, which bears at the top an air bulb. From this bulb grow fifty or more giant leaves, each one of which will attain a length of thirty or forty feet.

This plentiful vegetable is entirely ignored by us, but the Japanese prize it highly. They make what is known as "kombu" from kelp. Because it fades in the curing process much of it is dyed green, just as French peas are dyed to give them their pleasing color. This shredded, dyed "kombu" is used as a vegetable and is cooked with soups and meats. It is even made into a sort of confection by sugaring small strips of it.—Popular Science Monthly.

All Circus Rings the Same Size.

Railway tickets are the same size all over Great Britain and the continent—viz. 2¼ by 1¼ inches—and have been so for the last fifty years. This surely indicates a worldwide tendency to standardize.

Every builder's ladder is built to scale, and the fireman's ladder is on the scale of the seaman's run up the ratlines. But perhaps the greatest triumph of standardizing is that of the circus. There are big and little circuses in the world, but the ring is always of the same diameter, for the bareback rider has discovered the exact angle at which he can square the circle. No matter whether it be a ring cut in the turf or a luxuriously appointed theater, the circus ring never varies a foot.—London Mail.

The Hotel In the Forest.

Busaco, the beauty spot of Portugal, is a vast forest in the center of which is situated one of the finest hotels in the country. Travelers arriving at this noted hostelry invariably comment upon the position of a certain olive tree standing just outside the hotel in the center of the road, most awkwardly situated for traffic. The reason the obstruction is not cut down is due to the fact that Wellington tied his horse to this identical tree on the eve of the battle of Busaco, 1810, and the inconvenience is put up with out of respect for the great general. An ancient monastery formerly stood on the site of the hotel, and Wellington is said to have slept there on the eventful eve.—New York Sun.

When Turkey Was Great.

Turkey at her height was in possession of every famous city of the ancient world except Rome. She held by the sword Athens, Corinth, Sparta, Grecian Thebes, Constantinople, Antioch, Seleucia, Ctesiphon, Babylon, Nineveh, Bagdad, Jerusalem, Damascus, Mecca, Medina, Alexandria, Cairo, Memphis, Egyptian Thebes and Carthage. Some were in ruins, but the Turk was master where they had been.

Diving Animals.

One thing that none of the land living animals does is to dive. No matter how hard pressed a swimming deer, rabbit, squirrel or other purely terrestrial animal may be, it will remain above water. But the muskrat, beaver, ice bear and otter dive immediately.

A Suggestion.

Doctor (to pressing creditor): If you must bring your bill every day, at least you might come with your head tied up, so that people would think you were a patient.

Saliva Secretion.

The amount of saliva daily secreted by an average male adult is a trifle more than three pints.

PRACTICAL HEALTH HINTS.

Camphor For Colds.

In its early stages an acute cold may be avoided by the use of camphor. If the chest seems "tight" rub it thoroughly with equal parts of sweet oil and camphor and wear a compress during the night of flannel saturated with the mixture, heated and covered with dry flannel. Three or four drops of camphor in a glass of hot water taken at night is excellent. If the throat is a little sore use a gargle of ten drops of camphor to a tablespoonful of water, being careful not to swallow this. Rubbing the nose with sweet oil and camphor and inhaling the fumes of the latter will help matters when the head has a sensation of fullness.