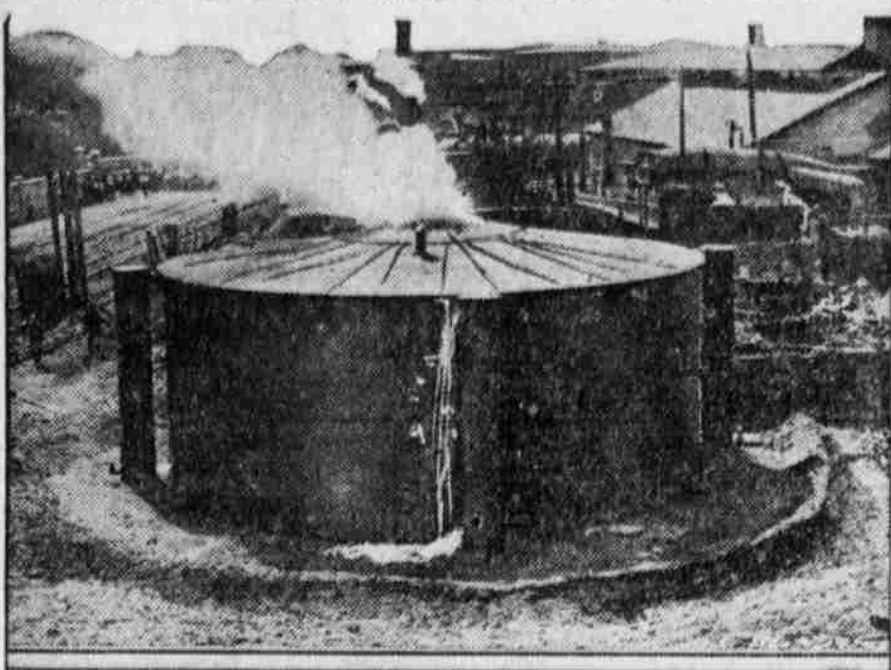


PUTS OUT OIL FIRE IN TWO SECONDS



A new extinguisher was tried out on an oil tank at Bayonne, N. J. One of the tanks was set on fire, the heat immediately melted a copper wire which released the chemical from the extinguisher, quenching the fire in two seconds.

ESPIONAGE OVER HARRY K. THAW IS CONSIDERED IN LIGHT OF JOKE

Stanford White's Slayer Recently Got Lost While Fishing, But Made No Effort to Escape—Refugee From Matteawan Quietly Waits at Gorham, N. H., for the Next Move in His Long and Strenuous Fight for Liberty.

Gorham, N. H.—Harry K. Thaw, who is quartered here with his secretary and two bodyguards, appointed by the court to see he does not escape, can walk out of his hotel, jump into an automobile and flee practically any time it suits his mood.

Apparently, however, the slayer of Stanford White, whose extradition to New York state and return to the state hospital for the criminal insane at



Harry K. Thaw.

Matteawan is sought, has no desire to quit Gorham. Whether this is because he believes the courts will ultimately free him or he is content with his surroundings, is problematical.

When the village thawed out last May, White's slayer packed his baggage and came here from Concord with Sheriff Holman A. Drew, in whose charge he had been placed; Deputy Sheriff C. D. Stevens, assistant to Drew, and H. J. Rice, who for some time has acted as Thaw's secretary. A suite of four rooms and bath had been engaged for the party on the third floor of the Mount Madison house, and here they have since enjoyed life pending the next legal move in the famous case.

Gorham was selected as a summer headquarters from which to direct Thaw's "liberty campaign," because it is but a few miles from Berlin, the home of Sheriff Drew. The sheriff is an elderly, stout and good natured official whose duties do not appear to weigh heavily upon him. He spends such time as suits his convenience in the Thaw suite and the balance where he pleases—usually at home.

Bodyguard Stevens is a bit more attentive to his charge, but his cares have not whitened his hair. Possibly the only time he has been at all worried was a few days ago when Thaw got lost on a trout fishing trip. He struck in at one point on Nineteen Mile brook and Stevens on another. Along about nine o'clock in the evening, when nothing had been heard of Thaw, the deputy sheriff called up the hotel and a searching party was organized.

This was led by Rice. With the aid of lanterns Thaw was found about two o'clock in the morning seated on a rock in the middle of the stream calmly and with good sense waiting for some one to come for him. He was hungry and wet, but not otherwise the worse for his experience.

He might have been deeply buried in the Maine woods by that hour had he been so inclined. This episode, as well as others, is pretty good proof that Thaw can escape if he is so minded.

Gorham is a smart little summer resort in the Androscoggin valley, and is one of the gateways to the White mountains. The Haze range flanks it to the rear, while in the front rise the twin peaks of Mount Madison, and the sharp crags of Carter, the Imp, Surprise and other peaks of Carter range.

Roads and paths radiate from it like spokes in a wheel.

When Thaw first came here all the year round residents evinced great curiosity in the slayer. Not knowing the symptoms of paranoia, they expected to see a veritable madman, wild eyed and at least crazily erratic. They were disappointed. It is true that Thaw today has the same staring eyes which have marked him for years and that he is erratic, but he hasn't come up to expectations by a long shot. So after a time they gave up paying much attention to him.

Visitors from the city are equally curious upon their arrival, but their inquisitiveness shortly subsides. They find Thaw to be very much like the other guests, save that he is somewhat exclusive. Much of his time is spent in offices he has established in the Noyes building, centrally located in one of the few streets this little village boasts. The rest of his day is occupied in automobiling, fishing and tramping.

Thaw recently bought a five-passenger car. The report that he mixes with the guests and takes them on his outings is erroneous. In truth, this is quite contrary to the facts, as, with but one exception, his parties have been made up of the sheriffs, his secretary and himself.

The exception has to do with a tramp up Mount Washington early in the month. This was made over the northern end of the Presidential range by way of Crystal Cascade trail and was uneventful. A friend from Concord made up the fifth member of the party. The jaunt proved Thaw to be as hard as nails and an excellent candidate for the Alpine Climbers' society.

Thaw is too busy with his "liberty campaign" to pay much attention to the guests of his hotel or to the residents of the place. He has the reputation of being uniformly courteous to women and to such men as seek his acquaintance, but he seldom seeks an introduction on his own account. He prefers to remain in the background, which is unusual in view of his past performances.

The refugee from Matteawan is a fair trout fisherman when it comes to landing fish in Moose river, Nineteen Mile brook and Peabody's river, but what he would do with a trout over eight inches long can't be prophesied, for the reason that they don't grow



William Travers Jerome.

any longer than that up here. When he fishes, Stevens goes along, but he whips a different section of the brook, that being the way of real sportsmen.

Every one around Gorham is under the impression that Thaw has an income of \$100,000. It is known that he has just come into over \$160,000 from his father's estate. The amount of his income has been industriously and

mysteriously circulated, but not by Thaw. Whatever the figure may be, Thaw is not spending as large amounts as the natives hoped he would. He pays well for what he gets, but he doesn't want much.

He lives on the same fare the others get, and there is no reason why he shouldn't, in view of its excellence. He patronizes the local stores when he happens to need what they can supply, and when they fall him he sends to New York or Boston. It is an excellent guess he hasn't expended much for clothing, for he is fairly slovenly in appearance. At any rate, if he has bought much apparel he hasn't seen fit to wear it.

Dr. Austin Flint, alienist for New York state in the Thaw trials and hearings, and William Travers Jerome, chief of the state's prosecuting officers, have said Thaw's great danger lies in alcohol. They have stated to the courts that should the slayer take so much as one drink, especially of champagne, he would likely enough again develop homicidal tendencies.

Thaw hasn't had a drink since he came here, although he has had plenty of opportunities. There is a bar in the hotel for guests, and wines and liquors may be had on the table or in the rooms. So far as can be ascertained Thaw has never been in the bar nor has he had intoxicants sent to his room. He is now a total abstainer. His one vice, if it can be called a vice, is smoking.

Outside the fact that he doesn't drink and is more moderate in his speech, Thaw doesn't seem to have changed much since the days when he was a well-known character on Broadway. He is still nervous, arrogant, excitable and suspicious. His mandatory nature continually asserts itself, but he can be winsome if he chooses.

It is unquestionably a fact that Thaw is trying his best to conduct himself properly and to win support in that way. In a measure he is succeeding, but the natives will never condone his offense against society. Some have no hesitancy in thus declaring themselves, but a good many believe he has been amply punished. Others openly declare he should be returned to Matteawan to spend the balance of his life.

Thaw expects the next move in his fight will be made in September. He is optimistic as to the outcome, and the chances are he will remain here quietly to await results. If he has reason to change his mind he will have no difficulty in escaping.

TEXAS FAMILY AT CAPITAL

Daughter and Grandchildren of Postmaster General Burleson Spend Summer in Washington.

Washington.—Mrs. Richard Van Wyck Nogley and her two little sons



Mrs. Nogley and Children.

are the daughter and grandchildren of Postmaster General Burleson. They are spending the summer with Mr. and Mrs. Burleson in Washington where they recently arrived from their home in Austin, Tex.

GUARD REBUKES EX-EMPRESS

Eugenie Not Allowed to Pick Flowers at Site of Her Old Palace in Paris.

Paris, France.—A story is printed of an incident which occurred on the recent visit to Paris of the former Empress Eugenie, widow of Napoleon III. She was walking in the Tuilleries gardens, where once stood her splendid palace, and picked a flower from the border. An attendant saw her and said: "Picking flowers is strictly forbidden. I must report you." He demanded her name and address and she answered timidly: "Eugenie." The attendant was struck by the melancholy aspect of the aged woman and relented, saying: "That is not a name. However, never mind this time, but do not do it again."

Woman Causes Riot on Beach. Chicago.—A young woman wearing an X-ray skirt almost caused a riot at a bathing beach here and it was necessary for a policeman and life guards to hold the crowd back while the woman and her escort escaped.

Bulldog Lies in State. Bellevue, Ky.—"Nick," an English bulldog, owned by Mrs. M. A. Winn, after lying in state for two days, was buried in a silver and gold trimmed coffin. The coffin was lined with white plush.

The Seamless Robe

By REV. GEORGE E. GUILLE
Bible Teacher, Extension Department
Moody Bible Institute, Chicago



The only legacy of material things which Jesus Christ left on earth was his garments. And these, being the common costume of a Galilean, displayed his poverty and the simplicity of his life.

Though he was God, by whom "were all things made" and who "upholdeth all things by the word of his power," as man he wore the clothing of a poor artisan.

Do "ye know the grace of our Lord Jesus Christ, that though he was rich, yet for your sakes he became poor, that ye through his poverty might be rich?"

It was customary for the Roman soldiers, who officiated at an execution, to take the garments of their victim as a fee. But, though a Roman custom, unknown in David's time, it was written by him in the XXII Psalm, "They part my garments among them, and cast lots upon my vesture," and in the words following the text it is explained that what the soldiers did was "that this scripture might be fulfilled."

So the spirit of God writes it down as a part of Holy Scripture, that whenever the story of the cross is told, the story of Jesus' vesture must be told also, for that seamless robe that must not be rent is the figure of another robe, who can doubt? The full heart of the prophet sings of it, in Isaiah 61:10, "I will greatly rejoice in the Lord, my soul shall be joyful in my God; for he hath clothed me with the garments of salvation, he hath covered me with the robe of righteousness." This is that "best robe" which the father puts upon the prodigal to displace the rags of the far country and to make him fit for the father's house.

For Whom Provided.

And for whom is this robe provided? For his enemies. The soldiers whose hands are stained with his blood, who with wicked insults have named him to the awful cross—to them his "vesture" falls. "When we were enemies we were reconciled to God by the death of his son" (Rom. 5:10).

As
The sandal tree perfumes when riven
The ax that laid it low—
So
The very spear that pierced His side,
Drew forth the blood to save.

How Provided.

The means by which "the robe of righteousness" is provided are pictured in Eden. Adam and Eve have "sewed fig leaves together, and made themselves aprons." Awakened to the shame which sin has wrought they would by their own efforts patch up the ruin. With their own sinful hands they would cover the nakedness which sin has made manifest, and so make themselves fit for the presence of God. But not by that miserable invention can they stand before him. And in grace he comes to provide garments for them. "Unto Adam also and to his wife did the Lord God make coats of skins, and clothed them" (Gen. 3:21).

Here is the first emergence of the truth of vicarious atonement: those animals must needs die, their blood must be shed, in order to provide a covering in which the man and the woman could be accepted of God. And it is God who did it! With his own hands he made those "coats of skins."

Who Receives It.

In Proverbs 16:33 it is written: "The lot is cast into the lap, but the whole disposing thereof is of the Lord." That is, the casting of the lot meant that the choice was in God's hands. What, then, is his "disposing" as to this robe of righteousness? Let the apostle answer: "But now the righteousness of God without the law is manifested, being witnessed by the law and the prophets; even the righteousness of God which is by the faith of Jesus Christ unto all and upon all them that believe" (Rom. 3:21-22).

The righteousness of God is offered to all, it is put upon the believer; held out to every man, given to whoever will receive it. I, who have no righteousness of my own, do but look upon that blessed one hanging on the cross and say, "It was for me—The son of God loved me and gave himself for me," and thus receiving him by faith am "made the righteousness of God in him."

No angel can say "Christ is my righteousness," but the poorest, feeblest believer in him can say it!
O soul, hast thou this robe?

The KITCHEN CABINET

Don't think you have a corner on the trouble market. I could mention several varieties you've never even heard of. What you need is the philosophy of cheerful endurance. Then you will begin to accomplish.—Lloyd.

GOOD THINGS FOR THE TABLE.

A fine bread for picnics or for sandwiches to use at any time is the following:

Raisin and Nut Bread.—Take a cupful of molasses, a cupful of sour milk, a half teaspoonful of salt, a cup of raisins, a half cupful of walnut meats, chopped and a teaspoonful of soda, mix with three and a half cupfuls of graham flour, bake one hour.

Golden Loaf Cake.—Cream two-thirds of a cupful of butter, add one and a fourth cupfuls of sugar; beat the yolks of eight eggs until creamy, add a teaspoonful of cream of tartar and beat until stiff. Sift two and a half cupfuls of pastry flour with a half teaspoonful of soda three times, then add the yolks, then two-thirds of a cupful of milk and the flour. Flavor with vanilla, beat hard and bake in a tube pan.

Delicate Cake.—Cream three-fourths of a cupful of butter, add two cupfuls of sugar, three cupfuls of pastry flour sifted with two teaspoonfuls of baking powder and alternating with a cupful of sweet milk in the mixing, fold in the whites of six eggs at the last. See that the flour and baking powder are well mixed, flavor with vanilla.

Chopped dates added to a fudge filling for cake is so good that it is often called for.

To Can String Beans.—Mix together a quart of salt, a pint of sugar and five quarts of beans, cut ready for serving, pack in a jar, cover with a plate and place a weight on it. The liquor will rise and cover the beans. Before cooking soak the beans five hours in cold water, changing the water five times. Beans so canned will be fresh and most delicious all winter.

Canned Tomatoes.—This method is also good to preserve tomatoes for salads in the winter time. Put a cupful of salt in a gallon of water and drop the whole, firm, peeled, tomatoes in the boiling water and scald through, take out while firm and pack in jars. They will make their own juice to cover; but must be carefully sealed in sterilized jars.

Real joy comes not from ease or riches or from the praise of men, but from doing something worth while.

What this world needs is men and women great enough to be small enough to be used.

THE CHILDREN'S FRUIT.

Peaches are good enough not to disagree with the precious little people so they are rightly called their fruit. Like all fruits they should be perfect to give to children, ripe, fresh and perfectly clean. It is most wholesome at its best which is right from the tree when its melting sweetness will even make staid grown ups feel the joy of living.

Peaches are especially good in combination with other foods as fruits and nuts.

A dainty dessert which will be easy to prepare and which the children may enjoy is:

Peach Canape.—Cut rounds from nice sponge cake, sprinkle with a little peach juice and lay on halves of peaches with the hollow filled with whipped cream flavored with a dash of almond extract. Chopped almonds sprinkled over them add to the taste.

Peach Sherbet.—Pare and remove pits and remove the kernels of three, add these to a quart of water and cook 20 minutes, strain and add enough more water to make a quart, add two cupfuls of sugar, cook this 20 minutes, then add half a teaspoonful of gelatin softened in a little cold water and strain. When cold add the juice of a lemon and the peach pulp which has been finely mashed through a sieve. Freeze as usual.

Peach Ice Cream.—Cut up and put through a ricer enough peaches to make a cupful and a half. Add the juice of a lemon and a cupful and a fourth of sugar. Turn into a freezer then add a pint of thin cream and freeze as usual. Pack in a brick mold and when turned out surround with quartered peaches, sprinkled with powdered sugar and pistachio nuts chopped fine.

The Truth.

She—I don't see why I ever married you.

He—Oh, you were glad enough to get anybody, I guess. You were no young bird when I married you.

She—No, but considering what I got, I was an early bird.

Before and After.

Before she is married a girl wants to be somebody's darling. Afterward she appears to desire to be somebody's boss.

My wife is one of the best women on this continent, although she isn't always as gentle as a lamb with mint sauce.—Artemus Ward.

She alone is master of her art who has nothing left to throw away.

FOR DAINTY DINERS.

Where the rich, good flavored hickory nut is to be procured, there are many delightful ways of combining it with other foods.

Hickory Nuts and Cheese.—Beat to a cream one tablespoonful of butter, then add six tablespoonfuls of cream cheese. Mix thoroughly, adding a little oil if necessary to make it creamy. Have ready, a cupful of hickory nut meats well broken; mix with the cheese; season with salt, pepper, and a little lemon juice; make in balls and serve on lettuce leaves as a salad.

Popped Corn Pudding.—Scald three cupfuls of milk and pour two cupfuls of popped corn which has been finely pounded and let stand one hour. Add three eggs slightly beaten, one cupful of brown sugar, one tablespoonful of butter, a few dashes of salt, stir and pour into a buttered pudding dish. Bake thirty-five minutes in a slow oven and serve with cream and maple syrup.

Medford Steak.—Pound round steak with a wooden potato masher until the meat is thin. Cut in uniform pieces, a little chopped onion, season well, roll up and tie and cook in a baking pan with a little butter for an hour.

Macaroon Custard.—Soak ten macaroons in a quarter of a cupful of orange juice. When well softened add the yolks of two eggs, beaten lightly, one and a half cupfuls of milk, two tablespoonfuls of sugar and one tablespoonful each of dry macaroon crumbs and bread crumbs. Butter a shallow pudding dish, turn in the custard and cook in hot water, covered, twenty minutes. When half done, beat the whites of the eggs, add two tablespoonfuls of sugar, two teaspoonfuls of lemon juice and pile lightly on the custard. Serve cold.

Peach and Tapioca.—Soak a half cupful of tapioca, add a cupful of sugar, salt and a pint of water, cook until clear, then add a pint of peaches cut in halves, in layers with the tapioca in a baking dish. Bake until brown. Serve with cream.

He causeth the grass to grow for the cattle, and herb for the service of man, that he may bring forth food out of the earth.—Ps. 134.

From the plentitude that waits on one life, falls a crumb that staves the craving of another.

GOOD EATING.

Bananas in hot bacon fat and served with crisp curled bacon on the same platter make a good dish. Dust the bananas with cayenne just before serving.

Cherry Sherbet.—Take a cupful of cherry sirup left from canned fruit, add the juice of half a lemon, a cupful of sugar and a pint of thin cream; freeze as usual.

Apple and Pepper Sauce.—Cut unripe, tart apples in thick slices in layers with green peppers, also sliced, sprinkling each layer with salt, using a half cupful of salt to half a dozen peppers and every dozen apples. Tie a teaspoonful each of crushed cloves, mace, pepper corns and nasturtium seeds in a muslin bag. Drop it into three pints of vinegar and bring to the boiling point. Add a cup of sugar and pour boiling hot over the apples. Repeat this for six mornings; on the seventh put over the fire and cook for half an hour. Remove the spice bag and fill into jars while hot.

Brook Trout Baked in Cream.—Brook trout is a dish which is hard to spoil, but this combination is surely worth trying. Butter a baking dish, lay in the well-dressed trout and cover with a rich sweet cream. Put into the oven to heat slowly, then to brown. Serve in the dish in which it is baked. Season late in the cooking, so that the cream will not curdle.

A most refreshing salad for a hot day is salmon, celery, a few sliced hard-cooked eggs and a good dressing. The celery gives it such a crisp, nice flavor. A bit of sour pickle finely chopped adds to the flavor, also.

Nellie Maxwell.

The Kindly Falsehood.

"I like a man who is absolutely truthful."

"But a line must be drawn somewhere. You couldn't have respect for a dentist who wouldn't even promise not to hurt you."

Not That Way.

"Have you ever been in jail before?" demanded the judge.

"No, your honor, honestly, never!"
"Of course, you haven't honestly. Few men get there that way."