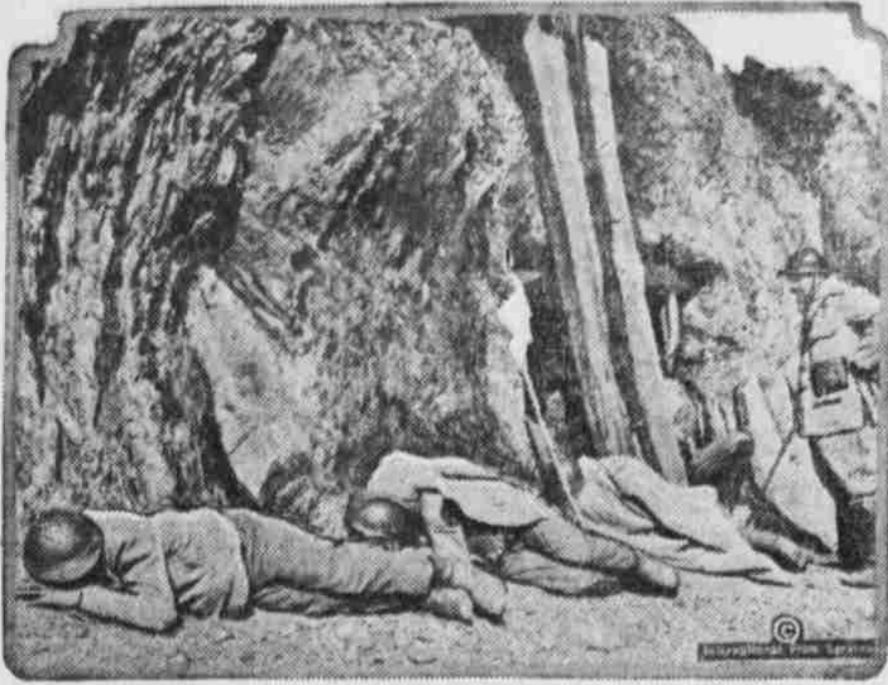


FRENCH HOSPITAL IN THE BALKANS



A French hospital in the side of a hill under shell fire in the Balkans. The large piece of timber over the entrance gives a certain amount of security. Owing to the limited room inside some of the patients have to wait outside.

WIRELESS MUSIC USED FOR A DANCE

Sent From Distance of Forty Miles, It Is Heard All Over the House.

DOUBLE AMPLIFIERS ARE USED

Inventions of Doctor Armstrong of Columbia University and Lee de Forest Make Experiment at Morristown, N. J., Success.

New York.—What was declared to be the world's first wireless dance was held recently at Morristown, N. J., at the home of Theodore E. Gaty. His two sons—John P. and Theodore E. Gaty, Jr., the latter home from Cornell for the holidays—got up a dance and throughout the evening the seven or eight couples who had been invited danced to music that was played on a phonograph in Highbridge, at the northern end of Manhattan, about 40 miles away from Morristown by air line.

Mr. Gaty and his sons are enthusiastic amateurs in the science of radio telephony and telegraph. A friend, P. F. Godley of Montclair, who is a radio engineer, made use of the Lee de Forest audio detector and the sound amplifier invented by Dr. Edwin H. Armstrong of Columbia, the inventions which made transcontinental telephony possible, as well as a wireless telephone message to Honolulu. Mr. Godley, who is only twenty-seven years old, adapted the two devices to amateur use and attached them to a phonograph horn in the Gaty home.

Taken by Amateur Receiver.

The phonograph that furnished the dance music was played in the Highbridge plant of the De Forrest Radio Telephone and Telegraph company, and the musical sound waves were received by the amateur receiver over Mr. Gaty's house.

When the faint sounds, which, coming from the receiver, could scarcely be detected by the ear, passed through the combined sound amplifiers and then through the megaphone they could be heard all over the house.

To show how clearly the sound was transmitted, Mr. Gaty telephoned to the De Forest company's office at Highbridge and the operator of the phonograph listened to the ground wire telephone. The music when it got back to him by this route, he said, was even louder than the original sounds from the phonograph. A New York Times reporter called up Mr. Gaty's house and the megaphone was placed near the receiver at that end. The music, transmitted about 40 miles through air and then nearly the same distance by ground wires, could be heard distinctly. The phonograph was telling how she could "yacki hacki wicki wacki woo" in Honolulu.

Mr. Gaty was enthusiastic. He said that the operator in the De Forest building announced the number of each record, its name, and so forth when he was about to put it on the phonograph, and that the spoken announcement could be heard in every corner of the Gaty house. Mr. Godley, at his home in Montclair, had not taken the trouble to ask if the experiment was successful. He took it as a matter of fact that it should be.

All Very Simple.

"It's very simple," Mr. Godley said

WOULD MOVE UP CLOCK ONE HOUR

Washington, D. C.—The national movement for the saving of daylight received impetus here with the introduction of a bill in the house by Representative Boreland of Missouri to make the daylight saving scheme national and legal.

It is proposed to move all the clocks in the United States forward one hour, according to the same plan that has been adopted in some of the belligerent nations in Europe. Thus the office slave, instead of getting to work at eight o'clock, would get there really at seven. Also he would get off at four instead of five.

1,066 VESSELS IN LAST 11 MONTHS

This Is the Record Established by the Shipyards of the United States.

SHORTAGE OF OFFICERS SEEN

Nearly Two-Thirds of Steel Craft Were Built at Atlantic and Gulf Ports—Vessels Built for Foreign Countries Not Included.

New York.—A bulletin issued by the New York chamber of commerce shows that during the first eleven months of the calendar year there were constructed in the shipyards of this country 1,066 vessels, with a gross tonnage of 488,446 tons.

This means that for every working day in the year more than three vessels of more than 1,000 tons were added to the fleet that sails under the Stars and Stripes. The compilation does not include 36 wooden vessels and 13 steel vessels built for foreigners.

Of the 488,446 tons built for domestic demand, wooden construction included only 127,276 tons, or 26.05 per cent, while steel construction comprised 361,170 tons or 73.94 per cent. Nearly two-thirds of the steel construction was built at yards on the Atlantic and Gulf coasts and approximately one-third on the Great Lakes, with about one-half as much on the Pacific coast as at the lake shipyards.

List Shows Growth.

The chamber of commerce has compiled this table showing the upbuilding of our merchant marine, the list including vessels of 1,000 tons and over:

Fiscal Year	Build on Tons	Total 1,000 Tons and over
1916	202,579	342,142
1915	119,718	127,844
1914	142,239	187,448
1913	121,796	194,928
1912	121,857	115,733
1911	36,048	169,324

As the law requires that all ships sailing under the American flag have American officers, the problem now arises as to where these are to be obtained for the new constructions. The state nautical scholarships furnish the chief supply, but there were only 41 to be graduated from the New York state schoolship this year, a number barely sufficient for the needs of ten of the new vessels.

The monthly bulletin of the chamber of commerce calls attention to the needs of domestic commerce. In this connection it says:

Domestic Trade a Feature.

"For the time being it looks as if the more important subject of domestic trade had been allowed to take its own course. Fewer statistics are published now of domestic trade movements than formerly. The government might direct its attention to the solution of some of our domestic problems which are woefully behind the progress for instance of manufacturing.

"These are not altogether taken in hand by the interstate commerce commission, which deals almost wholly with railway rates," says the report. "It is suggested in some quarters that the office of markets in the department of agriculture and the bureau of foreign domestic commerce in the department of commerce might do well to co-operate and in tackling some of the more vital questions involved in the loss of great crops for want of distribution facilities and the arrest of supply in foodstuffs.

"This latter condition has become so acute that the department of justice was finally obliged to take up the subject and investigate it as the result of popular demand. Here is a field in which three departments of the government have each a hand and none of them as yet has worked out anything that is sufficiently satisfactory to call it a solution. Our internal commerce is worth many times our foreign trade in any given year."

dorf-Astoria Hotel company at a recent meeting of the company. Mrs. Miles has established an office on the thirteenth floor of the hotel. Her brother was named as president to succeed his father, and Francis S. Hutchins, for fourteen years personal counsel to the elder Mr. Boldt, was continued as secretary. For twenty years treasurer of the company, Frank Alstrom was re-elected to that office.

Investments and real estate, including properties in Fifth avenue, are embraced in the estate which the younger Mr. Boldt and his sister are to manage. Their father, besides owning an extensive estate in Florence Island, where he lived in the summer, had eight other fine houses in the Thousand Islands section, which he rented. There are other interests, too numerous to mention, that will come under the joint management of Mrs. Miles and her brother.

In her father's lifetime Mrs. Miles made many suggestions as to the direction of this side of the business, and in this she will now broaden her field, because her brother, in his attention to detail, will be too absorbed.

Mrs. Miles has one child. Though she has paid close attention to her father's business for many years, she found time to win honors at tennis and motorboating.

HELPS MANAGE BIG ESTATE

Daughter of Late Millionaire Hotel Owner Will Share Management With Brother.

New York.—The management of the estate of her father, George C. Boldt, including actual supervision of the Waldorf-Astoria and the Bellevue-Stratford hotels, is to devolve to a great extent upon Mrs. Alfred H.



Mrs. Alfred H. Graham Miles.

Graham Miles, who, before her marriage, was Miss Louise Clover Boldt.

Mrs. Miles and her brother, George C. Boldt, Jr., inherited the entire fortune of their father, variously estimated at from \$10,000,000 to \$20,000,000. They are to share equally the direction of the estate.

Named vice president of the Wal-

THE KITCHEN CABINET

Whether it's worth while going through so much to learn so little, as the charity boy said when he got to the end of the alphabet, is a matter of taste. I rather think it isn't.—Pickwick Papers.

THINGS WORTH KNOWING.

To remove grease marks from wall-paper—Make a paste of fuller's earth and ammonia, cover the spot and let dry; brush off with a clear, stiff brush. For delicate paper, fold powdered French chalk in a gauze, lay the chalk pad on the paper over the spot and press with a hot iron; there should be no mark, but the grease will have disappeared.

To make shoes waterproof—Melt beeswax, add a little sweet oil to thin it. Before the shoes are worn, warm the soles and pour the wax on with a teaspoon and hold it close to the heat to dry in, adding all the leather will take.

Nickel on stoves should be well greased with vaseline and wrapped in paper when it is to be packed from season to season. When needed to use, wash in hot soapsuds.

By adding salt to gasoline when cleaning spots from garments, there will be no ring left.

Use warm water to sprinkle clothes, and they will be ready to iron much sooner.

Lemon juice and salt will remove ordinary rust stains. Expose to the bright sunshine and repeat the application until the spot is removed.

Scorch stains wet with soapy water, then put in the sunshine, will become white again.

Ink stains will often respond to a treatment of sour milk.

It is an old saying that "It is a poor pie that will not grease its own tin," but a custard or juicy pie will bake better and brown on the bottom if the pan is buttered a little before putting the crust in.

To make a good broom holder, take two large empty spools, two nails an inch longer than the spools, push through them and drive the nails, leaving a space between the spools for the broom to hang in.

When the stove is cracked, especially if a coal stove, it is quite necessary that it be mended at once, to avoid escaping gas. Mix together equal parts of wood ashes and salt with water to make a paste, fill the cracks when the stove is cold. It hardens very soon.

When the metal tip comes off from the shoe laces, wax the end well and sew over and over with fine thread. It will answer as well and often longer than the tip.

It is very strange how like men are to one another in some things, though their characters are as different as can be.

CHOICE DISHES.

Try using buttermilk instead of sweet milk for the coffee cake; it will be creamier and of delicious flavor. Buttermilk for dumplings, using baking powder is also good.

Choice Popovers.—Break three eggs into a bowl; add half a teaspoonful of salt and a cupful each of milk and sifted flour. Beat until smooth with a Dover egg beater. Have ready hot iron, gem pans, well greased, fill the cups two-thirds full with the mixture. Set into a hot oven and bake about 35 minutes. The deeper the cups the more the cakes will puff.

Steamed Fruit Pudding.—Sift together one cupful of whole wheat flour, half a cupful of white flour, half a teaspoonful of salt, one teaspoonful of soda and a half a teaspoonful of mace. Beat one egg, add a half cupful of molasses, half a cupful of milk, four tablespoonfuls of melted shortening and a cupful of figs, dates or raisins cut in pieces. Mix all together and turn into a buttered mold. Steam two hours. Serve hot with hard sauce.

Potatoes a la Gall.—Cut raw potatoes into the desired size and thickness. Boil for five minutes. Drain off the water and place the potatoes in an earthen baking dish with a little oil, butter, finely cut ham, pepper and salt and grated cheese. Cover and let cook until the potatoes are done.

Apple Tapioca Pudding.—Cook a cupful of quick cooking tapioca in boiling salted water until transparent. Core eight to ten apples and set them in a baking dish; fill the centers with cinnamon and sugar, pour over the tapioca and bake until the apples are tender. Serve hot with cream and sugar. The apples may be quartered and placed over the top of the pudding. Peaches, pears or other fruit may be used in place of apples if so desired.

Chocolate cup cakes, covered with orange frosting or a chocolate layer cake with an orange filling and frosting is a most delicious combination.

To prevent mayonnaise from curdling, add one teaspoonful of cold water to the egg yolk before beginning to beat it.

In journeys as in life, it is a great deal easier to go down hill than up.

Some people are always grumbling because roses have thorns. Why not be glad that thorns have roses?

HELPFUL HINTS.

When putting down matting if it must be turned in at the sides of the room, wet it with salt and water until thoroughly damp, then it can be turned smoothly, will give a much neater finish and not break. When crocheting run a bat pin through the ball and stick it on a sofa cushion, then it will never roll away or get soiled.

An ordinary match slightly moistened and rubbed over ink spots on the fingers will remove them quickly.

By stitching around the top of a new stocking with a fine stitch using silk thread, one may avoid the dropped stitches which are so annoying. Washing silk hose after each wearing will double the life of the hose.

To make cottage cheese quickly, pour boiling water into a bowl of clabbered milk, then let it drain in a sieve. Season with salt, butter and cream.

An embroidered front of an old shirtwaist will make a dainty little apron. Cut it out carefully, cut out the top for the band and shape the bottom as desired.

Most cooks find trouble in keeping cheese moist without molding. Place it in a crock, sprinkle it well with salt and it will keep for some time without molding.

A handful of salt thrown into the rinsing water will keep the clothes from freezing on cold days while they are being hung. Put the clothes pins into a dripping pan and heat them hot before going out and comfort will attend you.

Crude oil is one of the best of hair tonics but one which is not pleasant to apply. Give it a good trial, then wash the hair.

Sour Beef.—This is a good way to use a tough piece of beef which resists ordinary cooking: Brown the meat in a little fat, add flour, then pour on a pint of water or stock, add two onions, salt, pepper, Worcestershire sauce and a tablespoonful of vinegar. Cook slowly until the meat is tender. Use a tablespoonful of vinegar to two pounds of meat, adding more if it is not very strong.

Cook rice, add two or three sliced bananas and serve with a thin custard for a sauce.

There is no substitute for thorough going, ardent and sincere earnestness.

The hardest and best-borne trials are those which are never chronicled in any earthly record and are suffered every day.—Dickens.

GOOD TABLE THINGS.

If you have never tried potato cake it is worth the effort, as it keeps moist longer than cakes made in the ordinary way.

Take two cupfuls of sifted sugar, one cupful of shortening and cream them together. Add gradually two-thirds of a cupful of sweet milk, two cupfuls of flour, sifted with two teaspoonfuls of baking powder; one-half of a teaspoonful of cinnamon and a half cupful of cocoa. To this mixture add one cupful of mashed potato, seasoned as if to serve; one cupful of nut meats, four well-beaten eggs and a teaspoonful of vanilla. Beat well and bake in a loaf or in layers.

Salad Par Excellence.—Slice six tomatoes, three cucumbers, two apples; chop three green peppers and one onion. Put into a salad bowl, rubbed with a cut clove of garlic; one cupful of olive oil, one-half cupful of vinegar, one teaspoonful each of mustard and Worcestershire sauce, one teaspoonful of brown sugar, one-quarter of a teaspoonful of paprika, one teaspoonful of salt. Beat well. Serve with wafers and Roquefort cheese.

Potato Croquettes.—Beat the yolk of an egg until thick, add two tablespoonfuls of cream, then work it into two cupfuls of mashed potatoes. Shape into rolls or any desired form, brush with the white of an egg, and bake a golden brown. Serve as a garnish with parsley for any meat dish.

Potato Pancakes.—To one cupful of cold mashed potato add a cupful of milk. Sift together one cupful of flour, one teaspoonful of sugar and salt to season, two teaspoonfuls of baking powder; beat well, add a tablespoonful of butter, and fry as usual. Serve with sirup.

Potato Cakes.—Season two cupfuls of mashed potato with pepper and salt. Sift in one cupful of flour and one teaspoonful of baking powder. Add enough milk to make a soft dough, flour well, roll out and cut into cakes. Lay on a greased griddle and cook covered a few minutes to let them rise, then when brown on the bottom turn and brown on the other side. When done, split open, butter and serve hot.

Neelie Maxwell

SYRUP OF FIGS FOR A CHILD'S BOWELS

It is cruel to force nauseating, harsh physic into a sick child.

Look back at your childhood days. Remember the "dose" mother insisted on—castor oil, calomel, cathartics. How you hated them, how you fought against taking them.

With our children it's different. Mothers who cling to the old form of physic simply don't realize what they do. The children's revolt is well-founded. Their tender little "insides" are injured by them.

If your child's stomach, liver and bowels need cleansing, give only delicious "California Syrup of Figs." Its action is positive, but gentle. Millions of mothers keep this harmless "fruit laxative" handy; they know children love to take it; that it never fails to clean the liver and bowels and sweeten the stomach, and that a teaspoonful given today saves a sick child tomorrow.

Ask at the store for a 50-cent bottle of "California Syrup of Figs," which has full directions for babies, children of all ages and for grown-ups—plainly on each bottle. Adv.

Its Class. "What are those pamphlets hanging up there?" "They are catalogues of the articles not subject to duty." "Ah, I see. The free list suspended."

GOOD FOR HUNGRY CHILDREN

Children love Skinner's Macaroni and Spaghetti because of its delicious taste. It is good for them and you can give them all they want. It is a great builder of bone and muscle, and does not make them nervous and irritable like meat. The most economical and nutritious food known. Made from the finest Durum wheat. Write Skinner Mfg. Co., Omaha, Neb., for beautiful cook book. It is sent free to mothers.—Adv.

A Private Matter. "What is that Miss Yowler slinging?" asked father. "I'm Falling in Love With Someone," answered daughter.

"Well, there are a lot of gossips in this neighborhood. If that's the way she feels she ought to keep it to herself."—Birmingham Age-Herald.

CUTICURA COMPLEXIONS

Are Usually Remarkably Soft and Clear—Trial Free.

Make Cuticura Soap your every-day toilet Soap, and assist it now and then as needed by touches of Cuticura Ointment to soften, soothe and heal. Nothing better to make the complexion clear, scalp free from dandruff and hands soft and white.

Free sample each by mail with Book. Address postcard, Cuticura, Dept. L, Boston. Sold everywhere.—Adv.

Woman Soldier Lived to Be 108.

There is a tombstone in St. Nicholas' churchyard, Brighton, to a woman soldier. It is erected to the memory of Phoebe Hessel, who was born in Stepien in the year 1713, and states: "She served for many years as a private soldier in the Fifth Regiment of Foot in different parts of Europe, and in the year 1754 fought under the command of the duke of Cumberland at the battle of Fontenoy, where she received a bayonet wound in the arm. Her long life, which commenced in the time of Queen Anne, extended to the reign of George IV, by whose munificence she received comfort and support in her last years. She died at Brighton, where she had long resided, December 12, 1821, aged one hundred and eight years."

Suffered With Severe Pain in Back

Some time ago I was bothered terribly with my kidneys; they were inflamed and swollen and I suffered with a severe pain in my back. I heard of your remedy, Swamp-Root, and decided to give it a trial. I found great relief from the first few doses, and after taking the second bottle of your large, \$1.00 size, I was entirely cured of kidney trouble. Dr. Kilmer's Swamp-Root is a medicine with merit and I will recommend it to all who suffer from kidney, liver and bladder troubles. Yours very truly,

MRS. LIDA RIGGLE,

Oct. 16, 1915

Personally appeared before me this 16th day of October, 1915, Mrs. Lida Riggle, who subscribed the above statement and made oath that the same is true in substance and in fact.

WALTER W. LAVELY,

Notary Public

I believe age is 28.

Prove What Swamp-Root Will Do For You. Send ten cents to Dr. Kilmer & Co., Binghamton, N. Y., for a sample size bottle. It will convince anyone. You will also receive a booklet of valuable information, telling about the kidneys and bladder. When writing, be sure and mention this paper. Regular fifty-cent and one-dollar size bottles for sale at all drug stores.—Adv.

No Precaution Neglected.

The little son of a clergyman recently appeared at breakfast with distinct evidences of a hastily made toilet.

"Why, Edmund," his mother remonstrated, "I believe you forgot to brush your hair!"

"I was in such a hurry to get to school," he explained.

"I hope you didn't forget to say your prayers?" she asked anxiously.

"No, sirree!" was the emphatic assurance; "that's one thing I never forget. Safety first!"—Harper's Magazine.