

# Standardization Cuts Fleet Cost

**Ships Built Cheaper Than Was Believed Possible Before the War.**

## ADDS WEALTH TO NATION

**Great Saving in Cost and Maintenance of Ships by Adopting Standard Sizes and Patterns—Long Hauls Cut.**

Washington.—An item which eventually will appear in tremendous figures on the credit side of the great war ledger to help offset some of the staggering figures of the debit side will be the added wealth to the nation of the huge American merchant fleet which the demands of the war have brought into existence and which, notwithstanding the contrary notwithstanding, will not pass with the passing of hostilities.

The United States is turning out at this time not only many more ships than ever before in the history of the nation, but many more than any other nation ever turned out in the same space of time. And, too, they are being built cheaper than before the war it was believed within the range of possibilities. And the great secret of this rapidity of construction and economy of cost is summed up in one word—standardization.

In times of peace the building of merchant ships in the United States was not quite a lost art, but it certainly was far from being one of the great and important industries here. The United States government was keeping hands off and there was little encouragement for private capital to go into the enterprise. But when the war came all was changed. A great fleet of merchant ships became necessary for the successful prosecution of the war, for the conveyance of troops and supplies to the countries overseas. The United States government undertook the task. Time became an important factor and then it was discovered that lack of standardization was a serious handicap and must be overcome if rapid progress and economy in cost were to be considered. Standardization was necessary and standardization was put into practice.

**Benefits of Standardization.**  
The manufacture of clothing, hats and shoes is largely standardized as to sizes and patterns. For this reason a standardized suit of clothes or a pair of shoes costs much less than so-called made to order apparel. It is because standardization permits of the use of labor-saving machinery, plus quantity of production. Other familiar examples of successful standardization are found in the dollar watch and the corresponding thing in automobiles.

America's problem, then, is to make a dollar ship, so to speak, or, if you prefer it, a seagoing "riverer," something easily replaced in whole or in part, but at the same time a thoroughly sound proposition from the standpoint of utility and economy. This means standardization all along the line.

line. The more nearly the fabricated shapes for hulls and all ship machinery and ship equipment conform to standard sizes or patterns, the greater will be the saving in initial cost and maintenance of ships.

It is the purpose of the United States Shipping Board Emergency Fleet corporation to effect this, something it has already accomplished with respect to many things. The fact that no such thing existed when emergency shipbuilding began made early progress slow. There were not only the problems of organization, but the further complications always attending large construction enterprises before materials and methods have become fully standardized.

**Long Hauls Eliminated.**  
Under standardization it is possible to let contracts on a geographical as well as cost basis, thus eliminating long distance hauls. Under the old plan it was sometimes necessary to ship boats and rafts from Vancouver, Wash., to Bristol, Pa. This meant high transportation cost.

In the early days blocks came in 200 different sizes. Blocks and fittings have been so cut in size as to increase plant facilities about 35 per cent.

# MILLION BOOKS SENT TO FRANCE

**No Army in History Ever Read as Omniverously as the Yanks.**

## PREFER DETECTIVE STORIES

**Unexpected Demand for Serious Reading Surprise to Librarians—Technical Books Great Aid to the Ambitious Soldier.**

Washington.—More than a million books have been shipped abroad by the American Library association for the use of the American expeditionary force. The total available was 3,000,000, and this will be supplemented by a united war work campaign contribution of \$3,500,000 out of its total of \$170,500,000 for the six allied welfare organizations.

About one-half of the area covered in France by the American expeditionary force has received its first sprinkling of books. The distribution is proceeding rapidly and next July there will be established in Paris a central reference library of 10,000 volumes, available to any American soldier in France. Upon application of a hut secretary any book in the Paris library will be sent anywhere in France free of charge.

At every bookshelf the men find a poster which reads: "These books are loaned on the honor system. If you fail, it falls. America is far away."

## Grandfather at 39, but Is Not Citizen

Rosedale, Kan.—August Anderson, thirty-nine, and a grandfather, has just found out he was not a citizen of the United States, following his registration for the draft. Born in Sweden, he came to this country with his parents when two years of age. Anderson has served two terms in the city council and has a son now in the army. He was given his first papers.

Manufacturers are now concentrating on production where formerly a large part of the business included the making of new dies with attending increase in cost.

In the case of costly machinery, such as boilers and engines, standardization has eliminated many intermediate sizes. Nautical instruments, plumbing fixtures, wrenches, windlasses—in fact, all of the thousand and one things that go to make a fully equipped ship—will be entirely standardized whenever it is possible to accomplish it. Standardization has invaded even the galley and is being applied to stewards' outfits. There will be no longer miscellaneous sets of equipment that may meet the requirements of one ship but not those of another. Linen, bedding and furniture are being standardized.

tonnage scarce and books precious. Play square with the other fellow; he has played square with you."

**Fiction Predominates.**  
The books sent to Europe have been of two kinds, those contributed and those purchased by the funds of the association, which have amounted to \$1,000,000. The variety of contributed books is astounding and ranges from mystery stories to theological treatises, from murder yarns to Milton's poems. Fiction, of course, predominates.

No army in history ever read so omniverously as has the American army in France. The men are greedy for books. In the days when the supply was inadequate, the demand was so great that a doughboy who had taken over in his barracks bag a copy of O. Henry's "The Four Million" split it into pamphlets, each containing one of the author's short stories. He passed the copies, thus, abbreviated, along the line, and they literally were read to pieces.

The most insistent call is for detective thrillers and for tales of the Rocky mountains. Next comes the demand for poetry. Robert W. Service is the soldier's favorite poet, with Rudyard Kipling a close second.

Guide books which describe cha-teaus, cathedrals and points of historic interest are in great demand, as well as histories of France. A recent cable message to this country called for 500 copies of "Jeanne d'Arc," showing that the Maid of Orleans is as popular as the modern French maidens.

The librarians have been surprised at the unexpected demand for serious reading. Many a soldier has evidently chosen war times to get in a dig at some books the reading of which he has hitherto postponed to a more convenient season. With a perfectly straight face a doughboy inquired the other day for Boswell's "Life of Johnson."

Of course more than one inappropriate book has found its way overseas. Imagine the emotions of the young giant who stalked into a "Y" hut, settled down for a quiet evening, and found that the first book staring him in the face was one of the gushiest and most effervescent of the Elsie books.

Most of the money spent for the 565,000 purchased books has gone for technical volumes designated to aid the ambitious soldier in mastering the science of war. Among these are books on the psychology of color for the camouflage corps, the chemistry of high explosives, ballistics, sanitary engineering, hydrostatics, meteorology, applied geology and other subjects on which the modern soldier must be a specialist.

## "SOLID IVORY" IN THE ARMY

**Recruit Believed That He Should Carry Out His Orders Regardless.**

Vancouver Barracks, Wash.—Certainty in regard to but one part of his orders on the part of a recruit sentry here nearly caused the wounding of an officer of the day. The sentry, armed with a loaded rifle, challenged the officer on his approach.

"Halt!" he shouted in best form. The officer halted and waited for the rest of the challenge.

"Halt!" shouted the sentry again. The officer began to exhibit interest, especially as the sentry threw up his rifle, and took careful aim.

"Hey! What the blankety-blank are you doing?" shouted the officer. "I got orders to say 'halt' three times and then fire," said the sentry.

The officer then explained that this drastic action was only to be adopted when the challenged intruder did not answer as per form, and the sentry was much relieved to learn that he would not have to start killing and "get over there."

# The KITCHEN CABINET

To me, fair friend, you never can be old,  
For as you were when first your eye I eyed,  
Such seems your beauty still.

Reflect upon your present blessings of which every man has many, not on your misfortunes of which all men have some.

## USE EVERY CRUMB.

### GOOD THINGS FROM LEFT-OVER BEEF.



**NE** cupful of the small bits of beef left from the platter may be added to a brown sauce and served hot on buttered toast for a luncheon dish, making a most satisfying meal.

**Roast Beef Sandwiches.**—For four good-sized sandwiches, make one cupful of brown sauce; when cooked add one tablespoonful of minced pickle. Cut the cold roast beef very thin. Cream two tablespoonfuls of butter or other sweet fat and add to it one-quarter of a teaspoonful of mustard; spread the bread with this. Dip slices of beef in the hot sauce and place them on the bread. Sprinkle with a very little chopped or crushed bacon and add the top slice. Serve on a hot platter and pour boiling sauce over all. To make the brown sauce, melt two tablespoonfuls of butter; add two of flour and stir until well browned; add salt and pepper to taste and a cupful of beef or thin gravy.

**Beef Pie.**—Cut cold roast beef into inch squares, using two cupfuls. Put into a quart baking dish and season well with half a teaspoonful of salt, a dash of pepper, a tablespoonful of tomato catsup or one-third of a cupful of cooked, seasoned tomatoes. Pour over the meat one cupful of broth or gravy mixed with water. Cover with a crust made of baking powder biscuit, cut out with a small doughnut cutter. For this pie one-half a cupful of flour will be sufficient.

There is no more delicious way of serving cold roast than in thin, rosy slices on a well-garnished platter with any well-seasoned sauce like catsup, horse-radish, or cucumber sauce.

**Stuffed Peppers With Beef.**—Par-boil six green peppers for five minutes, then stuff with a mixture of cooked rice, and rare roast beef or steak well seasoned and chopped, and moistened with brown sauce or soup stock. Cover the peppers with buttered crumbs; place in a baking pan and bake with broth while baking. Serve with brown sauce.

Stern truth did gentle Thoreau tell—  
Whoever squanders time  
Against eternity as well  
Commits enduring crime.

Life's coffers hold no useless dross  
That we may idly spend;  
And present loss is future loss  
For ages without end.  
—Rev. P. H. Strong.

## A FEW UNCOMMON SOUPS.



**DISH** of hot soup is a good appetizer as well as a refreshing and nourishing beginning of the meal.

Cut fine two onions, a carrot and three stalks of celery. Fry in a little hot fat, then add a quart of water, a bayleaf, a tablespoonful of powdered sweet herbs, salt and pepper and a teaspoonful of curry powder. Simmer for 20 minutes, strain and add half a cupful of boiled rice.

Soak over night one cupful of dried lima beans. In the morning drain, cover with six cupfuls of cold water; add a small onion and half of a carrot. Simmer until the vegetables are very soft. Rub through a sieve, re-heat, thicken with two tablespoonfuls each of flour and butter; thin with a little cold milk and add to the hot soup. Add a cupful of hot rich milk and serve at once.

Slice an onion, fry in sweet fat; add a large sour apple, chopped, a sprig each of thyme and parsley, a bayleaf, a tablespoonful of lemon juice, a teaspoonful each of salt and curry powder. Add four cupfuls of chicken stock; simmer for 15 minutes, strain, add half a cupful of boiled rice and serve at once.

Cover a ham bone and a beef bone with cold water, add a pod of red pepper and two cupfuls of split peas. Simmer until the peas are soft. Take out the bones, season with salt and pepper if needed and serve.

Cut into dice two carrots, a quarter of a small cabbage, half a turnip, half an onion, a potato and two stalks of celery. Fry in a little hot fat, add six cupfuls of water or stock and salt and pepper to season. Simmer for half an hour and serve very hot with croutons.

**Salsify Soup.**—Scrape and clean three bunches of salsify, cut into dice and soak for 15 minutes in cold water. Drain, cover with fresh water and cook one hour. Add a quart of milk, two tablespoonfuls of butter and salt and pepper to season. Bring to the boiling point, add three crackers, rolled fine, and serve at once.



**ODAY**, the frugal, loyal, American housewife sees that even the crumbs are conserved. One who has not observed the waste from the cutting board will be surprised at the amount of crumbs which are left after each meal. In a short time a cupful is ready for various dishes.

Bread crumbs may be substituted for flour in griddle cakes, steamed brown bread, muffins and gingerbreads. One and a half cupfuls of bread crumbs will replace one cupful of flour. In a recipe calling for two cupfuls of flour one and a half cupfuls of bread crumbs may be used to replace one cupful of flour, making a mixture lighter than one made entirely of flour. If the crumbs are very dry more liquid will be necessary.

**Bread Crumb Griddle Cakes.**—Pour a cupful of sour milk over a cupful of crumbs and let them soak overnight. Add one beaten egg, a teaspoonful of soda to another cupful of sour milk, a tablespoonful of molasses and three-fourths of a cupful of flour and a half-teaspoonful of salt. Beat well and bake the cakes on a hot griddle.

**Cheese Pudding.**—Beat one egg slightly; add two cupfuls of milk, salt and pepper to taste. Soak one and a half cupfuls of soft bread in this mixture and line the bottom of a greased baking dish. Sprinkle one-fourth of a half-cupful of grated cheese over the moistened bread, then cover with buttered crumbs and bake in a slow oven until it thickens like custard.

**Bread Pudding.**—Soak a cupful of stale bread crumbs in two cupfuls of milk, until soft; add one egg yolk slightly beaten, four tablespoonfuls of corn syrup, one-fourth of a teaspoonful of salt; mix and bake in a deep pudding dish, 45 minutes in a slow oven. Spread a thin layer of jelly or jam over the top of the pudding and cover with the meringue made from the white of the egg; add a tablespoonful of maple syrup and a few drops of vanilla. The use of bread crumbs for stuffing is well known. We need but to be reminded of many ways to use every crumb, so that nothing be wasted.

He that does good to another man does good also to himself, not only in consequence, but in every act of doing it; for consciousness of well-doing is simple reward.—Seneca.

## BREAKFAST DISHES.



**M**OST cooks dislike the planning for the first meal of the day, saying it is the hardest meal to keep out of the rut of monotony.

**Broiled Mushrooms.**—At this season with the fields full of delicious mushrooms, they should be found in various dishes. Their characteristic flavor lends a zest to any dish.

Choose large, firm mushrooms. Remove the stems; peel and wipe with a damp cloth. Rub with melted butter and broil over a clear fire. Serve with a sauce made with melted butter, lemon juice, and minced parsley.

Mushrooms cooked in a little butter, seasoned well and cream or milk added, then served on well-buttered toast, is a dish fit for a queen.

**Fried Eggplant.**—Slice the eggplant in one-third-inch slices and pare; put in a deep dish and cover with cold water well salted. Soak one hour; drain, wipe, dip in egg and crumbs and fry brown.

**French Toast.**—Make batter of two eggs well beaten, a cupful of milk and a tablespoonful of melted fat; add a little grated lemon peel for flavor; dip the trimmed toast into the batter on both sides; fry in a little hot corn oil.

**Baked Hash.**—Butter a shallow baking dish and pile in the hash made of chopped, seasoned veal with a hard-cooked egg also chopped; melted fat, green pepper finely chopped and a little broth or gravy to moisten. Bake until crisp.

**Ham Toast.**—Take a half-cupful of cold, cooked ham, finely minced, half a teaspoonful of anchovy paste, a dash of cayenne, and powdered mace; add half a cupful of milk and an egg well beaten; stir till thick; take from the toast and spread thinly on buttered toast. A poached egg may be placed on each slice.

**Baked Apples With Honey.**—Core four large apples and place in a baking dish. Mix together one-fourth cupful of water, one-third cupful of honey and one tablespoonful of butter substitute, and sprinkle with cinnamon. Pour over the apples and bake until tender, with the seasoning.

*Nellie Maxwell*

# LOOK AT CHILD'S TONGUE IF SICK, CROSS, FEVERISH

**HURRY, MOTHER! REMOVE POISONS FROM LITTLE STOMACH, LIVER, BOWELS.**

**GIVE CALIFORNIA SYRUP OF FIGS AT ONCE IF BILIOUS OR CONSTIPATED.**



Look at the tongue, mother! If coated, it is a sure sign that your little one's stomach, liver and bowels need a gentle, thorough cleansing at once.

When peevish, cross, listless, pale, doesn't sleep, doesn't eat or act naturally, or is feverish, stomach sour, breath bad; has stomach-ache, sore throat, diarrhea, full of cold, give a teaspoonful of "California Syrup of Figs," and in a few hours all the foul, constipated waste, undigested food and sour bile gently moves out of the little bowels without gripping, and you have a well, playful child again.

You needn't coax sick children to take this harmless "fruit laxative"; they love its delicious taste, and it always makes them feel splendid.

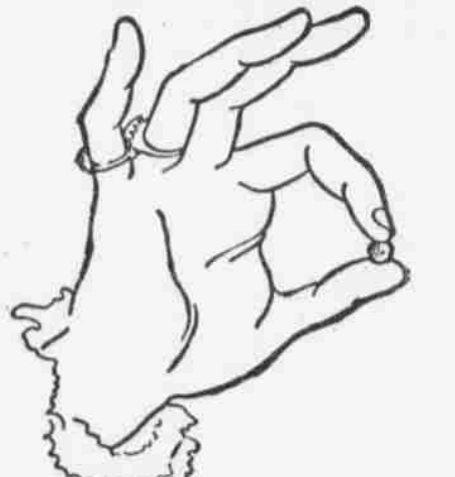
Ask your druggist for a bottle of "California Syrup of Figs," which has directions for babies, children of all ages and for grown-ups plainly on the bottle. Beware of counterfeits sold here. To be sure you get the genuine, ask to see that it is made by the "California Fig Syrup Company." Refuse any other kind with contempt.—Adv.

**Central Power Plants.**  
In Great Britain plans are under way for vast central station power plants to get more efficient use of coal.

## LIFT OFF CORNS!

**With fingers! Corns and calluses lift off. No pain!**

Magic! Just drop a little Freezone on that touchy corn, instantly it stops aching, then you lift the corn off with the fingers. Truly! No humbug!



Try Freezone! Your druggist sells a tiny bottle for a few cents, sufficient to rid your feet of every hard corn, soft corn, or corn between the toes, and calluses, without one particle of pain, soreness or irritation. Freezone is the discovery of a noted Cincinnati genius.—Adv.

In Japan girls twelve years old work 10 and 12 hours a day.

## Get New Kidneys!

The kidneys are the most overworked organs of the human body, and when they fail in their work of filtering out and throwing off the poisons developed in the system, things begin to happen.

One of the first warnings is pain or stiffness in the lower part of the back; highly colored urine; loss of appetite; indigestion; irritation, or even stone in the bladder. These symptoms indicate a condition that may lead to that dreaded and fatal malady, Bright's disease, for which there is said to be no cure.

Do not delay a minute. At the first indication of trouble in the kidney, liver, bladder or urinary organs start taking Gold Medal Harlem Oil Capsules, and save yourself before it is too late. Instant treatment is necessary in kidney and bladder troubles. A delay is often fatal.

You can almost certainly find immediate relief in Gold Medal Harlem Oil Capsules. For more than 200 years this famous preparation has been an unflinching remedy for all kidney, bladder and urinary troubles. It is the pure, original Harlem Oil your great-grandmother used. About two capsules each day will keep you toned up and feeling fine. Get it at any drug store, and if it does not give you almost immediate relief, your money will be refunded. Be sure you get the GOLD MEDAL brand. None other genuine. In boxes, three sizes.—Adv.

Miners in Indiana averaged almost \$1,000 in wages for the year 1917.

**GOOD HOUSEKEEPERS WONDER** How they ever got along without Red Cross Ball Blue. This really wonderful blue makes clothes whiter than snow. Get the genuine Red Cross Ball Blue at your grocers.—Adv.

Chicago has opened a municipal playground.

## TURKS CAPTURED IN PALESTINE



Here are types of the Turkish prisoners taken by the thousands in Palestine by the victorious troops of General Allenby's expedition.

## SCARE MEXICANS OUT

Laredo, Texas.—German propagandists in northern Mexico and along the border are actively engaged in instilling fright into Mexicans with a view to preventing their crossing to the American side and accepting employment as laborers on farms, railroads, etc. One quarrel that has been given considerable publicity by the propagandists is that the Americans are contemplating drafting all Mexican men between the ages of eighteen and forty-five into the army, while all Mexican women will also be forced into service and "taken to France, where they will be used as washerwomen for the American soldiers and the allies generally."

These kind of reports have reached the American consular service on the border and they are exerting their utmost efforts to set the Mexicans right by assuring them that none but American citizens will be subject to the selective draft, which, as for women,

there is absolutely no foundation for the report that they will be conscripted and used as washerwomen in France, as there are any number of women already in France and none others are needed "for washerwomen."

Now that the new draft is in effect it is expected that the German propagandists will be manufacturing all kinds of deliberate falsehoods to thwart the efforts of the Americans to secure laborers from Mexico to do agricultural and other work in this country.

## Seal Catch Is Big.

St. Louis.—This season's catch of fur seals in the Pribilof Island amounts to 33,831 pelts, according to dispatches received here.

The pelts are being shipped to St. Louis by the United States government to be dressed and dyed and sold at the fur auction next April. It is expected they will bring \$1,000,000.