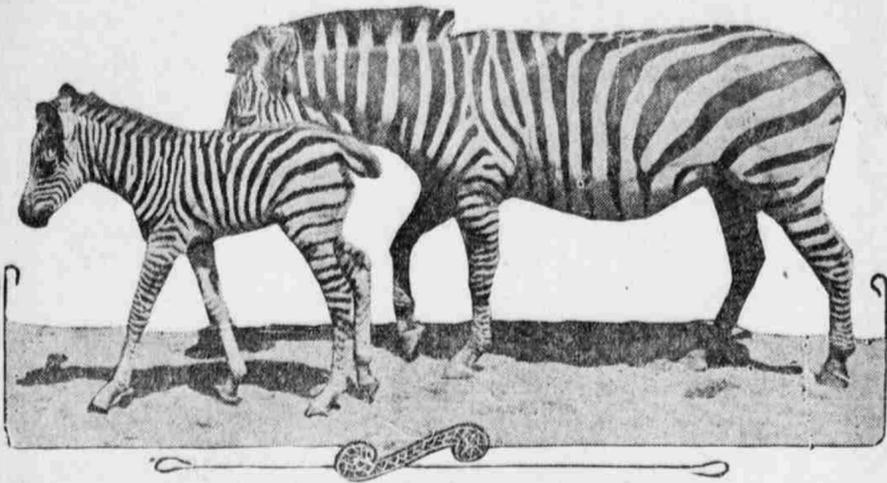


BABY ZEBRA BORN IN CHICAGO PARK



The little zebra that was born recently in Lincoln park, Chicago, here photographed with its mother, has become one of the liveliest and most popular of the animals in the zoo.

BAR TO MOSQUITOES

Harbor No Breeding Place for the Little Pest.

Rain Water Barrels Are Abundant in Bringing Forth Hordes of Them—Yellow Fever Mosquito Is Most Dreaded of Its Species.

Washington.—The probabilities are that the most dreaded of mosquitoes, the yellow fever mosquito, originally bred in water in holes in trees, but it has so perfectly adapted itself to the human family that it has become a true domestic insect and is practically dependent for its existence upon the conditions that surround human habitations, says L. O. Howard. This adaptation is undoubtedly of very ancient development. The yellow fever mosquito is essentially a town mosquito, and the larvae are found practically exclusively in artificial receptacles in and about houses.

It can be said that its larvae are never found in swamps, in pools, or even in temporary puddles, even when these are in close proximity to houses. In the tropics the large earthen jars in which drinking water is kept are the most frequent and unfailing habitat of the larvae. Rain water barrels



The rain barrel is a most excellent breeding place for mosquitoes. If you must have one, keep it well covered with netting or screen, which admits air but keeps out the mosquitoes.

are abundant breeding places. Rain water tanks, so universally behind the houses in Southern cities, are the source of most abundant supplies of these mosquitoes. The larvae are also found in sagging gutters containing rain water, in the cans, in cess pools, in horse troughs, in water-closet tanks, in the drain traps of stationary wash-stands, in urns in cemeteries, in pools accumulating under the water tanks, in water pans in the chicken yards, and in the water receptacles of grindstones.

The observations of scientists indicate that the yellow-fever mosquito breeds almost always in clear water and seldom in foul water. These observers always found it in artificial receptacles, except a few times in tree holes near houses, and in one case in a street gutter. In the last case it is probable that this larvae came into the gutter by the emptying of some household vessel. Discarded bottles and tins about houses are favorite breeding places.

The larvae, when suspended from the surface of the water to take in air, hang almost perpendicularly. They are very easily alarmed and then go quickly to the bottom, where they remain a considerable time with out rising to the surface. When water is poured from a receptacle inhabited by these larvae they quickly seek the bottom and their presence may not be suspected, although they cling so closely to the bottom that unless the jars are rinsed and tipped up as to empty them completely, which is not usually done, nearly all of the larvae will remain in the jars. Or account of this habit they are not easily disposed of by pouring out the contents of a barrel.

The larvae occur most frequently in clear water in rain-water barrels or in drinking water receptacles in houses, the water in such receptacles contains more or less animal matter

as well as vegetable refuse, and such probably is generally the food of the larvae. The larvae feed at the bottom where they mouth over the organic sediment even when the water is very deep.

A knowledge of the egg-laying habits of the mosquito will make people more careful about leaving receptacles containing water uncovered and unprotected. Normally it appears to be the custom to lay eggs on the sides of any place containing water just above the surface of the water, so that a slight elevation of the water will submerge them. They have been found upon a leaf floating upon the water. The eggs are small and black in color. As has been stated, they are ordinarily laid above the margin of the water and here they may remain dry for long periods, hatching when reached by the water. They develop better after having been dry for some time. In fact, it seems that they will preserve their vitality for six months or even longer. Freezing does not destroy the fertility of the eggs. The duration of the egg state, when the eggs are laid upon the water, is about two days. When deposited above the water they hatch promptly when submerged.

SLEDGES ARE SWIFT

South Pole Vehicles Run 15 Miles an Hour.

Sir Ernest Shackleton's Lieutenant Explains Equipment for Antarctic Invasion to Herbert Corey—Can Do Cooking on Side.

London, England.—"We will get off to a flying start with our motor sledges," said Sir Ernest Shackleton at the offices of the Imperial Transantarctic expedition. "We do not know what the surface may be on the Weddell sea side. But if it is as recently smooth as that on the Ross sea side—from which all previous parties have attacked the south pole—I can assure you offhand 400 miles straight away with them."

Knowing nothing about polar work or motor sledges I had perhaps shown a doubt of his mechanical contraptions, says Herbert Corey in Chicago News.

"Talk to Lees," said Shackleton. "He is the man in charge of the motor end of the expedition, and knows more about them than I do. Hi—Lees."

Capt. Orde Lees, R. N., opened the door of the outer office, where he had been at work over his drawings and correspondence, and I went out to look over his plans. To our right as we sat on the table was a huge model of the Antarctic, so far as it is known, and drawn to scale. Dotted black lines across the white surface showed the routes of former expeditions. A brave little union jack told where Captain Scott had died.

"There are to be five motor sledges," said Lees. "One will have a 55-horse-power Anzani motor and another a 40-horse power tractor of the same make. Each is equipped with a dual drive system. When there is no head wind they will use air propellers, just as are placed upon aeroplanes.

"In seven days' hard driving in Norway these propellers proved thoroughly efficient. They are especially valuable during low temperatures, when the snow becomes loose as dry sand, because of the intense cold. When a head wind or other condition prevents the use of these propellers a positive drive will be used. This is a toothed drum attached to the rear of the sledge, although no weight rests upon it. A system of spring compensations allows for inequalities of the surface.

"These sledges with a 30-horse power engine have towed a sledge weighing 400 pounds, with two men up, in addition to their own load of six men and supplies, at fifteen to twenty miles an hour. But on bad surface the engine power proved insufficient. Therefore the larger motors are now being installed.

"Two other motor tractors, equipped with positive drive only, have been made ready. These will kick along

KISS IN DARK IS ONLY \$15

Hartford City (Ind.) Man Who Was Fined Intimates It Was Fleeting and Not Worth It.

Hartford City, Ind.—A kiss, given in the dark, and consequently of uncertain aim, is worth only \$15 in this city, according to C. H. Croninger, Justice of the peace, who fined William Gause that amount for greeting with a kiss Mrs. Florence Foreman, a ticket seller with a carnival company.

Gause chose a moment when the electric lights all over the city were out of commission. The woman had Gause arrested for assault and battery. He stood trial and made several strong points to prove his innocence.

It was pointed out that the kiss was necessarily very fleeting as the lights were out only a moment; that in his hurry it was probable that he failed to reach the particular spot aimed for, and that in the darkness the woman had no means of identifying the kisser unless the kisser had previously sampled his kisses.

Gause denied the woman's story in every particular, but the woman said there was no doubt that she had been kissed by some one. Justice Croninger found him guilty and fined him \$15.

through the snow, towing one or two sledges at low speeds. They are geared to about eight miles an hour. All have variable gear and friction drive. A fifth sledge will be used, but it is as yet a secret.

"The air propellers are very large, in order to get the power required, rather than the high speed of an aeroplane. On good surfaces the aero-motor sledges have done 22 miles an hour with three men up, upon a ten per cent up grade.

"If we do 75 miles to 100 miles a day we will be quite satisfied with the sledges," said Lees. "You see, we will have continually to be scouting ahead, looking for a safe route."

When necessary these sledges will be abandoned, and the man-hauled



Sir Ernest Shackleton.

sledges resorted to, of course. But not until necessary. For the explorers will feel they are abandoning the comforts of home when they say good-by to the motors.

"Did the boss tell you of the hot cupboard and the steam cooking plant?" asked Lees, with a smile in his blue eyes. "It's a Yankee trick that ought to tickle you folks in the States. You always like clever things."

The aerotracers are air cooled. In order to keep the carburetor from freezing, a hot cupboard has been built around the heart of the engine. This cupboard has been made so large that when the camp is made at night the perspiration-soaked underclothing of the explorers may be placed in it and thoroughly dried out. No one but a polar worker can imagine the comfort of this plan.

Children Learn to Swim. In London as many as 33,000 children have been taught to swim during the summer months.

The KITCHEN CABINET

Without our hopes, without our fears, Without the home that plighted love endears, Without the smile from partial beauty won, Oh, that were man! a world without a sun. —Campbell.

NUTS IN VARIOUS WAYS.

All food authorities claim for nuts a high food value. They are rich in protein and fat but it must be remembered that they are also a very concentrated food, which if too freely used will cause digestive disturbances. Used with fruit, bread, crackers and vegetables, which are largely cellulose, they are most easily digested. A formal luncheon or dinner is incomplete without salted almonds and a lunch basket is not properly furnished without a handful of nuts of some kind to add variety as well as food value.

A few blanched almonds added to potato salad give it a most festive air.

Brazilian Salad.—This makes a most refreshing dinner salad. Remove the skin and seeds from white grapes and cut in halves lengthwise. Add an equal quantity of shredded fresh pineapple, apples cut in dice, and celery cut in small pieces, allowed to stand in leawater to become firm and crisp. Then drain and dry well on cheese-cloth. Add a fourth of the quantity of Brazil nuts which have been carefully peeled of the brown skin and cut in even slices. Mix well and add mayonnaise dressing. Serve in nests of lettuce leaves.

Benares Salad.—Use fresh grated coconut one cupful, two cupfuls of diced apple, a teaspoonful of grated onion, one chopped red pepper and one of green, mixed well with French dressing and serve in apple cups. If fresh peppers and coconut are not obtainable use the dry coconut well washed in milk to remove the sugar and soften it; for green, chopped parsley may be substituted for the pepper and canned red pepper may be used for the fresh, although it is not nearly as pretty.

A nut omelet is so well liked that it is well to store it for use. Put a handful of blanched almonds in the pan with the butter and pour the omelet in at once; when it is folded the almonds will be well browned. Serve with a hot maple or caramel sauce. This is a delicious dessert.

We should never remember the benefits we have conferred, nor forget the favors received.

Wisdom provides things necessary, not superfluous.—Proverbs.

GOOD EATING.

Now that green apples are in the market many most appetizing dishes may be made for today and the winter months. If the tender green Duchess apple is used before the peeling becomes tough it may be cooked with the peeling on with a great addition to the flavor. To prepare spiced apple for winter to use with meats this same apple is especially fine. Use the apple sliced unpeeled and prepare as for any spiced fruit, giving it a long, slow cooking.

Green apples cooked with onions and a little fat, with a very little water and sugar, with a dash of salt, make a delicious accompaniment to pork chops.

Cream of Fish Soup.—Put the head, bones and any left-over fish in the kettle with a slice of onion, carrot, a bay leaf and cold water to cover. Cook slowly one hour, strain the liquor and for each quart add two tablespoonfuls each of flour and butter cooked together. Boil five minutes, season, add a cupful of cream, more seasonings and a handful of parsley finely chopped.

Pineapple Salad.—Cut in strips three slices of pineapple and one canned red pepper; put on ice until serving time, then arrange on lettuce and serve with boiled dressing, made rich with whipped cream.

Figaro Sauce.—Cook two slices of onion and carrot, half a slice of lean bacon or ham, half a stalk of celery, a branch of parsley, all cut fine; add a bit of bay leaf, and cook in three tablespoonfuls of butter until slightly brown, then add a cupful of tomato puree; stir and simmer, and strain when reduced one-half. When cold fold in a half cupful of mayonnaise dressing.

What is the Reason?

A man can walk a block with another woman and discuss 4,878 subjects in a delightful manner. And he could walk nine miles with his wife and not be able to think of a darn thing to say.

A Serious Matter.

"The doctor looked grave when he came out."
"Yes. The patient he went to see owes him for his services during a previous illness."

Have more than thou showest, Speak less than thou knowest, Lend less than thou owest, Ride more than thou knowest, Learn more than thou trowest, Set less than thou throwest. —King Lear.

FISH, FLESH AND FOWL.

Baked fish are easy to prepare and are especially delicious so cooked, and with the addition of a stuffing and a good vegetable make a very substantial dinner, which will require little attention, once it is in the oven. Any of the larger fish which have coarse bones are suitable for baking. Clean the fish and let stand in salted water for an hour, rinse and stuff, tie in shape with a string, sprinkle well with salt and flour and place on the rack in a baking pan. Place a little water in the bottom of the pan and lay strips of bacon over the fish to keep it well basted while roasting. Serve garnished with parsley.

A nice change from the above method is to stuff the fish and instead of the water use a can of tomatoes or a few fresh ones sliced over the fish. Serve in the baking dish.

Stuffing for Fish.—Brown a tablespoonful of butter, add an equal amount of chopped onion, add a half cupful of chopped salt pork, season well with salt, pepper and sufficient bread crumbs with two well-beaten eggs to thicken. Fill the fish with this mixture and if there is any left over make into small balls and put around the fish while baking.

Kentucky fried chicken is cooked with lard for fat, until brown, on the top of the stove then set in the oven to cook until tender. This insures that delicate brown all over which is so much desired.

Roast Duck With Orange Sauce.—Mince the livers of the ducks with a little bacon, add some chopped green onions, mushrooms and parsley, salt and pepper. Stuff the ducks with this, lay on slices of bacon, wrap in paper and lard. Serve with this sauce poured over the gravy in the pan to which is added the juice of an orange, a little of the rind and onion juice, all boiling hot.

Though cooks are often men of pregnant wit, Through niceness of their subject, few have writ.—Dr. King.

Thy friend is a friend, and thy friend's friend a friend. Be discreet.

SUMMER DISHES.

New potatoes are nice served this way: Scrape, wash and cook until tender in boiling salted water; when tender add a lump of butter, a dash of red pepper and a cupful of cream into which has been stirred a tablespoonful of flour. Let cook until smooth and serve hot.

Crown Roast of Lamb.—This is a dish especially nice prepared with spring lamb. Trim the bones from the saddle, using two pieces put together in the form of a crown; tie with string and skewer firmly. On each trimmed bone wrap a piece of salt pork to keep the bones from charring; baste frequently and serve with mashed potatoes in the center, with green peas around the meat as garnish.

Anchovy Canapes.—Make small circular pieces of toast and spread each with butter and anchovy paste. Sprinkle with lemon juice and garnish with two strips of pimento put at right angles. Arrange with a garnish of hard-cooked egg and lemon quarters.

Cheese Custard.—Butter bread one inch thick; remove crust, cut in cubes, put in buttered baking dish with layers of cheese alternating with the bread, using a cupful of cheese with one beaten egg, one and a half cupfuls of milk, half a teaspoonful of salt, and a few sprinklings of pepper. Pour over bread and cheese and bake until firm.

Red Peppers and Mushrooms.—Cut off the small ends of the peppers and take out the seeds. Mix two cupfuls of soft white bread crumbs with half a cupful of thick sweet cream, and a cupful of chopped mushrooms; season with salt; stuff the peppers lightly and bake, basting with butter as they cook. Serve plain or with a sauce.

Nutmeg melons cut in cubes sprinkled with powdered sugar, lemon juice and nutmeg make a delicious dessert when well chilled and served in cocktail glasses.

Nellie Maxwell.

They Who Write May Read. Women and men now writing mushy letters to the husbands and wives of other women and men can get an idea of just how they will look in type at some future date by perusing the current divorce reports in the papers. But no warning will stop the predestinated author of a "human document."

To Soften Paint Brushes. Vinegar heated to the boiling point will soften paint brushes that have become dry and hard.

IN SUCH PAIN WOMAN CRIED

Suffered Everything Until Restored to Health by Lydia E. Pinkham's Vegetable Compound.

Florence, So. Dakota.—"I used to be very sick every month with bearing down pains and backache, and had headache a good deal of the time and very little appetite. The pains were so bad that I used to sit right down on the floor and cry, because it hurt me so and I could not do any work at those times. An old woman advised me to try Lydia E. Pinkham's Vegetable Compound and I got a bottle. I felt better the next month so I took three more bottles of it and got well so I could work all the time. I hope every woman who suffers like I did will try Lydia E. Pinkham's Vegetable Compound."—Mrs. F. W. LANSENG, Route No. 1, Florence, South Dakota.

Why will women continue to suffer day in and day out or drag out a sickly, half-hearted existence, missing three-fourths of the joy of living, when they can find health in Lydia E. Pinkham's Vegetable Compound?

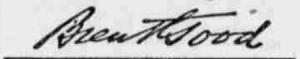
For thirty years it has been the standard remedy for female ills, and has restored the health of thousands of women who have been troubled with such ailments as displacements, inflammation, ulceration, tumors, irregularities, etc.

If you want special advice write to Lydia E. Pinkham Medicine Co. (confidential) Lynn, Mass. Your letter will be opened, read and answered by a woman and held in strict confidence.

The Wretchedness of Constipation

Can quickly be overcome by CARTER'S LITTLE LIVER PILLS.

Purely vegetable—act surely and gently on the liver. Cure Biliousness, Headache, Dizziness, and Indigestion. They do their duty. SMALL PILL, SMALL DOSE, SMALL PRICE. Genuine must bear Signature.



Hard to Stand. Skids—it's not every one that can stand prosperity. Skittles—Particularly, if it's some one else's.—Judge.

Reverse Method. "What did his wife do?" "She nailed him on the spot, and then she hammered him."

Natural History. "You can't hear a tree's bark." "You can't, but a dogwood."—Baltimore American.

Ten smiles for a nickel. Always buy Red Cross Ball Blue; have beautiful clear white clothes. Adv.

Being minus the price of a haircut isn't the only thing that makes a bohemian.

Sore Eyes

Granulated Eyelids, Eyes inflamed by exposure to Sun, Dust and Wind quickly relieved by Murine Eye Remedy. No Smarting, just Eye Comfort. At Your Druggist's 50c per Bottle. Murine Eye Salve in Tubes 25c. For Book of the Eye Crack Druggists or Murine Eye Remedy Co., Chicago



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COUPON

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Without obligating me, please inform me how I may get my hogs vaccinated free and serum furnished free. Below is a description of my hogs.
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..... pigs weighing 25 to 50 lbs.
..... sows weighing 50 to 75 lbs.
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