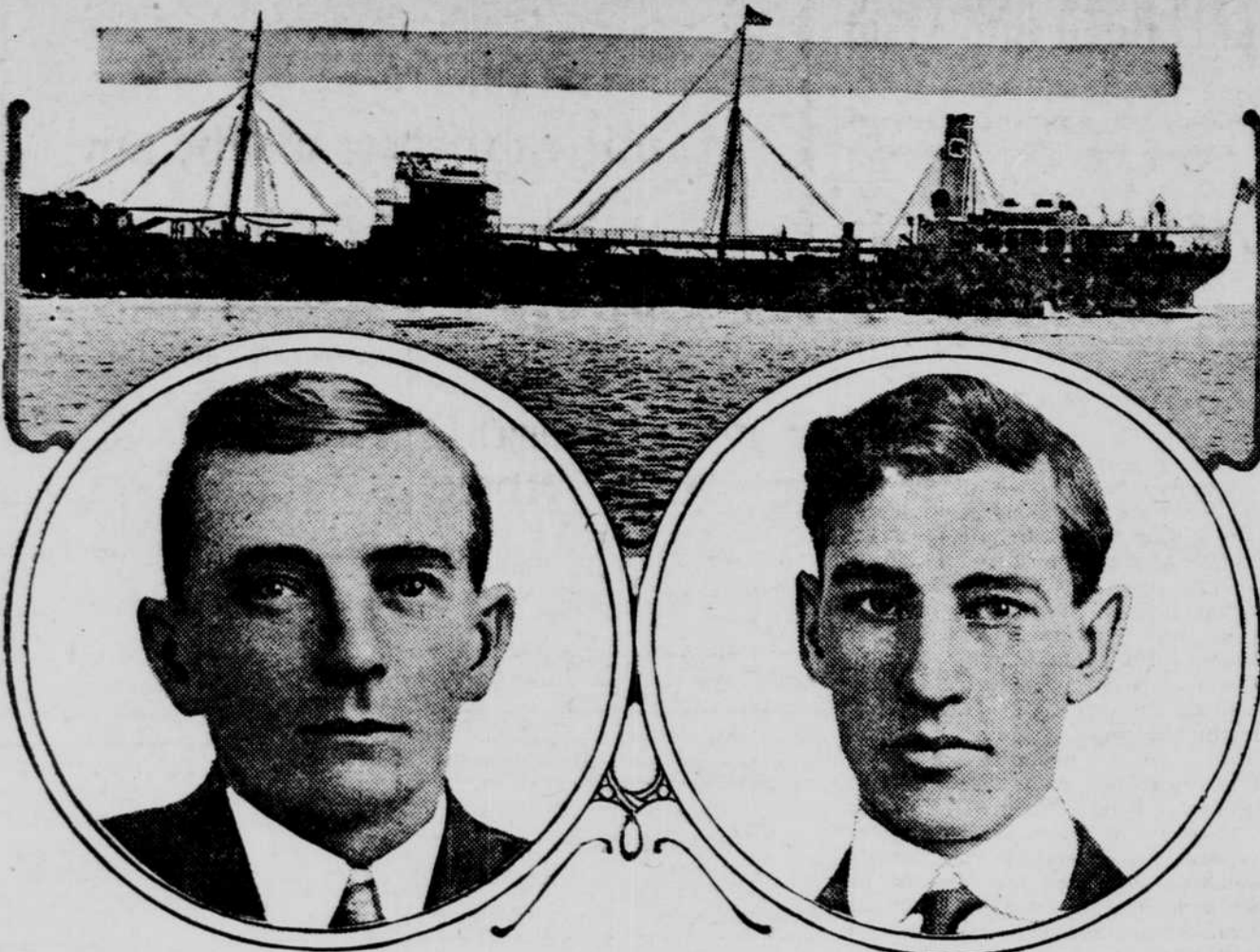


**AMERICAN SHIP BLOWN UP BY GERMANS**



American tank steamer Gulfight, which was blown up by a German torpedo or mine off the Scilly islands. Below, at the left, is its commander, Capt. Alfred Gunter, who died of heart failure; at the right, Charles C. Short of Chicago, wireless operator, who jumped overboard and was drowned.

**KNIGHTS TEMPLAR IN SAN FRANCISCO**



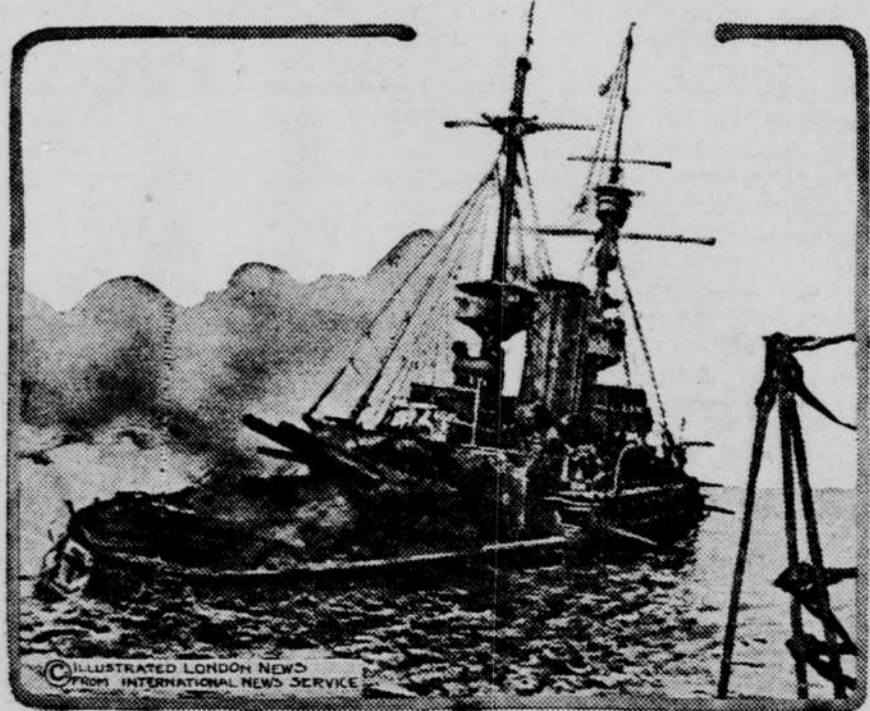
Three high officials of the Knights Templar who attended the state commandery session in San Francisco are here shown passing in the review. Left to right they are: Very Eminent Sir J. W. Chamberlain, grand captain general of the grand encampment of the United States; Most Eminent Sir Philip D. Gordon, supreme grand master of the sovereign great priory of Canada, and Right Eminent Sir James R. Tapscott, grand commander.

**DRIVER OF SUFFRAGE AUTOMOBILE**



Miss Virginia Watrous, daughter of Mrs. Antoinette Funk of the National American Woman Suffrage association, is to drive a big automobile carrying suffrage campaigners through New Jersey this summer. The campaigners will be her mother, Mrs. Medill McCormick, Mrs. Winston Churchill and Mrs. Martha S. Kimball. Another of the party will be Miss Watrous' bull terrier, who rejoices in the name of Votes, and is to be seen in this picture.

**SINKING OF THE IRRESISTIBLE**



This remarkable photograph shows the British warship Irresistible as it was sinking in the Dardanelles after striking a Turkish mine.

**HIGH HONOR FOR AMERICAN**

Dr. Armin Otto Leuschner, director of the students' observatory at the University of California, has been awarded the highest honor which an astronomer may hope to gain, the Watson medal. The award was made by the National Academy of Science, and the medal, it may be said, has

been conferred on only seven scientists. The award is in recognition of Dr. Leuschner's years of brilliant and laborious investigations, and for his original methods, which have proved of great value to celestial mechanics. He attained international reputation through evolving a new method for the study of the movements of heavenly bodies and the determination of their orbits. Dr. Leuschner is a native of Detroit, a graduate of the Royal Wilhelms-Gymnasium, Cassel, Germany, an A. B. of

the University of Michigan, and a graduate of Lick observatory, University of California. He later studied in Berlin. Since 1907 he has been professor of astronomy at the university, where his work has attracted such world-wide attention. He is a member of various scientific bodies in this country and abroad, and has written many papers on astronomical subjects. A woman's watch is usually more ornamental than useful.

**MAKING LIVER TASTY**

PROPERLY COOKED, MEAT IS DELICIOUS, AND CHEAP.

How to Prepare It With Its Traditional Accompaniment, Bacon—Excellent When Baked—Two Kinds of Gravy.

Liver is savory and it is not heavy—two points most decidedly in its favor at this season.

There are many ways of cooking liver and for that reason it might very well make its appearance on our tables more often than it does simply tried and served with bacon.

Moreover, there are two good kinds of liver: Calf's liver and lamb's liver. And the lamb's liver, although much cheaper than the other kind, is delicious when properly cooked. So, when the price of calf's liver is prohibitive or when it is not to be had even for a price, try lamb's liver for a change.

To begin with, the best way to cook liver and bacon is to wipe off the slices of liver with a damp cloth and then to drop them, with two slices of lean bacon to every one of liver, into smoking hot fat in a deep kettle. Let them brown like crullers, remove them for a moment to a piece of brown paper, then put them on a hot platter (liver and bacon together), sprinkle with salt and pepper and serve. If a gravy is desired, spread a little melted butter sauce, well seasoned, with the liver.

Another way of preparing liver is to brown slices of it in a skillet and, as soon as they are browned on both sides, to remove them to a baking pan, dredging each slice with flour and sprinkling with salt and pepper. Cover the pan and bake for three-quarters of an hour.

To prepare liver with cream gravy, slice the liver a third of an inch thick, drop for a second into boiling water and slash the edges of each slice a few times to keep them from curling. Then brown in hot fat in a skillet. Remove the slices of liver to a saucepan and cook till yellow. Sliced onion in the fat and then add it to the liver with enough cream to cover. Simmer for ten minutes, covered, and then serve, seasoned with pepper and salt.

Another way to cook liver with bacon is to soak the slices for 20 minutes, then to dry them and roll them in flour, and then to brown them in the fat in which slices of bacon have been cooked crisp. Then pour off most of the fat, add hot water and flour to the rest and pour over the liver for gravy.

Baked liver is good. To prepare it have a pound and a half of liver in one piece. Wipe it with a damp cloth and trim it neatly and then put in some strips of salt pork with a larding needle across the top. Bake in a hot oven for half an hour, basting often, and serve with a brown gravy made in the baking pan.

Still another method is to add a little lemon juice to the liver gravy. This gives it a piquant flavor that is decidedly tempting. The lemon is added to the fat, after most of it is poured away, and then flour and butter rolled together are added, and then enough water to make gravy of the right consistency.

**Killarney Salt Cod.**  
Soak one pound of salt cod in water to cover four or five hours, peel and slice about one-fourth inch thick eight or nine potatoes (according to size of family). Fry out four or five strips of salt pork, peel and slice a few onions and fry in pork fat, but do not brown. Cook potatoes and salt cod separately, straining the water off the fish twice. On your onions dredge about two tablespoonfuls of flour, stirring briskly, a little salt and pepper and the water directly off the fish, till of the right consistency; then add one teaspoonful of table sauce and let cook one minute. In the meantime place your potatoes and fish on a platter and pour onions and gravy over all. This is very tasty.

**Fish au Vinaigre.**  
Boil shad, mackerel or white fish in salted water. When cooked, put on dish, pour over it two cupfuls of vinegar while the fish is hot. When it is cold, pour the vinegar into a bowl, add to it two teaspoonfuls of tomato catchup, two tablespoonfuls Worcestershire sauce, and salt and pepper to taste. Pour all of this upon the fish. When ready to serve, chop fine two hard-cooked eggs, one small onion, two tablespoonfuls each of parsley and celery, one boiled beet, and spread this mixture over the fish.

**Huevos en Espanol.**  
Empty a can of tomatoes in a frying pan. Thicken with bread and add two or three small green peppers and an onion sliced fine. The peppers may be chopped. Add a little butter and salt to taste. Let this simmer gently until the flavors are well mixed. Then break on top the number of eggs desired. Dip the simmering tomato mixture over the eggs until they are cooked. The eggs may be served, rejecting the sauce. Mexicans strain the sauce a bit and serve with the egg on thick toast.

**Potted Mincéd Lamb.**  
Grind enough cold roast lamb to fill three cups; cook well six or seven sticks of macaroni; put one cupful cold stewed tomatoes in buttered baking dish, add minced lamb and macaroni, pepper, salt and three tablespoonfuls of gravy. Cover with crumbs and bits of butter and bake.

**Lamb Soup.**  
Cook two pounds lamb in cold water until tender. Remove meat and reserve one-half cupful of the broth to be used in making bechamel sauce. Then add an onion, carrots, barley, thickening and seasoning to taste.

**New Use for Parsley.**  
If when making soups or stews you find the flavor of some vegetable too strong, you can neutralize it by adding a sprig or two of parsley.

**A Typewriter in Every Home**

The typewriter has come to be a necessity in almost every family. If the daughter is a stenographer, she can increase her earning power by home practice. The father and sons need a typewriter for their correspondence. The mother likes to keep recipes and other data in neat, readable form. You will be interested in our booklet, "A Lesson in Operating the L. C. Smith & Bros. Typewriter." Write for it

**L. C. Smith & Bros. Typewriter Co.**  
1819 Farnam Street  
Omaha, Nebraska

The things a man forgets are those he wishes he could remember.

**Drink Denison's Coffee.**  
Always pure and delicious.

It is a custom among the women of Java to chew betel nuts, which discolors the teeth, giving them the look of black varnish.

**ALLEN'S FOOT-EASE for the TROOPS**  
Over 100,000 packages of Allen's Foot-Ease, the antiseptic powder to shake into your shoes, are being used by the German and Allied troops at the front because it relieves the feet, gives instant relief to corns and bunions, hot, swollen, aching, tender feet, and makes walking easy. Sold everywhere. Try It TODAY. Don't accept any substitute. Adv.

**A Young Skeptic.**  
Caller—Marjorie, if you drink so much tea you will be an old maid.  
Marjorie—I don't believe that at all. Mamma drinks lots of tea and she's been married twice and isn't an old maid yet.

**Heir, Not a Gale.**  
The guide suddenly halted the party of Americans.

"Ah, there comes the heir to the throne," he said, removing his hat as a royal equipage appeared.

The little boy of the party nudged his mother and whispered:

"Did he take off his hat for fear the air would blow it off?"

**Not Asking Much.**  
"So you are ambitious to have a little garden?"

"Yes."  
"You ought to get a lot of pleasure out of it."

"I don't expect to get any pleasure out of it, but if I can get a few beets and turnips in return for a great deal of hard work I'll be satisfied."

**Genius.**  
Men give me some credit for genius. All the genius that I have lies just in this: When I have a subject in hand, I study it profoundly. Day and night it is before me. I explore it in all its bearings. My mind becomes pervaded with it. Then the effort which I make is what people are pleased to call the fruit of genius. It is the fruit of labor and thought.—Alexander Hamilton.

**JUST A SIMPLE QUESTION**

And if Man Had Waited He Surely Would Have Had an Answer, but He Didn't.

Mrs. Simpleton, I am a plain, blunt-spoken man."  
"Yes, I know, Mr. Tarter."  
"I never beat around the bush. When I got ready to ask my first wife waste five minutes in coming to the point."

"Oh, Mr. Tarter, but don't be too sudden! You know our sex—"  
"Mrs. Simpleton, I have called this evening to ask you a question."

"Yes; but—but—"  
"And I want a plain, plump answer—either 'Yes' or 'No.'"

"It's awfully sudden, Mr. Tarter, but I'll try to—to—"  
"I have known you three months."

"I don't think I'm mistaken in your for her heart and hand I did not character."

"Oh, Mr. Tarter!"  
"Now, then, I am to be married to Jennie Jackson tomorrow. Do you want a position as housekeeper?"

When she revived and sat up he had vanished, and, though she reached out with her fingers for his hair, they clutched nothing but emptiness.

**Jobless Turn to Gold Mining.**  
How to provide for the army of the unemployed, thrown out of work because of the business depression resulting from the European war, is naturally a much more serious problem in the British colonies than anywhere else outside of the continent of Europe.

The city of Edmonton, Canada, has found at least a partial solution, and one that puts no added burden on either the taxpayer or the charitable. The bars of the Saskatchewan river, which runs through the city, contain much gold dust of the very fine flour variety. With the outbreak of the European war and the necessity to provide as much available work for men whom war conditions might throw out of employment, the city council turned to the gold-mining industry, which offered returns right within a hundred yards of the city's main streets. A number of experienced mining men who had settled in the city after the Klondike rush of '88 offered to act for a while as instructors to the uninitiated, and some 200 men soon went to work. The average cleanup per man for the months of August and September was about \$1.50 to \$2 a day.—Popular Mechanics Magazine.

**First Oranges in America.**  
Bernal Diaz del Castillo, who wrote as an eyewitness of Cortes' conquest of Mexico, claims to have introduced oranges into that country, planting a few pipes close to a high "idol house," whose growth was carefully watched over by some curious native priests.

**He's Got It.**  
"Doctor, I'm afraid I've an attack of spring fever and ague."

"Indeed? How does it affect you?"  
"My temperature goes up when I start for business, and when I get there I feel like shaking work."

**Just That.**  
"That fellow certainly can make a great speech."

"That so? Then why doesn't he?"

**A Real Source of Health**

is the Stomach, but the most reliable barometer of your physical condition is the appetite. If it is poor, you can look for an overworked and overloaded condition of the Stomach, Liver and Bowels, which prevent them from properly performing their daily functions. A trial of

**HOSTETTER'S Stomach Bitters**

will help Nature restore normal strength and regularity throughout the entire system and thus help you maintain health. Try a bottle today.

**ALMOST MADE HIM MISS IT**

Of Course Wife Was to Blame Because Opportunity Nearly Got Away From the Man.

Opportunity knocked twice at the man's door and was about to knock a third time when the door was hurriedly opened by a woman.

"Where is the man?" said Opportunity. "Come! I've no time to lose."

"You're the very one he's looking for," said the woman. "But—he's occupied."

"You're his wife, aren't you? Tell him to come."

"I'm mistaken. He'll think you are someone else."

"That isn't my fault. I've done my duty. Good-day."

"Oh, please don't go. I'll tell him. I'll try to convince him who you are. Give me a little time."

Just at that moment the man rushed out and grabbed Opportunity. Then he turned roughly to his wife.

"Why didn't you let me know she was knocking?" he said. "Why, she almost got away. Just like you!"—Life.

**Among the Wounded.**  
It happened at Christ's church dispensary. The little fellow had a badly dislocated thumb. He was only nine years old, but he was brave, and scarcely winced as the doctor pulled and hauled to get it back into position.

"We'll have you back in the trenches soon," said the doctor. "How do you stand on this war, anyway?"

"How do you think I stand?" said the boy. "I'm a Belgian."

"How did you dislocate your thumb?" asked the doctor, somewhat abashed.

"Swinging on a German kid, but gee!—a grin of delight overspread his countenance—you just ought to see him!"—New York Evening Post.

If she doesn't own a mirror she has lost all interest in life.

But it's difficult to judge a woman by what she doesn't say.

**Pure Food Expert Investigates Grape-Nuts**

Before Grape-Nuts was included in the Pure Food Directory of the New York Globe, the publishers sent their expert, Alfred W. McCann, to get the facts about this famous cereal food—what it is made of, how it is made, and whether or not too much had been claimed for it.

The makers have always held that Grape-Nuts is a body and brain building food; that it contains the vital mineral elements lacking in white flour, and foods made from white flour; that it digests more readily than any other prepared cereal food, etc.

McCann came to Battle Creek at the Globe's expense. He investigated—the run of the factory—up-stairs, down-stairs and all over the place.

In the N. Y. Globe of April 1, 1915, he said:

"Any man who can go to Battle Creek and come away with the statement that he is not amazed is given to the habit of bearing false witness against his neighbor.

"I watched the delivery of the wheat to the Grape-Nuts bakery. It was selected wheat too. I watched the mills grind this wheat, and there was no patent flour stunt pulled off in grinding it, either. The wheat went right through the rolls and came out as honest and as unrefined as when it went in. I saw this wheat mixed with barley malt in a mixing room that is a model of cleanliness.

"Grape-Nuts is an honest, genuine, wholesome, good, fool-proof breakfast food.

"Grape-Nuts is all Post ever claimed for it. Instead of over-estimating the truth he didn't tell ten percent of it."

There you have it! If you want to know more, write Alfred W. McCann, care N. Y. Globe, N. Y., or come to Battle Creek and see for yourself. There's no mystery about Grape-Nuts.

This wonderful food DOES build body, brain and nerve tissue. It DOES furnish the vital mineral phosphates usually lacking in the daily dietary. It is easily digestible, economical, and comes ready to eat, fresh and delicious.

"There's a Reason" for

**Grape-Nuts**

Sold by Grocers everywhere.