

TOPICS OF THE TIMES

The man who loves babies is never unpopular.

The weather bureau never predicts a reign of terror.

Gabriel d'Annunzio is the only living poet—who owes \$80,000.

We never heard of cannibals complaining about the high cost of living.

That wife with a primping and love-story reading husband should be entitled to do the family voting.

If you fail to run your business and allow it to get the upper hand it is likely to run you into the ditch.

As for Ballinger and Glavis, the public is likely impatiently exclaim, "A plague o' both your houses," pretty soon.

"At this time of the year green is the unrivaled color," says the Boston Herald. Particularly if it is long green.

Statistics prove that it is better to take care of the boys before they go to prison than to keep detectives on their trail after they come out.

The public official who takes precedent by the tail and throws it over the back fence, as if it were a dead cat, is sure to attract attention.

"No photographer who is an artist," says a London newspaper, "will flatter a patron." But he will not harden himself to such a course with a patroness.

Some Eastern New York farmers are selling their cows and replacing them with Angora goats. It might be asked if this is a case of butting in or butting 'em out.

Announcement comes from fashion sources that "women's hats are larger." Of course this is a matter on which man has no vote, and what he may say or think does not count. But really is it necessary?

What Emperor William and Colonel Roosevelt said to each other was probably even more to the point and of greater importance than what the Governor of North Carolina said to the Governor of South Carolina.

The Minnesota convict poet is soon to have a volume of his poems published, and it is taken for granted that he will presently appear on the Chautauqua platform. These things naturally follow such an experience as his has been.

If you have a bad memory, says one of the "good thing" pages, safeguard it by jotting down in a notebook a little memorandum of the promises you make, just as a small reminder. Um! Very good. Believe, at the same time, somebody could make quite a bit of money by marketing a handy forgetter.

A club composed of married women of Trenton, N. J., after a careful investigation has decided that wedded bliss cannot be insured without children. It is to be taken for granted that the members of the club are not ladies who insist on living at fashionable family hotels and keeping pet poodles.

It was remarked not long ago that mankind is all at sea concerning what it is best to eat. It is now proper to observe that it is equally uncertain when to eat it. From the frugalists, who think one meal a day is enough, to those tireless feeders who stoke the human machine with breakfast, luncheon, afternoon tea, dinner and supper, the variety is endless. Not only that, but when, is dinner? In the consulship of Plancus townfolk were distinguished from countryfolk by taking their principal meal at 1 o'clock, instead of at 12. Nor has the robust dinner of the fathers yielded to the ineffectual luncheon, on the farms or in the smaller towns of the country. Outside the suburban radius the 12 o'clock whistle summons to something worth having. But in the cities the 6 o'clock dinner, fashionable not so very long ago, is already obsolete. Seven o'clock is tolerable; eight de rigueur; those who advocate high living and little or no thinking are even agitating for 9. There is hardly an hour of the day that has not at some time been the dinner-hour. The ancient Romans dined in the forenoon, and the simple livers of the middle ages—who, as modern diet radicals will be interested to learn, originated the no-breakfast idea—had their principal meal at 10 o'clock. The Romans of the Augustan age dined at 2 or 3; Horace and Maecenas, more luxurious, waited till sunset. The Elizabethans stood for the noon dinner; the eighteenth century beaux and belles put

off the event till 5. The subject is inviting, but too large for brief discussion. Another Teufelsdröckh is needed to wrestle with it. Shall not food have its philosophy as well as clothes?

"Race suicide spells race improvement. The finest physical types are found in the smallest families. Reduction in the size of families goes hand in hand with improved physical development." The redoubtable colonel who took occasion to renew his preaching of the advisability of large families in his lecture at the Sorbonne, will naturally hold the above quoted language to be treason. But it is the utterance of a professor of anthropology at Columbia University, one Franz Boas, who has devoted much time and patience to the study of the New York immigrant population. The fact that he has measured 30,000 heads of immigrants shows the minuteness of his observations. This professor says the first generation of immigrants usually have large families, but in the second generation the size of the families is about the same as in the native stock. And a marked improvement is noted in the quality of the children. If there is only one child in a family it is apt to be taller and better developed in every way. Up to five children the tendency of the height is apt to be above the average of the race, but after the fifth child the tendency is for the stature to become abnormally low. If Professor Boas' observations are sufficiently accurate to be of value they cannot fail to have considerable influence upon the race suicide discussion. It may be said that our ancestors in the early days of the republic raised large families and produced a good stock. But the conditions then were vastly different. There was range enough for the whole brood to develop and expand. It was not the heart-breaking task to feed, clothe and educate a large family that it is under modern complex conditions. The parents usually enjoy a freer existence with more out-door occupation and recreation. There was not the same nervous strain. The children did not require so many things nor so much attention. In fact, nature seems to exhibit her usual good sense by interposing to reduce the size of families as the mode of living becomes more difficult and complex.

DYNASTIC NAMES OF ROYALTY.

Why the Late King Selected Edward Rather Than That of Albert.

Most royal families have a given name they employ as a sort of distinctive dynastic hall mark, the Boston Evening Transcript says. George and Frederick are distinctively Hanoverian, as Edward is distinctively English. The late king selected Edward rather than Albert from motives at once filial and politic. He desired that his father should stand alone in his glory as Albert in English history, and Edward was associated with old and stately traditions of the Plantagenets and Tudors. Similarly the French Bourbons usually have a Louis or a Charles among their string of names, and the Bonapartes never forget Napoleon at the baptismal font. The most striking instance of reverence for a dynastic name is found in the princely family of Reuss in Germany. There are two principalities of Reuss, respectively representing the elder and the younger lines. Every reigning prince must bear the name of Henry. Henry XXIV. reigns over one principality and Henry XIV. over the other. All the heads of the houses for 900 years have been Henrys and in a grand family council early in the eighteenth century it was decreed that the figures should not exceed 100, after which a new series should begin with Henry I. As both branches clung to Henry, a working arrangement was patched up by which the younger line begin a new group numbering with each century.

The first Henry born in the twentieth century who shall mount the tiny throne must revert to Henry I, and similarly his descendant senior among the Henrys of the twenty-first century is foreordained to be I, too. Rather confusing is the system to the reader, but if the people of the principalities like it no one else need be concerned.

A Remarkable Strike.

A man in Ohio recently sought an expert in oil because he believed that he had struck oil on his land. He brought a sample in a bottle. Evidently he had been in a great hurry and had hastily grabbed the first bottle at hand, for when the chemist had duly analyzed the sample submitted he sent the following telegraphic report: "Find no trace of oil. You have struck paregoric."—Youth's Companion.

A Real One.

Tommy—Tell us a fairy tale. Guest—Once a man who had a baby that didn't cry and a dog that didn't bite went to live in a suburb without mosquitoes.—Harper's Bazar.

"There is one thing," every married woman's expression seems to say, "that I know all about, and that is patience."

AIRSHIP IN FIVE YEARS

Prediction Made That It Will Be Capable of Traveling 75 Miles an Hour.

WILL BE LIKE A FLYING FISH.

Dream of Magazine Writer, the Fulfillment of Which Is Not Beyond Realm of Possibility.

From the standard of present development the airship of 1915 may be conceived as having a hull of rigid construction, 1,000 feet long and 80 feet beam, with accommodations for 125 to 150 passengers, with a crew of forty-two men.

The new air liner will resemble a submarine, or rather a flying fish, a writer in the Century says. All its parts will be compactly built into the hull. Its under body, 800 feet long, 12 feet wide and 9 feet high, will extend between the elbows fore and aft where the hull begins to curve toward its pointed bow and stern. The underbody will hold seven passengers and eight operating sections, after the fashion of a compartment sleeping car. A continuous passageway will extend from end to end.

The prow, glazed with artificial mica, will furnish an aerial observatory. Its interior will be a series of grill galleries, connected by steps. Here will be the "bridge," the air liner's nerve center, with signal radiation to all parts of the ship. A narrow gallery will reach the extreme nose, where a small exploring gun, swung on a universal joint, can be fired toward most points in space. On its several platforms will be the navigating deck, the helm, the "wireless," the chartroom and both meteorological and astronomical "observatories."

Below the "bridge" will be a hatchway to the main passage in the forward underbody of the ship, where there is a companion way which is the ship's portal. Aft of this will be the captain's cabin.

The sides of the "hold," or tunnel, five feet high and eight feet wide, will be lined with continuous tanking, containing gasoline fuel, to be forced upward into the engine rooms, as needed. The outside of the "hold" will serve as the airship's rounded keel, and will enable the craft to float on water; elastic buffers for landing will be fixed under each engine section.

The eight motor compartments will each be equipped with one 200-horsepower motor. The electric power plants, for lighting, cooking and operating the escalator, will be in the engine compartments.

The top of the hull, now the Zeppelin's observatory, will become a long "hurricane deck" of thin, light planking, with side rails. Here will be kept service implements; two slender masts, carrying the "wireless" antennae and the yellow "top lights"; observatories for cloud triangulation and taking the altitude of stars; searchlights, kite winch and the airship's "boats," two small, swift aeroplane "scouts"—one fore, the other aft, with ample space for launching and alighting. Along the port and starboard sides five sets of curved aeroplane surfaces will help to lift and support the airship or steer it up and down. They will be "stopped" to avoid interference. Between them will be eight small propellers, four on each side, at alternating levels along the hull.

It is believed that within five years such an air liner will be capable of traveling seventy-five miles an hour, ordinarily, and often 120 miles, in the upper levels.

In ten years an airship driven fifty miles an hour may perchance make that trip in eight days, flying at a speed of 120 miles an hour, or 3,000 a day. Is it all a dream? Ten years ago a prophecy of the present achievements of German air navigators would have been received with incredulity.

SLEEP OF HIBERNATION.

Different from Ordinary Repose and Near Complete Insensibility.

The sleep of hibernation is a very different matter from the sleep of repose. If it be complete, respiration can no longer be detected. A torpid bat when disturbed will heave a sigh or two and, being left alone, again to all appearances cease to breathe.

Submerged in water of a temperature slightly higher than his own, the hedgehog not only continues to live, but appears to suffer neither inconvenience nor harm. Inclosed in an air-tight receptacle his atmosphere undergoes a change so slight that it affects him slightly, if at all.

But circulation does not cease, Harper's Weekly says. As respiration diminishes, the irritability of the muscles of the heart increases; and thus, without the stimulation of oxygen, although much more slowly, the heart continues to beat. In the absence of

the fresh air drawn into the lungs in times of activity, uncleaned and unrevigorated and venous blood passes on to fill the whole system of circulation.

A profound lethargy ensues, distinguishable from death only by the slight beating of the heart. The waste is very small. The fat accumulated during the plenty of summer and autumn supplies all expenditure until the coming spring, when earlier or later the hibernating animal, having no capital in reserve, begins to suffer the pangs of hunger. In response to the demand respiration very slowly increases. His oxidized blood flows more quickly and his energy returns.

Then the bat flies forth once more from the hollow tree in the wood to find the warm dusk teeming with insect life and the hedgehog comes, it may be, from the cavity under the gnarled roots below, to find beetles worms and slugs once more among the spring grass.

Hibernation has saved both from death by starvation, but if their nooks had not been snug and wisely chosen they would not have been preserved from death by frost.

The hiding place also must be secret and free from intrusion, for the hibernating animal cannot bear to be suddenly roused. Even the little dormouse, which comes out at intervals to feed, when in deep sleep must be carried indoors to the warmer temperature of a room or revived by the heat of the hand passing through the nest. He then wakes refreshed and full of activity. But he does not survive too hasty an awakening.



A new method of producing thin metallic films by volatilization in a vacuum was described at a recent meeting of the Academy of Sciences, Paris, by Prof. L. Houllévié. The metal to be deposited is first disposed in a layer on a platinum wire, which is then heated in a high vacuum. The film forms on a plate of glass, which is kept in rotation near the heated wire. In this manner thin films have been produced of gold, silver, platinum, iron, copper, zinc, tin and cadmium.

Up to the present time, says F. L. Hess, the most important use of tungsten is as an alloy for steel tools. From 16 to 20 per cent of tungsten is ordinarily used for tools. It enables the steel to hold temper in a much higher temperature than ordinary carbon steel. A lathe may be speeded up until the chips flying from the tool are so hot that they turn blue. It is estimated that about five times as much work can be done with such a tool as with one made of ordinary steel.

In scientific annals the Beagle, in which Darwin made his first exploring expedition, is almost as sacredly remembered as "Old Ironsides" in American history. This ship has long been lost from sight, and nobody knew exactly what had become of it. Toyozumi Noda now writes to Nature that the Beagle was broken up in Japan, where it was used as a training ship until 1899, and that a part of its ribs has recently been found in use as a stand for stones piled up near the temple of Suitengu, near the Oaki shipbuilding yard.

The predaceous beetle, Clerus formicarius, which has been found useful in the United States as an enemy of the pine-boring Scolytidae, is to be introduced in Ceylon to make war upon the "shot-hole borers" which are ravaging the tea plants in that island. The experimenters are only doubtful as to whether the imported insects will thrive in the tropical climate of Ceylon. The need of a foe capable of dealing effectually with the borers is emphasized by the fact that an allied species of borers is attacking the camphor plants also.

During his recent expedition in the Himalayas, Dr. T. G. Longstaff discovered a new chain of the Karakoram range, containing a group of immense peaks, one of which, Teram Kangri, situated in about latitude 35 degrees, 30 minutes, longitude 77 degrees, rises, according to his measurements, to the stupendous height of 27,610 feet. Only Mount Everest, Kinchinjunga, K2 and Makalu are known to have a greater height than this. The newly-discovered peak is said to be the culminating point of a totally distinct massif, which has hitherto appeared on no map. Dr. Longstaff has also discovered that the Siachen (Saichar) glacier is the longest in the Himalayas, and probably the largest outside Alaska and the polar regions. Its length is more than forty-four miles.

Unprecedented.

"I couldn't believe my ears." "What's up?" "My wife told me yesterday that she discovered a flat that she likes better than the one we're in now, and the rent isn't a cent higher."—Detroit Free Press.

It takes the grappling hooks of confidence to remove truth from the bottom of a well.



Rhubarb Shortcake.

A plebant shortcake is an inexpensive, palatable dessert at this time of year. Make a nice biscuit crust. Roll in two thin cakes, butter one and lay the other upon it, bake, until done; separate and fill with two cups of stewed and well sweetened pie plant and one cup of raisins chopped and stewed. Whipped and sweetened cream spread on top is an improvement.

Quick Coffee Cake.

Sift two cups of flour and four level teaspoons of baking powder together, add one beaten egg and mix one cup of milk. Turn into a buttered tin and pour a tablespoonful of melted butter over. Sprinkle with sugar and a little ground cinnamon and bake. Serve warm for breakfast and break instead of cutting. The same batter may be baked in gem pans or muffin tins.

Scalloped Potatoes.

Have a quart of thinly sliced potatoes (raw), butter an earthen pudding dish and put in a layer of the potatoes, season with salt, butter and sprinkle over a few cracker crumbs; continue in this way until all the potatoes are used. Cover with crumbs and pieces of butter and pour over milk until it can just be seen even with the top layer. Bake slowly and brown lightly.

Rice Muffins.

These are particularly tasty, and one egg will enrich a dozen. To the beaten yolk of one egg add a cupful each of cold boiled rice and sweet milk. Mix thoroughly, then beat in one and one-half cupfuls of sifted flour. Add two teaspoonfuls of baking powder and beat again. Lastly, fold in the stiffly whipped white of one egg and bake at once.

Strawberry Cocktail.

For a strawberry cocktail with which to introduce the dinner or luncheon, cut large berries into slices, cover with strained orange juice and let them stand in the ice box until serving time. Put into punch glasses, filling one-third full, adding enough powdered sugar to sweeten and enough chilled white of one egg and chill.

Whole Wheat Puffs.

Beat together until perfectly smooth the yolk of one egg, a cupful and a half of fresh sweet milk, a pinch of salt and one pint whole wheat flour. Beat until very light, fold in the whipped white of egg and bake at once. As no rising powder is used the batter must be lightened by aeration, that is, by beating the air into it.

Canned Rhubarb.

Cut and wash the rhubarb and put it into the preserving kettle. Set at the back of the range, where it will heat slowly. When steaming hot add for two quarts of rhubarb one sliced lemon (slice very thin) and three pounds of sugar or more if needed. Boil until the mixture is thick and the lemon is transparent.

Strawberry Shortcake.

Make a rich biscuit dough, roll thin and cut into rounds about the size of a bread and butter plate. Place one on top of another and bake in a quick oven. Have the berries washed, crushed and sugared. Spread between the layers and on top and serve hot with whipped cream, plain cream or ice cream.

Fruit Blancmange.

Grape juice or the juice from any canned fruit may be used. Place the sweetened juice over the fire in a double boiler; when boiling stir in corn starch and a pinch of salt, wet with cold water, allowing two tablespoonfuls of corn starch to each pint of juice. Pour into molds.

Raspberry Creams.

Line little patty pans with paste, fill with raspberry jam, sprinkle with a pinch of sugar and another of flour and bake. Cool and when ready to serve put a spoonful of whipped or beaten cream on each.

Cafe Mousse.

Beat the yolks of three eggs, add one cup of hot strong coffee, and cook one minute; cool, add one pint of whipped cream and one cup of sugar. Pack in a freezer and let stand without stirring seven or eight hours.

Hints About the House.

Cretonne curtains may be washed in alum water, if done quickly, without losing their color.

When peeling an onion the eyes will be less affected if one peels from the stem end upward.

Hardly any better darning cloth can be found than the old-fashioned red bandana handkerchief.