

TOPICS OF THE TIMES

An unpoisoned pen wouldn't seem much too good for the \$11 hog.

The sensible man will take care of the grip, and pneumonia will take care of itself.

Uncle Sam owns 1,500 hens at Panama and he expects every one of them to do its part nobly.

How would you like to be a perfectly inoffensive comet and be blamed for all the hard luck everywhere?

The postcard business is a great one. According to the overworked postoffice employes, there are millions in it.

The earth travels nearly three million miles a day, and we are all of us more traveled than we had supposed.

The doctor who says love is a disease might go farther and tell a curious world if it is possible to have it more than once.

A Frenchman is reported to have risen 3,300 feet in the air. From "farthest north" the cry has changed to "farthest up."

Ambitious farmers who were thinking of enlarging the hen branch of their industry are now giving active attention to hogs.

One of the troubles about getting along without meat is that there are so few other things to eat, if one doesn't like prunes.

Barney Oldfield has broken several more automobile records. One of the good things about Barney is that he doesn't try to break records in crowded streets.

Sculptor MacMonnies has married one of his pupils. This is an interesting variation from the habit which sculptors and artists have of marrying their models.

"It's a pity nature didn't let the scientists make man," says the Washington Post. With no two scientists able to agree, a nice mess they would have made of it.

A New Jersey astronomer announces that the earth is stationary. He positively refuses, however, to give out any information concerning the foundation upon which it is resting.

Dr. Cook's wife complains he has spent all the money he made on his lecturing tour after his return from Copenhagen. Had nobody ever told him about the rainy day?

Dr. LePage of Brussels wants \$20,000 for operating on King Leopold a few days before that monarch's death. The fee is probably based upon the conclusion that the operation was entirely successful.

An Indestructible Snake.
Snakes on the pampas of South America have many enemies. Burrowing owls feed on them, and so do herons and storks, which kill them with a blow of their javelin beaks. The tyrant bird picks up the young snake by the tail, and flying to a branch or stone, uses the reptile as a flail until its life is battered out. The large lizard of the pampas, the iguana, is a famous snake killer. It smites the snake to death with its powerful tail. Mr. Hudson, in his "Naturalist in La Plata," tells this story:

One day a friend of mine was riding out, looking after his cattle. One end of his lasso was attached to his saddle and the remainder of the forty-foot line was allowed to trail on the ground. The rider noticed a large iguana lying apparently asleep, and although he rode within a few inches, it did not stir. But no sooner had the rider passed than the trailing lasso attracted the lizard's attention. It dashed after the slowly moving rope and dealt it a succession of violent blows with its tail.

When the whole of the lasso, several yards of which had been pounded in vain, had passed by, the iguana, with uplifted head, gazed after it with astonishment. Never had such a wonderful snake crossed its path before.

Seasonable.
"John," said the wife of the enthusiastic baseball fan, "what are you jumping up and down on that bed for?"
"I'm just indulging in a little spring practice," replied the enthusiastic John.—St. Louis Star.

Machine Humor.
"What are you doing there?"
"Tinkering up some old automobile jokes," explained the press humorist, "trying to make 'em look like 1910 models."

Our idea of an unusual man is one who doesn't have a lot of worthless junk he considers valuable

The classic example of useless survival of an ancient additional digestive pouch was the human appendix, until we discovered for it the higher function of keeping the wolf from the door of an ancient and honorable profession. Why should not the human legs follow tail and second stomach into the limbo of inutilty with the amazing multiplication of vehicles for sick and well, young and old, rich and poor, from street car to automobile? Already temptations to indolence beset us on every hand until adult walkers have become rare enough to be pointed out as antediluvian freaks, like takers of snuff and male wearers of stocks. So far the blessed children keep up the good old fashion of leg exercise, though each successive generation abandons it at an earlier age. Even the bicycle, which once helped to keep the human leg round and firm and well-blooded with its novel exercise, has been corrupted by a smelly gasoline addition. Without some special effort in the crusading spirit like that which restored the noble sport of archery, our not remote descendants will see the last of that member of mingled beauty and utility.

Warfare against disease, a winning fight at many points of the long battle-line, nowhere progresses more hopefully than where it faces that old enemy of the human race, consumption. A malady that was responsible for perhaps one-fifth of all deaths fifty years ago has lost much of its terror; its mortality is only a half, or even a third, of what it was, and is still declining. Most of this advantage has been gained through Doctor Koch's great discovery of the tubercle-bacillus, and consequent improvement in methods of combating the disease. But before the exact cause of consumption was known the beginnings of rational treatment had been made. One of the pioneers in the application of fresh air in unlimited dosage is Doctor Trudeau, whose quarter-century of practice among tubercular patients was recently celebrated at Saranac Lake. This man was himself a consumptive thirty-seven years ago. Believing in the vitalizing power of the open air, he went up into the north woods, and there, living roughly and healthfully in—or rather out of—a rude camp, he made himself a well man. Then, in 1884, he opened a small, primitive sanitarium for the treatment of cases like his own. From that have grown, not only his own great establishment at Saranac Lake, but hundreds of sanitariums in all parts of the country, where similar methods of treatment are followed. To these sanitariums many a man who in the old days would have been abandoned to the grave owes his health and usefulness to-day. Moreover, they have taught the possibility of home treatment; also the facts that fresh air, as abundant and unpolluted as may be, is man's best ally in the fight against tuberculosis, and that expensive journeys to arid or semi-tropical regions are by no means essential to a cure. No disease has in its time worn a more terrifying aspect than consumption. But it is no longer "incurable." It can be not only cured, but wiped out. Care, cleanliness and fresh air will do it.

Bread Batter Cakes.
Soak one cup of bread crumbs in one cup of hot water. Add one cup of sweet milk, one cup of sour milk or buttermilk to which one scant teaspoonful of soda has been added. Lastly put in one well-beaten egg and a saltspoonful of salt. Bake on a hot, greased griddle.

Plain Muffins.
Mix together three cups of flour, three teaspoonfuls of making powder and one tablespoonful of salt; work in a tablespoonful of butter, a beaten egg and a cup of sweet milk. Bake in muffin-rings in a moderate oven.

Vinegar Pie.
One cup of vinegar; one-half cup of sugar; two teaspoonfuls of flour; one teaspoonful of butter; one teaspoonful of cinnamon; two cups of water. Boil all together until thick, as you would a custard. Bake in an open crust.

Indian Curried Tripe.
Boil two pounds of tripe till tender, season with salt, pepper and a saltspoonful of curry powder. Thicken the liquor with flour and serve with rice. Sliced onions may be used in this curry if desired.

Oatmeal with Apple Juice.
For each cupful of water used in cooking the oatmeal use one cupful of apple juice made by pressing stewed juicy apples through a sieve. Sugar when served.

Baked Smoked Whitefish.
Wrap each fish in thick brown paper and bake in the oven until hot through. Remove paper and serve fish on a warm platter.

Hints About the House.
Nutmegs should always be grated starting from the blossom end. They grate better that way.
The ribs of a discarded umbrella may be utilized for tying up tall and willow palms in pots.
Be sure to iron garments with the straight of the goods and thus prevent stretching of the bias seams.
If a turkey or chicken is rubbed inside and out with lemon it will make the meat white, juicy and tender.

THE HOUSEHOLD

Raised Doughnuts.
Two cups warm water, one cup sugar, one-half cup lard, one egg, one-half yeast cake dissolved in a little water. Flour to make a soft batter, not as stiff as for bread. I prefer to mix the batter one noon, so as to cut it down once or twice, then let it raise over night. Cut down again in the morning and cut out like baking powder doughnuts, and let raise again for half an hour. Fry and roll in sugar and cinnamon.

Baked Sweet Potato.
There are four different ways of baking the sweet potato, one of the most popular being as follows: Boil three large sweet potatoes, peel and slice them in strips and arrange them in layers on a baking dish, sprinkling each layer with sugar and small pieces of butter. Shake a little of the sugar and butter on the top and bake until brown. If the potatoes are too dry, add a little boiling water.

Rhubarb Pie.
Pour boiling water over two cups of canned rhubarb, then drain. Beat the yolks of three eggs light, add a heaping tablespoonful of flour, one-fourth cup of water, a tablespoonful of melted butter, sugar to taste and the rhubarb cut small. Mix well and bake in an open crust. When done, make a meringue of the egg whites and sugar and spread on top of the pie. Brown lightly.

Pecan Nut Bread.
Four cups of flour, three-quarters of a cup of sugar; three generous teaspoonfuls of baking powder; a pinch of salt; two ounces of pecan nut meats, chopped and dredged with flour; one egg; two cupfuls of milk, one-half pound of raisins, seeded, chopped and mixed with the nuts. Mix and set aside for thirty minutes before baking in a slow oven.

Lamb Broth.
Use a quart of water to each pound of meat and bones. Cut the meat and crack the bones. Cover with cold water and stand to soak. Allow soup to boil slowly always. When well done strain through a sieve or coarse cloth. Reheat before serving with cubes of toasted bread. A little cooked rice may be added to the broth.

A Dainty Quick Dessert.
An easily prepared and delicious dessert consists of whole peeled bananas rolled in chopped walnuts and placed on pretty plates in nests of sweetened whipped cream. Serve with lemon wafers, marguerites or Scotch wafers. Nothing could be more dainty and at the same time satisfying.

Plain Muffins.
Mix together three cups of flour, three teaspoonfuls of making powder and one tablespoonful of salt; work in a tablespoonful of butter, a beaten egg and a cup of sweet milk. Bake in muffin-rings in a moderate oven.

Vinegar Pie.
One cup of vinegar; one-half cup of sugar; two teaspoonfuls of flour; one teaspoonful of butter; one teaspoonful of cinnamon; two cups of water. Boil all together until thick, as you would a custard. Bake in an open crust.

Indian Curried Tripe.
Boil two pounds of tripe till tender, season with salt, pepper and a saltspoonful of curry powder. Thicken the liquor with flour and serve with rice. Sliced onions may be used in this curry if desired.

Oatmeal with Apple Juice.
For each cupful of water used in cooking the oatmeal use one cupful of apple juice made by pressing stewed juicy apples through a sieve. Sugar when served.

Baked Smoked Whitefish.
Wrap each fish in thick brown paper and bake in the oven until hot through. Remove paper and serve fish on a warm platter.

Hints About the House.
Nutmegs should always be grated starting from the blossom end. They grate better that way.
The ribs of a discarded umbrella may be utilized for tying up tall and willow palms in pots.
Be sure to iron garments with the straight of the goods and thus prevent stretching of the bias seams.
If a turkey or chicken is rubbed inside and out with lemon it will make the meat white, juicy and tender.

KING OF SPAIN AND THE PRINCE OF ASTURIAS.



TEACHING HIS SON AND HEIR TO SALUTE.

HERE isn't the slightest doubt but what Alfonso of Spain is one of the proudest, most affectionate fathers in the world, but, somehow or other, he seems to be lacking in that seriousness and sense of heavy responsibility which stamps most young parents of the masculine persuasion. Rather, he appears to look upon his children from a quizzical point of view. Especially does this seem to be the case with his eldest son, the heir to the throne. Take our illustration, for instance, as an example of this attitude. There is, undoubtedly, much of pride about this young father—but there is something else; he thinks, just as we do, that the little fellow in the military suit is very droll and that it is something of a shame, as well as a joke, to have to dress him like that. "Isn't he simply funny?" the king-father seems to be saying. "Do you think there could possibly be a smaller uniform in existence than that? And doesn't it seem perfectly right to think that he'll be holding down my job some day? Honest, now—doesn't it?"

Uniform, or no uniform, it is very evident that this chubby little flax-haired fellow has much of the charm of babyhood about him. One feels that he is a very estimable and trustworthy baby; somewhat lacking, perhaps, in hilarity and an appreciation of the showy pleasures of life, but one on whom you could depend—who would stay where he was put and never, by any circumstance, throw blocks at his nurse or attempt to brain her with a miniature train of cars.

The Prince of Asturias, whose mother was Princess Victoria Eugenie, daughter of Prince Henry of Battenburg, is 3 years old.

Science AND INVENTION

Experiments with ultra-violet light appear to show that it is more effective for sterilizing liquids than ozone.

Prof. Lowell announces that he has discovered a new canal a thousand miles in length on Mars. The canal developed between May and September of last year.

Recent experiments have proved conclusively that coal dust which has been ground to a state so fine that it will pass a 200-mesh sieve will explode from contact with either a naked flame or with the arc of an electric current.

M. Ader, the Frenchman said to have flown about 1,000 feet in 1897 with his steam-propelled monoplane, the Avion, has been decorated with the red ribbon of the Legion of Honor. His machine is said to have embodied the wing-warping principles since patented by the Wrights.

Lately the practice of superheating steam for locomotives has been resumed in Europe and England, and with the aid of suitable lubrication, is said to have given good results. The saving in coal consumption is estimated in England at 20 per cent, and a still higher economy has been claimed in Germany. In Italy the plan has been tried on the State railways with an economy of coal reckoned at 23.3 per cent. In addition it is said that the trains run by superheated steam show a gain of 12.6 per cent in weight of load drawn, and 9.6 per cent in speed, as compared with trains run by saturated steam.

Sir A. Trevor Dawson makes this comparison to show the great strides made in modern ordnance in forty-five years: In 1864 the most powerful 12-inch gun was a muzzle-loader, 12 calibers long, weighing 23.5 tons, using a charge of 85 pounds of powder, and discharging a projectile of 614 pounds with a muzzle velocity of 1,300 feet per second. It could perforate 16 inches at a range of 6,000 yards. In 1909 the 12-inch gun had become a breech-loader, 50 calibers long, weighing 70 tons, using a projectile of 850 pounds discharged with a muzzle velocity of

3,000 feet per second, and capable of penetrating 52 inches of wrought iron at the muzzle, 37 inches at a distance of 6,000 yards, and 17.5 inches at 24,000 yards.

Until within a few months past there has been no authenticated instance of the Alaska fur-seal being fed in captivity and kept alive for any great length of time except in its natural environment. But on October 9 last Judson Thurber, boatswain on the revenue cutter Bear, obtained two seal pups, a male and a female, for the purpose of feeding them artificially. Both were doing well at the end of the year. Mr. Thurber fed them at first with condensed milk and then with fish. He found it necessary, in the case of the male, to cut a membrane called the frenum, which restricted the movement of the tongue; the female eventually broke the frenum by her own efforts. They have been kept in a box filled with sea-water on board the Bear. It is thought that this experiment will afford a means of saving fur-seal nurslings whose mothers have been killed at sea, which hitherto have invariably died of starvation.

What He Lacked.
A Cleveland lawyer whose interest, frequently take him to a certain town in Indiana, tells of a quaint character there known to the townspeople as "Necessity" Nelson. Nelson gets on pretty well despite the fact that he is a jack of all trades "and master of none." He poses mainly as an attorney.

When the Cleveland man first went to the Indiana town he was naturally enough very curious as to the odd nickname given Nelson. "Why do you call him 'Necessity'?" he asked.
"Because he knows no law," was the answer.—Chicago Tribune.

Doubtful Compliment.
Mr. Phamlee—If you'd only sent us word you were coming, Briggs. However, I trust you have managed to make out a dinner.
Guest. (politely)—Bless you, old chap, I only hope I may never eat a worse one.—Boston Transcript.

Would Be Wise.
"That robin redbreast gave me quite a start."
"Why so?"
"I thought for a moment that the intelligent bird was wearing a chest protector."—Courier-Journal