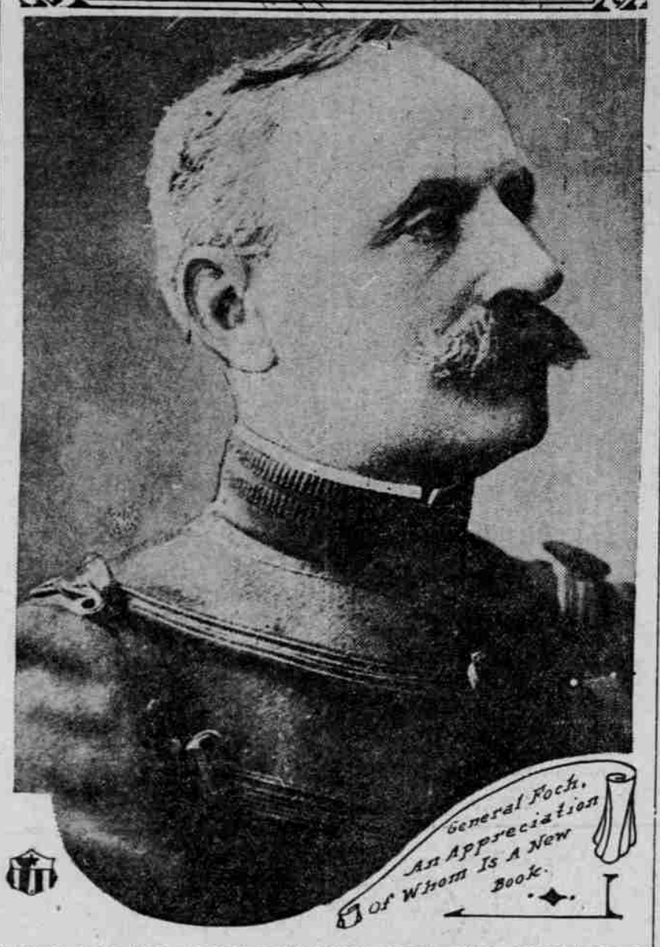
BOOKS

By Joseph Macqueen.

"There Is A Tide In The Affairs Of Men Which, Taken At The Flood, Leads On To Fortune." —SHAKESPEARE.



General Foch, by R. M. Johnston, Major, United States Army. $1. Houghton, Mifflin Co., Boston.

Of all the valuable and readable books on the reviewer's desk, "General Foch," an appreciation by Major Johnton, takes first place in current interest.

General Foch, the commander-in-chief of the entente forces, is "the" man in the world just now, and he may alter its history. One slip of his military judgment and history and civilization may be changed in one hour. Foch is not only French, he is universal.

This book, of only 54 pages, was written in May of the present year, and it gives a calm, informing, yet enthusiastic appreciation of the great French soldier, so much so that one can easily determine what manner of a man he is.

Ferdinand Foch was born August 4, 1851, in Sarbes, a little city in the Pyrenees, where his father held an administrative post. The great Napoleon has ever been General Foch's guiding star and inspiration. Napoleon was small in stature and so is Foch. Both of them belong to France, and they are of the same type.

"More than that. Foch is the typical French soldier. In him there live again the Christian faith and serene fearlessness of Bayard, sans peur et sans reproche; the continuous intellectual effort, the will, the power to learn, of Turenne; the tirelessness and [illegible] of that prince of subordinates, Desaix; the clarity, brevity and [illegible] most brilliant of military stylists, Ardant du Picq. Something of all these heroes may be found in Foch; the enemies of France have already discovered it."

Foch was meant for the French army, and he began to be a trained professional soldier. For 25 years following his entrance into the Ecole Polytechnique nothing out of the ordinary stirred the life of the young studious French officer. In the year 1878 he was captain, and in 1884 he was admitted to the Ecole de Guerre (School of War) as a student. Twelve years later, as Major, he returned to that school as an instructor, and then began the really important chapter of his life.

Foch "made" the Ecole de Guerre, and he became its greatest teacher. He was one of the first lecturers to insist that French officers be taught how to handle brigades, divisions and army corps—masses of men. In short, to profit by the military mistakes France made in the campaign against Germany in 1870-71. As a professor in the school Foch attracted world-wide notice by his teachings.

"In teaching, it is not so much what a man teaches as how he teaches that matters. One of the General's former pupils declares: 'The officers who passed through the Ecole de Guerre between 1896 and 1907 will never lose the impression produced on them by their professor of strategy and tactics. The course was eagerly looked forward to as the fundamental teaching of the school. . . . Lieutenant-Colonel Foch did not disappoint their expectation, . . . he impressed them at once by the energy, the serenity and the honesty of his face. The forehead was high; the nose straight and finely cut; the eyes gray blue and direct. He stood motionless while speaking; his tone was one of authority and conviction. . . . He was an excellent teacher because he had a passion for teaching. He threw himself bodily into his task and made incredible efforts to convince his hearers. When directing a skeleton or map maneuver he put his officers through a veritable course of intellectual gymnastics. It was impossible to circumvent him by approximations or compromises; he always held you up by his famous: 'Now what is the point?' . . . Yet this analytical method, pushed to an extreme, did not denote in Lieutenant-Colonel Foch a hesitating spirit. . . . To his intellectual qualities he adds complete self-mastery. Like General Joffre, he speaks little.'

"General Foch gave to his students the best that a teacher can give, and that is example. He was an enthusiast, almost a fanatic. His patriotism and his profession merged into a splendid effort of intellect in which his students delighted."

Space is not available at this time to allow of extracts being given to show how General Foch saved the day for France at the famous battle of the Marne one day in September, 1914. It is possible, though, to refer to one incident after the Marne to show how General Foch worked as commander of forces designed to prevent German armies reaching Amiens and Calais and the English Channel.

"The British army, what was left of it, was being moved back from Paris to the north. A considerable part of it was being detrained at Saint Omer. Only a few miles to the northeast the German advance had reached the valley of the Aire, and, to cover the British movement, Foch had sent to that point a cavalry corps of several divisions. If the Germans should succeed in driving away the cavalry the British army would be seriously threatened under conditions of grave disadvantage.

"At the close of the day General Foch's headquarters were rung by the cavalry corps commander. The General himself seized the telephone. The corps commander informed him that he had withdrawn from the banks of the River Aire, as the Germans had been reinforced with infantry and artillery. 'Did you throw the bulk of your forces into the fight?' 'No.' 'You will immediately reoccupy the banks of the Aire; you will line them with your machine guns and artillery; you will hold the enemy there tomorrow; and when all your guns have been destroyed or captured, you will report to headquarters for further instructions.' Such, at all events, is a story current among officers of the French army, and even if it is inaccurate in its details, it certainly seems to give a true appreciation of the character of their general."

Major Johnston's concluding paragraph is:

"We cannot expect the French army to bear its disproportionate share of the Teutonic load continuously. We must not expect General Foch to perform miracles, even though we know he will attempt it. As soon as it is possible we want to bear our own part of the burden; first, to help; then, to relieve our friends and allies; in time, to assume an offensive aimed at the heart of Germany, to bring triumph to our just cause. Meanwhile, we stand, in such numbers and skill as we can now muster, joyously under the orders of Ferdinand Foch. We know we shall find no better leader; whatever the issue, we shall cherish his long and proved record as that of a great soldier and a great Frenchman. Our histories will record our pride at having fought under his orders."

Shakespeare's remark: "There's a tide in the affairs of men which, taken at the flood, leads on to fortune," is apropos of General Foch.

The God of Vengeance, by Sholom Ash. $1. The Stratford Co., Boston.

For adults only who can stand this sort of salacious reading. Surely there is small excuse for a play of this sort. It is about a forbidden subject.

Yekel Schaftchovitch and his wife, Sarah, own an evil business, and they bring up their daughter, Rifkele, 17 years old at the time the play is presented, as an honest, pure girl. Yekel buys from a religious teacher a holy scroll, and the point is made plain that if this scroll is placed in a house of sin, misfortune will follow the inmates.

The scroll is placed. Yekel does not reform his evil ways. Rifkele is tempted and she falls from virtue. The end of the play is abhorrent.

It is stated that the play was first produced by Max Reinhardt, at the Deutsches Theater, Berlin, in 1910; that it has been played over Germany, Austria, Russia, Poland, Holland, Norway, Sweden and Italy, and that originally written in Yiddish, it has been translated into Hebrew, German, Russian, Polish, Dutch, Swedish, Norwegian, Italian and French.

The Ship of Death, by Edward Stilgebauer. $1.40. Brentan's, New York City.

Dr. Stilgebauer is remembered as the author of that novel-thriller, "Love's Inferno," a narrative of the early stages of the great war, and written from the German side, by a German. It denounced war, and is a stirring appeal for the abolition of war and the military system. Dr. Stilgebauer exiled himself to Switzerland to write it, and the legal authorities have forbidden it to be sold or read in Germany.

In "The Ship of Death," we meet with a novel that depicts with burning revelation the sinking, by a German torpedo, of the ocean liner Gigantic, and the insanity of the captain of the submarine from which came the fatal torpedo.

The story has a real thrill, and haunts the memory afterwards with its realism. The submarine captain Stirn, who becomes insane, following the agony of mind after the sea tragedy, is described with a terrible realism that recalls the grimness of Edgar Allen Poe.

The novel is divided into two parts: The deed, and the 13 reincarnations of Captain Stirn. For the first 109 pages, "The Ship of Death" is pleasant and cheerful. The heroine, so to speak, is Lady Mabel Roade, daughter of a rich Standard Oil millionaire, and latterly the wife of an Englishman of title. Captain Stirn had a high social position in New York City society before the war, and was one of Miss Whitcomb's (Lady Roade's) admirers, but Lord Arthur proved to be the winning one.

Lord and Lady Arthur Roade, along with 2000 other people, sail for England on board the steamer Gigantic (meant for Lusitania) in spite of anonymous letters which stated that the steamer "is liable to be sunk when approaching the English coast." She was alleged to be carrying munitions of war. One of her sensational passengers is Mr. de Chatelanard, a mental healer, and who is known as the Baptist. He wore "a cowled monkish robe tied with a hempen rope; on his naked feet were sandals, and his hair and beard were fair and unshorn. He walked for hours up and down the deck, reading incessantly in the New Testament, which was never out of his hands." To the few people he spoke, he repeated portions of Scripture, and he assumed the manner of a seer. He cures cases of illness on board, by prayer, and he is especially kind to Madame Chapuisat and her young children. Madame Chapuisat plans to proceed to France to find her husband, who is a soldier.

The Baptist tells Madam Chapuisat that she and her children will reach France safely.

A wireless message reaches Captain Hastings, of the steamer Gigantic, directing him to alter the course of the steamer, as the danger of ocean mines was pronounced, and to give the French mails to the captain of a tugboat that would put out from Brest.

The Baptist prevails on Captain Hastings to allow him—the Baptist—and Madam Chapuisat and her children to proceed with the tugboat to Brest.

Proceeding to Liverpool the Gigantic was struck by a German torpedo, and the unhappy incidents that follow are visioned with real dramatic ability. Several boat loads of people leave the stricken ship, and the latter soon blows up and sinks.

On board the German submarine of which Captain Stirn is chief, the sailors relaxed, after the Gigantic disaster, and one of the sailors tells the captain that a woman's body is caught, by the hair, on the propeller. To his horror, Captain Stirn finds it to be the body of the woman he formerly loved, Lady Mabel Roade; and Captain Stirn becomes insane. The descriptions of phases of his insanity do not make pleasant reading.

Practical Flying, by Flight Commander W. G. McMinnies, Royal Navy. $1.50. Illustrated. George H. Doran Co., New York City.

Complaint has been made that up to now there is a lack of scientific, authorized literature connected with practical flying in an airship. Some books are too far advanced, and others are for novices.

Here is one book between the two extremes, giving a complete course of flying instruction, written by a flight-commander in the British navy—a book that covers the whole field from elementary ground work to advanced flying.

Games for Children's Department, by Hilda A. Wrightson. $1.50. Illustrated. Prospect Press, Inc., New York City.

It speaks well for the kindliness and intelligence of our age that such an educative little book as this is published. It is for mothers and teachers who are interested in the welfare of normal and sub-normal children, of 3 years old and upward.

Games and exercises are described, the principal object being to help develop muscular control and to quicken the sense perceptions of children.

Ancient Peoples at New Tasks, by Willard Price. 60 cents. Missionary Education Movement, New York City.

Of decided interest to people who wish to study systematically the relations of Christianity to the world's work.

Mr. Price, editor of the "World Outlook," has the enjoyable graphic style of his magazine. In seven chapters, the new industrial movements sweeping through the Orient, South America, and Africa are vividly described. We are told about the ancient peoples of the world waking from the dream of centuries at the screech of factory siren, the rumble of train and automobile, the roar of modern machinery, and the booming of dynamite in long silent mountains.

Mr. Price has great sympathy with the problems of the people of those lands where social and industrial changes are taking place on a vast scale, and with astounding rapidity.

Plays for Any Child, by F. Ursula Payne. 75 cents. Harper & Brothers, New York City.

Our author is of the staff of the Brooklyn, N. Y. Training School for Teachers. Her little book is written in easily understood English, and the group of 10 plays, suitable for representation on various holidays, and acted by young folks from eight to 18 years, are admirable in every instance.

NEW BOOKS RECEIVED.

Not Guilty, by Robert Blatchford, a clever series of essays on philosophy, sociology, biology and kindred topics; and Marie Grubbe, by Jens Peter Jacobsen, $1.50, a romantic, alluring novel translated from the Danish, and depicting a young woman of the 17th century (Boni & Liveright, N. Y.).

Uncle Sam, the Teacher and the Administrator of the World, by Rev. A. Hallner, $1.50, a feverent, religious appeal that the United States of America recognize and act with Scandinaiva, Norway, Sweden and Denmark in establishing a true democracy of the world, and a warning of the second coming of Jesus Christ (News Pub. Co., Sacramento, Cal.).

Ethics of Contracting and the Stabilizing of Profits, by F. W. Lord, straightforward, sensible, kindly criticism of business principles affecting owners, contractors, engineers, supply houses, price stabilizing, etc. (Country Life Press, Garden City, N. Y.).

Tenting Tonight, by Mary Roberts Rinehart, $1.75, illustrated, a delightful record of a pleasant outing trip written by a charming author—a trip in the Glacier National Park region and on a new trail along the Cascade Range in Washington (Houghton, Mifflin Co., Boston).

Exiles, by James Joyce, $1, an astonishing, bold, aesthetic play on the marriage relation and an attempted substitute for it—all handled with cleverness (B. W. Huebsch, N. Y.).

Nan Sherwood at Pine Camp, by Annie Roe Carr, 75 cents, a girls' story, and Signs Omens and Superstitions, by Astra Cleio, 75 cents, a curious and interesting book of odd customs and sayings (Geo. Sully & Co., N. Y.).

From Their Galleries, by A. Donald Douglas, $1.25, one dozen essays, beautifully fashioned about strange subjects in the long-ago ice age, and later (The Four Seas Co., Boston).

The Law of Commercial Paper, by William Underhill Moore, professor of law in the University of Wisconsin, and prepared in the extension division of that university—an able, informing book for business men, bankers, students of business methods, etc., $2; Hunting the Hun, by Captain Belton and Lieutenant Odell, $1.50, a business-like, stirring study of the war in France, particularly the battle of Vimy Ridge; and Above the Battle, by Captain Drake, $1.50, the intimate, thrilling story of a British airman from the day of his enlistment up to the time he enjoys his first bit of leave—charming and lively reading (D. Appleton & Co., N. Y.).

The Social Letter, by Elizabeth Myers, $1.25, a desk-book and guide to the etiquette of social correspondence—quite a handy little friend in print; Harvard Plays, four plays of the Harvard Dramatic Club, "The Florist Shop, "The Bank Account," "The Rescue" and "America Passes By," and a Royal Prisoner, by Pierre Scouvestre and Marcel Allain, $1.40, a French novel of liveliness (Brentano's, N. Y.).

The Small Place, by Elsa Rehman, 100 illustrations, a splendid work of a study of house and grounds, from the viewpoint of a landscape architect, 161 pages; and E. K. Means, illustrated by Kemble, and eight laughter-provoking, skillfully written stories of negro life—stories written from a new angle, and the admired work of a new author (Putnam's Sons, N. Y.).

The Gospel for a Working World, by Harry F. Wand, 40 cents, a sincere, finely presented plea that people should exemplify the real Christian life by inducing right relations in the industrial world—a "golden rule" book (Missionary Education Movement, N. Y.).

HOW TO SUCCEED WITH THE WAR GARDEN

Dear Friends: Let me urge you again to save every bit of the fruit you have this year, the culls as well as the perfect fruit and all the good parts of your vegetables, even if they are not quite perfect. It is just as unpatriotic now to allow parts of your fruit and vegetables that might be saved for food, to go to waste, as it is to waste the crumbs from your loaf of bread or your dry crust, or to throw away your "left-overs." An O. A. C. bulletin says: "Vegetables are particularly valuable food products at this critical time in the history of the Nation. If "food will win the war," then vegetables will play an important part in the winning. This fact is becoming more apparent to the American people as they have awakened to the worth of vegetables through a realization of several important facts regarding their use. They realize, first, that by direct use of the garden through the growing season, and by means of canning, drying, pickling and storage for the other seasons, vegetables may be made available for food the year round; second, that vegetables are a highly healthful and nutritious food; third, that by a judicious selection, many a balanced meal may consist chiefly of vegetables; fourth, that by a liberal use of vegetables families may reduce the necessity of buying the more expensive foods, such as flour, meat and fats, thus releasing many of these for war purposes."

This subject, which we have been considering recently, of "putting up" fruit and vegetables for Winter in the best way, seems to me of enough importance to warrant a little further discussion this week, as there are many old-fashioned economical processes that have been forgotten by most people that I want to give you. It has been so much easier to buy sourkraut, dill and other pickles, catsup, etc., that we have almost forgotten that they can be made at home. When you begin making all these things at home your families will not be satisfied to go back to the "store" product, and this winter you will put them up yourself if you want to be sure to have them.

Here are some suggestions that I do not think you will find given generally and I believe them all very practical and well worth trying.

Some Tried Suggestions.

Canned Apples—Usually canned apples are insipid and tasteless and only fit for pies, but if you can these apples while they are green they will retain all their flavor and taste like fresh apple sauce. All cull and wind-fall apples should be used this year, being very careful to cut away all imperfect parts. Remember that clean apple peelings make good jelly.

Apple Jelly Without Sugar—Prepare juice of tart apples, using them unripe, as usual for jelly. Do not add sugar but boil the juice, rapidly at first, but more gently as it becomes thickened, until it is thick. The time needed will depend upon the amount of juice, shallowness of the dish and the heat employed. One hour at least is needed for two quarts of juice, and this amount will make one teacupful of jelly. Test and put in glasses as usual for jelly. Such jelly has a most delicious flavor and is very wholesome. It is especially fine to serve with meats, and conserves sugar.

Peach or Other Sweet-Fruit Jelly—Use one part very sour apple juice to two parts peach juice and make as usual.

Sweet Cherries and Loganberries Canned Together—One-third part loganberries to one part cherries is a most delicious combination.

Loganberry (etc.) Juice for Coloring—After making jelly cover the rejected pulp with water and boil 40 minutes. Re-strain through the jelly bag, and bottle. Use this juice to color rice or other puddings, or in fruit punch.

Evergreen Blackberries—These native berries are often considered worthless, because the seeds are large. A friend says to mash them, add one-quarter as much water, boil and put through a flour sieve, taking out all the seeds. Add sugar and boil down to marmalade as usual. It has a delicious flavor.

Wild elderberries or the Oregon grape can be treated in the same way.

The Oregon grape made into jelly as usual, makes a delicious jelly that has a very pleasant and distinctive flavor.

Elderberry and grape jelly—So many wild elderberries go to waste here every Fall that this year we should plan to use them. Take one-third-ripe grapes and two-thirds-ripe elderberries. Pick over carefully and make as usual.

Canning pumpkin—I have never been able to keep canned pumpkin as well as other vegetables, but if you cut pumpkin up and bake it in the shell as you would squash and then scrape out the pulp and can it, it will be sure to keep. Mash the pulp fine with a potato masher in a kettle over the fire until quite brown. Then fill hot sterilized cans while hot.

Uncooked jams—Nearly all kinds of berries may be made into most delicious jam without cooking them at all. Be sure the berries are perfectly sound. Use equal parts of berries and sugar, crush the berries and mix thoroughly with the sugar, which can be done at once, but is better done by stirring at different times during three or four days. Now place the jam in well-sterilized but cold fruit jars and cover with a cloth or anything that protects it from dust but does not keep out the air. If sealed air-tight the jam will probably spoil. These jams are much finer than the cooked jams as they retain their natural flavor. The red currant is especially delicious with meats, while blackberries and raspberries can be used as jam, or for filling for shortcake. Black raspberry is perhaps the best of all, as it is less juicy and so makes a more compact jam. It has a very fine flavor and appearance.

Mock apricot preserves—Young carrots may be made into good "apricot preserves" by cutting them in slices and stewing them slowly until soft. Then put them through a sieve and weigh the pulp. To every pound of carrot pulp use one pound of sugar, the grated rind of one lemon, the strained juice of two lemons and six chopped bitter almonds. Cook the sugar with the pulp for five minutes and add the other ingredients when cold.

Cucumber Pickles.

This is a wonderfully easy way to make sour cucumber pickles, and they will keep perfectly in an open jar, if covered with a weighted plate to keep them under the vinegar. Wash cucumbers and pack in cans or jars. The large ones, if cut into quarters, will keep equally well. To 1 gallon cider vinegar take 1 cup of mustard, 1 cup sugar, 1 cup salt. Mix thoroughly and pour over the cucumbers cold. More cucumbers may be added as picked each day, and they are ready for use in a week or so. To flavor these use 3 bay leaves to the quart for some cans or crocks, or 1 teaspoonful mixed spices or a bit of dill for other cans.

Dill Pickles.

So many ask how to make these that I will tell briefly. I hope you grew your own dill in the garden; it is very easy to grow and will be ready to use when your cucumbers are. Wash cucumbers and dill; pack in stone jar, wooden bucket, etc., with alternate layers of cucumbers and dill, using stems and all of the dill plant. When your container is about half full put in a layer of grape leaves, or you can use more grape leaves if you like your pickles sourer. Then fill up nearly with alternate layers of dill and cucumbers. Make a brine of 1 cup salt to 1 gallon—or 16 cupfuls—of water, and pour over the pickles. Put grape leaves on top, if liked, and a weighted plate on top, cleaning off the scum that rises, about once a week, as described in salted cucumbers last week.

Tomato Catsup.

Let me urge you to make your own tomato catsup this year. It is much better and cheaper, and if you don't you won't probably have any, as the Government needs what the canneries put out. Tomatoes, salt, sugar and vinegar are all the ingredients necessary for catsup. Spices are usually used, but they darken the catsup and make it less wholesome. It is better to use your reddest tomatoes and very little spice and keep your catsup bright red. Always use your cull tomatoes for catsup, using, of course, only the good pieces of them. Celery tops are fine, added and strained out after being thoroughly cooked. If you have all your small bottles full and also all your glass cans you can get gallon or two-gallon, etc., bottles, in which pharmaceutical preparations are shipped, at your drugstore at a very reasonable price, and can can these big bottles full. Then when you have opened and used all the catsup in your small bottles, you will find it little work to open one of these big bottles and re-can the small ones. Stoneware jugs may be used for the bulk canning also. All these jugs or bottles must have corks that fit in closely, and you must cover the top of the cork as well as around it with the common red sealing wax, which you melt in a tin can and apply with a stick. You will find various recipes for catsup. Here is one that will give you the general proportions. Vary it to suit the tastes of your family.

One peck ripe tomatoes, cut fine and boiled 1½ hours, stirring often to prevent burning; 3 quarts sliced onions, 3 sliced red peppers, 2 lbs. brown sugar, ½ cupful salt, ½ tablespoonful cinnamon, 1 teaspoonful ground mustard, one quart vinegar. Stir and boil all together ½ hour. Strain. Pour in clean sterilized bottles and seal. The "trick" here is in the stirring; "occasionally" will do at first, but towards the last it will burn if you don't give it your undivided attention—but this amount fills a great many bottles, so it doesn't have to be done but once.

Using Cull Tomatoes.

Your large, perfect tomatoes you will probably can whole by the cold-pack method, but there will be many imperfect and small ones in your war-gardens. These are very good, gone over carefully, cutting away the hard, green or rotten spots, after peeling the tomatoes, and cooking this pulp with salt to flavor until it is all cooked to a thin "mush." You can can it this way, or strain it, when it makes very fine soup stock. This pulp can be canned in the gallon bottles or jugs as described above and opened and re-canned into quart jars after you have some emptied in Winter. I have also used the bright tin Crisco, or Cottolene pails, with the tops that set down in. These must be well sterilized and the sealing wax put around the edge very carefully so as no air can get in. As the wax cools you can press it down firmly with your fingers.

Green Tomato Mincemeat.

This you can make late in the Fall from the green tomatoes that you see are not going to ripen. It may not sound very good, but let me assure you it is exceedingly good, always taken for expensive meat mince-meat, and is a conservation recipe and very wholesome.

It is just green tomatoes, vinegar, sugar, salt and raisins cooked down together. Some use one-half apples and when you use it, part of a glass of jelly, preserves, etc., help it for special occasions. This is what I use—1 peck green tomatoes, chopped and drained, 5 pounds brown sugar, 2 tablespoonfuls each of salt, cloves, cinnamon, allspice and nutmeg, 2 pounds raisins and 1 cupful vinegar. Cook slowly 3 hours and can in glass jars as usual. Must be stirred like catsup,—oftener, as it is thicker.

Making Vinegar.

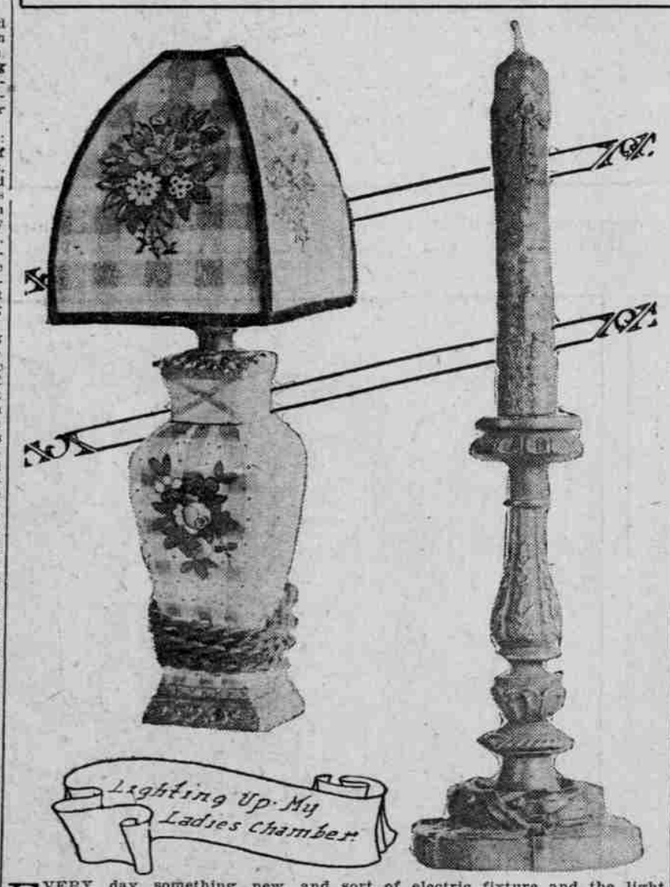
When cooking apples save the parings and cores if sound, and throw them into a jar from time to time as they accumulate. Add enough soft water to cover and a cup of sugar to every seven quarts of water. Keep covered with netting but not covered tightly. Add a bit of yeast and set in a warm place. Vinegar can be made from any fruit juice or jelly which has begun fermenting by adding water,—three times the amount of the juice,—and a little yeast or "mother" of vinegar. Pear vinegar is made from parings and cores of pears, the same as apple vinegar, and is most delicious for salad.

Next week we will discuss fully the Fall planting of vegetables.

Very cordially,
YOUR GARDEN NEIGHBOR.

RETIRING LIGHT IS LATEST DEVICE FOR GUEST CHAMBER

Some Women Prefer Simplicity and Dignity of Candle Fixtures, While Many Others Court More Modern and Dainty Lamp.



EVERY day something new and charming in bedside light fixtures makes its appearance, and no boudoir may own itself complete without the latest and daintiest device in the way of a retiring light. She calls it a retiring light because it is the last light snapped off before she lays her head on the pillow, and in the soft glimmer of the retiring light beside the bed, my lady's chamber, with its silk and lace hangings, its rose-colored, embroidered cushions, its sheer, rose-veiled pillow slips and bedspread, is a charming spot to bid goodnight to, one may guess!

The retiring light is usually some sort of electric fixture and the light may be snapped on again at a minute's notice if the sleeper is wakened suddenly, or wishes to look at her watch or take a drink of water from the pretty little ice-water set placed on the bed table by a maid at bedtime. A new bed-table lamp, pictured, is in quaint, old-fashioned fabric design, the shade of black lacquer wood and sheer crepe repeating the pattern on the porcelain base. The plaid background, for all the world like checked gingham, is in pale blue and white and the nosegays are tinted like old-fashioned prints of flowers.

Some women prefer the simplicity and dignity of candle fixtures—it was a candle that my lady of the olden time kept beside her four-poster and blew out before she went to sleep. A very modern sort of bedtime candle is illustrated in another picture; a tall, ornamental candle in rich du Barry rose shade, the candlestick of gilded cream enamel. An electric lighting fixture is cunningly concealed by candle and pedestal and the lighted "candle" sheds a rosy glow over the room.

COTTON IN CALIFORNIA

Land in Butte County Makes Good Showing With Crop.

OROVILLE (Butte County), Cal., Aug. 4.—The cotton industry growing in the Sacramento Valley is a success upon the lands of Butte County, thinks County Horticultural Commissioner Earle Mills, who has returned from a trip through the cotton fields of the Dodge Rice Company.

Lands best adapted to the culture of cotton, however, are those which have not been used for rice culture. The Dodge Land Company has 900 acres in Glenn County upon which rice had been grown, which was planted this year to cotton. The cotton on this tract is not considered to be making a satisfactory showing. Five hundred acres of land, however, which has been planted to cotton, but which had never been planted to rice is making a phenomenal showing.

According to J. J. Beekler, cotton expert for the company, the industry on these latter lands gives promise of being a success.

PUMP SAVES RICE CROP

Grower Turns 8000 Gallons a Minute on Field Near Modesto.

MODESTO, Cal., Aug. 4.—W. O. Thompson, City Clerk of Modesto, announces that he has managed to save his $4000 crop of rice in the Claus district, where the United States Food Administration recently had the Modesto Irrigation district turn on its remaining supply of water for the saving of the rice there.

Thompson's ranch was too far away to get any of the water. He rushed his well to completion, installed a huge pump and started an 8000-gallon-per-minute flow of water from the well onto his rice field. Some rice will be lost in the district for lack of irrigation, but not his.

Von Ludendorff Hard Worker.

AMSTERDAM, Aug. 1.—General von Ludendorff is said to be one of the hardest workers in the German army, often remaining at his office more than 18 hours a day. Karl Rosner, a German war correspondent, in the Berlin Anzeiger, says: "General von Ludendorff is daily at his desk at 7:30 A. M. and works until 1 o'clock in the morning. His daily labor is broken only by short mealtimes, a quick walk and a rapid motor trip to one of the armies."

AERO SQUADRON IN ENGLAND PUTS OUT CLEVER PUBLICATION

Copy of "La-Tree-Inn Roomer," Brimful of Bright Personal Quips and Sketches, Is Received From Portland Boy, Sergeant Howard C. Hamilton.

BRIMFUL of bright personal quips and sketches, the first issue of the "La-Tree-Inn Boomer," put out by members of the 152d Aero Squadron somewhere in England, has been received from Portland members of the unit. The five Portland boys with the squadron are Sergeants Howard C. Hamilton and Harold Sheldon, Cook Herman Grass and Privates Edward Altree and Arthur Bishop.

As a reflection of the optimism and the ever-present humor of the American boys abroad, and of the English life which the boys are finding very interesting, the paper is a revelation to those "over here." Sixteen pages of the magazine-like publication are divided between English advertisements, poetry, special departments and a few articles of a more serious turn.

Humorists Have Wide Range.

An account of "big doings" at the camp on the Fourth of July vies with the tale of "reveille disease" for honors on the first page. Advice to the lovelorn from U. Hitta Breeze, various kinds of want ads, society news and a prose poem, recital of sporting events are among other departments of the breezy issue.

Eating and its various ramifications are subjects much discussed by the humorists on the staff. A whole column of such advice as, "Return the worms you find in the rice—they will be used to flavor the hash," occupies a prominent position. "Don't wear out your tools on food by overusing—use Nature's gifts," is another bit of droll advice on table manners under the heading, "Social Column."

Fancy Menu Suggested.

Several sergeants, among whom are Hamilton and Sheldon, supposed to be dissatisfied with Army rations, use another column to suggest a day's menu. Grape fruit, grape nuts with cream, fresh country butter, toasted waite bread, milk, coffee or cocoa, and ham and eggs is a suggested breakfast menu. For dinner dessert, seven kinds of pies, shortcake, cantaloupe with ice cream and tea, coffee, milk and cocoa are suggested.

A list of abbreviations in English papers translated for the benefit of the Yanks includes, "Won't allow any cuddling," for W. A. A. C.; "Swallow Ours Straight," for S. O. S., and "Don't Stay Outs," for D. S. O.

Not the least interesting part of the paper is found in the advertisements of English business houses in a nearby town.

"Ye Olde Bridge Tea House" announces "Meals that remind you of home in the 'Dining-rooms of Excellency.'"

"Pawnbroker" Is on Job.

A "picture house" advertises "picture plays worth while seeing," while another theater has a "flying vaudeville programme." "Choice, Ltd.," the city pawnbroker, is on the job with: "If you are in need of ready cash, call and see us."

In Sergeant Hamilton's letter inclosing the paper, he says that The Oregonian is much in evidence around the camp. He adds that the Tommies say they find more news in American papers than in their own.

POISON RING ANTIQUE

History of Donation to Denver Red Cross Is Sinister.

DENVER, Colo., Aug. 1.—In the many pieces of jewelry donated by residents of Denver to the Red Cross, none perhaps has a more varied and sinister history than that of a Bohemian poison ring donated by J. E. Zahn.

The small gold band, manufactured more than 200 years ago, he said, has been worn by several princesses, at least twice with fatal effect for their enemies. The bezel of the ring turns upon a tiny hinge, the pressure of a hidden spring opening a small poison chamber. The ring is valued at $1000.

Airplane Factory Established.

WASHINGTON, July 25.—The first airplane factory in South America designed to build airships commercially has been established at Sao Paulo, Brazil. The factory was built by Sebastian Carani and is reported a success.

FRECKLES

Don't Hide Them With a Veil; Remove Them With the Othine—Double Strength.

This preparation for the removal of freckles is usually so successful in removing freckles and giving a clear, beautiful complexion that it is sold by any druggist under guarantee to refund the money if it fails.

Don't hide your freckles under a veil; get an ounce of Othine and remove them. Even the first few applications should show a wonderful improvement, some of the lighter freckles vanishing entirely.

Be sure to ask the druggist for the double-strength Othine; it is this that is sold on the money-back guarantee.—Adv.