

WRECK OF THE FRENCH BATTLESHIP LIBERTE



REMOVING THE BODIES OF VICTIMS

THIS photograph shows the scene in Toulon harbor immediately after the battleship *Liberte*. Sailors from the other warships are seen recovering more than 200 men lost their lives. The *Liberte* was one of France's best \$7,000,000.

explosion that destroyed the French bodies of their dead comrades fighting vessels and cost nearly

INVITE FOOD FRAUDS

Women Prefer Eatables That Are Pleasing to the Eye.

Encouragement to Manufacturers to Impair Nutritive Values by Injecting Harmful Chemicals Is Denounced by Expert.

New York.—The dangerous craving of women for food products that "look pretty on the table" and the consequent encouragement to manufacturers to impair the purity of nutritive values by injecting harmful chemicals into them to make them pleasant to the eye were denounced in an address at the pure food show in Madison Square garden by Alfred W. McCann, food expert, in the course of his speech McCann described in detail many of the vices that are thus tampered with.

McCann said in part: "Woman does not want foods in the natural order, and as a result she asks for a pickle which will resist the teeth. The manufacturer at once gives it to her by using an astringent, alum, which toughens the tissues and produces the effect desired. She wants anaemic crackers and biscuits and bread and the manufacturer bleaches the creamy wheat with nitrogen peroxide and grinds out of it the vital elements upon which she and her family depend for their energy and strength."

"If he were licensed and if it were a crime to debase or impoverish any foodstuff he could not trespass against all laws of decency by assisting her to create an artificial standard, inimical in a large degree to the health of the nation. She asks for a brilliant green string bean or spinach or pea or plum, and her desire is gratified with sulphate of copper. She is perfectly satisfied to eat the white Swiss cheese, but she wants yellow butter and yellow American cheese, and the dairy immediately provides the artificial color scheme. She wants fancy desserts that scintillate under the electric bulb, and coal tar is at once split up and its dyes made ready for the eye.

"She wants a semi-transparent paleness for her mushrooms, apples, apricots, peaches and pears, and sulphurous acid is summoned to do the work.

She wants her chocolate and her sweetmeats "fussy," and immediately eight legalizers and seven legalized aniline colors are brought to the rescue. She wants a package or a bottle or a jar of the impossible at a bargain price and forty-five "fillers" or "body-makers" are invented to supply the bulk required. She isn't particular about by-products or waste products, and the small print which Uncle Sam feebly insists shall appear on chemically preserved compounds is unnoticed by her. Tomato pulp and apple pulp, manufactured from skins and cores; apple juice, potato flour, cornstarch, phosphoric acid, citric acid tartaric acid, sulphur dioxide and benzoate of soda make it possible for the unlicensed manufacturer to get her pennies."

STROUD PETTICOAT IS LUCKY

Eighteen Brides in One Family Have Worn the Garment, Now On Its Way to Texas for Another.

Atlanta, Ga.—Fifty-five years in one family and worn by eighteen brides, the famous Stroud petticoat is now on

COURT "TRUSTS" A CARNEGIE

Cousin of Millionaire Steel Master Is Fined \$1—Finds Himself Without Cash to Settle.

New York.—Police Ward of the sanitary squad saw Campbell Carnegie of 1323 Clinton avenue, Bronx, spitting on the sidewalk of the Brooklyn bridge plaza the other day and arrested him. On the way to the Tombs court, the prisoner told the policeman his name.

"Any relative to Andy?" asked the policeman, jokingly.

"Yes," said the young man, and then asked hopefully: "Does that make any difference?"

"Not for you," said Ward, sadly, "but it may for me."

Magistrate Murphy grinned appreciatively when young Carnegie, with a long face, confessed that the charge against him was true.

"I fine you \$1," he said. "I guess a Carnegie can pay that for having forgotten himself."

its way to Texas to serve there for the nineteenth time as the "something old" of the bridal costume.

The mother of the petticoat is Mrs. Aaron Nunnally of Atlanta, one of the best-known women of the city. Fifty-five years ago, when Mrs. Nunnally was Miss Emma Stroud, she made the garment while she was a pupil in the Baptist female college at Madison, Ga.

She wore it on her wedding day, and it was then packed away to be used years later by her daughters on their wedding days. It has served as a part of the wedding finery of Misses Mattie, Dora, Laura and Mamie Nunnally. It has ever been at the disposal of the family, and it is believed to have brought good luck to all who have entered married life under its auspices.

The garment has been shipped to McKinney, Texas, to a granddaughter, Miss Rosabel Hines, who soon becomes a wife.

No harem or hobble skirt has a like record.

Airship in Prison.

Fishkill, N. Y.—T. M. Rafferty, a mechanic, serving a sentence in the county prison for theft, is occupying his time in the workshop by building a biplane. He expects to glide off the courthouse roof in it when his term ends.

THE KITCHEN CABINET

LET onion atoms lurk within the bowl. And half suspected animate the whole. —Sidney Smith.

So near I shall be that your best friend shall wish I had been further.

VALUE OF THE ONION.

The onion has wonderful properties and is both a food and a medicine. For colds and coughs it is a remedy popular through many generations.

A few onions sliced and sprinkled generously with sugar, put into the oven and baked until the onion and sirup is brown is a cough medicine hard to equal.

Raw onions are said to cure bronchitis and throat affections.

The only drawback to the full enjoyment of this homely vegetable is the odor which it leaves on the breath. Fresh parsley eaten after eating onions is the best remedy to counteract the onion odor.

Raw onion is more stimulating than cooked ones and they are said to have a beneficial effect on the complexion, so the onion eaters have some compensation.

Creamed Onions on Toast.—Peel onions all of one size and put to cook in a little stock with a blade of mace and cook gently until tender. Drain and keep the onions hot, then add a half cup of milk to the onion liquid. Add a little flour and butter cooked together. Boil and season. Prepare a piece of toast for each onion. Add a yolk of egg to the sauce, lay an onion on each piece of toast, pour over some of the sauce, sprinkle with chopped parsley and serve hot.

Chopped onion seasoned with a bit of mustard, salt and olive oil and vinegar makes a very appetizing filling for sandwiches. Serve them for Sunday night lunch—after church.

The delicious flavor of the onion is used in countless dishes and eaten with relish by many who profess to dislike the flavor.

Stuffed Onions.—Parboil large-sized onions and remove the centers. Fill with seasoned sausage or a filling of nuts and crumbs. Bake and baste with soup stock or butter and water. Serve as a garnish for pork roast, chops or steak.

with cream of tartar, then place in the sun, wetting the spots as they dry. Afterward wash and rinse in the regular manner.

The custom with many thrifty housekeepers is to use yellow napkins, which may be used during the fruit season, and stains will not show on them.

When washing glass, slip it sideways into the water to avoid cracking.

If a new silk skirt is pressed with a hot iron before wearing it will take out the stiffness and the rustle but keep it from cracking.

Cushions filled with excelsior make a good back for softer cushions on the couch.

Dampen a scorched spot, and if it is not really burned, place in the sun, and it will become white again.

Stuffed Spanish Onions.—Peel six even-sized onions and parboil in boiling water until partly done. Drain and remove the centers, and stuff with sausage. Put some slices of bacon in the bottom of a baking dish, put a little of the onion centers and cooked carrot over each and place on this the parboiled onion. Add stock and bake until thoroughly tender.

Instead of using raisins in the rice pudding try a few bits of chopped Canton ginger. A tablespoonful to a quart of milk will be sufficient to give the pudding a flavor.

Put your hyacinths for winter blooming in their glasses or pots before October is gone or the blooms will be late.

A nice way to keep cheese when a whole one or large pieces are purchased, is to cover the cut side with paraffin, which can easily be removed when the next piece is cut.

Paper dollies come now in such delicate and beautiful patterns that we may save much wear and tear of hand work by using them where ever possible.



THANK God the meekest of his creatures. Has two soul sides, one to face the world with— One to show a woman when he loves her. —Browning.

GOOD THINGS TO TRY.

The culinary architect is keenly alive to anything now in combination or serving and a few recipes of new dishes are always hailed with delight. Here are a few to tickle the palate:

Bohemian Pear Delicacy.—Dissolve two heaping tablespoonsful of gelatin in a cup of boiling water, add six ripe pears that have been peeled and rubbed through a sieve, four tablespoonsful of sugar, a teaspoonful of vanilla and two cups of whipped cream. Mold in a wet mold and turn out when set. Decorate with sweetened whipped cream and peeled pears.

Chocolate Sponges.—Take two and a half squares of chocolate, melted, add two tablespoonsful of powdered gelatin, and two cups of milk, three tablespoonsful of sugar. Stir over the fire until melted and smooth, then strain into a basin. Add one cup whipped cream and the white of egg beaten stiff. Pour into a mold and let stand to set.

Lamb Chops With Cucumber.—Cook the chops until brown on both sides. Peel a good-sized cucumber and cut into small dice; simmer in boiling water until almost done, drain and season with butter and cook until quite tender. Add salt, chopped parsley and pepper. Arrange the chops around the edge of the platter and heap the cucumbers in the center.

Orange Pudding.—Scald a pint of milk in a double boiler, add a tablespoonful of cornstarch which has been mixed with a little cold milk, then add the yolks of two eggs and a cupful of sugar. Cook until smooth then remove from the heat. Peel and slice thin two oranges, sprinkle with sugar, then pour over them the chilled custard. A meringue may be added and browned in the oven. Chill and serve cold.

Nellie Maxwell.

Soldiers' Pet Armadillo.

While hunting in the Virginia woods near Bailey's crossroads, in Alexandria county, a few nights ago a pack of dogs belonging to John Monroe and a colored man named Mortimer Wiggins ran down and killed an animal believed to be an armadillo. The dogs were after opossums and coons, but getting on the scent of the animal followed it for an hour or more before they latched their quarry. Later it was learned that the armadillo belonged to one of the troops of cavalry at Fort Myer. The men had secured a number of the animals while on duty on the Texas border and had brought them to the fort.

The one that was killed had escaped and the men had been hunting the woods for it for several days when they learned that it had been killed. This is possibly the only armadillo hunt that ever took place in the vicinity of Washington.—Washington Star.

Distant Courtesy.

"As an artist I suppose you assume to be indifferent to money?"

"No, I'm not indifferent. But I'm not sufficiently acquainted to attempt familiarity."



IF I were asked what was the greatest foe to beauty in both man and woman, I would say, not errors in diet, nor lack of exercise, not overwork, nor coarseness, nor any of these, but bad mental habits. Fear, anger, worry, regret, irritability, envy, jealousy, lack of trust in one's self and in the great God—all these are bad mental states which destroy beauty, not only by interfering with the action of the vital organs, but by directly disfiguring the expression of the face. —Outing.

AUTUMN DISHES.

Pears and Rice.—Cut six pears in half, remove the cores and peel thinly. Put them into a saucepan with a sirup of sugar and water and cook until the pears are soft. Put a pint of milk into a saucepan with the thinly-peeled rind of a lemon and a tablespoonful of butter. When boiling hot add three tablespoonsful of rice and cook until the rice is tender. When done, cool. Add the beaten yolks of two eggs and a half cup of cream. Sweeten to taste. Serve the rice in the center of the dish with the pears around it. Pour the sirup over all. Serve hot.

Another delicious way of serving the pear is to wash, halve and core them, leaving the stem on. Put into a baking dish and dot each core with butter, sprinkle with sugar, add a little lemon juice and water and bake slowly for several hours in a slow oven. The sauce will be a rich brown caramel.

Apple Meringues.—Peel and core six apples, being careful to keep them unbroken. Put them in a sirup made of two tablespoonsful of sugar and two cups of water and bake until tender. Butter a baking dish, put the apples into it and fill the centers with apricot jam. Beat the whites of two eggs, add a tablespoonful of sugar and cover the apples completely with the meringue. Put back into the oven to brown.

Melting Potatoes.—Pare and cook in boiling salted water enough potatoes for the meal. When done, drain and place in a buttered baking dish, cover with a half pint of soup stock (chicken is most savory), put a piece of butter on each potato and bake until the potatoes have absorbed the stock. Serve hot.



IF WE are commonplace and indifferent, we will find other people so. Mind finds its level, just as water does. A really original and sympathetic person will find others interesting and agreeable. To complain of those we meet is really to admit ourselves dull.

HOUSEHOLD HELPS.

Fall is the time when peach stains find a home on our best linen. To remove them, wet with water and cover

A SERIOUS ERROR.

Many a case of kidney disease has proven fatal because the symptoms were not recognized. If you suffer with backache or bladder irregularities, follow the advice of Mrs. H. B. Woods, 619 11th St., Aurora, Nebr. Says Mrs. Woods: "I was in a critical condition. My feet and ankles were so swollen with dropsy, I could not wear my shoes. Fourteen weeks prior to taking Doan's Kidney Pills, I was confined to bed practically helpless. They made me feel like a new woman and soon I was doing my work the same as ever."

"When Your Back Is Lame, Remember the Name—DOAN'S." 50c a box at all stores. Foster-Milburn Co., Buffalo, N. Y.

Musician Wanted.

In a parish in Wales where very little English was spoken a general meeting was held to consider the desirability of putting a chandelier into the schoolroom. Every one seemed in favor of the idea.

"Do you think we ought to have one, Mr. Davis?" said the schoolmaster to a venerable parishioner.

"I agree to it," was the reply; "but there is one thing I wish to know. If we have a—"

"Chandelier," said the schoolmaster, helping him out.

"If we have a chandelier," the old man continued, "who is going to play it?"

Literary Criticism.

They were discussing a certain authoress at dinner, and a well-known critic raised a laugh by remarking: "Well, her hair's red, even if her books are not."

The mild young man in the corner made a mental note of the sally for future use, and at another party shortly afterward he carefully guided the conversation into literary channels. Titbits informs its readers. Fortunately, some one mentioned the desired name, and he triumphantly cried out: "Well, she's got red hair, even if her books haven't!"

Obedient Orders.

Fercy—What are you doing about your doctor's advice to take physical exercise, dear boy?

Cholly—I'm carrying a heavier walking stick, and I wear a larger button-hole bouquet.

CHRISTMAS POST CARDS FREE

Send in stamp for five samples of my very choice Gold Embossed Christmas and New Year Post Cards beautiful colors and lovely designs. Art Post Card Club, 21 Jackson St., Topeka, Kansas

He that took a base thing in zeal for his friends burns the golden thread that ties their hearts together.—Jeremy Taylor.

Mrs. Winslow's Soothing Syrup for Children's teething, softens the gums, reduces inflammation, allays pain, cures wind colic, etc. a bottle.

Too many homes have all the modern conveniences.

ARE YOU FREE FROM—

Headaches, Colds, Indigestion, Pains, Constipation, Sour Stomach, Dizziness? If you are not, the most effective, prompt and pleasant method of getting rid of them is to take, now and then, a desertspoonful of the ever refreshing and truly beneficial laxative remedy—Syrup of Figs and Elixir of Senna. It is well known throughout the world as the best of family laxative remedies, because it acts so gently and strengthens naturally without irritating the system in any way.

To get its beneficial effects it is always necessary to buy the genuine, manufactured by the California Fig Syrup Co., bearing the name of the Company, plainly printed on the front of every package.

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