



Cincinnati Post.

A LITTLE LESSON IN PATRIOTISM.

August Valentine Kautz was born in Ispringen, Baden, Germany, but was brought to the United States by his parents when he was but an infant. He was not yet 20 years of age when he served as a private in the volunteers in the Mexican war, winning for himself such distinction that he was after his discharge from the army appointed to the United States Military Academy, where he graduated in 1832. He served in the Northwest in the Territories of Washington and Oregon until the Civil War.



AUGUST V. KAUTZ. In the Northwest in the Territories of Washington and Oregon until the Civil War.

Kautz served through the peninsular campaign until just before South Mountain, when he was appointed colonel of the Second Ohio Cavalry. His regiment was ordered to Camp Chase, Ohio, there to remount and reft; and there Kautz remained until April, 1863, when he led a cavalry brigade into Kentucky.

In July, 1863, the famous raider, John Morgan, menaced the inhabitants of Ohio. Kautz prevented the famous chief from crossing the Ohio and engaged in his capture and pursuit. It was after this that Kautz was transferred to Virginia, where, on the 9th of June, 1864, he entered Petersburg with a small cavalry command. He led the advance of the Wilson raid, which cut the roads leading from Richmond to the south.

POTENTATES AT NEW YORK.

All Nations Gather Beneath the Roof of Famous Hosteliers.

The old Midway never held a more varied congress of nations than can be seen almost any day at the big hotel in New York.

There is one great 5th avenue hostelry in particular which is always crowded with a medley of nations and colors. Its corridors are thronged with all sorts and conditions of persons at almost all hours of the day and night. As one walks up 5th avenue one sees flung to the clear blue New York air a barbaric flag which proclaims the presence within of some eastern potentate, or one recognizes a European banner that denotes the visit of a great personage. The lobbies give further evidence of the presence of guests from the four corners of the earth, says the New Broadway Magazine. The Japanese secretary moves suavely through an elbowing mob; a man of the orient eyes the crowd with a curious look, half of interest, half of amused contempt, while he awaits the carriage which is to bear him to see the sights of the wonderful, noisy city. There are women, well dressed, exhaling soft, delicate perfumes, rustling gently in furs and velvets, filling the air with a tinkle of talk and laughter like sleigh bells; they are hurrying to a morning musicale in this pink-hung room, or to a lecture on beauty, or on Ibsen, or on the Vedantic philosophy in that Louise Quinze apartment.

Or it is night. There is a great political banquet in the great ball room. Its hundred feet of floor room is filled

with tables. The two tiers of boxes above blossom with women like flowering balconies. By and by the ceiling, painted by Blashfield, and the lunettes by Will Low, are softened and obscured in a pale haze of smoke. The elevators that ascend to this room are full of all sorts of people. Every type of American politician is borne aloft. Every type of politician's wife may be seen there. Here is a little woman in an old-fashioned cap who wants to hear her husband's speech; here is a bare-shouldered beauty hung with ropes of pearl and draped, empire-wise, in silvery satin and chiffon, who wants to advertise her husband's wife. As they enter the lift a tall westerner, with the sombrero hat of fiction in his hand, turns to glance at them; an oriental visitor favors them with a bold stare out of full, dark eyes; a New Yorker hurrying to a late business appointment with a man from Chicago does not even vouchsafe them a second glance.

DIED A BEGGAR.

The Pathetic Career of John Stow, the English Antiquary.

John Stow, the celebrated English antiquary, was a remarkable man. He was born of poor parents about 1525 and brought up to the tailor's trade. For forty years his life was passed among needles and thread, but in the few leisure hours which his trade allowed him he had always been a fond reader of legends, chronicles, histories and all that told of the times that were past. By such reading he grew to be so attached to old memoirs that when about forty years of age he threw down his needle, devoted himself to collecting them and followed his new profession with the faith and enthusiasm of an apostle. Short of means, he made long journeys afoot to hunt over and ransack colleges and monasteries, and, no matter how worn and torn might be the rags of old papers which he found, he kept all, reviewing, connecting, copying, comparing, annotating, with truly wonderful ability and good sense. Arrived at fourscore years and no longer capable of earning a livelihood, he applied to the king, and James I., consenting to his petition, granted to the man who had saved treasures of memoirs for English history the favor of wearing a beggar's garb and asking alms at church doors. In this abject state, forgotten and despised, he died two years later.

A Duty on Heiresses!

Paul Morton declares that he was not joking when, at a gathering of insurance men in Philadelphia, he advocated a tax upon the incomes which American heiresses so often take out of this country by their marriage to fortune-hunting members of the European nobility. There is something in his argument, certainly. Why, when we protect American industry from the competition of cheap foreign labor, should we allow the rewards of that industry to be turned over in bulk (and with the accompaniment of a pretty American girl) to an alien who never did a day's work or served any useful purpose in the world's economy? Why not impose an export duty on heiresses? It seems equitable—which is doubtless one of Mr. Morton's reasons for proposing it.

As a rule, it is easier to help a man, and make him a friend, than it is to injure him, and make him an enemy.

EUROPEAN MIGRATION.

Huge Annual Increase Since 1880, Chiefly from the South and East. Between the years 1880 and 1889 from 300,000 to 350,000 people, tired of Europe, looked for better conditions and a new home on the other side of the Atlantic every year, says the New York Sun.

Since 1900, according to the statistics of the European ports, about 1,200,000 persons have left their native lands to settle beyond sea every year.

The greater part of these emigrants have adopted the United States as their country. Several nations, in which twenty-five years ago there was only a slight tendency to emigration, now show a considerable annual loss by departures for other lands. This is particularly true of Italy, Austria-Hungary, Russia, Spain and Portugal. In the years between 1870 and 1880 some 30,000 Italians, 5,000 Russians and 1,500 Austrians or Hungarians emigrated every year. To-day about 160,000 Austrians and Hungarians emigrate to America, 162,000 Russians and 157,000 Italians. These figures are taken from European sources, and certainly in the case of Italy they are too low.

Spanish emigration has also increased considerably since 1880, and amounts to-day to 50,000 a year. Little Portugal sends out from 20,000 to 25,000 of her people annually.

The English and Scandinavian emigration has changed very little in the last ten years. German emigration has heavily declined. Between 1870 and 1890 the number of German emigrants each year exceeded 100,000 (maximum of 221,000 in 1881), but since 1893 the number has fallen off very much, and to-day only about 25,000 Germans annually leave their native land. The present commercial development of Germany, no doubt, explains the change. In Switzerland the conditions are similar. In 1883 the annual emigration amounted to 13,500; to-day it is only 5,000 or 6,000.

HOW TO DISPLAY THE FLAG.



When and how the national flag should be displayed at full staff, is plainly set forth in a circular issued by the Sons of the Revolution. These are the dates and the directions:

- Lincoln's birthday, Feb. 12.
- Washington's birthday, Feb. 22.
- Battle of Lexington, April 19.
- Memorial Day, May 30. On Memorial Day, the flag should fly at half-staff from sunrise to noon, and full staff from noon to sunset.
- Flag Day, June 14.
- Battle of Bunker Hill, June 17.
- Independence Day, July 4.
- Battle of Saratoga, Oct. 17.
- Surrender at Yorktown, Oct. 19.
- Evacuation Day, Nov. 25.

The flag should not be hoisted before sunrise nor allowed to remain up after sunset.

At retreat, sunset, civilian spectators should stand at attention and uncover during the playing of "The Star Spangled Banner." Military spectators are required by regulation to stand at attention and give the military salute. During the playing of the hymn at retreat the flag should be lowered, but not then allowed to touch the ground.

When the National colors are passing on parade, or in review, the spectators should, if walking, halt, and if sitting, arise and stand at attention and uncover.

When the National and State or other flags fly together, the national flag should be placed on the right.

When the flag is flown at half-staff as a sign of mourning, it should be hoisted to full-staff at the conclusion of the funeral.

In placing the flag at half-staff, it should first be hoisted to the top of the staff and then lowered to position, and preliminary to lowering from half-staff it should first be raised to the top.

The National salute is one gun for every State. The international salute is, under the Law of Nations, twenty-one guns.

New Railroads Need 60,000 Men.

It is estimated that 60,000 laborers will be needed during this season in different sections of Canada in constructing new railroads. New steamers are going into commission and all available ones will be chartered for the new immigrants that are booked in Great Britain for the Dominion. As an inducement, laborers have only to pay \$4.84 on their passage, the balance to be deducted from their wages. They are guaranteed \$2 a day.



Pineapples and Strawberries.

To each medium-sized pineapple take one teacupful of granulated sugar. Pare and core the pineapple, cut in slices or in squares. Mix some sugar with the pineapple, adding enough water to melt the sugar. Boil briskly for fifteen minutes. Then fill the can almost full of fruit. Then pour on melted paraffin. Use new tops and rubbers, if possible. When the can has cooled sufficiently, dip the top of each can in melted paraffin.

Wash and stem the strawberries. To each quart of berries allow one quart of granulated sugar. Boil briskly for fifteen minutes. Then almost fill the can with the berries, pouring on top melted paraffin. Scald. When cool dip each top in melted paraffin. Strawberries canned in this way are delicious and will keep their color.

Sunderlands.

Warm two cups of milk and put in one-half cup of butter; let this butter soften, but not turn to an oil. Beat four eggs light as for cake and then add to the milk and butter. Add four heaping tablespoons of flour and beat all hard and furiously. Fill buttered cups three-quarters full and bake in a quick oven until they are puffed up well and browned. Turn at once out of the cups on to a warm dish, cut a gash in each and fill with a spoonful of jelly or jam. Close the gash and dredge the tops with powdered sugar.

Strawberry Ice Cream.

Scald one pint of milk in a double boiler; add one scant tablespoonful of flour blended in a little cold water, stir until slightly thickened and cook for ten minutes. Beat together five eggs and two cupfuls of sugar, add to the cooked milk and stir until thickened like custard, strain and set aside. Hull, wash and rub through a sieve one quart of berries. To the cold custard add one pint of cream, put into the freezer and turn for a few minutes until cold. Add the berries and one tablespoonful of lemon juice and freeze.

Sardine Salad.

Sardine salad is a delicious luncheon or tea dish. Remove the skin and bones from six big sardines and cut into tiny pieces. Place these in a salad bowl with six cold-boiled eggs cut in quarters and one big, firm apple cut into strips and three cold-boiled potatoes cut into dice. If you like the flavor add half a teaspoonful of finely chopped chives and then four tablespoonfuls of French dressing. Serve very cold.

Concerning Eggs.

A fresh egg will sink when placed in water and rest on its side; if three weeks old it will incline slightly with the small end down; if three months old it will stand on the small end, and if older it will float with large end out of water more or less, according to age. Popular Mechanics having apparently made experiments with aged eggs, is responsible for these statements.

Lemon Cookies.

Four cups of sifted flour, or enough for a stiff dough; one teacupful of butter, two cups of sugar, the juice of one lemon and the grated peel from the outside, three eggs, whipped very light. Beat thoroughly each ingredient, adding, after all is in, half a teaspoonful of soda dissolved in a tablespoonful of milk. Roll out as any cookies and bake a light brown.

Chocolate Wafers.

One-half of a cupful of light brown sugar, one-half of a cupful of granulated sugar, one-half of a cup of grated bitter chocolate, one and one-half cupfuls of flour, one-quarter of a teaspoonful of salt, one teaspoon of vanilla. Mix to a soft dough, roll out—a little at a time—thin and cut into circles. Bake in a moderate oven.

Spleed Rhubarb.

To 2½ pounds of rhubarb, washed and cut in inch pieces, add one cupful of vinegar, 2 pounds of sugar and one tablespoonful each of cinnamon and cloves. Put all in a preserving kettle and boil steadily for half an hour. Put in jelly glasses, covering the tops with paraffin.

Preserved Strawberries.

Add to 1 pound well-cleaned and washed strawberries half cupful sugar, boil five minutes, put them in jars, close and turn the jars upside down every two minutes till cold. They will soak up a great deal of the juice and look fine.

Short Suggestions.

Pewterware should be washed in hot water with a fine silver sand and afterward polished with a leather.

A crust of bread put into the water in which greens are boiled will absorb a'l objectionable rankness of flavor.

My Hair is Scraggly

Do you like it? Then why be contented with it? Have to be? Oh, no! Just put on Ayer's Hair Vigor and have long, thick hair; soft, even hair; beautiful hair, without a single gray line in it. Have a little pride. Keep young just as long as you can.

"I am fifty-seven years old, and until recently my hair was very gray. But in a few weeks Ayer's Hair Vigor restored the natural color to my hair so now there is not a gray hair to be seen."—J. W. HANCOCK, Boulder Creek, Cal.



One Exception. Mrs. Wickler—Dear me! how all the necessities of life have gone up.

Wickler—No; they haven't all gone up.

Mrs. Wickler—Well, I should like you to mention one thing that hasn't gone up.

Wickler—Certainly. My salary.—Illustrated Bits.

Dogs and Musical Tones.

The capacity of dogs to distinguish musical tones has been made the subject of elaborate experiments by Dr. Otto Kallischer, of Berlin, and the results have just been published in the proceedings of the Berlin Academy of Sciences. Dr. Kallischer trained his dogs to pick up and eat morsels of meat set before them only when a certain note was sounded.

FITS St. Vitus' Dance and all Nervous Diseases permanently cured by Dr. Kline's Great Nerve Restorer. Send for FREE \$2 trial bottle and treatise. Dr. R. H. Kline, 14, 931 Arch St., Phila., Pa.

How the Ball Wound Up.

"Yas, de beauty an' chivalry ob Smoketown mingled in the ballroom."

"Mingled, yo' say?"

"Mingled till 'bout 'leven o'clock. Den dey mixed."—Houston (Texas) Chronicle.

Not Committing Himself.

"Do you find my daughter's voice improving, Mr. Sculcher?" asked Mrs. Upmore.

"Improving?" said the professor of vocal training. "Why, my dear madam, it's—er—not the same voice at all."

Mothers will find Mrs. Winslow's Soothing Syrup the best remedy to use for their children during the teething period.

Clever at That.

"Who is that seedy-looking man over there?"

"That's Burroughs. He's a real master at constructing short stories."

"Oh, an author, eh?"

"No. I mean he can think up any number of ways of telling you he's broke."—Philadelphia Press.

Water from an artesian well at Ostend which has been wasted for fifty years has now been discovered to possess medicinal qualities similar to the waters of Vichy.

Shake into your Shoes

Allen's Foot-Powder. A powder. It makes tight or new shoes feel easy. It is a certain cure for sweating, callous and hot, tired, aching feet. Sold by all Druggists. Price 25c. Trial package mailed FREE. Address Allen S. Olmsted, LeRoy, New York.

A Distinction.

"So you are one of the men who went west to grow up with the country."

"No," answered the prosperous and serene citizen. "I am one of the men who went west to show the country how to grow up properly."—Washington Star.

He Had Enough.

"Here's a note," said the postal clerk, "from a man complaining that his mail isn't delivered regularly."

"What's his name?" asked the chief.

"Vladevoldoweschowski."

"Huh! With that name you'd think he had all the letters he needed."—Philadelphia Press.

Mica Axle Grease Helps the Wagon up the Hill

The load seems lighter—Wagon and team wear longer—You make more money, and have more time to make money, when wheels are greased with

Mica Axle Grease

—The longest wearing and most satisfactory lubricant in the world.

STANDARD OIL CO.