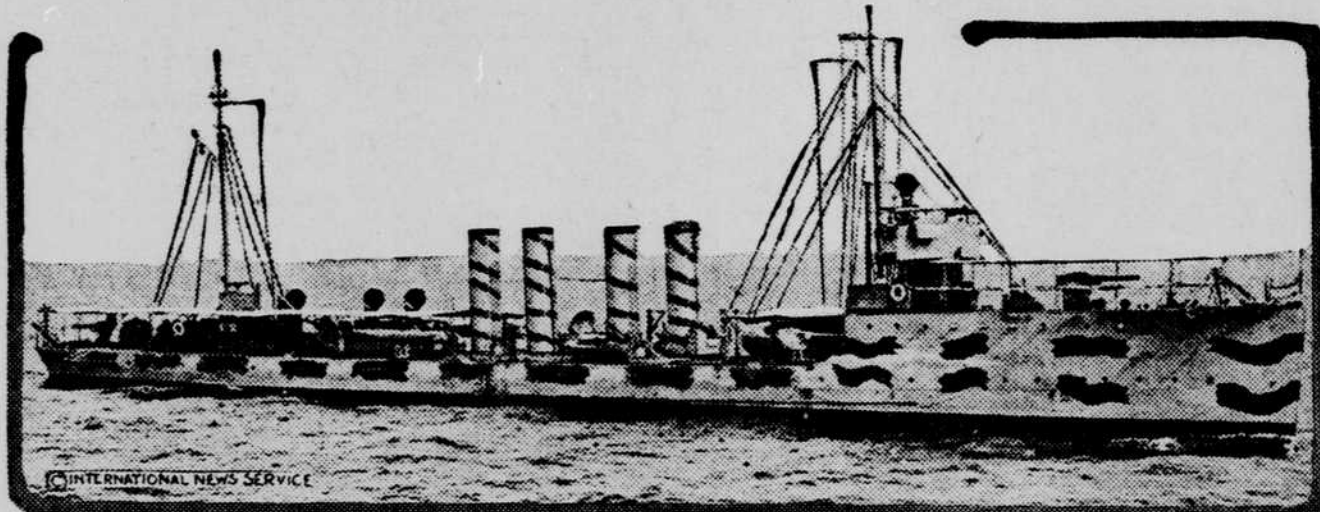


NEW MARBLE STEPS FOR CAPITOL AT WASHINGTON



Workmen putting in new marble steps at the capitol at Washington to replace the old sandstone steps which time and the weather had rendered unsightly.

AMERICAN NAVY TRYING FOR "INVISIBILITY"



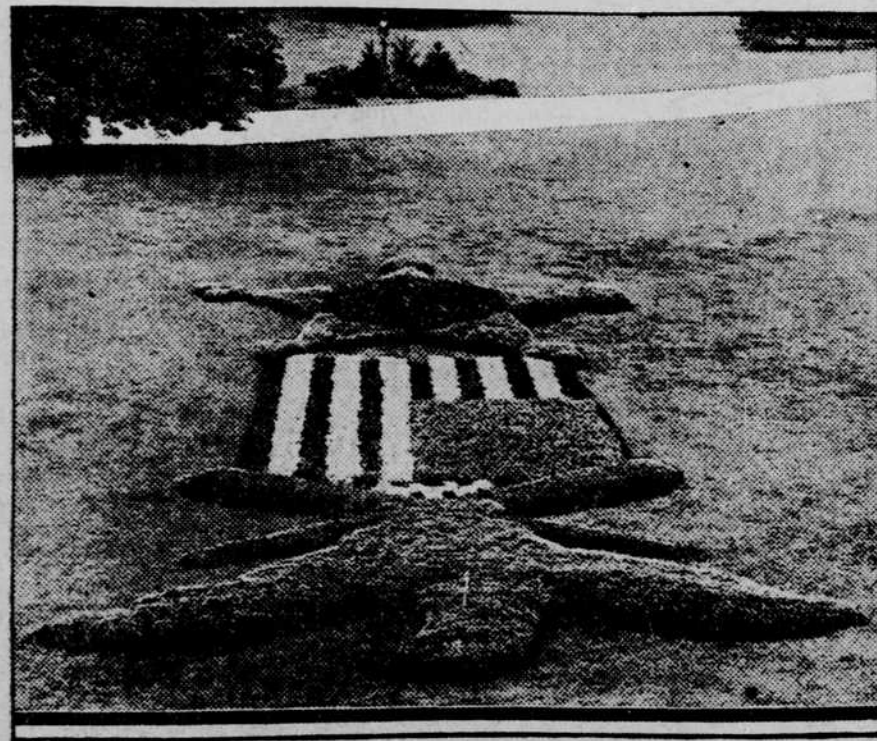
Taking a lesson from the ruses practiced by the navies of the warring nations of Europe, the naval authorities of America are experimenting with the "cloak of invisibility" idea. The photograph shows the U. S. torpedo boat Tripp painted to resemble the waves.

SEARCHLIGHT FOR AERIAL DEFENSE



One of the German field searchlights which are so useful in observing against attacks from the air. The officer in the left foreground is observing an enemy aeroplane, his instructions being sent by the telegrapher at his side to the nearest artillery position.

BADGE ON THE CAPITOL LAWN



Badge of the Ladies' Auxiliary of the Grand Army of the Republic, formed of flowers on the lawn of the capitol at Washington. The plants were put in last April, so the design would be ready for the G. A. R. encampment.

FIGS LIKELY TO BE SCARCE

Blockade of Smyrna May Deprive Americans of a Favorite Luxury of Christmas Time.

How to observe neutrality these days is a problem which is puzzling fig eaters. A majority of them are pulling hard for England, France, Italy—or someone, it doesn't matter much who—to break the Turkish-German lines and reach Smyrna. For unless the Turkish port is relieved

from the blockade soon, there will be few Smyrna figs in America. Persons with high-class tastes for figs tell us that Smyrna sends the best there are on the market. The crop usually begins to arrive about the middle of September. Importers virtually have given up hope of getting any crop out of the Turkish port this year, and they have cabled agents in Greece, Portugal and Italy to buy figs in those countries. A normal year's imports from Smyrna is 20,000,000 pounds, about 85 per

CONGRATULATING A VICTOR



King Ludwig of Bavaria (at left) congratulating the noted Austrian commander, General von Boehm-Ermolli, who won high honors in the drive of the Teutonic armies through Russian Poland.

Norman Tower Laid Bare

A London letter says there has been a curious result of one of the fires caused by suffragettes in 1914. The fire in question practically destroyed the historic church of St. Mary at Wargrave, near Henley, which, among other interesting objects, contained the tomb of Thomas Day, the author. The church is now being rebuilt. In the restoration of the tower it was found that the present casing of red brick is only a covering for the original Norman tower. The latter proves to be a very fine example of Norman architecture—one of the best, in the opinion of experts, existing in England.

When the tower was cased with red brick is a mystery, but the work was probably done in the reign of Henry VII or that of Henry VIII. Among other discoveries made as a result of the performance of the suffragette "arson squad" are a number of vaults under the chancel, of which no one had guessed the existence.

Plate Removes Tarnish

There has just been put upon the market a metal plate that removes tarnish from silver in a few seconds. It is a thin sheet made of a combination of metals; this is put into a dish of hot water in which two table-spoons of washing soda have been dissolved; the silver is immersed in such a way that at least one piece of it touches the plate, then is taken out, rinsed and wiped dry. The dish in which the operation is performed must be of glass, porcelain or enameled metal; if the latter the enamel must not have been broken.

cent of which is consumed in the holiday trade. So, you see, we are some fig eaters around Christmas time. California also puts out an enormous crop, which probably will have to satisfy us until Smyrna extricates herself from the war zone.—Philadelphia North American.

It is stated that Herr Alfred Ballin of the Hamburg-American line receives a salary of \$100,000 per annum. The heads of two or three British passenger lines receive larger sums.

THE EUROPEAN WAR A YEAR AGO THIS WEEK

Sept. 20, 1914.

Allies captured Souain. Belgians retook Lanaeken. Germans brought big siege guns up to Antwerp.

Russians took Jaroslav and began bombardment of fortress of Przemysl.

General Hirdenburg began movement against Grodno, Russian Poland.

Germans defeated by Russians near Sandomierz.

Serbs defeated Austrians near Novi-Bazar.

German cruiser Koenigsberg disabled British cruiser Pegasus in Zanzibar harbor.

Six British ships taken by German cruiser Emden.

Austrian torpedo boat sunk at Pola.

German merchant cruiser Cap Trafalgar sunk by the Carmania.

Sept. 21, 1914.

Germans bombarded Antwerp forts.

Allies took Massiges and Meenil between Reims and Argonne.

Serbs defeated Austrians at Kroupani, but evacuated Semlin.

Russians took Dubiecko and surrounded General Danki's army.

German cruiser Emden sank British steamer Clan Matheson.

Japanese aviators wrecked two forts at Tsingtau.

German official statement of destruction of Louvain issued.

French foreign office protested to neutrals on bombardment of Reims cathedral.

Russia issued its Orange Book.

Sept. 22, 1914.

Germans captured Craonne.

German right turned between Peronne and St. Quentin.

Austrians defeated on the Drina.

Australians seized German wireless station on island of Nauru.

Germans repulsed in attack on fort in Voi district, Africa.

German submarines sank British cruisers Aboukir, Cressy and Hogue in North sea.

Sept. 23, 1914.

Germans bombarded Verdun.

Allies advanced left wing near Lassigny.

Russians took Wislok.

Cossacks raided Czenstochowa.

Russian cruiser Boyar sank German cruiser and two torpedo boats.

British aviators dropped bombs on Zeppelin plant at Dusseldorf.

Sept. 24, 1914.

French took Peronne.

Varenes captured by Germans.

Russians again occupied Soldau.

Russian advanced guard arrived before Cracow.

Germans defeated at Subin.

British troops landed near Laosan, China.

Germans at Schuckmannsburg, Africa, surrender.

Two Austrian torpedo boats and one destroyer sunk by mines in Adriatic.

German cruiser Emden bombarded Madras.

Anglo-French fleet bombarded Cattaro.

Canada's contingent of 32,000 men sailed.

German aviators dropped bombs on Ostend.

Sept. 25, 1914.

Allies attacked Germans at St. Quentin, but were repulsed.

Germans advanced southeast of Verdun.

Snow halted campaign in Alsace.

Russians occupied Czeschy and Felstyn.

Population of Cracow fled.

Serbs and Austrians fought battle near Zvorkni.

Australian force took German New Guinea.

Kronprinz Wilhelm sank British steamer Indian Prince.

Belgian and German aviators in duel over Brussels.

Germans again shelled Reims cathedral.

Formal complaint of German atrocities filed in Washington.

There are over 2,500 women commercial "drummers" in the United States.

The Library.

From that waste welter of endless space and time, the dome of a library shuts us in to the warm little world of literature, charged with human thought and feeling. . . . The good, the true and the beautiful are something real and ascertainable.—Paul Shorey.

Daily Thought.

Nothing but the harmony of friendship soothes our sorrows; without its sympathy there is no happiness on earth.—Mozart.

Law Is Peculiar.

"The law," says a contemporary, "assumes that even an indicted man is innocent until he is proven guilty." The law may make this assumption, but 99 per cent of the population do not.

Very Annoying Situation.

The Philosopher of Folly says: "Nothing makes me so mad as to have some other fellow explain something to a pretty girl just as I was going to explain it to her myself."—Cleveland Plain Dealer.

IN CANNING SEASON

SECRET OF SUCCESS IN "PUTTING UP" SUPPLIES.

Absolute Sterilization Must Be Observed—Best and Easiest Methods of Getting the Best Results From Fruit That Is Used.

If anybody appreciates the kindness of Mother Nature it is the practical housekeeper. This is especially true in summertime when by her bountiful store of fruits and vegetables she increases the housekeeper's store at little cost and contributes much to reduce her labor.

There are several methods of canning, and the secret of success in each is absolute sterilization. The best and easiest methods of canning are: cooking the fruits in jars in an oven; cooking the fruits in a steamer or in boiling water, and stewing the fruit before it is put into the jars.

Glass is the most satisfactory jar to use in canning. Glass jars are becoming so universally in favor that they are taking the place of tin cans for everything; even for tomatoes. They are more economical than tin, for although the glass costs more in the beginning, it lasts and can be used over and over again. While there are many kinds of jars, the preference should usually be given to those with wide mouths. In canning fruits or jelly it is important that the fruits or berries should not be over-ripe. Fruit for canning should be fresh, solid and not over-ripe. If over-ripe some of the spores may survive the boiling and fermentation takes place in a short time. In preparing the fruit remove all stems, then peel with a silver knife, core or remove the seeds or pits as the case may be. Peaches, pears or apples may be kept from discoloring if they are dropped as they are pared into cold water to which a little vinegar or lemon juice may be added.

Canned Pears.—Twenty-four Bartlett pears, eight cupfuls water, two cupfuls sugar. Bartlett pears are the best for canning. Put the water and sugar into a preserving kettle. Let the sirup come to boiling point and skim off the froth if any rises. While the sirup is heating carefully halve, peel and core the pears, being careful not to use those that are over-ripe or imperfectly shaped.

Drop pieces into a basin of cold water until all are pared. Put the halved pears into the boiling sirup, but do not stir. Take a large roasting pan with handles and place in it as many sterilized canning jars as it will hold. Pour some tepid water in the pan to a depth of about two inches, and place the pan on the side of the stove. The water will get hot and keep the jars warm. Sterilize the rubber rings and covers. By this time the fruit will be boiling. When the pears commence to lose their hard whiteness they are ready to take off. Lift out pieces separately with a spoon and put them into the hot jars. Fill jars and cover with the sirup; fill even with the top, put the rings and covers on and screw tight.

For Cream Dressings. All white or cream dressings are made by blending the butter with the flour, then stirring it rapidly into the boiling milk. Use white pepper when making the dressing and boil it in a double boiler. Keep it warm, and thin with cream if too stiff when done, or fold in the white of egg, whipped to a stiff froth.

A teaspoonful of vinegar to a quart of flour if added with the ice water, gives the much-desired flaky appearance to fruit pies.

Tomato Pickle. Six pounds of green tomatoes, if very large, cut in pieces. Put them into strong brine for 24 hours, drain them very dry. Put them in a stewing pan, cover with vinegar to which has been added one pound of sugar, one-quarter pound long pepper, one-quarter pound allspice, one-quarter pound cloves and one-quarter pound cinnamon. Simmer till tender, but do not let them boil.

German Potato Kloesse. One pint mashed potatoes, mixed in two beaten eggs, one pint of flour, one even tablespoonful of salt. Form into small flat cakes (same as fishballs), cook in boiling water about ten minutes. When first put in kettle, stir around until they rise to the top of water. Very nice with roast of veal or any nice brown gravy. Good warmed over in butter, cut up.

Beef Loaf. Two pounds round steak chopped, quarter pound pork chops also chopped, one onion, medium size, chopped, one tablespoonful butter, three large slices bread soaked in one pint of milk, two eggs beaten, salt, one scant teaspoonful poultry dressing. Stir all together. Place slices of salt pork in bottom of pan and on top. Bake one hour.

Chilled Watermelon. Cut the ripe pink flesh from a good-sized watermelon, put it into a freezing can and pack with salt and ice. Turn the crank slowly until the watermelon is half frozen. Serve in punch glasses at the close of luncheon or dinner. Those who use wine may add to each glass a tablespoonful of sherry.

Stale Bread Fritters. Cut the bread in slices, about a third of an inch thick, fry in fat, from which a faint bluish smoke is rising, and when each piece is fried on one side turn it over and spread the browned side with marmalade or jam. When cooked, lift out and sprinkle with caster sugar mixed with a little cinnamon.

Fruit Fluff. To every pint of chopped peach, banana or pineapple allow one pint of water, six eggs and one pound of sugar; beat eggs until light, then add other ingredients and cook until thick as custard. Strain, set dish in pan of cold water and beat until cold. Freeze and serve with a sirup like a sundae.

YARB DOCTAH WAS TO BLAME

Second Mistake That Medical Adviser of Negress Had on Record Against Him.

Guy Hoerner, South Philadelphia apothecary, was urbanely dispensing a postal card to a "flapper" when an Amazonian negress in a calico wrapper of morning-glory pattern entered and bulked herself against the counter.

"I wants a 'description' filled fohs half-a-dozen five-ounce quinine pills," she announced.

"Why, woman, that pill would paralyze an ox; what's the matter with you?" asked the astonished chemist.

"Nothin' de matter wif me," she answered. "It's foh mah daughter, and she's some heft. Gladys, she takes aftah me. Mah husband's bench-kneed and insignificant."

"But, quinine comes in grains, not ounces."

"Well," was the scornful rejoinder. "It's jest another mistake of dat fool yarb doctah. Last year, when she had only a misery in her stomach he got her to swallow a spoonful of bird shot; said her lights was riz and she had to weight 'em down."

Boss Tweed's Old Home to Go. Boss Tweed's old home at Fifth avenue and Forty-third street, New York, soon will give place to the 16-story office structure of the Guaranty Trust company. The house, one of the city's landmarks, covers a space of 62x123 feet and was sold by the notorious Tammany chieftain to Richard T. Wilson some years ago for \$1,200,000. The exterior of the place has not been altered since Tweed escaped from the police. He requested that his guards permit him to pack some clothes. They waited a long time at the front door and then realized that the prisoner had fled. Tweed had escaped to Forty-third street and then to the river, where his yacht was ready to sail. He reached Spain, was caught and returned to the United States.

Johnny Had the Proof. In instructing a youthful class in mathematics the teacher turned to John Jones. "Johnny," she remarked, "can you tell me what an average is?" "Yes, ma'am," was the prompt response of Johnny. "An average is what a hen lays eggs on."

"What?" exclaimed the amazed teacher. "What on earth are you talking about?" "That's right, Miss Mary," was the rejoinder of Johnny. "Most every lesson in our 'rithmetic starts off 'If a hen lays three eggs a week on an average.'"

Hard to Stop. "Pa, what is meant by 'freedom of the seas'?" "It means that a nation's merchant ships have a right to go anywhere they please."

"Do they do that, pa?" "No, my son. There is no such thing as 'freedom of the seas nowadays,' except for icebergs."

Kate Douglas Wiggin, the authoress, earns more than \$50,000 a year from her books and royalties on plays taken from her most popular novels.

One can't expect mummies to keep mum.

On an island. "Where can I buy a souvenir post-card?" "You can't buy one on this island. This island belongs to a man who positively won't allow 'em to be sold."

"Hum," said the summer visitor. "I see I am going to like this place even more than I expected."—Louisville Courier-Journal.

The Reason. "Mrs. Jones has such winning ways." "Yes; that is one reason why I don't like to play bridge with her."

Club Prognostications. "I think it will rain before I get home." "I know it will rain when I get there."



At Less Cost—

There's more nutritive value that the system will absorb in Grape-Nuts than in either meat or bread.

A remarkable fact.

Weight for weight, a package of Grape-Nuts supplies one-third more nourishment than a roast of beef and at about half the cost. A roast of beef is about twenty per cent waste and there is a shrinkage in cooking. Grape-Nuts comes ready cooked—and not a crumb need be wasted.

Think it over!

Then there's bread—white bread lacks certain elements essential to building brain and body. Why? Because in milling white flour, four-fifths of the precious mineral content (all important for health and life) is thrown out with the brancoat of wheat, to make the flour look white and pretty.

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FOOD

not only supplies all the brain- and bone-building, nerve- and muscle-making phosphates of the wheat, but all the rich nutriment of malted barley.

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Grape-Nuts comes in germ-proof, moisture-proof packages—ready to serve with cream or milk—a delicious ration, economical and highly nourishing.

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