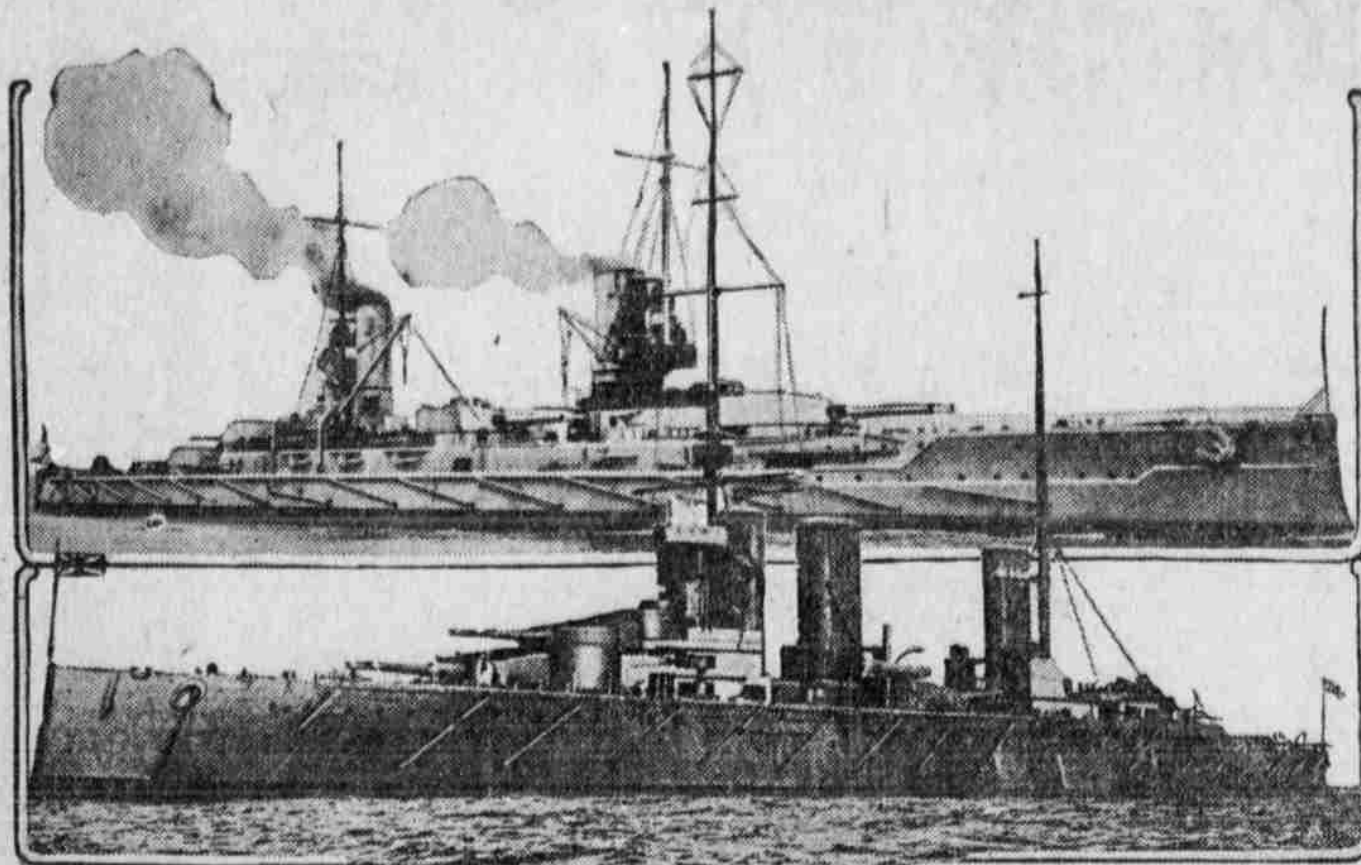


WHAT IF THESE GREAT WARSHIPS MEET?



Above is the very latest of the Kaiser's dreadnoughts, the Friedrich der Grosse, of 24,700 tons, 1,973 officers and men, ten 12-inch guns, 14 5.9-inch guns, 14 3.4-inch guns and five torpedo tubes. Below is the Princess Royal, one of Great Britain's newest dreadnoughts, of 26,350 tons. She carries 980 officers and men and is equipped with eight 13.5-inch guns, 16 four-inch guns, five mortars and two torpedo tubes.

FIERCE MIDNIGHT BATTLE WITH SOLDIERS OF RUSSIA IN POLAND

Prussian Battalion, Advancing to Occupy Farm Houses, Finds Czar's Men Hidden Beneath Straw in a Stable—Horses of Battery of Artillery Stamped—Lone Gunner Gets Into Action and Drives Russians Back into Forest.

By CAPT. F. E. KLEINSCHMIDT.

Berlin.—It is midnight. The reserve battalion of the Forty-ninth Prussian infantry regiment swings from the broad macadamized highway into a muddy country road. Out of the darkness looms a large farmhouse surrounded by stables and a large barn; it is their destination for the night. Behind the reserve battalion follows a battery. Stealthily, without sound, they have all arrived, for the Russians are not far away, very likely yonder, where the dark line shows the beginning of a forest.

The leader raps on the window. "Open, please. Quarters for tonight." The door is opened and a room is made ready for the officers. The men must find a place to sleep in the barn, which is full of hay and straw, but before turning in, some want the warmth of the fire and a cup of coffee. They open the kitchen and an elderly man from the reserve, a "landwehrman," formerly a rural letter carrier, makes a fire and begins to grind coffee.

"Are there any Russians around here?" someone asks the farmer.

"No, they were here yesterday. All are away now."

The officers are looking around in the rooms not used by their host and family, and then stretch their weary legs on the wooden benches in the large living room. In the barn on the threshing floor filled with straw, the men are making themselves comfortable. Like a "will-o'-the-wisp" flashes here and there a pocket lamp or a cigar lighter, careful that not a glimmer of light may be seen towards the forest. Strict orders for the greatest secrecy have been given.

One of the men has a creepy feeling, imagining that something is not quite right, and voices his feelings, but he is mocked by his comrades, who are too tired to bother about spooks. Another, climbing the straw-pile, suddenly feels something moving under his foot.

Hidden in the Straw.

"There is somebody here. Make a light! Here! Here!"

Out of the straw a gray cap, a second, a third. Bearded faces pop up everywhere. The whole threshing floor of straw is alive in a moment. A petty officer jumps out of the barn-door, seizes his gun, and now levels it at the dark forms.

"Hands up, I say! Don't you move!" One gets a rap with the butt. He fires, and a second one rolls insensible down the straw-pile.

"Hands up, I say."

Everywhere gray forms are stretching hands toward heaven. At the same time, outside the barn commences a furious firing. The men jump to their rifles and out of the yard. Orders are being shouted, but how to obey—where to go, in this pitch darkness, and out of this hell-hole—is the question. You can't see your next man, let alone the enemy. The Russians—there, yonder, on the edge of the forest!

Yes, yonder flash a hundred lights. They rattle and crack like whips, and bullets patter on the walls or splash on the ground. In the kitchen stands the grizzled old veteran, busy with his coffee-pot. "Oh bosh, it won't amount to anything," he growls to himself. A window-pane shatters and the man falls headlong to the floor. Here a cry, there a groan, but now the rifles begin to bark on the Prussian side also. The men have jumped behind the stone wall, behind trees and stone fences, and are firing as best they can into the darkness in the face of spitting lightning on the edge of the forest.

est. Who can aim in this pitch darkness?

Behind the barn, the battery is just unlimbering. The horses rear and stamped. The riders are hanging to the bits and some manage to swing themselves into the saddle. It is useless. The stamper cannot be prevented, and away thunders the battery into the ink-black night. All go but one, with an empty limber. A gunner has loosened his caisson, opened the box, and torn out the wicker baskets holding the shells.

"Hell Hounds" Roar.

Now he turns the muzzle of the gun towards the forest, loads, and the first shot booms above the din of the rifle-fire into the night. The gunner has commanded two infantrymen to reach him the ammunition. Solid shot, shrapnel, anything, it makes no difference. Who can judge the distance? Who can get a time fuse? Into the barrel with it and toward the forest where the enemy's fire is blazing the strongest. The cannon roars above the rattle and cracking and snapping of rifle and machine gun. Whether he hits a few or many—never mind, the Russians have a terrible respect for one of the German "hell-hounds"—too often and most painfully have they bitten them.

At last the evening's fire slackens, and finally dies out altogether. The Russians have gone back in the forest. In the barn on the threshing floor stand a crowd of prisoners. A lieutenant and a reserve officer—in one hand a pocket lamp, in the other a revolver, marshal the prisoners in order. The petty officer still jabs a Russian in the ribs with the butt of his gun if he does not obey quickly or is slow in raising his hands. Not one of them has dared to make a break or get his arms. Now they are counted, and sentries are placed over them in the yard—125 men.

Next is to look for the wounded and then once more to the hay to snatch what little sleep there is to be had before the gray dawn of the morning, for the morning is not far off and with it comes another battle. Soon weariness and youth overpower the most excited nerves. One after another sleeps.

"What was that?" a private has wakened. "A groan. A wounded man? It can't be, they have been taken into the house! There it is again! It sounds as if it comes from the underworld or a cellar."

Another batch in the straw.

"What's the matter?" a comrade asks. "Man, are you crazy? Shut up—do you hear me. Be quiet. Have you a nightmare?"

"I? It's you that's dreaming."

Again the groaning, now in two or three places.

"Officer," cries the soldier, "there is something under the straw that's moving and groaning."

"Light a light! Himmelkreuzmillionen shall we never get a rest?" One of the men is tunnelling into the straw and draws out a Russian boot. On it hangs a Russian who raises imploring hands and gasps for air. The perspiration is running down his face and he is almost choked to death.

"So there you are, you fool! Serves you right! Why didn't you come out with the first batch?"

"Out of this, you dogs, else we'll look for you with the bayonet." Again the straw is alive with gray uniforms, a second batch is herded with the first in the yard—over two hundred altogether.

It's hardly worth while to go to sleep now. A few throw themselves down. Others repair to the kitchen to make coffee.

Strange, there were no officers. And the host? The two rooms next to the kitchen with the windows tell the tale. A cup of coffee, a piece of black bread, and then out into the young dawn and a new battle. Eleven dead and twenty wounded the battalion leaves behind, but the enemy lost a good many more besides the prisoners. The artillery, too, has found its way back. Eleven iron crosses were the reward for those who kept their wits about them that night.

VAN DYKES IN DUTCH DRESS



Daughters of Doctor Van Dyke, American minister to Holland, dressed in Dutch clothes and wearing wooden shoes. The picture was taken at the Van Dyke home in Holland. Miss Katrina is shown on the left and Miss Paula on the right.

GENIUS IS UPSET BY KISS

Wife, Seeking Annulment of Marriage, Says in Court it Changed Noted Botanist.

New York.—A kiss, the first that he had given his bride-to-be, so affected Sobotaroff, botanist of international reputation, who was commissioned by the United States government to study the great parks of Europe, that he became eccentric to such a degree that his wife, Eugenie, said she could not live with him.

The story of the kiss and what it led to was told to Supreme Court Justice Blanchard by a pretty young woman, to annul the marriage. Mrs. Sobotaroff traced her husband's trouble to the kiss that he gave her just before he asked her to marry him.

"He took me home that night," said Mrs. Sobotaroff. "As he was leaving he kissed me good-night. We had been going together for eight years, and I had never allowed him to kiss me before that," she continued bashfully. "I really did not like the idea, and the next day he wrote me that he was so upset by the kiss that he could not do his work. He became eccentric after that, but my friends said that it was due to genius and to the fact that he was in love."

GO 41,600 MILES TO CHURCH

New Jersey Couple Have Attended Religious Services for Fifty Years.

Branchville, N. J.—Surrounded by seven of the guests who attended their wedding half a century ago and by 53 relatives and friends, Mr. and Mrs. Israel J. McDanalds of Newton avenue celebrated the fiftieth anniversary of their marriage. McDanalds is seventy-three years old and his wife sixty-eight. They figure they have walked not less than 41,600 miles to and from their church twice in the week and twice on Sunday.

Funeral Party in Single Van. San Francisco.—A San Francisco undertaker has built a funeral automobile that carries 37 persons, in addition to a coffin and ample space for flowers.

The KITCHEN CABINET

He who overlooks a healthy spot for the site of his house is mad and ought to be handed over to the care of his relations and friends.

There is no place more delightful than one's own kitchen.

FOODS FOR THE LITTLE PEOPLE.

Of course the universal food for the small folks is milk, pure, fresh and wholesome. On the farm it is such a commonplace food that it does not stand in as high repute as it should. When one lives in a city and pays 10 to 12 cents a quart for pure milk we have a higher appreciation of it.

Milk is by far the most important food for children. If they object to taking it fresh and warm when it is so obtainable try them with cool milk.

There are all sorts of devices used by mothers to get children to take milk. One that they will usually accept willingly is milk through straws. A pretty glass or a fancy cup will often be the means of persuasion. A cookie or cracker with the milk will make the taking of it easier for some.

Soft cooked or baked custards, junkets and cornstarch puddings served with sugar and rich milk make another method of serving milk.

Eggs should be given at least every other day and dried fruits, like dates, figs and raisins should be often in their diet. Candy, if given after meals in small quantities, is rather a help than a detriment, but eating candy before meals is a most reprehensible habit.

If the children carry a lunch to school for the noon meal there should be some means for the serving of hot milk or chocolate. A hot drink is absolutely necessary during cold months.

Apples, grapes or oranges are all good fruits and so are bananas, taken moderately, if well ripened.

Begin with young children to serve sweet, nutty olive oil on green vegetables, so that the habit will be formed in youth to enjoy the most wholesome of all salad dressings.

Carrots, onions and spinach should often be served, as they free the body from many impurities. Spinach has been well called "the broom of the stomach." Green vegetables should be given in abundance, as the child needs the mineral salts which they contain.

Children should never be given stimulants of tea or coffee, but hot water and milk is a good hot drink. Plenty of good, pure water and no spices or pickles ought to keep the little people well.

to the lard makes a much finer flavor than the ordinary way of cooking in lard.

To try out fat place it in water and cook slowly until the scraps are almost dry; the water is usually evaporated by that time, if not the fat will rise and the water hold all the sediment, which may then be easily removed.

FLAVOR VEGETABLES.

The vegetable which ranks high as flavor for various dishes is the onion. They are considered a most valuable vegetable medicinally, and there is no more wholesome or delicious one when well cooked and properly seasoned and served.

The Bermuda or Spanish onions are mild flavored and most attractive served sliced with French dressing. Chopped Spanish onion and green peppers, served on slices of cucumbers, laid on a bed of watercress, is another good salad. For creamed onions allow two to each person and cook them in water that is all evaporated by the time they are tender. Add two tablespoonfuls of butter for a dozen onions and a half cupful of rich cream. Salt and pepper is added and the vegetables are heated in the cream until well seasoned through.

Onions With Rice and Chicken.—This is a combination which is not often found in American homes, but especially good. To a dozen onions, all small and even sized, add a cupful of rice and a cupful of chicken meat. Put the onions into a baking dish with the rice. Pour over three cupfuls of chicken stock and a cup of chopped chicken meat. Salt and pepper and dot with butter. Place in a moderate oven and cook covered for one hour; then uncover, add a cupful of cream and cook 15 minutes longer. Serve in the dish in which it is cooked.

Onions are good in beef stock and covered while cooking, then during the last half hour sprinkle with a teaspoonful of sugar and brown uncovered.

Onions parboiled and baked with cheese and a white sauce is another most wholesome way of serving them. Cabbage is another of our flavor vegetables, which is as good as cauliflower when carefully boiled, drained and served in a rich white sauce.

USE YOUR FIRELESS COOKSTOVE.

If you haven't one buy one; if you can't buy one make one out of a candy pail lined with asbestos paper and padded well with mineral wool or the real wool. A cracker box or an old trunk have made most acceptable cookers when well padded. It is necessary that there be a tight cover over the cushion that keeps in the heat.

For a home-made cooker the amount of cooking is limited, as broiling or brown roasting cannot be done, neither can baking. The main thing to be remembered in preparing food for the cooker is that there is no means of evaporation, so the amount of liquid should be added with that in mind. The heat that is generated in the water that surrounds the food and the heat in the receptacle are all that cooks the food, so it must be conserved.

Have the dish boiling hot and the cooker near the stove so that little heat is lost in transit, then cover quickly and allow it to stand from three to six hours, depending on the food cooked. It may need to be reheated if it is food that requires long cooking, but rice, macaroni and steamed puddings may be cooked in an hour or two.

Seasonings of course should be added after the food has reached the boiling point on the stove. All foods must actually boil and be put so into the cooker.

One of the reasons that steaks and chops are so expensive is because there is a larger demand for them, and they form a very small part of the animal. Those who will call to their aid a fireless cooker and buy the cheaper cuts will furnish their families with just as wholesome and much cheaper food. A piece of meat weighing eight or ten pounds can be cooked 12 hours to good advantage.

Although the home-made cooker is especially adapted for the cooking of stews and tough portions of meat, there are many cereals and puddings that are well cooked in it.

CARE OF SAVORY FATS.

In most homes we find a grease or fat pot into which various fats are poured, sometimes with considerable sediment. Grease or fat will be much more valuable if not mixed; for example, have two or three receptacles, keeping one for bacon fat, one for beef fats and another for pork fats. When one realizes how valuable a tablespoonful of butter is, usually one cent, or when butter is but 32 cents a pound, it is just one cent a tablespoonful, it will be wisdom to use every fat that is sweet and good to save the butter. Grease from sausage, because of its seasoning, should be kept by itself and is most delicious fat to use for many uses, like cooking, or seasoning eggs.

To render mutton fat and make it usable the following method is recommended: For each pound of fat to be rendered, allow one onion, a sour apple and a teaspoonful of thyme or mixed herbs done up in a small cloth. Cook these at low temperature until the onion is brown and the apple cooked, strain and you will have a fat that takes the place of butter for seasoning vegetables and meats in various ways.

The fat from ducks, geese and other fowl may be tried out and kept to use for cake shortening. It also is used for chicken pie.

Beef drippings, which may be obtained from roasts or from the strips of fat left from steaks, which are carefully tried out, make delicious fat for drop cakes, gingerbread, spice cakes and cookies.

When French fried potatoes are being prepared an addition of beef fat

An Unreasonable Boarder.

"Mrs. Smithers, if you are unpatriotic enough to hoard your foodstuffs, that is a matter for your own conscience; but please remember in future not to give me a hoarded egg for breakfast."—Punch.

Absolutely Neutral.

Cates—Are you keeping neutral right along?

Clemens—I have been neutral for so long I have forgotten by this time which countries are fighting.

It All Depends.

Examiner—Now, William, if a man can do one-fourth of a piece of work in two days, how long will he take to finish it?

William—Is it a contract job or is he workin' by the day?—Life.

Too Serious For Mirth.

"Why didn't the editor take your jokes about the business man who never advertised?"

"He said that it would be sacrilegious to jest about the dead."

It is impossible to be strong and robust if handicapped by a weak stomach or lazy liver; but you can help Nature conquer them with the assistance of

HOSTETTER'S STOMACH BITTERS

WHY NOT TRY POPHAM'S ASTHMA MEDICINE

Gives Prompt and Positive Relief in Every Case. Sold by Druggists. Price \$1.00. Trial Package by Mail 10c.

WILLIAMS MFG. CO., Props., Cleveland, O.

PARKER'S HAIR BALSAM

A toilet preparation of merit. Helps to eradicate dandruff. For Restoring Color and Beauty to Gray or Faded Hair. 50c. and \$1.00 at Druggists.

Strange Scorpion Found.

A curious, strange specimen of lizard or scorpion was captured by Walter T. Todd, near the trolley station of the Chambersburg, Greencastle & Waynesboro Street Railway company at Highfield, Pa. The reptile, or what not, was about eight inches in length and the color of brick dust. It was found lying on the ground only a few feet from the station and, on account of the rain and cool weather, was unable to use its locomotive powers very actively and was easily captured.

The reptile had an elongated body without scales, four short legs and short tail, and its body was almost as tough as rubber. Where it came from no one seems to know.

GRANDMA USED SAGE TEA TO DARKEN HER GRAY HAIR

She Made Up a Mixture of Sage Tea and Sulphur to Bring Back Color, Gloss, Thickness.

Almost everyone knows that Sage Tea and Sulphur, properly compounded, brings back the natural color and lustre to the hair when faded, streaked or gray; also ends dandruff, itching scalp and stops falling hair. Years ago the only way to get this mixture was to make it at home, which is messy and troublesome. Nowadays, by asking at any store for "Wyeth's Sage and Sulphur Hair Remedy," you will get a large bottle of the famous old recipe for about 50 cents.

Don't stay gray! Try it! No one can possibly tell that you darkened your hair, as it does it so naturally and evenly. You dampen a sponge or soft brush with it and draw this through your hair, taking one small strand at a time, by morning the gray hair disappears, and after another application or two, your hair becomes beautifully dark, thick and glossy.—Adv.

The optimist rejoices that the world is full of sunshine. So does the awning maker.

Most particular women use Red Cross Ball Blue. American made. Sure to please. At all good grocers. Adv.

Many a man who boasts of being the soul of honor needs half soling.

The last drop

—is temptingly delicious. All the family will like Van Houten's Rona Cocoa. Big red can — half-pound — 25c

DEFIANCE STARCH

is constantly growing in favor because it Does Not Stick to the Iron and it will not injure the finest fabric. For laundry purposes it has no equal. 16 oz. package 10c. 1-3 more starch for same money. DEFIANCE STARCH CO., Omaha, Nebraska

Nebraska Directory

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Live Stock Commission Merchants
225-250 Exchange Building, South Omaha.
All stock consigned to us is sold by members of the firm, and all employees have been selected and trained for the work which they do. Write—please—ship