

WASHINGTON CITY SIDELIGHTS



Uncle Sam's "Money Laundry" Saves \$300 a Day

WASHINGTON.—"By washing soiled paper money we save the government \$300 every day," said Miss Annie E. Thomas, in charge of the "laundry" of the redemption division of the United States treasury. The laundry machines, of which there are four in Washington and eight in the sub-treasuries, have been in operation four years. They are combination washers and ironers. Two girls work at a machine, which is operated by electricity. One feeds the dirty money to the washer and the other catches the clean money as it leaves the ironer.



The bills are laid on a moving belt of wet blanket, which carries them on to meet another moving blanket from a number of rollers in a tank of soapy suds which cleanses and sterilizes them. Then they pass through rinsing water, and on to heated rollers which dry and iron them.

They drop out at the end of the course into the hands of a girl, who scrutinizes each bill to determine whether it is fit to be sent out into circulation. As she sorts the bills she stacks those which she considers perfect into piles ready for the expert counters. When the counts are verified the laundered bills are made into packages containing 4,000 of one denomination and kind, and sealed for redistribution among the banks.

"Public opinion in banking circles is divided," Miss Thomas explained, "on this subject of laundered money. Some of our banks desire new money and stipulate that they will not accept any other, while many banks request the washed bills, saying that they are softer than the others and are easier to handle."

American Bluejackets Best Fed of All Fighters

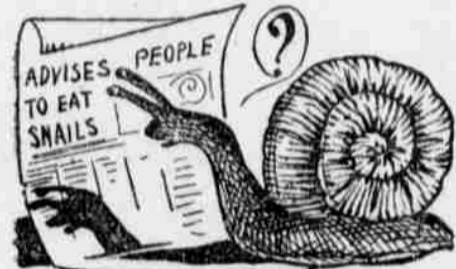
OUR bluejackets are the best-fed fighting men in the world, and if a boy has any leanings toward enlistment in the nation's defense, he will make no mistake by casting his lot with the men afloat. He may have a hankering for terra firma, but it must not be forgotten that the army is outdistanced by the navy when it comes to the matter of dietary. The daily issue of food either to the soldier or the sailor, out of which three meals are made, is officially called a ration. This allowance for the army costs Uncle Sam between 24 and 25 cents, but last year the average cost of subsisting one man for one day in the navy was \$0.266, Jacky being the higher liver by the purchasing power of nearly 12 cents more than his soldier fellow in the national defense. It is not overstating the case to say that the major part of the fleet's efficiency and the contentment of the men is due, either directly or indirectly, to the generous and varied provender which is now given them whether the ship be in port or plowing her way through stormy seas. There was a time, not long ago, when tinned foods were extensively served on board our naval craft, but the fleet is using less and less of these all the while.



Upon this point Admiral McGowan, chief of the bureau of supplies and accounts, has recently said: "There are certain things that it is almost necessary to use as a part of a ration. For instance, there is canned corn beef, which is so well understood and so well liked in the navy that its use to a certain moderate extent is not only welcome, but most welcome to the men—they like it. Then canned tomatoes and a few other staples; canned fruits and some vegetables canned are very serviceable and are used right along. But the great majority of all the food furnished to the men now, at least in the battleship fleet, is fresh food—fresh vegetables, fresh meats, fresh bread, etc."

Thinks the Snail May Cut the Cost of Living

FROM hippopotamuses to snails is something of a shrinkage, but after advising the American people to substitute the steak of the great pachyderm for that of the western steer—if necessary—E. W. Rust of the federal horticultural board would cut the cost of living with the humble snail.

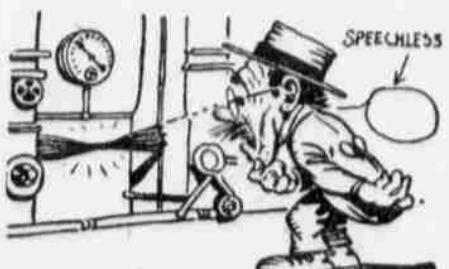


Mr. Rust, having eaten the luscious if somewhat glutinous gastropod of the genus Helix, proceeded to inform himself with reference to the approved methods of its preparation for table. His latest literary production will no doubt, in spots, be embalmed within the next national cook book to be issued by Uncle Sam. It embodies the recipes for making the snail palatable. First you catch your snail, cleanse; you boil in a caldron of salt water. Now the meat is removed, reduced to paste, seasoned with finely chopped parsley, chervil and shallots—the little hand dictionary refuses to divulge the identity of chervil and shallots—and is placed between two thin slices of unsalted butter. The shells having been cleaned and dried, they are now stuffed with this mixture. If your stomach permits, you eat. There's nothing nauseating about it—almost everyone who has ever eaten well prepared snails, says Mr. Rust, admits their gastronomic worth, both from the point of nutritive value and that of flavor. They might be used to a great extent as a substitute for oysters, he suggests, which they resemble in flavor when properly prepared.

In the United States snail growing would be a simple matter, for all that is required is a bushy hillside or, preferably, a limestone bluff near water and partially covered with vegetation.

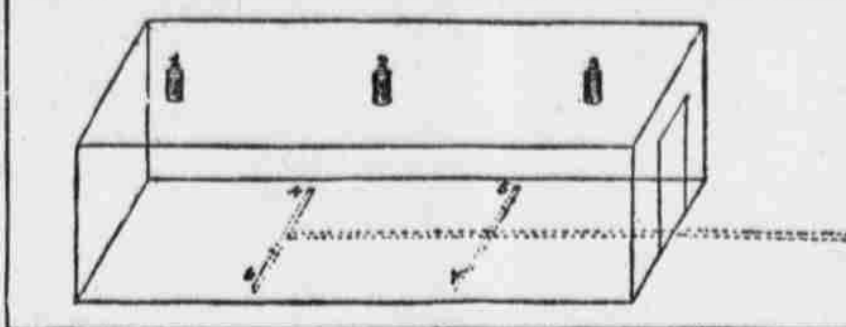
Federal Bureau of Standards Is a Wonderland

UNCLE SAM has created a wonderland into which you may be ushered and there observe a grain of sand assume the proportions of a mountain; an inch expand into a mile; an unappreciable zephyr attain the velocity of a howling gale; the footfall of a tiny typhoon thunder forth like the tread of a draft horse; the heat of a candle expand into that of a roaring furnace; the cheer and comfort of a cozy home fire emanate from the unperceived warmth of a distant star, and the gentle pressure of a finger develop into the force of mighty giants.



This wonderland is the United States bureau of standards, and visitors to the Panama-Pacific exposition have had the chance to see there many of its marvels. Of course all the instruments and appliances of the bureau could not be taken to San Francisco for exhibition purposes. For instance, it was not practicable to take the huge testing machines used to tear apart the stringer steel girders employed in building bridges and skyscrapers, or, if necessary, by the same machine to crush an egg, and in each instance record accurately the foot-pounds or fractions of ounces of resistance. Remarkable beyond degree are the heat-measuring instruments, which register infinitesimal fluctuations of temperature. A ray of light may have started ten years ago from some distant star, and may have spent all of those ten years to reach the earth; and yet, when the ray of light falls upon the sensitive bolometers operated by the bureau of standards, these will tell the observer the amount of heat that ray from the star brought with it to the earth.

STORAGE FOR APPLES DURING WINTER



1, 2 and 3 Are the Upper Ventilators, and 4, 5, 6 and 7 Show Positions of Lower Ventilators in Floor of Cave.

The possibilities of good or common storage for the apple crop and the profit that a good storage room might enable the grower to secure are often neglected. A good storage room would enable many growers to supply a local market for a large part of the apple season. Many small towns in orchard districts are poorly supplied with apples during the winter months, because the growers depend upon the commercial storage houses, which are located only at the larger towns. The cost of handling and shipping to and from storage may be saved in many cases by providing storage rooms that are clean and well ventilated, and in which the temperature may be well controlled.

The first requisite for successful storage is clean, sound fruit, picked before it begins to soften, carefully handled, and placed in storage with as little handling and delay as is possible. The grower should take every advantage of cool nights to get the temperature of his room as low as possible, closing all openings when the temperature outside is higher, and opening when the outside temperature is lower than it is inside. Fruit picked on a hot day may well stand in the shade until the next morning, when it will usually have cooled a considerable number of degrees.

At the Kansas experiment station a cave was made for storing apples, 24 feet long, 12 feet 6 inches wide, and 7 feet high, inside measurements. The side walls were eight inches in thickness, of concrete made of one part cement, three parts sand and five parts crushed stone. The inside of these walls received a finish coat of one-half inch thick of one part cement and one part screened sand, and troweled smooth with a steel trowel.

The slab forming the top of the cave was made eight and one-half inches in thickness, of concrete made of one part cement, two parts sand and four parts of crushed stone, reinforced with five-eighths-inch square twist bars, spaced four and one-half inches on the center, and embedded three-fourths of an inch above the bottom of the slab. The floor was made three and one-half inches in thickness, as follows: Base, three inches in thickness, made of one part cement to four parts of sand, and the top coat one-half inch in thickness, made of one part of cement and one part of screened sand, and troweled smooth with a steel trowel.

The top contained the three tile ventilators and the bottom four ventilators—as illustrated—and the front contained a door 4 by 6 feet. This door was made in two sections, having a dead-air space of four inches between them. Each section was made of two thicknesses of flooring nailed together at an oblique angle, after the manner of an ice-house door.

This cave was constructed by contract, and cost, complete, not including excavation, approximately \$300. Where sand and stone could be easily obtained a fruit grower could probably construct a similar cave for a less price.

From the experiments conducted with such caves, under favorable conditions, and by careful regulation it seems possible to carry a good grade of hand-picked apples until the first of March or later without serious loss. If the storage cave is located near the house so that it may receive constant attention, a storage temperature of 35 degrees F. or lower can be secured by the first of December and frequently much earlier than that. To secure this temperature the cave door must be opened each night that the tem-

perature drops low, and closed again early in the morning. Several cold nights are required before a constant low temperature can be secured, as the cave walls being considerably above the temperature of the air admitted will cause a gradual inclination to return to the original temperature. Constant careful attention should be given the cave in order to have it about 40 degrees F. when the fruit is ready for storing, and to lower the temperature to 32 degrees F. or slightly lower within the following two or three weeks. If the cave is well banked, little trouble will be experienced in retaining a low temperature after it is secured.

Fruit kept in a cave usually remains more firm than when stored in a dry place; too much moisture, however, is to be avoided. By constructing the walls in such a manner that they will contain a dead-air space of two inches or more, it has been suggested, might eliminate this trouble. Good drainage around the cave is of great importance, both for the surface and subsoil. The surface waste can be run off by means of shallow ditches on either side of the cave.

BE PARTICULAR TO PACK BEST APPLES

Sort According to Size and Color—Be Careful of Dampness in Storage Place.

If you have apples to sell and they have not been properly sorted and packed, now is a good time to do this work. Sort according to size and color, and pack in small boxes with paper between the layers, particularly if you have private customers, as most people like them better that way, than when packed loosely in barrels.

Be particular to select good apples of the same size for the top layer, but be just as particular to see that those in the middle and the bottom of the box are equally good.

Second quality apples should be packed in the same way, in boxes by themselves and the culls can either be made into cider or worked up for family use, or sold in the market for just what they are. If the second grade apples and the culls are packed in along with the best, you will get nothing more than the price for culls, as buyers always base their offering on the poorest quality of fruit.

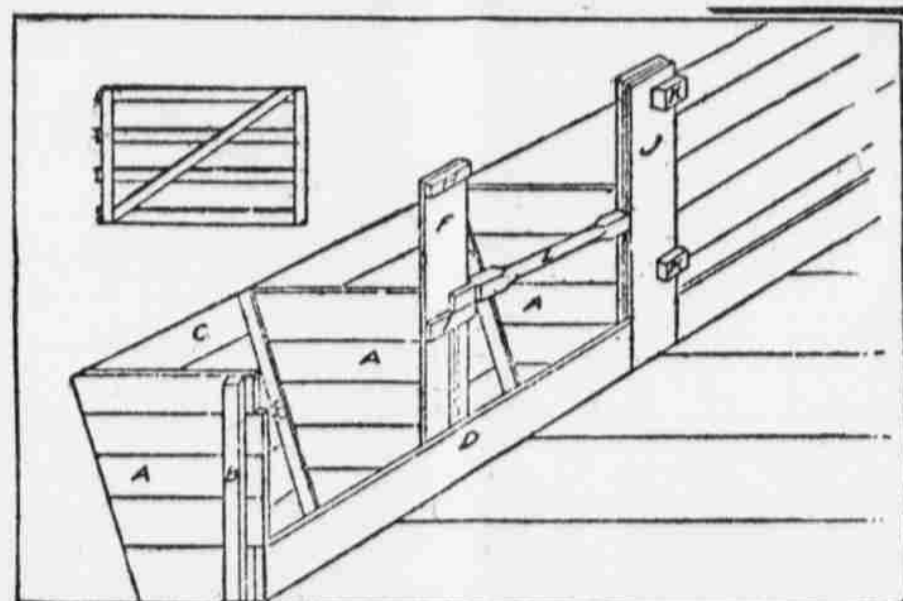
If the fruit is stored in the cellar, it must be well ventilated and perfectly dry, although we have found that apples stored on a cement floor become too dry and are apt to shrivel. There is nothing better than an earthen floor for storing apples, or fruits of all kinds, provided the drainage is perfect.

If the cellar becomes damp at sudden thaws, the fruit should be looked over carefully and all imperfect specimens sorted out, and the sound fruit elevated two or three feet above the floor.

Green Food for Poultry.

Poultry need green food in winter. Mangels, turnips and cabbages are good. Alfalfa or clover cut early and cured green and lawn clippings are excellent. Some of these should be fed every day. Now is the time to prepare for a supply of such food for the coming winter.

FASTENER PREVENTS COW FROM CROWDING



Excellent Method for Fastening Cow.

The main feature of the cow fastener shown in the illustration is the bar L which prevents the cow from crowding too far forward. When eating she puts her head under the bar, which can easily be raised to H. The board J is eight inches by one inch, and four feet long. It is nailed on D and bolted through to F. This leaves a slot one inch wide between F and J for the bar to play in.

English of the Diamond.

In the National league is an umpire who is a stickler for correct deportment on the diamond. In a game in which he officiated at the polo grounds early in the season, as Chief Meyers, the Indian catcher for New York, came to bat, certain of the Boston players sitting on their bench began to guff the brawny red man.

In an instant the umpire had left his place behind the catcher and was running toward the visitors' bomb-proof.

"Cut out them personalities!" he ordered. "Cut out them personalities!"

As he turned away a high-pitched voice filtered out through the grandstand behind him saying:

"Cut out them grammar!"—Saturday Evening Post.

Going Down.

The pastor looked over his glasses and shook his uncut locks.

"Carrying out my original declaration," he said, "I'm about to call the names of those persons who are now asleep in the congregation. John Stackpole!"

There was no response.

"John Stackpole!"

The stout man stirred again.

"Be down in a minute," he drowsily called. "Keep things hot for me."

The pastor's voice rang out:

"You're going down, all right, John Stackpole," he roared; "and things will be kept very, very hot for you! Let us now sing the ninety-ninth hymn."

Craven Knight.

"Never speak to me again," exclaimed the fair maid, as with flashing eyes she handed back to the football hero the ring he had so proudly placed on her finger a few short days before. "I can never marry a coward."

"A coward?" he stammered.

"Yes, a coward. I saw you with my own eyes at the game this afternoon. You had the ball under your arm and ran with it the whole length of the field instead of facing the crowd and fighting like a man."

Hard to Tell.

"What is our national dish?" "Well, I'm undecided between spaghetti in a Boston and goulash Maryland style."

Beyond the Critical Stage.

Mrs. Howell—I understand your husband is ill. Is his condition critical? Mrs. Growells—Critical, indeed! Why, he is positively abusive.

FEW CHURCHES DIE THAT WAY

Colored Preacher Unlikely to Be Called Upon to Fulfill Vow That He Had Made.

The following story comes to us from old Virginia:

A devout colored preacher, whose heart was aglow with missionary zeal, gave notice to his congregation that in the evening an offertory would be taken for missions and asked for liberal gifts. A selfish, well-to-do man in the congregation said to him before the service: "Yer gwine to kill dis church of yer goes on sayin' 'give!' No church can stan' it. Yer gwine ter kill it."

"After the sermon the colored minister said to the people: "Brother Jones told me I was gwine to kill this church if I kep' a-sakin' fer to give; but, my brethren, churches doesn't die dat way. Ef anybody knows of a church that died 'cause it's bean givin' too much to de Lord, I'll be very much obliged of my brother will tell me what church is, for I see gwine to visit it, and I'll climb on de walls of dat church, under de light of de moon and cry: 'Blessed am de dead dat die in de Lord.'"—Cleveland Intelligencer.

Cares Not for Riches.

"John, John," whispered timid Mrs. Johnes urgently, about 2 a. m. recently, "get up—get up! There's a man in the house!"

"Grupp-ph!" replied John sleepily. "Oh, John, do wake up! I can hear someone moving about downstairs," she went on, prodding the sleeper fiercely in the back with her elbow. "If you don't hurry he'll take all our silver!"

"Better that he should take all our silver than that I should go downstairs and take all his 'lead,' my dear," replied John, firmly, as he removed his back out of the danger zone and settled down to his slumbers again.

Worth Looking Into.

Noitt—That fellow Hawkins is as honest as the day is long. Askitt—But what's his night record?

Sometimes a goody-good man gets on your nerves harder than one whose virtues can't be seen with a magnifying glass.

The trouble hunting season is still open.

Many a man's worth is not discovered until his will is read.



Nothing Stops This Man

The man with vigorous, virile health, and a clear mind, who brushes away obstacles, and rejoices in overcoming difficulties, is bound to succeed. His is the joyous outlook on life.

Physical and mental conditions like these come largely through proper eating—"Food makes the man."

Now it is a fact—attested by food experts—that the modern dietary is woefully lacking in the very elements that put success into a man. They are the mineral salts—Phosphate of Potash, etc. White bread is almost wholly lacking in them. But there is one food that richly supplies these vital elements, and that food is

Grape-Nuts

Made from whole wheat and barley, Grape-Nuts contains all the nutriment of the grain, including the valuable mineral salts. It is easily digested, is concentrated and has delicious taste. A daily ration of Grape-Nuts along with other food helps build vigorous bodies and keen brains.

"There's a Reason"

—sold by Grocers everywhere