

# CAUSES PANG TO EVERY OFFICER IN NAVAL SERVICE

Use of Purloined Examination Papers at Annapolis Hits Traditions of Navy.

## CODE OF HONOR IS PECULIAR

Rigid Discipline Develops Certain Peculiar Customs—Hazing and Use of Intoxicating Liquors Stamped Out—To Succeed at Annapolis Means Hard Work.

Annapolis, Md.—The revelation of widespread use of purloined examination papers by the young men of the United States Naval academy is causing a pang to every officer in the service, for it hits them in a quarter of which they are very jealous—their honor.

The traditions of the service have been stained—this graduates of ten and twenty years' standing admit. The situation seems to be that the course of study in the academy has been too severe for the material which it gets. The prescribed studies are fitted to turn an exceptional candidate into an exceptional naval commander, and the academy gets only the ordinary run of young Americans.

However, this is not given here as a palliation. The naval code of honor is a peculiar one, but it does not in any way cover up cheating to pass "exams."

To succeed at Annapolis the ordinary young man has to work very hard. He has to make himself an automaton. The authorities do all they can to turn him into a machine.

Six days a week he has to jump out of bed at six o'clock; and on the seventh at seven.

He has his allotted number of minutes for dressing and for breakfast; he has his study hours and his recreation hours all rigidly marked off, and at ten o'clock he must go to bed, willy-nilly.

### Orderly Habits Taught.

He must keep his room in apple pie order, hang his bedclothes over the footboard in a prescribed way every morning, and be ready for an inspection of his bureau drawers at all times.

Even his dancing is prescribed and forced down his throat, whether he inclines to the society of the fair sex or not.

Under this rigid discipline the naval cadets have developed certain peculiar customs, some of which are continued after they leave the school. They have even their peculiar language, which is largely unintelligible to an outsider.

The duel persisted in the navy many years after it had died out in American society elsewhere. The frequent serious and sometimes fatal boxing matches are a relic of the old time encounters of pistol and sword.

Navy discipline has troubled the halls of congress on numerous occasions. Most often hazing was the subject. Brutal and humiliating treatment of lower classmen long besmirched the academy, as it did other American higher institutions of learning.

The fatal Branch-Meriwether boxing match in 1905 was the cause of revelations of peculiarities in the academy. The fight was held in a room of Bancroft hall during supper time one evening. Meriwether was then a third-class man and Branch a first-class man. To hold the fight at such a time involved the consent and connivance of first-class men, for under the code such fights must be refereed by a first-class man; another senior class man must act as timekeeper, and in this instance it was necessary for two company captains at least to fail to report absent from supper formation the principals, their seconds and the timekeepers. It was also necessary for the officer of the deck (floor) upon which the fight was held to fail to report what was taking place.

### Fist Fight is Fatal.

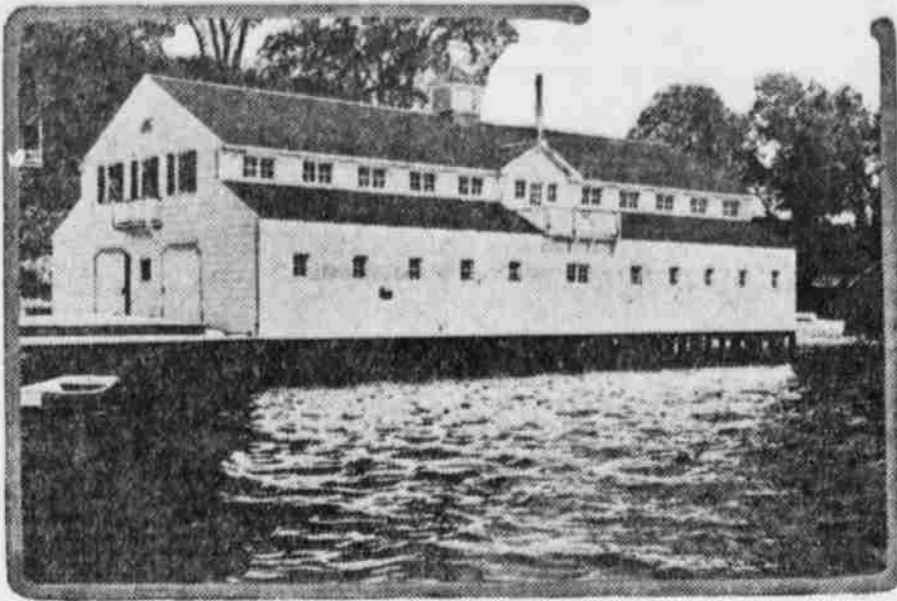
Many such fights had been held before and everyone, including the surgeon, who had to patch up the participants, had winked at the practice.

But this time Meriwether became unconscious in the twenty-second round and later died without regaining consciousness. A rigid investigation was held and punishments were meted out, but the very superior officers who imposed the penalties had little stomach for their work because they realized that everyone involved had simply followed the code.

Indeed, to a landsman it seems that the naval cadet will tell a falsehood to protect a brother officer at any time. It is a part of the code that no classmate shall report another for a violation of academy regulations unless as a consequence of his failure to make such a report he himself will be reported and for a more serious offense than that of which his classmate is guilty.

Conditions have improved somewhat at the academy of late years. Secretary of the Navy Josephus Daniels has stamped out serious hazing by dismissing a man guilty of violating an order in this regard. He further threatened to sentence hazers to one year's

## YALE'S NEW BOATHOUSE



Boathouse just completed at New London, Conn., for the Yale crew. The annual contest between Yale and Harvard crews takes place on the Thames at New London.

confinement. He said in transmitting an order on the subject:

"I have no sympathy with hazing. A hazer is essentially a bully and must necessarily have in his nature a streak of the same innate cruelty possessed by brutes who torture dumb animals for the pleasure of watching their suffering."

**Betting Is Forbidden.**  
Betting is another forbidden delight to midshipmen. In the fall of 1912 half the students or about 400 men were involved in a pool of \$2,000 which was raised to be wagered against an equal amount collected at West Point on the result of an Army-Navy football game. The authorities have stamped out the drinking of intoxicating liquors with an iron hand. Another practice more than frowned upon is the running of extravagant bills, especially for flowers and for entertainment of guests.

This is not the first time that academy examinations have caused ructions. The entrance requirements have been a fruitful source of trouble. The charge has been made on the floor of the house of representatives that the tests have been made in such a way that candidates were forced to go to the preparatory schools which specialize in getting boys into the academy.

On several occasions, too, it has been reported that candidates have had substitutes take the examination for them. Brilliant and unscrupulous youths have been found to palm themselves off as the candidates in the examination room with the result that young men deficient in preparation entered Uncle Sam's free school.

The cadets have a lot of things to learn nowadays which were unknown 30 years ago. Much attention is paid to electricity. The modern battleship is a great machine shop. The successful naval officer has to be a good mechanical engineer, as wireless, automobile, torpedoes, submarines and a thousand and one other things must be digested by the cadet today which Farragut knew nothing of.

# FROZEN FISH SAFE

Ptomaine Danger Unfounded, Says Agricultural Department.

Composition Not Altered by the Process of Preservation, Say the Experts—Urge More Consumption to Help the Business.

Washington.—"Recent investigations carried on by the department of agriculture appear to indicate that the prejudice against the eating of fish, especially frozen fish, because of the alleged danger of ptomaine poisoning, is quite unfounded," says a statement issued by Secretary Houston. "A partial decomposition of either fish or meat may result in the formation of certain substances that cause digestive trouble. These substances are popularly known as ptomaine, although many of them have not yet been fully studied and their nature determined. The whole question is a very complex one, but there is, however, no reason for assuming that there is any more likelihood of ptomaines in fish than in meat. New processes of preserving fish by freezing, glazing and cold storage make it as safe an article as meat.

"This popular prejudice has done much to hinder the development of what might be a far greater industry and has prevented the people from obtaining a wholesome, economical and attractive substitute for meat at the very time when the price of meat has been rising rapidly.

"Many persons eat fish only on 'fast days,' and especially on Fridays. The idea that 'Friday is fish day' has compelled the fish trade to do what amounts largely to a one-day-in-the-week business. This, of course, has tended to make prices higher than necessary. With the increased demand the supply of fish would be much larger, and if the consumption were distributed evenly throughout the week the waste would be much less and the prices should consequently be lower.

"Both scientific research and practical experience have shown that a fish properly frozen and kept under proper conditions remains perfectly good for a period of from one to one and one-half years. This, of course, is much longer than there is any need of in practice, and permits of a margin

of safety which should be sufficient for all purposes.

"It is essential, however, that the fish be frozen in their freshest state and jacketed with a coating of this ice which excludes the air. In practice, the fish are now dressed by removal of the entrails as soon as they are caught, thoroughly washed, and laid in shallow pans.

"These pans are placed on the ice-covered pipes of the freezer, which usually is at a temperature a little lower than zero. After from twelve to twenty-four hours the fish are frozen solid. They then form a large cake held together by the freezing of the thin layer of water between the fish.

"This cake is removed from the pan and dipped into water, which is at once frozen on the fish, forming a crystal glaze of ice like a transparent varnish. This glaze hermetically seals them. No air can reach them from the outside and no moisture can evaporate from the inside.

"The glazed fish are then kept at a temperature of from seven degrees to fifteen degrees F. until needed for consumption.

"Frozen fish is thus the only fish produce the composition of which is not altered in some way by the process of preservation. Canning, smoking, salting or pickling all alter the flavor of the treated article. With frozen fish, however, the envelope of ice has only to be melted in order to give us back an article of food that is practically identical with that taken from the sea. If it were not for such a method of preservation fish could not be depended upon as a constant source of food.

"Another objection raised by the many housewives is the fish odor which makes them undesirable company for milk, butter and other articles commonly found in the family refrigerator. Fish can be kept in a refrigerator without affecting other foods if it is first put in a tin vessel with a tightly fitting lid. As a matter of fact, however, fish should be eaten as soon as possible after they have been received from the retailer. They should not be allowed to soak in water, as a certain amount of their food material is thus dissolved. Instead, they should be thawed slowly in an ice box and cooked as soon as this process is completed."

# The Shame of the Cross

By REV. WM. WALLACE KETCHUM  
Director of the Practical Work Course, Moody Bible Institute of Chicago

TEXT—He endured the cross, despising the shame.—Heb. 12:2.

The cross, which Christ endured and the shame of which he despised, was not the idealized and sentimentalized cross of which we hear much today. It was a cross made of rough-hewn sticks of timber; an instrument, like the gallows, upon which criminals were executed.

And yet, Christ, we are told, notwithstanding this, despised its shame. What shame? The shame of being put to death as a common criminal. For it was as such, you will recall, he was condemned to death, and as such he died in the eyes of the law; though he did nothing worthy of death, and Pilate his judge found in him no fault at all.

When we apprehend that Jesus Christ, the Holy One of God, suffered the reproach, the dishonor, the contempt, the infamy and ignominy of a common criminal's execution, we begin to know a little of the shame of the cross. We understand something of what Paul means when, speaking of Christ becoming obedient unto death, he adds, "even the death of the cross."

But there is a deeper shame than that of which we have spoken. It is the shame that came to him through dying; his death identified him with the result of sin, for death is a consequence of sin. "Wherefore, as by one man sin entered into the world, and death by sin; and so death passed upon all men, for that all have sinned." So, while Christ suffered the shame of dying the death of a common criminal, it was greater shame for him, the Son of God, in whom was no sin, to die at all.

The teaching of the philosophers that death is natural to man, is not the teaching of the Bible. The body is not the prison-house of the soul from which escape is desirable. The body and soul united constitute the complete man. This does not mean that when the dissolution of soul and body takes place, the soul does not survive the body. The Scriptures teach it does; but they also teach that man's complete personality consists in the union of both soul and body, and that this will be realized at the resurrection of the just. Death then is not natural, but unnatural. It is the resultant of sin, and so for Christ to die was a disgrace, a reproach, a shame. Death had no dominion over Christ; no claim upon him for he was without sin. "No man," he said, speaking of his death, "took my life from me, but I lay it down of myself. I have power to lay it down, and I have power to take it again." He alone of all men could say this. Other men die because they must, for "death has passed upon all men." He became obedient unto death; he yielded up his spirit; that is, he allowed death, the great conqueror of mankind, to overcome him. He suffered its shame.

But deep as this shame was, the shame of the cross was still deeper. It was the shame of our sin. For there on the cross, "He bore our sins in his own body"; there, "the Lord laid on him the iniquity of us all"; there, "he suffered for our sin, the just for the unjust, that he might bring us to God"; there, the holy spotless lamb of God "died for the ungodly." Thus, "the one who knew no sin," became identified, not only with the result of sin by death, but with sin, being "made sin for us." It was this, more than anything else, that constituted the shame of the cross of our Lord. Its baseness and dishonor was your sin and mine, which he there put away by the sacrifice of himself.

Was it for crimes that I have done, He groaned upon the tree,  
Amazing pity, grace unknown,  
And Love beyond degree!  
I wish we might catch the picture given us of our Lord in the two words "despised" and "endured." The first word shows him so far above the shame of the cross that he, as it were, looked down upon it. Literally, the word means "to think down upon"; that is, to think lightly of it. What a wonderful Christ! Because of the joy set before him, he could think lightly of the awful shame of the cross. Truly, our master "came not to be ministered unto, but to minister and to give his life a ransom for many."

The other word, "endured," pictures him as voluntarily, patiently, suffering on the accursed cross. We see him held there, not by the cruel nails that pierced his hands and feet, but by his own indomitable will and supreme love for us. Human hands placed him there, but divine love kept him there. Surely, his crucifixion from the human side was murder, for with wicked hands they slew him, but on the divine side it was sacrifice, God giving his son to be the savior of the world and the son giving himself that we might have life through him.

Utilizing the face mask as a means of beautifying the complexion has been in vogue for many years. Henry III of France was vain enough to affect it in order to keep his skin fair. The face mask, again, was a part of the beauty treatment that Marguerite de Valois followed, and the celebrated Roman Empress Poppaea was another of its votaries. It was smeared inside with a beauty-giving cream and worn at night. Not every woman, however, cares to sleep in a mask.

# The KITCHEN CABINET

Pride is one of the seven deadly sins, but it cannot be the pride of a mother in her children, for that is a compound of two cardinal virtues—faith and hope.—Dickens.

## HINTS FOR THE HOUSEWIFE.

This is the season when we read of families with "mushroom appetites and toadstool judgment." Most people speak of the inedible mushroom as a toadstool, but there is no such distinction. Mushrooms are edible and poisonous; those which are not edible are also mushrooms. The so-called tests, blackening of a silver spoon, and similar tests are absolutely unreliable. The only way to be sure of the kind of mushroom is to study it. No mushroom which is not positively known should be used for food. Anybody with a very little training may learn to identify the field mushroom, which is one of the most common and best flavored varieties. The inky caps are another which are easily learned. Study them carefully and take no risks, for experts are often deceived in kinds not well known.

Alcohol for cleaning mirrors is a great saver of time. Moisten a cloth with water, shake over it a little alcohol and rub over the mirror. It will clean very quickly and be well polished.

Cook strongly flavored vegetables in an open dish, such as cabbage, turnips, onions and cauliflower. The odor will not scent the house as permanently and the vegetable will be most digestible.

When possible have a meal as often as convenient on the porch or lawn. On a hot day there is nothing more restful than a meal out in the open. It will not be too much work, the children will think it is fun to do their part in the getting ready. In many homes in a screened-in porch makes a fine breakfast room, which is being used more largely during the heated term.

**Orange Sherbet.**—Take one egg, one quart of milk, one pint of cream, the juice and grated rind of three oranges, the juice and grated rind of one lemon, and two and a half cupsful of sugar. Beat the egg and add to the milk; cook until the egg is cooked, cool, add to the cream. Dissolve the sugar in the fruit juice and add to the other mixture. Freeze as usual.

**Fruit Cream.**—Take the juice of three oranges, three lemons and three bananas, mashed through a sieve, add a pint of sugar and a quart of thin cream, freeze.

A dead fish will float down stream, but it takes a live one to swim against the current.

It is easy enough to be pleasant, When life goes by with a song, But the men secret while are the men with a smile, When everything goes dead wrong. —Ella W. Wilcox.

## SUMMER FRUITS.

"There is no more attractive way of serving fruits than fresh and garnished with their own foliage. A basket of strawberries, raspberries, currants or blackberries with the green leaves, make a most attractive fruit dish.

**Fruit Salad.**—Slice together two bananas, two oranges, and pour over the juice of half a lemon. Heap on lettuce leaves and serve with French dressing. To make the dressing use one tablespoonful of mild vinegar and three of olive oil. Beat well; add a half teaspoonful of powdered sugar, cayenne and salt to taste. A drop of tabasco may be used instead of the cayenne if one has it.

**Banana Trifle.**—A dainty dessert which is easy to prepare is made of half a cupful of peanuts, one cupful of mashed banana, and a half cupful of grated coconut. Arrange on a small plate and pour over orange juice.

**Cherry Ambrosia.**—Soak four tablespoonfuls of pearl tapioca in a pint of water overnight. The next morning, stone enough cherries to make a pint of fruit; add to the tapioca the juice of the cherries mixed with a pint of water; let simmer 20 minutes; add sugar to sweeten, then the cherries and cook four minutes longer. Set on ice and serve with whipped cream.

**Raspberry Whip.**—Crush a cupful of cherries, add a cupful of sugar and beat into the whites of two eggs until stiff. Serve in sherbet glasses with a few whole berries on top.

## The Search for Beauty.

Mrs. Owens—"Mercy, John, there isn't a thing in the house fit to eat." Owens—"I know it, Kate; that's why I brought him home to dinner. I want him to see how frugally we live. He's my principal creditor."—Boston Transcript.

It is a common remark, confirmed by history and experience, that great men rise with the circumstances in which they are placed.

## SEASONABLE DISHES.

A pretty custard to serve as a company dish is prepared thus: Use three eggs to a pint of rich milk, reserving one white from the three. Into the bottom of each custard cup, drop a small bit of jelly, pour in the custard and when baked garnish the top with the white of egg and color with some of the jelly.

**Coffee Junket.**—To a pint and a half of milk add a cupful of strong coffee infusion. Sweeten to taste and add a junket tablet dissolved in a tablespoonful of the coffee. Pour into sherbet cups and serve with whipped cream when the junket is firm.

**Veal Loaf.**—Boil a pound of lean veal in water to cover. When done take out the meat and simmer the stock until reduced to a half cupful. Add this, with salt, celery salt, grated peel of a lemon and juice of half, to the chopped veal and a tablespoonful of ham. Mold and place a weight on the dish. The next day it may be turned out and sliced. Garnish with lemon and parsley.

**Pineapple Filling for Cake.**—To a can of grated pineapple add a half cupful of flour, mixed with a little water, one-half cupful of sugar; if too sweet, less sugar; cook until smooth and thick, and cool before using for filling. This may be made the day before using.

**Salmon Salad.**—To a can of salmon add one cupful of cucumber pickles, one and a half cupfuls of oyster crackers, crushed fine; mix well and moisten with salad dressing. The pickles should be chopped.

**Prune Flip.**—Take thirty prunes, a half cupful of chopped nuts, the whites of four eggs, four tablespoonfuls of sugar. Stew the prunes until soft, chop with a half-cupful of walnuts, add sugar and fold in the beaten whites. Bake in a buttered pan set in hot water. Serve with cream.

**Strawberry Shortcake.**—To a quart of flour add two teaspoonfuls of baking powder, a half teaspoonful of salt, two tablespoonfuls of sugar, and sift well. Cut in three tablespoonfuls of shortening and add milk to make a soft dough. Bake in two layers with butter between, then the cake can be easily split; add butter when baked and cover with crushed berries. Serve with whipped cream.

Stainless worth  
Such as the eternal age of virtue saw  
Ripens meanwhile, all time shall call  
It forth.  
From the low modest shade, to light  
and bless the earth. —Bryant.

## COOKING MUSHROOMS.

This delicious vegetable which may be had in many localities just for the seeking, is so inviting and wholesome when well prepared that it should be studied so that the common varieties may be gathered without danger of getting the poisonous varieties. The caps of the mushrooms should be peeled and then thrown them into salted water, so that if there are any insects the water will draw them out. Then drain and wipe dry; put into saucepan with butter and stew them well covered so that the flavor will not be lost.

**Broiled Mushrooms.**—Select large even-sized mushrooms, peel the caps, remove the stems and place them gill side up on a broiler, put a bit of butter in each cap and place over the heat. Cook until thoroughly done, season with salt and pepper; serve hot.

**Mushroom and Veal Ragout.**—Take equal quantities of cold cooked veal and puff balls, mince all together; other kinds of mushrooms may be used as well. Mince fine a small onion and add to the mushrooms and meat into a pan with some cold meat gravy, and water enough for moisture. Add pepper, salt and butter to season, and cook until tender.

**Breakfast Bacon With Mushrooms.**—Take a dozen good-sized mushrooms, clean and lay aside; cook breakfast bacon until crisp; remove the bacon to a hot platter and add the mushrooms; cook in the bacon fat until tender, season with salt and pepper and serve with bacon and buttered toast at breakfast.

Nellie Maxwell

## Diplomatic.

Mrs. Owens—"Mercy, John, there isn't a thing in the house fit to eat." Owens—"I know it, Kate; that's why I brought him home to dinner. I want him to see how frugally we live. He's my principal creditor."—Boston Transcript.

A Profit-Sharing Millionaire.  
Elias Derby of Salem, Mass., who was the first millionaire in the United States, practiced profit sharing with the sailors of his merchant ships.