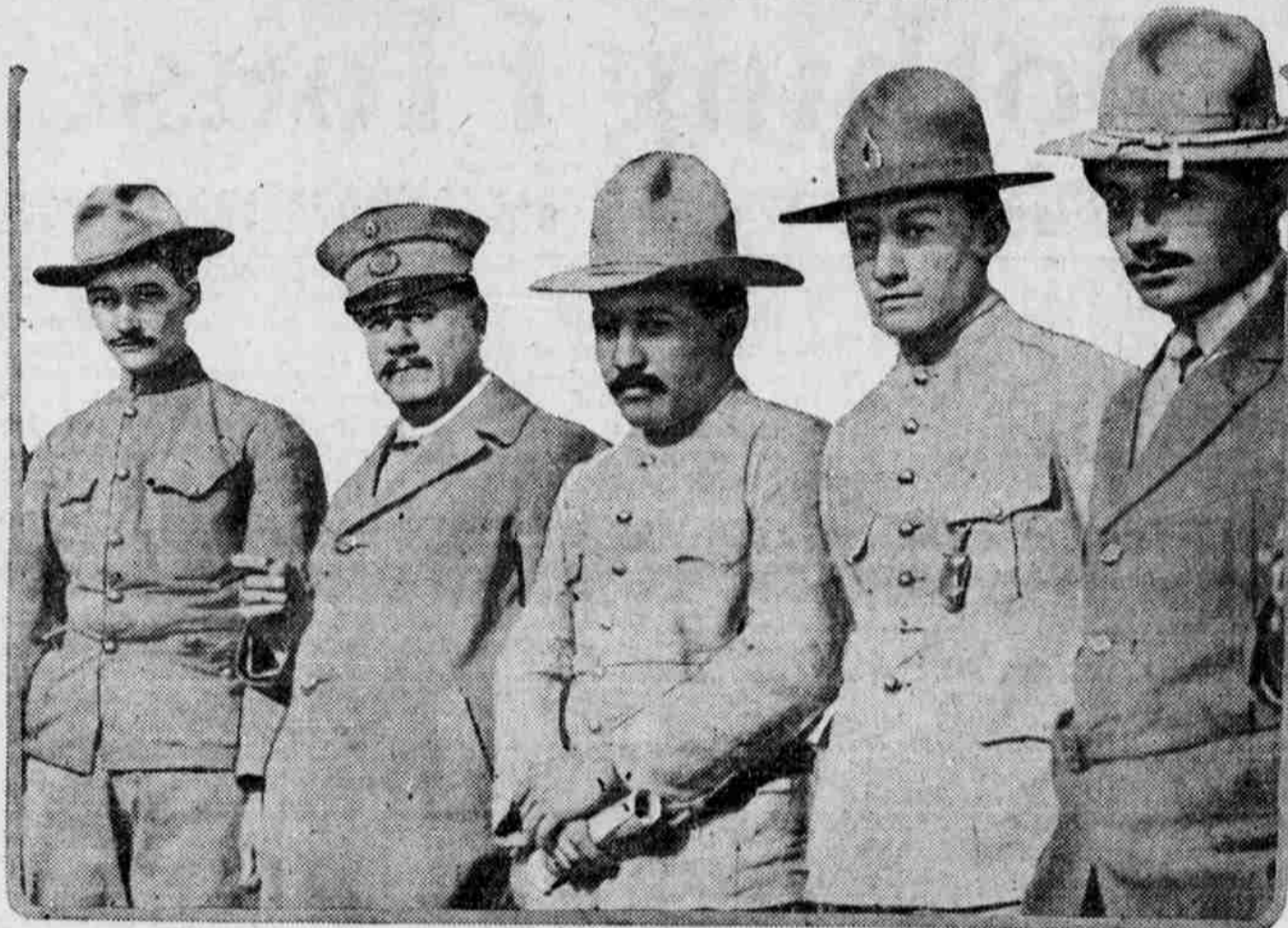


SCENES FROM NEW YORK'S SUBWAY DISASTER



The burning of two large electric cables in the New York subway resulted in the partial asphyxiation of hundreds of passengers, and a panic ensued in which scores were injured. One woman was killed. 1. One of the gratings through which many passengers were rescued. 2. Firemen who were dragged to the street after being suffocated. 3. One of the overcome passengers lying on the sidewalk while a pulmotor is being prepared.

GENERAL HILL AND STAFF OFFICERS



General Hill is in command of the American troops at Naco, Ariz., the border town that has been suffering from the bullets fired across the line by the Mexicans attacking and defending the Mexican town of Naco.

FRENCH SOLDIERS IN NOVEL ROLE



French soldiers near Arras helping the inhabitants repair their ruined homes so that they will be fit to live in. The houses were wrecked by German shells.

WELSHMAN WINS THE V. C.



Lance Corporal Fuller, the first Welshman to win the Victoria cross was given the coveted decoration for saving the life of his commanding officer under fire. He is holding in his hand the bullet that put him out of action.

PROPER WAY TO BREW TEA

Matter That Housewives Do Not Seem to Understand as Well as They Should.

It is unquestionably true that housekeepers would make better tea if they knew more about the tea plant itself. The brief explanation below reveals the cause of sleeplessness, headaches, etc.

Tea drinking is said to be on the increase, and when properly made, tea forms a wholesome and refreshing beverage, but when made in that haphazard fashion so often demonstrated in the average home, it results in the discomfort of headaches, sleeplessness and nerve troubles of various kinds.

Where, then, is the science in tea-making, you will ask. There are as many as 20 different ingredients found in tea, but those that concern us chiefly are theine, alkaloid, tannin and an aromatic oil. Theine is the brain stimulant which causes the action of tea in our system.

Strong tea contains a large percentage of theine and can be taken by few in consequence. Tannin is the ingredient which gives the bitter, astringent quality, which, if taken in excess, proves harmful. The aromatic oil, of course, gives the flavor and pleasant aroma which to a large extent determines the value of the tea.

The one fact that must be borne in mind is that tannin will not dissolve in hot water as quickly as theine, so that after an infusion of from four to six minutes most of the aromatic oil and theine will have been drawn out, but little tannin. This is what is wanted to produce a drink that is wholesome and soothing. If allowed to brew longer than six minutes far too much tannin is extracted, and the partaker will suffer in some way, either with indigestion or some such indisposition.

SAUSAGES AT THEIR BEST

At This Season, When They Are Most Popular, They Are Worth Much Time and Attention.

Take a tablespoonful of seasoned mashed potato and form into shells; then press uncooked sausage in each; brush with the beaten yolk of egg and set on a greased pan in a hot oven to cook; by the time the potato is heated through and browned the sausage will be cooked. Garnish the dish on which the shells are served with parsley or watercress.

Brown the sausage and drain free from the fat; then let become cold. Shred crisp cabbage and season with celery salt and mayonnaise and arrange the sausages in a circle, placing a tablespoonful of the mayonnaise in the center.

Brown the sausages and arrange on a hot dish. Drain off part of the fat from the pan and add gradually enough boiling water to make a rich brown gravy, stirring all of the time to loosen the browned sediment from the bottom of the pan. Be careful that only enough water is added to have the gravy rich and not diluted so as to be watery. Pepper and salt can be added to suit the individual taste.

Canned Corn Chowder.

Cut in small bits and try out a piece of pork one and a half inches square; add one sliced onion and cook for five minutes, stirring often that the onion may not burn. Strain the fat into a stewpan. Parboil for five minutes in boiling water to cover, four cupfuls of potatoes cut in quarter-inch slices; drain, and add two cupfuls of boiling water. Cook until the potatoes are soft, then add one can of corn and four cupfuls of scalded milk, and heat to boiling point. Season with salt and pepper, add three tablespoonfuls butter, and eight common crackers soaked in milk enough to soften them. Remove crackers, turn chowder into a tureen, and put the crackers on top.

Orange Sauce.

Juice of one orange, grated rind of quarter orange, three-quarters cupful granulated sugar, one and a half tablespoonfuls butter, three level tablespoonfuls corn starch. Mix the sugar and cornstarch thoroughly. Add to the orange juice enough boiling water to make altogether a cupful and a half of liquid. Pour this into the sugar and cornstarch and stir constantly over the fire until it boils and clears. Add the butter, stir until melted, put in the grated rind and serve hot.

To Iron Lins.

An excellent way to iron table linen is first to dry it thoroughly in the air. Then dip it into boiling water and put it through the wringer. Each article is then folded in a dry cloth and allowed to remain there for at least a couple of hours. Irons must be hot, but not scorching, and the linen ironed perfectly dry.

Shrimp Bisque Soup.

Stir one heaping tablespoonful flour with enough milk or cream to make a paste; put into the saucepan one-half pint milk—good measure—the yolk of one egg well beaten, a tablespoonful butter, salt and pepper to taste, add one-half cupful chopped shrimps the last thing. Serve hot.

Cleaning Enameled Dishes.

Salt moistened with vinegar will remove burnt marks from enameled saucepans and dishes, but don't forget that they should be soaked in cold water for a few hours first to loosen the stains.

THE LIME LIGHT

GERMANY'S MASTER SPY



Three years ago Georg Steinhauer spent a night in Buckingham palace, shook hands with King George and was the friend of many prominent Englishmen, for he was a member of the suite of Emperor William when he attended the unveiling of the Queen Victoria Memorial in 1911. Since then he has been the head of the spy system in Great Britain and the most sinister foe of that country. He sits in an office in the palace at Potsdam, the center of a web of espionage that covers England, Scotland, Ireland and Wales, and it is doubtful if any other living man knows as much about those countries as does Herr Steinhauer.

The devices originated by Steinhauer to aid the activities of his subordinates are too numerous to dwell upon in any detail. It was he who invented the system of signaling by automobile and bicycle headlights from points on the English or Scotch coast to submarines or other vessels in the North sea. It was he who realized the value of disguising spies in the uniform of boy scouts or scoutmasters—a scheme which has caused all kinds of trouble to Baden-Powell. His genius found a way to signal by hidden wireless from the very heart of London, to conceal stores of petrol for German aeroplanes in the Scottish Highlands, to bribe road builders to construct hidden highways in direct line from one strategic point to another. He stops at no obstacle, and the means placed at his disposal are practically limitless.

Despite the fact that practically every word of instruction sent to spies in Great Britain emanates from Steinhauer, his means of communication are so guarded that only one letter bearing his signature has fallen into the hands of the English authorities since the outbreak of war.

LAFAYETTE'S NEW PRESIDENT

College presidencies come easily to the MacCracken family. Dr. Henry M. MacCracken was at the head of New York university for years; his son, Henry N., was elected president of Vassar, and now another son, John Henry, has been made president of Lafayette college at Easton, Pa.

John Henry MacCracken was born in 1875 and graduated from New York university at the age of nineteen years. After several years of study in Heidelberg and Halle, Germany, he joined the faculty of his alma mater. In 1899 he became president of Westminster college, Missouri, holding the position for four years, resigning to become syndic and professor of politics at New York university. As professor of politics he has given courses in the graduate school on municipal government, being one of the first in America to offer courses on city planning, city charters and charter making, municipal finance and municipal enterprise. He is trustee and vice-president of the American Institute of Christian Philosophy; has been identified with the work for students of the intercollegiate branch of the Young Men's Christian association and has served for many years as a member of the executive committee of the Students club.



PRESIDENT WILSON OBEYS HIM



Although President Wilson has a cabinet to advise him, he is not bound to follow its advice. There is one consultant, however, whose word is practically law to him, and who acts as his personal guardian. This is the official White House physician, and in Woodrow Wilson's case it is Dr. Cary T. Grayson, U. S. N.

Aside from being his medical adviser, Doctor Grayson—or Past Assistant Surgeon Grayson, to use the navy title—is one of the few close personal friends the president has in Washington. He accompanies the chief executive wherever he goes, advises him about what he shall eat and what he shall wear, suggests the proper hours of recreation and work and tells him what he should and should not do in the way of labor.

Doctor Grayson formerly was ship's physician on the president's yacht Mayflower. It was President Taft who summoned him to the White House. President Wilson retained him and the two have become great cronies.

Doctor Grayson was born and reared at Culpeper, Va. He is thirty-two years old and entered the navy as an acting assistant surgeon ten years ago.

PETER COOPER HEWITT

Wireless conversations between Europe and America at low cost, the transmission from one city to another of every sound uttered during an opera performance, power to converse daily, without leaving home, with a friend crossing the Atlantic, and, principally for military purposes at present, ability to keep up steady conversation between a dirigible and persons on land, or between heads of allied armies with none but the two persons talking able to catch a syllable of the conversation—these are some of the things a New York inventor's 18-year study of mercury vapor in a vacuum now promises to add to the marvels of science.

The inventor is Peter Cooper Hewitt, a slender, studious-looking, middle-aged man who saves 40 minutes of each day by having his tea served in one of his five laboratories high up in the tower of Madison Square garden, in New York city. He can't waste the time it would take to go out, he says. The elevator boys call his five floors—for he occupies every inch of them—the wizard's den.

Mr. Hewitt is the son of the late Mayor Hewitt of New York city and the grandson of the Pete Cooper whose statue stands just south of Cooper Union. His ancestors were French and English.

