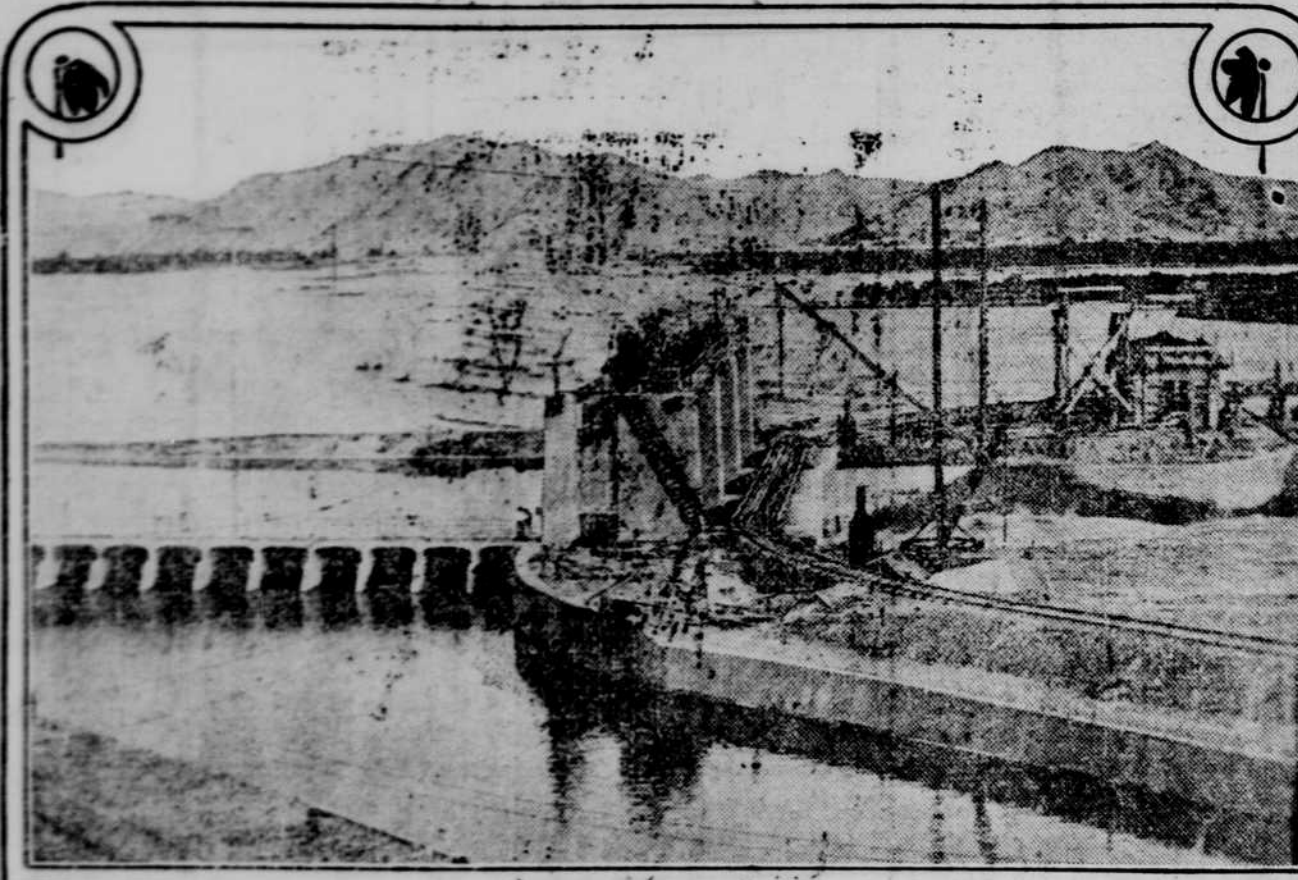


ONE OF UNCLE SAM'S GREAT WATERWAY FEATS



LAGUNA DAM AND HEADGATES

THE construction of the Laguna dam over the quicksands of the Colorado river in Arizona is one of the best waterway feats ever accomplished by the United States government.

TELLS OF ESKIMOS

Head of Government Schools Gives Interesting Data.

Went to Alaska in 1890—Describes Experiences in Dealing With Supposedly Savage Tribes, Who Now Raise Reindeer.

Washington—A few days ago a short, stocky man with a quiet manner, a skin browned by much outdoor life, and the steady eye of one used to looking across great distances, came to Washington with such small fuss that it was more than a week before the reporters were aware of his presence at all.

Lopp was a Hoosier schoolmaster, a boy out of college, when the government sent him and another young man up to Cape Prince of Wales on Bering Strait to start an Eskimo school.

When he went up he and his partner were the only white men living in all of northern Alaska. They went alone into a district where the natives were so dreaded that whalers would not put into port, even for haven in a storm.

"We had some trouble with them at first, but we insisted on having our way. When they saw we were absolutely just and fair with them, their attitude changed."

"That first winter we learned that the Eskimos wanted to own reindeer, but that the revenue officers would not permit the importation. Some of the Siberian herds owned reindeer in the Siberian border across the straits. And it seemed a shame that they were forbidden to bring their property across from Asia, so near that the Siberian heights could be seen over the water on clear days."

"We appealed to Washington for permission to import reindeer. But

SPLICE MAN'S SPINAL CORD

Surgeons Accomplish Delicate Operation at Far Rockaway, on Bullet Victim.

New York—James Renzula, nineteen, is in St. Joseph's hospital, Far Rockaway, having survived a very rare and dangerous surgical operation.

A bullet which broke two of his vertebrae also severed his spinal cord. Dr. William L. Melchahy, assisted by Dr. B. F. Thomas, house physician and surgeon, and Dr. Salzer, a former interne, have spliced the ends of the cord. They said that, thanks to his strong physique, Renzula may live for years, although he will always be paralyzed from the waist down.

Renzula was shot by Joseph Fucci in Fucci's grocery store at Inwood, L. I. Fucci, arrested, said two men entered and he thought he recognized one of them as a relative of a "blackhand" he had sent to prison. So he opened fire, dangerously wounding both.

Dr. Melchahy and his assistants tried

SENDS VALUED WORKS TO U. S.

\$2,000,000 Hoenschel Collection of Caricatures to Be Taken to New York by Morgan.

Paris—The World's Paris bureau is informed that J. P. Morgan has decided to take back with him to America the Hoenschel collection of Gothic works and enamels bought, the other day by the financier at an estimated cost of \$2,000,000. The collection, which includes some of the most valuable ivory carvings in the world, is still in the home of the former owner in Paris.

Though Mr. Morgan is said to have reiterated, while here, his intention to remove eventually all of his principal art treasures to the United States from London and Paris, his friends say he is not likely to strip his houses in London of their magnificent adornments, considered finer than in any other home in Europe. Ultimately many of the finest of the Morgan treasures will find their way to the Metropolitan Museum of Art.

other government agents had preceded us in this request. Before we had a reply from our letter that summer a revenue cutter put into port with a shipment of reindeer on board.

We were overjoyed to know that the prohibition of the law had been removed and set about getting more.

"In 1892 came the first large importation. We brought in 1,200 that year and from these grew the present herd, scattered throughout Alaska and numbering over 35,000.

"The reindeer policy was gradually evolved. We impress upon the Lapps and Eskimos that the reindeer are exclusively their property and care. For instance, they are not allowed to sell female reindeer to white men, so that the breed animals are to be perpetually in the custody and ownership of the natives.

"The herders are free to breed their animals and sell their calves or stock of any age or sex to the other natives.

"Reindeer are food, clothing and transportation to the natives."

FORETELLS DEATH OF MANY

Tennessee Seer Predicts Volcanic Eruption in Pennsylvania That Will Rival That of Martinique.

Chattanooga, Tenn.—The Rev. Thomas Clark, a picturesque character who for years has wandered in the mountains of eastern Tennessee and Southwest Virginia, styling himself the "Prophet of the Smokies," declares that he has just had a vision in which it was revealed to him by a divine messenger that during the present year, 1912, a volcanic eruption equal to that of Martinique or Vesuvius will take place in the state of Pennsylvania, and that nearly 900,000 souls will be plucked into eternity without a moment's warning.

"He asserts he foretold the assassination of President McKinley, the fire at Baltimore and the San Francisco earthquake. "Sleepy Tom," as he is called by his many travelers about the country with no fixed place of residence, and often

sleeps in his buggy, drawn by an ill fed horse. The vehicle is plastered with quotations from the bible. He sells nothing, nor does he beg.

He has a circuit, which he gets over about every three months, and each time he stops with a different family. He does not wait upon the formality of an invitation, but just drives up, unhitches his horse, unites his dog from the rear of his vehicle and walks in.

Found in a Poorhouse.

Ashtabula, O.—While Albert Olson was being taken to the poorhouse at Kingsville to spend the winter, a sister in Beloit, Wis., was seeking him to inform him that their father in Sweden had died, leaving him a third interest of his large estate. He was located in the poorhouse through a letter sent the local postmaster by the sister. He will go to Beloit and later to Sweden to claim the estate.

The students are now making preparations for a "naming party," to be given in its honor. The name will be selected by vote.

FILES QUEER EXPENSE BILL

Candidate Pays 85 Cents to Repair His Gum Shoes—Total Expenditure Was \$10.37.

Springfield, Mass.—Such unusual items of campaign expenditure as shoe repairing and cost of canvas gloves are included in the statement filed with the county clerk by Councilman John J. Walsh of this city, who squeezed into office a few days ago by a plurality of 32 votes. His total expenditure was \$10.70, and the items are identified by a big letter caption: "How I Did It."

He began with a contribution of \$5 to the Republican city committee, and later spent \$4.75 for advertising. The remainder is accounted for as follows: "Paid ten cents for canvas gloves to protect my hands while knocking on doors, seeking votes.

"Paid 85 cents for repairs to footwear used in gum-shoe campaign."

FIND LOG UNDER GROUND

Farmer Encounters Walnut 350 Feet Below Surface—Was on Lawn That Covered Kansas.

Topeka, Kan.—A walnut log in a fine state of preservation has been found 350 feet under the surface of the ground on a farm in McPherson county. C. W. Becheler, a farmer, was drilling a well when the log was encountered. The tree, more than a foot in diameter, is supposed to have grown on the banks of the lake that once covered central Kansas.

The only part of this tree remaining is the basin west of McPherson. The tree was not fossilized, but was just as natural wood as if it had fallen recently. It must have taken thousands of years, local scientists say, for the 350 feet of soil, sand and shale to accumulate above the log.

Invents New Machine.

Longmont.—Dr. W. H. Easter of Longmont, inventor of a flying machine, is working on a special delivery model for the stock

SHARED FOOD WITH BIRDS

Newsboy's Object Lesson Wasted on Hotel Loungers Who Watch Act From Window.

Kansas City, Mo.—In front of the Hotel Baltimore a newsboy shivered on a cold morning recently. One hand was busy making frequent trips to his mouth with a large "hamburger," from which he was taking hungry sized bites.

"Poor little rat. He must be nearly frozen," a traveling man remarked as he sat in a large leather chair looking out upon the snow and ice.

Just then some snow birds lighted a few feet away. They hopped about as if half frozen. The newsboy tossed them a piece of his sandwich. They pecked at it eagerly. Then he tossed the remainder down and watched the birds peck at it so eagerly.

No. The traveling man didn't go out and give the newsboy a dollar or buy him a new overcoat. He lit another cigar.

"I'd like to do something for that kid," he remarked. "But it's just too cold to move."

GRINDSTONE

A GRINDSTONE that had not sput in it how long would it take to sharpen an ax? And affairs that had not sput in them, how long would they take to make a man.

DINNER IN A PAPER BAG.

For the roast, choose a rolled one season well and rub thickly with salt, slip into a bag which is large enough for the roast; grease the bag with suet, as butter burns more quickly. A three-pound roast will take about forty-five minutes to roast. Slide the roast out on a heated platter, break the bag gently to allow the gravy to escape. Reheat the gravy and brown with flour. The one drawback in paper bag cookery is that the gravy is never the rich brown of ordinary roasts. The flour to be added may be browned to overcome this defect, or "kitchen bouquet" may be added for coloring.

PORK DISHES.

Pork is not an aristocratic meat, although it is the basis of an enormous industry. Ham and bacon are not without honor, but there are few cook books that mention the cooking of fresh pork, and rarely the preparation of salt pork, which is mainly used with baked beans. Cold roast pork is as appetizing as any meat, and makes a most acceptable salad combined with celery, as one does in preparing chicken salad.

It is only those who are privileged to raise and fatten their own pork who fully enjoy it. Country life and country occupations furnish the right conditions for eating pork. Since the rise in the price of pork it has been regarded with greater esteem.

The most important thing to be remembered in the cooking of pork is that it should be thoroughly done, never served rare.

Chopped salt pork, a cupful, added to a homely fruit cake using dried apple and molasses, makes a cake fit for any epicure.

Spare ribs with sour kraut is another homely but well-liked dish of our grandmother's.

Bacon wrapped around an oyster and skewered with a toothpick, then broiled or baked in a hot oven is another ladylike dainty.

A stuffed sparerib may be new to some. Try, if possible, to buy one that has a little meat left on the bones; fill with a stuffing well seasoned with onion or sage and put on top another sparerib. Place in a pan with a half cup of boiling water and roast an hour, basting often. The potatoes may be peeled and baked around the sparerib.

Pork in Paper Bag—Cut up cold roast meat in slices, add a finely-chopped onion, a little tomato catsup and a bay leaf, salt and pepper. Put into a buttered bag and bake on the rack in a hot oven for ten minutes.

Serve in the bag so that the dish may be piping hot.

Pork chops to be juicy and at the same time well cooked, should be put to cook in a very little water, letting it all boil away, then season and brown as usual.

Sterilized Coal.

Coal in the mine is one of the things freest of germs. Old-time doctors used to notice coal miners' wounds healed fast, though begrimed and besmeared with coal dust. For a long time it has been thought that breathing in coal dust caused lung diseases in miners. Some experts find fresh coal is as good as sterilized, and say miners have long trouble because they do not take the trouble to put off their damp and sweaty clothing before going from the mine to

their homes, thus taking cold in the open air walk. Experts say our miners ought to put on warm and dry clothes at the mouth of the mine. But it seems the miners have minds of their own, and although the coal companies in some places fixed up hot and cold water baths and dressing-rooms at the mouth of the mines the men would not use them, but went home to wash and dress, as had been their custom for generations.

The KITCHEN CABINET

THOUGHTS are real forces—living messengers of power. Love thoughts, even when brought to bear upon our pains and trials, transform them and make them educational. —Henry Woods.

Fame is the scentless sunflower. With the gaudy crown of gold; But friendship is the breathing rose. With sweets in every fold. —Oliver W. Holmes.

DISHES FOR PAPER BAG COOKERY.

Hitherto the vegetables of the ordinary cook have been a byword for all that is "flat, stale and unprofitable," and so they have been robbed of the prestige which their food value entitles them.

The mineral matter, salts and flavors are boiled out in the water and thrown away, the valuable constituents which are so necessary in the blood.

Now in cooking vegetables in bags nothing is lost.

The cooking is easier, no odor to penetrate the house, and the result is a tasty, well-flavored dish. As the evaporation is less in the closely confined bag, it is not necessary to add as much water when cooking.

A pint of green peas and a cup of water with a head of lettuce, a teaspoonful of sugar and two tablespoonfuls of butter; mix together and place in a bag and cook for thirty minutes in a moderate oven.

To cook asparagus, tie up and put into a greased bag with a quarter of a cup of water; cook for forty minutes in a hot oven.

Onions cooked with a very little water, or none at all, and a cup of milk added to cook them in, seasoning of salt and pepper and cook forty minutes on a hot oven.

Potatoes, peel, halve and put sufficient for the family into a bag with a few tablespoonfuls of water, a leaf of mint and a little salt. Cook from thirty to forty minutes.

Spinach is washed and put into the bag without further water for cooking. Cook thirty to forty minutes and place the bag in a dish into which drain off the juice by piercing with a fork.

Cutlets.—Take a teaspoonful of salted flour, mix with it two tablespoonfuls of curry powder, grease a bag very thoroughly. Have ready a few cutlets, dust them with flour, put into the bag with a tablespoonful of minced onion and a cup of chicken stock, which may be made from the bones of a roasted fowl. Fold and seal the bag and cook for forty-five minutes. Dish up on a hot platter and pour the sauce over the cutlets.

COOKERY REVIEWS.

Here are a few savory mouthfuls to be served on different occasions:

Take a good rich pastry, puff paste is the best, but the plain will do nicely. Cut in three-inch squares and put on each some cooked chicken, minced olives seasoned with butter and lemon juice. Use only a bit of the filling, fold over paste, pinch tight and bake. The nice things about these "bon bouches" is that so many different kinds of filling may be used, almost anything in the meat line.

Ham shaved or chopped and mixed with finely sliced pickle; salmon and sour cucumber pickles chopped, and a little lemon juice or vinegar; roast mutton minced and mixed with currant jelly.

For a change and an appetizing sandwich filling, scrape a well-flavored apple, mix with French dressing which has been mixed with two tablespoonfuls of olive oil, a dash of salt and pepper and a half tablespoonful of lemon juice; spread on the buttered bread. Brown bread is especially good for this sandwich and one slice may be spread with cream cheese and the other with the apple.

Pastry left-overs are easily converted into toothsome mouthfuls like tarts, cheese straws and cakes to serve with tea. A delicious little accompaniment to salad is prepared by rolling the pastry, sprinkling thickly with grated rich cheese, fold and roll and sprinkle again, then cut in diamonds and bake. Serve either hot or cold with a salad.

Delicious little tarts may be made of the merest scraps, and after baking fill with any jelly or jam that is at hand.

Pastry baked around the wooden molds and filled with sweetened, flavored whipped cream is another nice dessert which may be prepared, all but the filling, and kept for several days.

DINNER IN A PAPER BAG.

For the roast, choose a rolled one season well and rub thickly with salt, slip into a bag which is large enough for the roast; grease the bag with suet, as butter burns more quickly. A three-pound roast will take about forty-five minutes to roast. Slide the roast out on a heated platter, break the bag gently to allow the gravy to escape. Reheat the gravy and brown with flour. The one drawback in paper bag cookery is that the gravy is never the rich brown of ordinary roasts. The flour to be added may be browned to overcome this defect, or "kitchen bouquet" may be added for coloring.

A fowl roasted in a bag with a bunch of celery or an onion for stuffing is not a dish to be lightly esteemed.

Grease a bag and partly fill with small, even-sized onions, add a little water and cook until tender, the time depending upon the size of the onions. Remove the bag, puncture the bottom to let the liquor escape, season with butter and cream or with a white sauce, as one likes.

Potato straws are very attractive and quickly cooked. Peel the potatoes and slice on a vegetable cutter into straws, parboil for five minutes, drain, add butter, pepper and salt and put into a greased bag and bake for fifteen or twenty minutes. Serve around the roast as a garnish. Sweet potatoes are nice prepared in this way and sugar and butter added to them when put into the bag.

Pies and baked puddings are much improved in texture if baked in bags. Cake to be used for puddings, that is a little stale, may be freshened nicely by putting for a few minutes into a bag and laying on the oven rack.

For a small company chops are very nice cooked in the individual size and served piping hot in the bag to each guest. When our hotels and restaurants take up paper bag cookery in earnest we will not be served with cold chops or steaks.

Nellie Maxwell.

Youthful Logician.

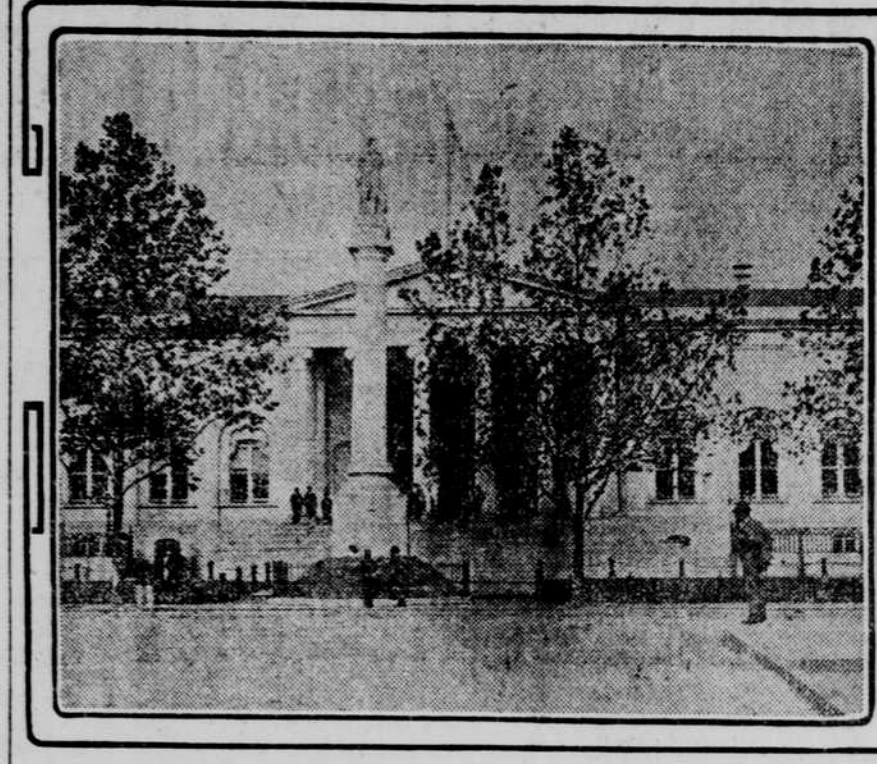
Having to explain the statement that the sun never sets on the British empire, a youthful essayist wrote as follows: "The sun sets in the west. Now the British empire lies in the north, south and east."—Strand.

The disastrous defeat of Chancellorsville was due to Hooker's failure to use all his men, an error of judgment against which Lincoln had warned him.

When Hooker wanted to attack the Confederate rear at Fredericksburg, Lincoln dissuaded him in a graphic simile: "In one word, I would not take any risk of being entangled upon the river, like an ox jumped half over a fence and liable to be torn by dogs front and rear without a fair chance to gore one way or kick the other."

And he likewise vetoed the plan of advancing on Richmond at this juncture, reminding Hooker that "Lee's army, and not Richmond, is your true objective point. . . Fight him, too, when opportunity offers. If he stays where he is, fret him and fret him."

City Hall and Statue, Washington



Lincoln's Intuitive Knowledge of War

GEORGE B. McCLELLAN was 34 years of age when he was given command of the Army of the Potomac after Bull Run had sent a frightened huddle of Union soldiers back to Washington.

McClellan had fought and won battles in West Virginia, and the people in Washington, looking for a leader to replace the grave, superannated, egotistical General Scott, selected McClellan. Two weeks after his arrival in Washington, in a letter to his wife, he said: "I receive letter after letter, have conversation after conversation, calling on me to save the nation, allying to the presidency, dictatorship, etc. As I hope one day to be united with you forever in heaven, I have no such aspiration. I would cheerfully take the dictatorship and agree to lay down my life when the country is saved. I am not spoiled in my unexpected new position." On another occasion he remarked: "My relations with Mr. Lincoln were generally very pleasant and I seldom had trouble with him when we could meet face to face. The difficulty always arose behind my back. I believe that he liked me personally, and certainly he was always much influenced by me when we were together."

There is no denying the fact that he gave the raw, undisciplined troops exactly the sort of setting-up exercises and battalion drill they needed. When the Army of the Potomac, which was his creature, came under the command of Grant, the war could have but one conclusion. There is justification for the statement of General Meade: "Had there been no McClellan there could have been no Grant, for the army made no essential improvement under any successors."

McClellan repeatedly urged that the government should send him reinforcements for a decisive assault upon Richmond. "If I save this army now," he said in a dispatch to the secretary of war, "I tell you plainly that I owe no thanks to you or to any persons in Washington; you have done your best to sacrifice this army."

Lincoln's answer of June 28 illustrates his sympathetic readiness to take the other man's point of view: "Save your army at all events. Will send reinforcements as fast as we can. . . I feel any misfortune to you and your army as keenly as you feel it yourself."

On the 5th of November McClellan was relieved of the command of the Army of the Potomac and Burnside was put in his place.

On the 24th of February, after the Fredericksburg fiasco, Burnside was removed from chief command and "Fighting Joe" Hooker put in his place.

Lincoln wrote Hooker: "I have placed you at the head of the Army of the Potomac. Of course I have done this upon what appears to me sufficient reasons, and yet I think it best for you to know that there are some things in regard to which I am not quite satisfied with you."

"I believe you to be a brave and skillful soldier, which, of course, I like. I also believe you do not mix politics with your profession, in which you are right. You have confidence in yourself, which is a valuable, if not indispensable, quality. You are ambitious, which, within reasonable bounds, does good rather than harm. But I think that during General Burnside's command of the army you have taken counsel of your ambition solely and thwarted him as much as you could, in which you did a great wrong to the country and to a most meritorious and honorable brother officer. I have heard, in such a way as to believe it, of your saying that both the country and the army needed a dictator. Of course it was not for this, but in spite of it, that I have given you the command. Only those generals who gain success can set themselves up as dictators. What I ask of you is military success, and I will risk the dictatorship. The government will support you to the utmost of its ability, which is neither more nor less than it has done and will do for all its commanders."

"I much fear that the spirit which you have aided to infuse into the army of criticizing the commander and withholding confidence from him will now turn upon you, and I shall assist you as far as I can to put it down. Neither you nor Napoleon, if he were alive again, could get any good out of an army while such a spirit prevails in it."

"And now, beware of rashness, but with energy and sleepless vigilance go forward and give us victories."

"Yours very truly, "A. LINCOLN."

SAFETY OF CAPITAL FIRST

Interesting Letter Written by President Lincoln Declining to Reinforce Louisville.

An important historical letter signed by Abraham Lincoln while he was president, and addressed to Gov. O. P. Morton, was recently sold at auction in Philadelphia. It is said to be unpublished, and is Lincoln's refusal to reinforce Louisville, Ky., Gov. Morton having requested him to do so. The letter is dated Executive Mansion, Washington, Sept. 29, 1861. In it Lincoln says:

"As to Kentucky you do not estimate that state as more important than I do, but I am compelled to watch all points. While I write this I am, if not in range, at least in hearing of cannon-shot, from an army of enemies more than a hundred thousand strong. I do not expect them to capture the city, but know they would, if I were to send the men and arms from here to defend Louisville, of which there is not a single armed soldier within forty miles, nor any force known to be moving upon it from any distance. "It is true the army in our front may make a half circle around southward, and move on Louisville, but when they do we will make a half circle around northward, and meet them, and in the meantime we will get up what forces we can from other sources also to meet them."

"I hope Zolli Koffer has left Cumberland Gap (through I fear, he has not) because if he has, I rather infer he did it because of his dread of Camp Dick Robinson, reinforced from Cincinnati, moving on him, than because of his intention to move on Louisville. But if he does go around and reinforce Buckner, let Dick Robinson come around and reinforce Sherman, and the thing is substantially as it was when Zolli Koffer left Cumberland Gap. In fact I think, if the Gap is left open to us Dick Robinson should take it, and hold it, while Indiana and the vicinity of Louisville in Kentucky can reinforce Sherman faster than Zolli Koffer can Buckner."

"You requested that Lt. Col. Wood of the army should be appointed a brigadier general. I will only say that very formally we objection has been made to this from Indiana."

If people would dare to speak to one another unreservedly there would be a good deal less sorrow in the world a hundred years hence.—Samuel Butler.