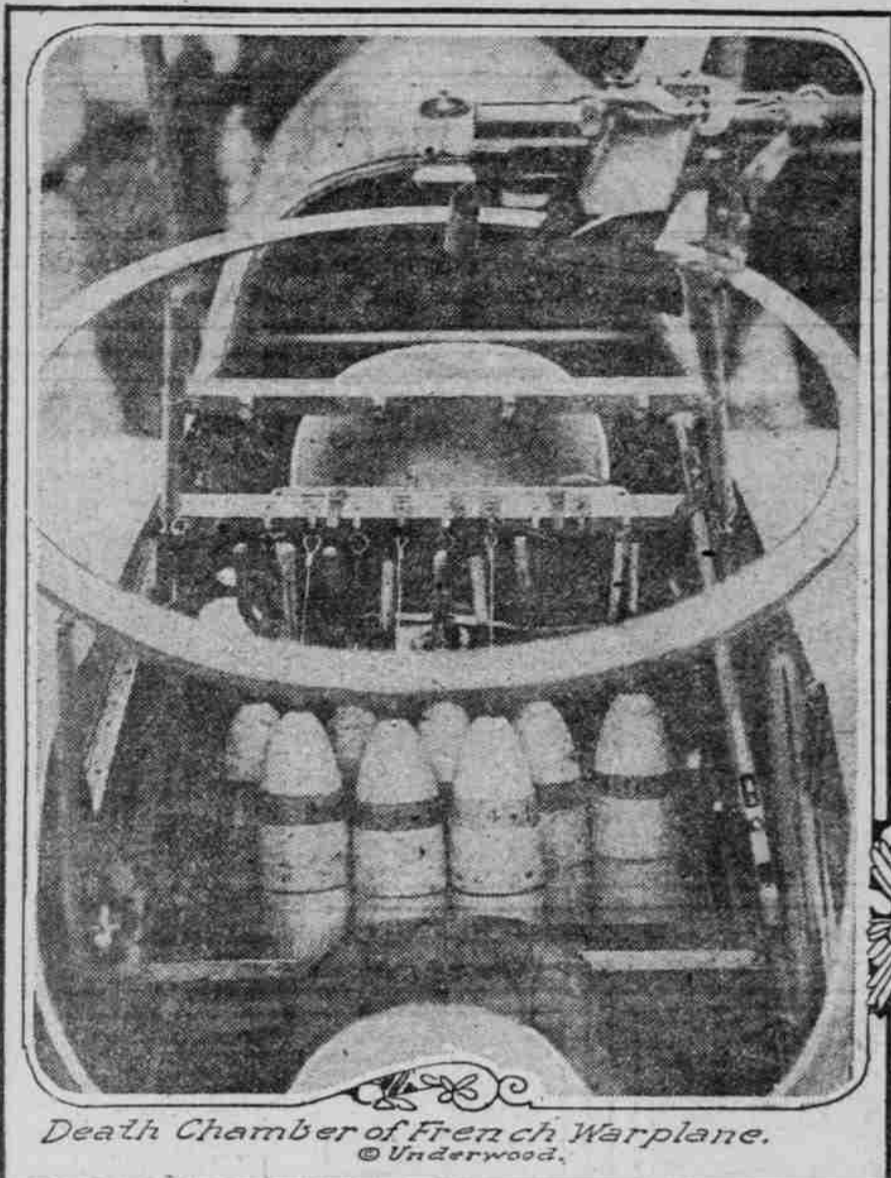


NEWS OF THE WORLD IS CAUGHT BY ACTIVE CAMERA MEN

New United States Battleship Oklahoma Is of Finest Type—Drag on-Fly Monoplane Used in France—New Ambassador From Japan Making Friends at Washington.



Death Chamber of French Warplane. © Underwood.

THE United States battleship Oklahoma, sister ship of the Nevada, is one of the latest new type of battleship to enter the United States battleship class. Her displacement is 27,500 tons and she costs nearly \$6,000,000 American dollars to build. Ten 14-inch guns mount her deck.

A monoplane of the dragon fly type is used by Lieutenant Nungesser, the French aviator, who, dispatches say, has brought down more than a dozen German planes. The front of the aero has a face painted on it, and it is smiling, perhaps because it is pleasant to be at the head of the death-dealing machine. A mouth with jagged teeth is cut into the front of the plane.

The "death chamber" of a warplane is loaded with shells. About the two rows of bombs is a rapid-firing gun, mounted on a revolving wheel. The shells are released from the bottom of the aeroplane through a shoot. In firing these rapid-firing guns the airman stands in the center of the wheel.

Niagara Falls in all its beauty is illuminated at night and shows the brink of the American falls.

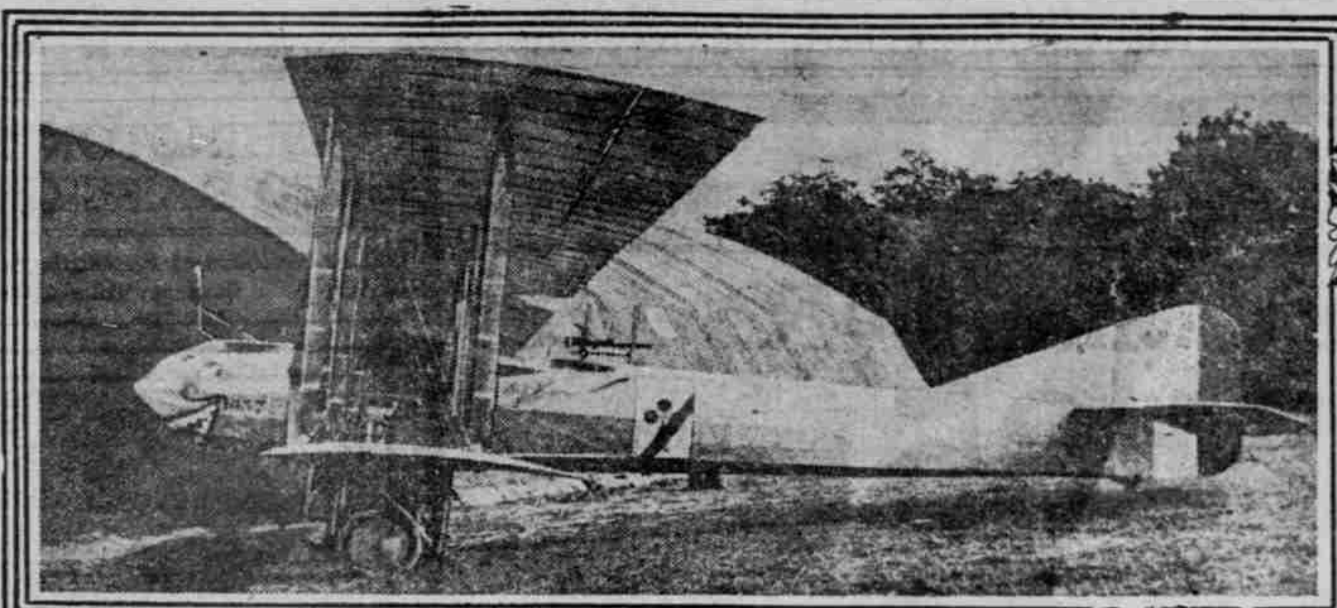
The illumination, furnished by the city of Niagara, illustrates the tremendous force of electricity generated by the falls. It is said that there is more electric power supplied by the falls than all the other electric generating plants in the country combined.

Dr. Amoro Sato, the new Ambassador from Japan, has arrived in Washington and been received by the Secretary of State. He is now renewing old friendships, for he has been in the United States often before and has many friends here.

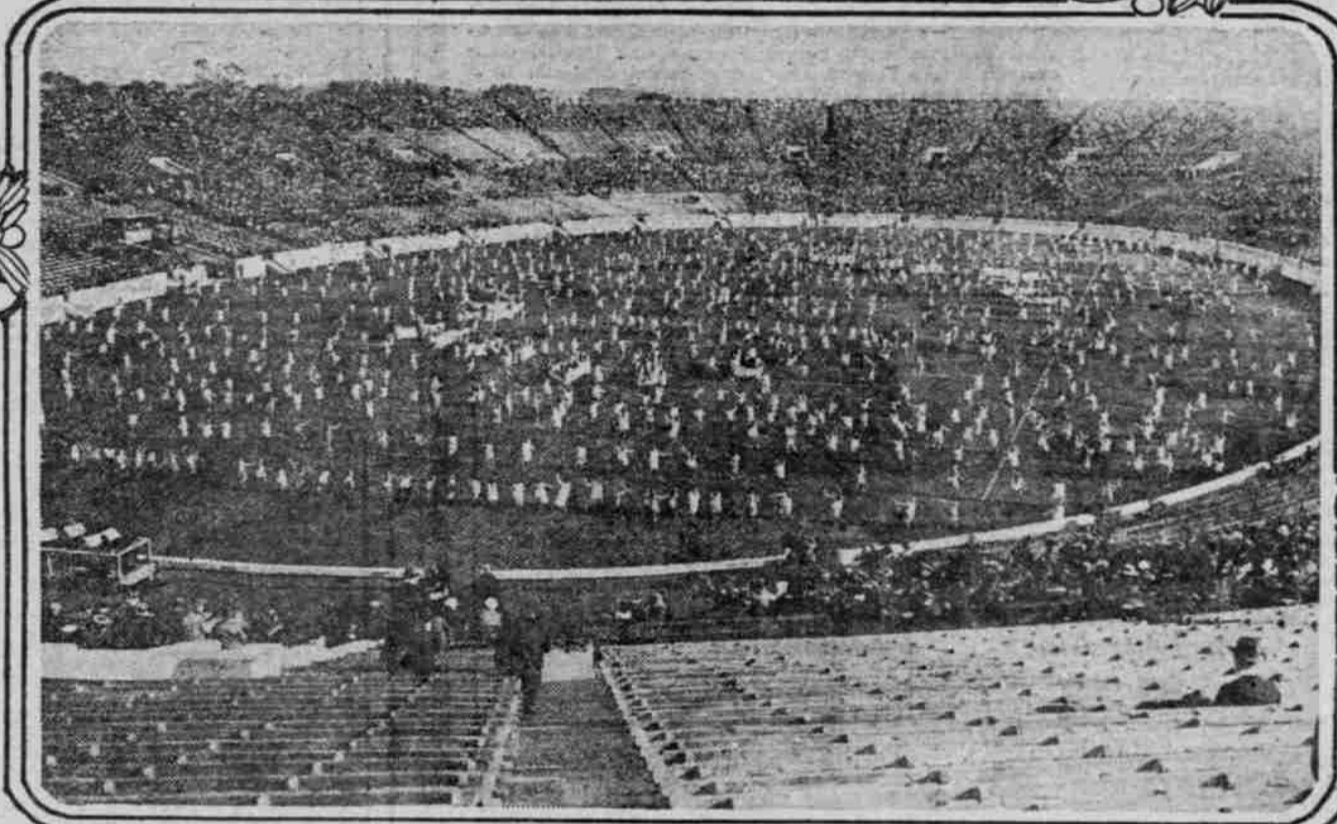
The great King of Siam had a navy consisting of one cruiser. He hadn't much use for it, so he sent to Japan recently and had it converted into a royal yacht. Possibly he will visit America on it.

Modern Athens is threatened with seizure by the allies. Its fate in the present war will be watched with interest because of its historic past.

The Yale pageant was held in commemoration of the 20th anniversary of the coming of Yale to New Haven at the Yale Bowl, October 21. The pageant consisted of 16 numbers, starting from the founding of the college and running to date. The Yale battery, which returned from the Mexican border recently, played an important part in the pageant, especially in the wartime scenes. The pageant was given under the



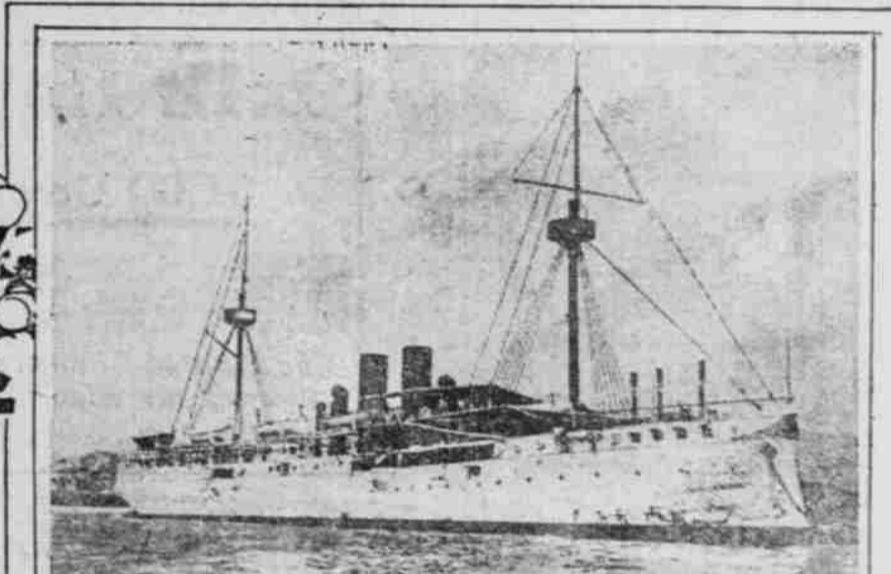
Smiling Dragon, Latest Air Terror. © Underwood.



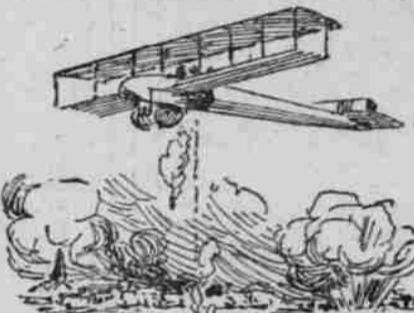
Yale Pageant Recently Seen at New Haven. © Underwood.



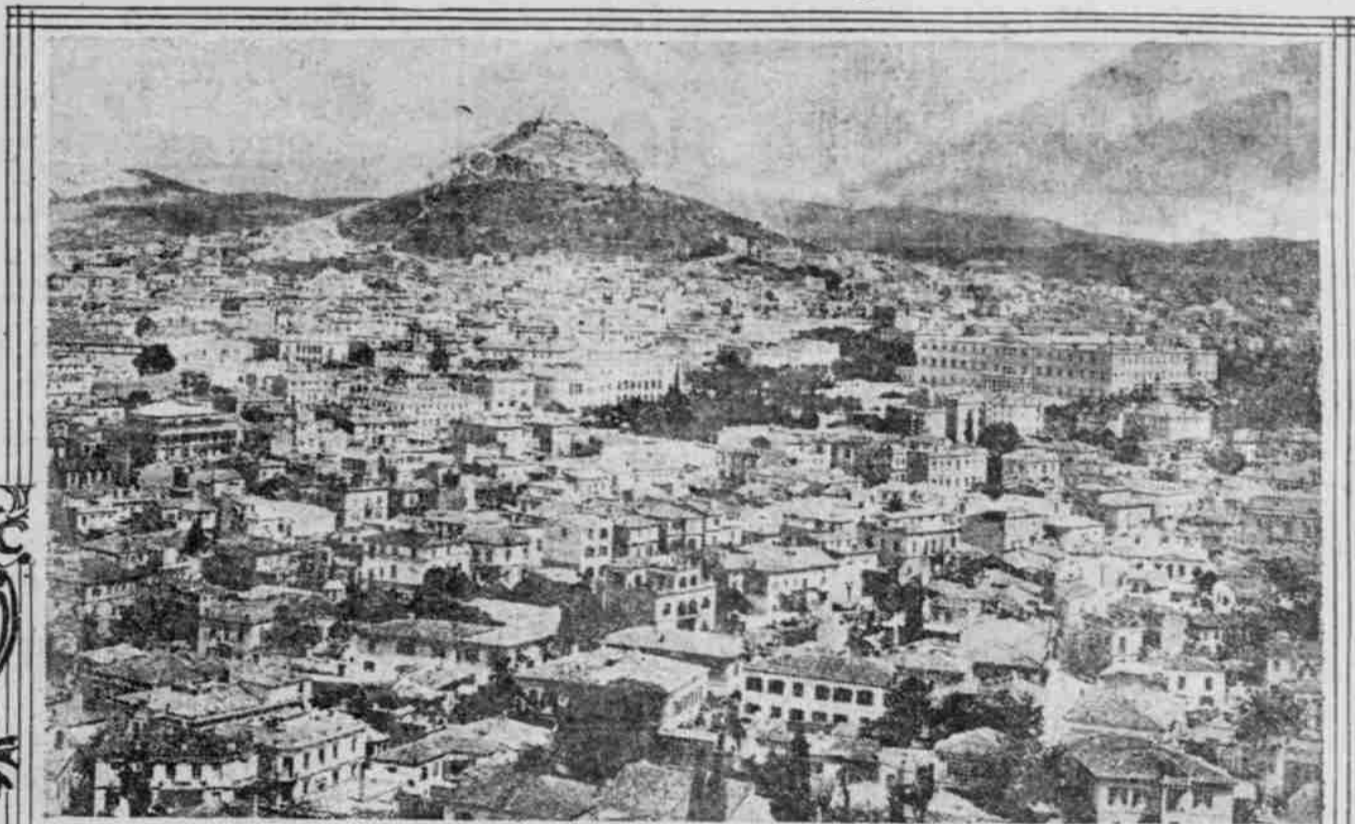
A. Sato & Wife, Japanese Ambassador to U.S. Bain News.



Siam's Royal Yacht. Bain News.



Niagara Falls at Night. Underwood.



Athens Capital of Greece. Bain News.

BOILED, MASHED POTATO EXCELLENT BREAD RECIPE

"Staff of Life" so Compounded Has Rich, Brown Crust and Tender and Elastic Crumb, Says Federal Investigators.

EXCELLENT bread can be made by using three pounds of boiled and mashed potato and 2 1/4 pounds of good bread flour, according to the baking specialists of the U. S. Department of Agriculture. The bread so compounded has a rich brown crust and tender and elastic crumb. It has an appetizing odor and a very agreeable taste, which is preferred by many to that of bread made wholly from flour. When made according to the directions given below, potato bread contains more mineral matter, fiber and moisture, but otherwise, in composition and nutritive value, is practically the same as ordinary bread. Its higher moisture content helps to keep it fresh several days longer than ordinary bread. In localities where there is a surplus of potatoes or where they are very cheap, potato bread costs less to make than all-flour bread. This would prove an excellent way in which to utilize cull potatoes. Even, however, where the relative market prices of potatoes and flour are such that there is no economy in substituting potato for flour, the individual flavor and keeping quality of potato bread make it desirable as a variant in the family diet.

Potato bread as known abroad is made generally with potato flour, about 10 parts of this commonly being used with 90 parts of wheat flour or a mixture of rye and wheat flours. As potato flour and dried potato flakes are not accessible to the American housewife, the specialists conducted a series of successful experiments in using boiled potatoes with flour.

It was found that a mixture of boiled potatoes and wheat flour, in the proportions given in the accompanying recipes, gave a very desirable loaf, a

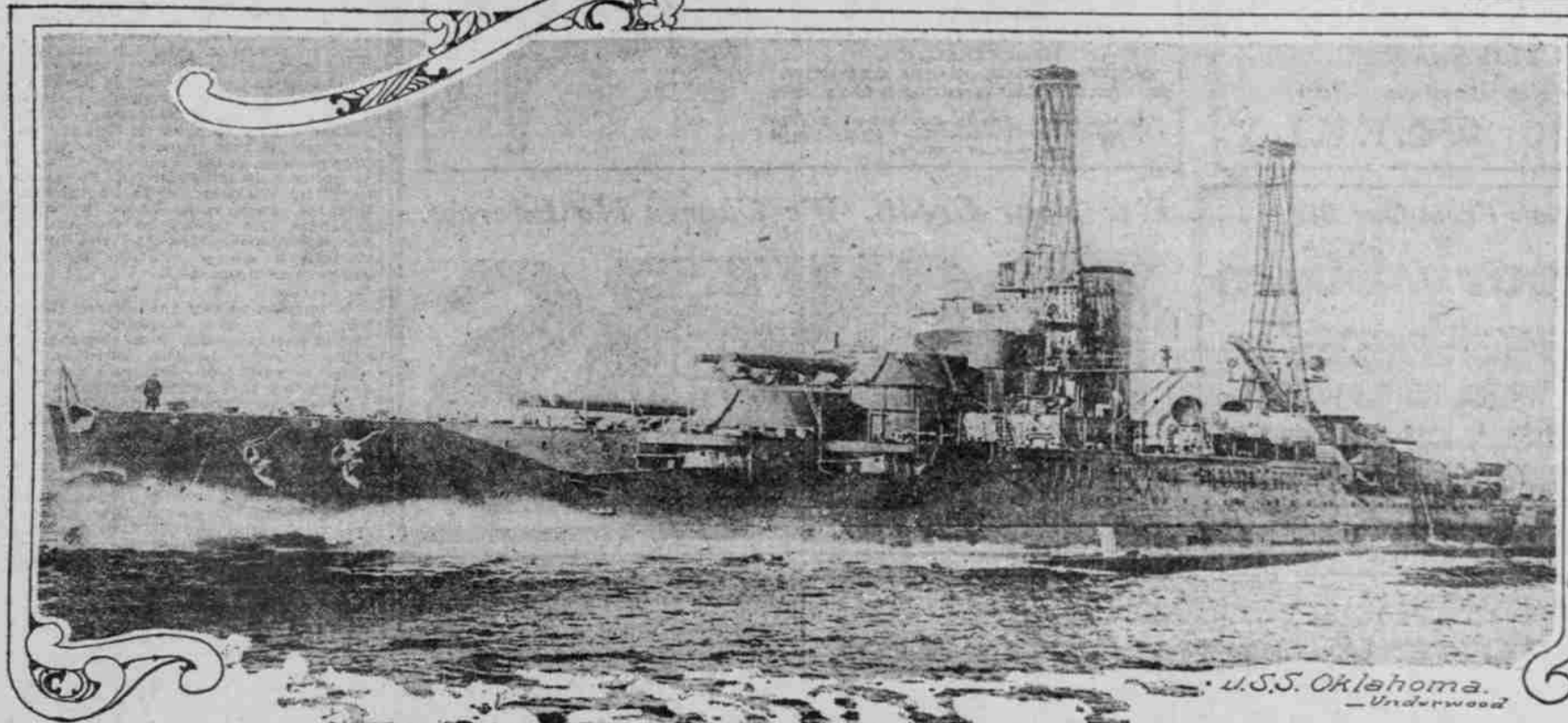
trifle smaller than that made from all flour, but wholesome and nutritious. Figured on a basis of equal moisture content, the boiled potato would represent 25 per cent and the flour 75 per cent of the mixture.

The following methods for making potato bread were developed in the baking laboratory, are recommended:

Potato Bread—Straight Dough Method.
For four one-pound loaves the following ingredients are required: 3 pounds of boiled and peeled potatoes, 2 1/4 pounds of good bread flour, 3 level tablespoons of sugar, 1 1/2 level tablespoons of salt, 2 cakes of compressed yeast, 4 tablespoons of lukewarm water.

Wash thoroughly and boil in their skins about 12 potatoes of medium size. Cook them until they are very tender. Drain, peel and mash them while hot, being careful to leave no lumps. Allow the mashed potato to cool to 88 degrees Fahrenheit, or until lukewarm. To 2 pounds (5 solidly-packed 1/2-pint cupsful) of the mashed potato add the yeast, which has been rubbed smooth in a cup with 3 tablespoons of lukewarm water. To get all the yeast into the cup with the remaining tablespoonful of water and add this also to the potato. Next, work out in the sugar, and about 4 ounces of the flour (1 scant half-pint of sifted flour). Mix thoroughly with the hand, but do not add any more water at this stage.

Cover the mixing bowl to avoid the formation of a crust on top and place out of the way of drafts to rise, where the temperature can not fall below 86 degrees Fahrenheit or be much higher than 88 degrees Fahrenheit. Where the housewife has no thermometer she should see that the dough in all the risings is kept moderately warm, but not up to blood heat. Any water used in mixing the dough should be moderately warm, but by no means hot. This sponge, if kept at the proper tempera-



U.S.S. Oklahoma. Underwood.

ture, should, after two hours, become quite light. To this well-risen sponge, which now will be found to be quite soft, add the remainder of the flour, kneading thoroughly until a smooth and elastic dough has been formed. The dough must be very stiff, since the boiled potato contains a large amount of water, which causes the dough to soften as it rises. Do not add water to the dough unless it is absolutely necessary to work in the flour. Set the dough back to rise again—temperature at about 86 degrees Fahrenheit—until it has trebled in volume, which will require another hour or two. Then divide the dough into four approximately equal parts, reserving a tiny lump weighing two or three ounces for an "indicator." Shape the sample into a ball and press it into the bottom of a small

tumbler with straight sides. The glass should be slightly warmed. Note the volume of the ball of dough in the tumbler and mark the glass at twice this volume. Mold the four portions into loaves and place in greased pans which have been slightly warmed. Place the glass containing the "indicator" beside the pans and let all rise, under proper temperature, until the "indicator" shows that it has doubled in volume. Then place the loaves in the oven and bake in a good, steady heat (400 to 425 degrees Fahrenheit) for 45 minutes. To test Oven—Where no oven thermometer is at hand, a convenient test will be to put a teaspoonful of flour in an earthen dish in the oven. If this flour becomes light brown evenly throughout in five minutes' time, the oven is right for bread baking. If the

flour scorches in that time, the oven is too hot. **Potato Bread—Sponge Method.** For four one-pound loaves are required: 3 pounds of boiled and peeled potatoes, 2 1/4 pounds of good bread flour, 3 level tablespoons of sugar, 1 1/2 level tablespoons of salt, 1 cake of compressed yeast, 4 tablespoons of water. Boil, peel and mash the potatoes as directed in the straight dough method. In the evening take one and one-half pounds, or two and one-half solidly packed half-pint cupsful, of the cool mashed potato, add to it the salt, four ounces of flour (one scant half-pint cupsful) and the yeast rubbed smooth with the water, reserving one spoonful to rinse the cup. In the morning add the remainder of the potato, the sugar and the rest

of the flour. Knead thoroughly until a smooth and very stiff dough is formed. After working the dough, set it to rise according to the directions given for the second rising under the straight dough method. Thereafter handle the dough exactly in the same way as is given under the straight dough method. **Potato Bread Rolls.** Very good rolls can be made from a similar mixture of boiled potatoes and flour by adding shortening and sugar. The following proportions will yield one dozen small rolls: 8 ounces of boiled and peeled potatoes, one-third cake of compressed yeast, 1 level teaspoonful of salt, 1 level tablespoonful of lukewarm water, 2 tablespoons of sugar, 2 tablespoons of butter. In the morning add the remainder of the potato, the sugar and the rest

added to the dough, will greatly improve the quality of the rolls. Although milk itself or cream may be used it must be soured in order that they will increase the liquid content.

Boil, peel and mash two potatoes as directed for bread making. Add in order to this the salt, the powdered milk (if used), the yeast, rubbed smooth and mixed with the water, and lastly two tablespoonsful of flour. Let this mixture stand at a temperature of about 86 degrees Fahrenheit until the dough begins to collapse. Add to this sponge the butter, the sugar and the remainder of the flour and, if necessary, enough more flour to make a very stiff dough. Knead thoroughly until a smooth dough which is no longer sticky has been formed. Set back to rise again and when the dough has trebled in volume knead lightly, form into small balls and place, not too close together, in greased pans. Allow to rise until double in volume, as shown by the "indicator," and bake 20 minutes in a moderately hot oven, at about 400 degrees F.

Man Is Scared to Death.
NEWPORT, R. I., Nov. 1.—A case of a man literally frightened to death was reported here today. Gustav Ljunvall went to Brenton's Reef Lightship as assistant keeper Wednesday. Before he had time to become accustomed to his surroundings the wind became a gale, accompanied by great seas. Ljunvall tried to jump overboard, but was restrained and put in a straitjacket until he died Saturday.

New Way to Curl Hair Has Many Advantages

You will find the following to be a simple and excellent method of curling the hair. Apply a little liquid silicone with a clean tooth brush, drawing this down the full length of the hair. Then roll the hair in curls. In three hours let the hair down and you will be quite amazed at the result. You will have the prettiest curls and waves imaginable, altogether natural in appearance. Aside from this the advantages of the silicone method are that the hair is curled so quickly, that it remains in curl a long time, that it has such a lively sheen or lustre, and is so beautiful, fluffy when combed out. A few ounces of liquid silicone from your druggist will last for weeks. It is of course perfectly harmless—Adv.