

## TRAINED TO MURDER

ASSASSINS ONCE FORMED A VERY INFLUENTIAL SECT.

Had Their Origin in the East and Spread Their Deadly Work Over Almost All Countries of the World.

The assassination of King George of Greece recalls the fact that the word itself is derived from a regular order of men pledged to take life, especially the life of a ruler.

The assassin sect was an offshoot of the Shiah form of Mohammedanism, but its tenets comprised fragments of magianism (or sorcery), Judaism and Christianity, as well as of the teachings of the Koran. It was in some respects not unlike the Druses of Mount Lebanon, with whose outbreaks the name of Lord Dufferin was honorably connected long before he became governor general of Canada.

Its founder, who gave it his name, was Hassan Ben Sabah, chief of the famous mountain fortress of Alamoot in Persia, about 1090. He gathered about him a body of fearless young men, pledged to obey him and highly trained in various methods of murder. These were dispatched, generally singly, to end wars by killing kings or generals, or to destroy rivals or personal enemies.

In order to give them courage for their villainous work, they were taught to make use of hashish, the drug called chang in India, derived from the leaves of the common hemp plant, which is terribly intoxicating. In Arabic they were called hashischin from this fact.

These men followed their instructions in every country, as is shown by the fact that all the European nations have the word in their languages, assassinen in German, assassino in French, asesino in Spanish, assassino in Portuguese and Italian, etc. But they flourished especially in the east, where they also used the terror of their name for blackmailing purposes.

The Knight Templars in the time of Richard Coeur de Lion, fought them openly, the leaders of the crusades having suffered seriously from their designs, and also spread the knowledge of them and of their leader, known to them as the "Old Man of the Mountains," throughout Christendom.

Not even Persia had more horrible assassinations than had France at the time of the revolution, and there was awful rightfulness in the words in which the tyrant Robespierre addressed the national convention, when he was refused permission to make a defense against the fate to which he had consigned so many, and which now threatened him: "President of Assassins," said the deposed ruffian, "for the last time I ask liberty to speak," for by assassins nowadays we mean not members of the sect of that name, but a murderer who spills life blood for any other than a purely personal reason.

### True Hero.

Many stories have been told of the heroism of the Albanians, whose country is at the present moment being devastated by the war in the Balkans. An incident showing how in-born is the courage of that daring people has just been related by a British war correspondent, Captain Trapmann.

He was cycling alone an Albanian road one day, when he came across a bright little girl of about six and a boy of five. The girl was asking for bread. He got off and spoke to her, and she immediately understood he was a foreigner, and it appeared to her that he could not be anything but a Turk. At once both children looked terrified, and then to his surprise and admiration the little fellow caught him by the legs and shouted to his sister, "Run!"

### As to Drowsiness in Church.

The discovery has been made by a western art professor that drowsiness in church is due not so much to the sermon as to a clashing color scheme in church decoration. "How can a person listen to an address when the decorations of the church are inharmonious? When the curtains are pink, the cushions red and the decorations are yellow and blue the emotions of the audience are affected and they become drowsy." Yet a pale pastel hue in the pulpit doubtless has a somnolent effect on the congregation.

### Gave Him Away.

Master (who is trying to make a good impression on his strait-faced aunt from whom he has expectations) — "Mary, have you seen a letter anywhere about marked 'Private'?" Mary — "You mean the one from the man what can't get 'is money out of you, sir? I put it be'nd the mirror, sir." — Punch.

### Electric Current and Nerves.

Along human nerves the electric current travels at from 33 to 60 yards a second.

## BILLIONS OF HORSE POWER

Enormous Amount of Electric Energy Developed in the Central Stations of America.

Twelve billion horsepower. That is the combined electrical power output of the 7,500 central stations in the United States. Can you conceive what these figures actually mean? asks the Electrical News.

One literal soul to whom the question was recently put objected that "there aren't that many horses in the world."

There are not. The objection was perfectly sound. But the fact remains that the power output of this country's central stations is just about equal to the energy of those twelve billion hypothetical equines.

And that is not one-half of the total electrical power produced in the United States. The twelve billion total includes only public service companies and does not include the great steam railroad and manufacturing companies which produce and use their own power. The total power thus produced is easily double the output of the central stations.

It is a little difficult for the mind to grasp what such vast amounts of power really mean. Take it this way. The largest standard locomotive which pulls the fastest passenger trains are rated at about 5,000 horsepower. It would take nearly 5,000,000 of these big locomotives to equal the energy produced by American electrical power stations. Take the biggest transatlantic liner, nearly a thousand feet long with its engines rated at 70,000 horsepower. To equal the electrical power output of the United States would take 342,857 of these liners, with a combined length that would reach more than twice around the globe.

The figures of the census of 1910 on the electrical industry are astounding, and yet these statistics are admittedly incomplete.

"The growth of electrical industries has been so rapid," recently declared Dr. Schuyler Skaats Wheeler, "that no method has yet been devised by the government census takers to classify its ramifications in the census of manufactures. No matter to what extent the steam railroads electrify, they are still classified under steam railroads. The thousands of poles used to string wires are classified under the lumber industry. The great copper companies, producing practically exclusively for electrical industries, are classified under the copper industries."

Dr. Wheeler estimates that the total business in electrical machinery in the United States was in the neighborhood of \$300,000,000 for 1912. This estimate seems conservative when we realize that the last census reported the total business for 1909 at \$243,000,000.

### Living With People.

"I could live with anybody," said a bright young woman the other day. "If the other party to the agreement would leave me alone. Brother Jack and I get on capitally, when we run the house alone. He minds his own affairs and I mind mine. He isn't always rushing into my room to see if I remembered to sew shields in my waists, and if I remembered to put on my heavy flannels this morning because it is colder, or to ask if I realize it is half-past eight and I am due at school at nine o'clock. And I am not nagging him to wear rubbers every time there is a sprinkle nor insisting on knowing what girl he took home from church Sunday night nor fussing at him because he talks ten minutes over the 'phone. We just take it for granted that the other thinks, and let it go at that. If a person has human intelligence enough to think, surely he or she can take care of little things without being eternally nagged. Living together is very simple if you just mind your own business. It is when someone minds it for you that you want to live on a desert island."

### Child's Constancy.

If only we realized it, if only we cultivated it more, we could see with clear-eyed vision that all of a child's original nature breathes constancy. It is an essential strength of the undefiled child's nature to be constant. Not until our own false examples have attacked the natural purity of the child does it become inconstant—unreliable.—Harriet Beecher Stowe.

### Altruistic.

Mrs. Flitterby—"So you are on the visiting committee of your social workers' society. I should think you'd find it dreadfully irksome making all those shun calls. Mrs. Hunter-Fadde—"I'm willing to make the sacrifice for a good cause. Every visiting day I send my maid around with my cards."—Judge.

### Considerate Wife.

"I shall use the money you gave me to spend on my birthday, John," said the wife, tenderly, "in the purchase of something that will constantly remind me of your generosity. I shall have the portraits of my first three husbands beautifully framed and hung in our sitting-room."

## ROLLED STEAK GOOD

WITH BROWNE POTATOES IT IS FIT FOR EPICURES.

Dainty Dressing That Should Go With the Meat—Spiced Beef Relish—Creamed and Baked Hash Both Fine.

Rolls Steak, Browned Potatoes.—Have the bone removed from two pounds of round steak. Make a dressing of two cups of bread crumbs—dry—a quarter of a pound of salt pork, chopped very fine; a dash of pepper, and a little sago, or parsley and onion juice, spread this over the steak, roll up carefully and tie in at least three places to keep the roll in shape. Put into the roasting pan with a cup of hot water and a tablespoonful of lard or bacon fat. Bake in moderately hot oven; basting often; and put the potatoes into the pan with the roll to brown, turning them when brown on one side. Make a gravy with the brown glaze in the pan, after draining off the fat and adding a cup of cold water. Stir over the fire and the glaze will loosen and give you a nice brown liquid for your gravy.

Spiced Beef Relish.—Take two pounds of raw beef and chop very fine; add half a teaspoonful of salt; a quarter of a teaspoonful of pepper; half a teaspoonful of sage, and two tablespoonfuls of melted butter. Roll two crackers very fine, add to the mixture and bind together with two beaten eggs. Shape into roll and bake, basting often with melted butter and water. Slice cold. Serve with horseradish mayonnaise.

Creamed Hash.—Cut beef, veal or mutton in slices, then chop fine and brown in a little fat pork or bacon drippings. Drain from the fat and in to same pan put two tablespoonfuls of flour to two of the fat and rub smooth. Then add a cup of rich milk, or cream, if you can spare it. Salt and pepper to taste and stir until it boils up. Then add the meat and cook long enough to heat thoroughly and pour over toasted slices of bread.

Baked Hash.—Take one and one-quarter pounds of shoulder or neck of mutton, lean as you can get it. Cover with boiling water and cook tender. Remove the bones and gristle and chop meat very fine. Add three boiled and creamed potatoes, a tablespoonful of salt; pepper to taste; a tablespoonful of parsley minced very fine, and a few drops of onion juice. Mix all together and turn into a baking dish. Pour over mixture a tablespoon milk, add fine bread crumbs mixed with melted butter and bake a nice brown, about twenty minutes. Serve from the same dish.

### Pure Vinegar.

When paring apples, peaches or apricots for canning or table use, wash thoroughly, cover parings with water, cook slightly or set in warm place two days. Strain, sweeten with sugar, put into jugs, bottles, crocks, tie with cloth cover. Fill one, then the next. Keep in warm place and you will have pure vinegar with very little expense, writes a contributor to Los Angeles Express. I rinse fruit cans, jelly and jam glasses, syrup cans and all sweets for the vinegar jug. In this was I never buy vinegar unless putting up lots of pickles.

### Scour Kettles With Pieces of Lemon.

Never throw away pieces of lemon after they have been squeezed with the lemon squeezer, for they come in handy for removing stains from the hands and elsewhere. Dipped into salt they will scour copper kettles nicely and remove stains from brasswork. Lemon like this will take stains, dirt and odor from pans and kettles as nothing else will. The odors of fish and onions can thus be easily removed.

### Fresh Pork Stew.

Two quarts water, two pounds pork, two quarts potatoes sliced, one onion, one small carrot, slice of turnip, all cut fine, salt and pepper to taste. When cooked thicken with one tablespoon of flour in cup of cold water; let boil. Serve with croutons.

### Hard Gingerbread.

One cup of butter, two cups of sugar, one-half cup of milk, one-half teaspoon of soda, two teaspoons of ginger, flour enough to roll thin. Cut in squares and bake quickly.

### Pineapple Sherbet.

One can grated pineapple, two cups sugar, two quarts water, juice of two lemons, two tablespoons gelatin; heat pineapple, sugar and water to boiling, pour onto gelatin which has been softened in one-half cup cold water; add lemon juice, cool and freeze.

### Killarney Cocktail.

Take all the pulp from grapefruit and chill. When ready to serve, place in glasses, dust with powdered sugar and garnish with green creme de-menthe cherries.

## JELLIED TONGUE FOR SUPPER

Should Stand Twelve Hours Before Using, but is Well Worth the Time Consumed.

Jellied Tongue.—This is also a nice luncheon or cold supper dish. Boil a tongue tender, so the skin will pull off readily; cut it in thin slices and arrange in a mold lined with the slices of lemon in the bottom. Cover with jelly made of one box of gelatin dissolved in a cup of cold water. Add a quart of boiling water, less one cup, the juice of four lemons and two cups of sugar; stir until dissolved; strain into the mold, and set away to harden. This should stand 12 hours before using.

Scotch Roll.—Remove the tough skin from about five pounds of flank of beef. With a sharp knife cut the meat from the thick part and lay it on the thin, mix together two tablespoonfuls of salt, half a teaspoonful of pepper, one-eighth of teaspoonful of cloves and a teaspoonful of summer savory. Sprinkle this over the meat and then sprinkle on three tablespoonfuls of vinegar. Roll up and tie with twine and put away in a cold place for 12 hours. Then place in a stewpan, cover with boiling water and simmer gently for three and a half hours. Mix four heaping tablespoons flour with half a cup of cold water and stir into the gravy. Season to taste with salt and pepper and let simmer for an hour longer. Serve hot or cold.

## CHINA GIVEN ESPECIAL CARE

Simple Reason Why the Modern Article Does Not Last as Long as in the Olden Days.

An idea is prevalent that modern china is not as durable as the china of our grandmothers' day. This conclusion is drawn by a comparison of the fine old pieces whose color and gold is still perfect, with the comparatively short life of modern sets. But in arriving at the conclusion, we ought also to consider the difference in the care given by our grandmothers and that of the modern housewife. No careless servant was ever entrusted with that precious old china; no strong cleansers were allowed to tarnish its gold; and every slender handle was looked upon with especial reverence. "Washing the china" was a sort of household rite, very different from the ordinary washing of dishes. One dear, stately old grandmother of the old school with many servants at her command, never allowed her finest china to leave the dining-room. After it had been used, she cheerfully tied on a big apron, had water, cloth and the towels brought in, and it was indeed a privilege to watch her graceful, white hands at their task of "washing the cups" as she invariably expressed it.—Alice Margaret Ashton, in Today's Magazine.

### Cherry Moss.

Soak one tablespoonful of granulated gelatin in three tablespoonfuls of cold water five minutes. Add one-fourth cupful of boiling water, and as soon as gelatin is dissolved add 1½ cupfuls of dark red canned cherries (stoned and cut in halves) and one-half cupful of juice drained from the canned cherries. When mixture begins to thicken add the whites of two eggs, beaten until stiff, and a few grains of salt. Turn into a mold first dipped in cold water, and chill thoroughly. Remove from mold to serving dish and surround with whipped cream sweetened and flavored with vanilla. Sprinkle with Jordan almonds, blanched, cut in shreds lengthwise, and baked in a slow oven.

### Cooking Vegetables.

When cooking vegetables remember that all vegetables which grow above ground should be put into boiling water, and all which grow underground in cold water—with the exception of new potatoes.

### Pressed Veal.

Boil one 15-cent veal shank with one onion, one clove, one-half bay leaf and plenty of salt and pepper until the meat drops to pieces and a little liquid is left. Take out all the gristle and bone and mince. Put into a bread tin lined with oiled paper, with one sliced cold hard-boiled egg and a little chopped parsley on the bottom, and press the meat down firmly. Pour over it just enough liquid to cover. Let it stand two hours, turn out and slice.

### Luncheon Bread.

There is no better way of using sour milk than in making a spoon bread after this recipe: Break an egg into two cupfuls of sour milk and then sift into the mixture a generous cupful of white cornmeal, half a teaspoonful of salt and half a teaspoonful of soda; beat this mixture thoroughly. Grease a pan or dish holding about a quart and put it on the stove till it is very hot; then pour the batter into it and bake till a delicate brown in a hot oven. This will take about a quarter of an hour. Serve immediately.

## KEEP THE MIND ALERT

LACK OF MENTAL OCCUPATION ALWAYS A MENACE.

No One Should Leave His Mind the Sport and Prey of Evil Influences Through Lack of Occupation.

In a somewhat unsavory divorce case a famous expert testified that the woman was suffering from a "mental vacuum." When, on leaving the stand, he was asked what he meant, he said: "A mental vacuum is a space created in a person's mind by lack of some occupation or condition of environment which would naturally fill it."

That there can be such a thing as, at least, a partial "mental vacuum," will hardly be denied. But many will doubt whether, as was argued in this case, a vacuum can be created in the mind of one person by the action of another. Those who are familiar with their New Testament will recall the story of the soul from which the evil spirits had been driven out. Here it is: "When the unclean spirit is gone out of a man, he walketh through dry places, seeking rest; and finding none, he saith, I will return unto my house whence I came out. And when he cometh, he findeth it swept and garnished. Then goeth he, and taketh to him seven other spirits more wretched than himself; and they enter in, and dwell there; and the last state of that man is worse than the first."

Here was a "soul vacuum," created by the expulsion of evil. And evil returned with greatly reinforced strength. It is precisely so with a "mental vacuum." It can be filled, and must be filled if ruin is to be avoided. No one need leave his mind the sport and prey of evil influences. But the only way to exclude those influences is to keep the mind filled with noble thoughts and sound learning. It is the emptiness that invites and practically insures invasion. And the emptiness is the result, not of the activity of another, but of one's own neglect. Men are very largely what they are because of what they think. This was recognized by the apostle, and his words are true, whether applied to the intellectual or the spiritual life. If character is molded by thought the thought must be lofty if the character is to be lofty. So we have this advice from the apostle: " whatsoever things are true, whatsoever things are honest, whatsoever things are just, whatsoever things are pure, whatsoever things are lovely, whatsoever things are of good report; if there be any virtue, and if there be any praise, think on these things."

We doubt whether there can be such a thing as an absolute "mental vacuum," that is, a wholly tenantless mind, so empty as to be widely open to evil. It must be filled, and with things that are true, lovely and of good report. Otherwise it will become the slave of other influences. It is not enough to "cease to do evil"—men must "learn to do well." Virtue consists, not in the absence of evil, but in the presence of good. That is the teaching both of Christianity and of the non-Christian philosophers.—Indianapolis News.

### Firm Stand.

"Have you decided what appointment you will ask for?" "No," replied the applicant for appointment, "but I took a firm stand and let the administration know that on its action depends my decision on the advisability of granting more than a single presidential term."—Washington Star.

### Won't Stand for That.

Mrs. Fitzwell (socially inclined)—"My dear, I have picked out a husband for you." Her Daughter—"Very well; but I tell you emphatically that when it comes to buying the wedding dress I'll select the material myself."

### Holland's Busiest Man.

On a sign over a barber's shop at Stierum, Holland: "Barent Wonters lends donkeys on hire like his father, kills pigs, smokes hams, and occupies himself with all kinds of swinish detail work; also shaves and cuts hair, except on Sundays."

### Contradictory.

Queer things, these alleged wise saws. "Know thyself," for instance. On the other hand, "familiarity breeds contempt." How do you dope that out?

### Complimenting Dad.

"I hear that you undertook to chastise that precocious youngster of yours." "Yes, and I got a little respect out of him, too." "How do you know?" "He told me that if I would go to the gym and train a little he thought he could make a hard hitter out of me."

### Where the Rhine is Busy.

The traffic on the Rhine between Strasburg and the Holland frontier amounts to the enormous total of forty million tons annually.