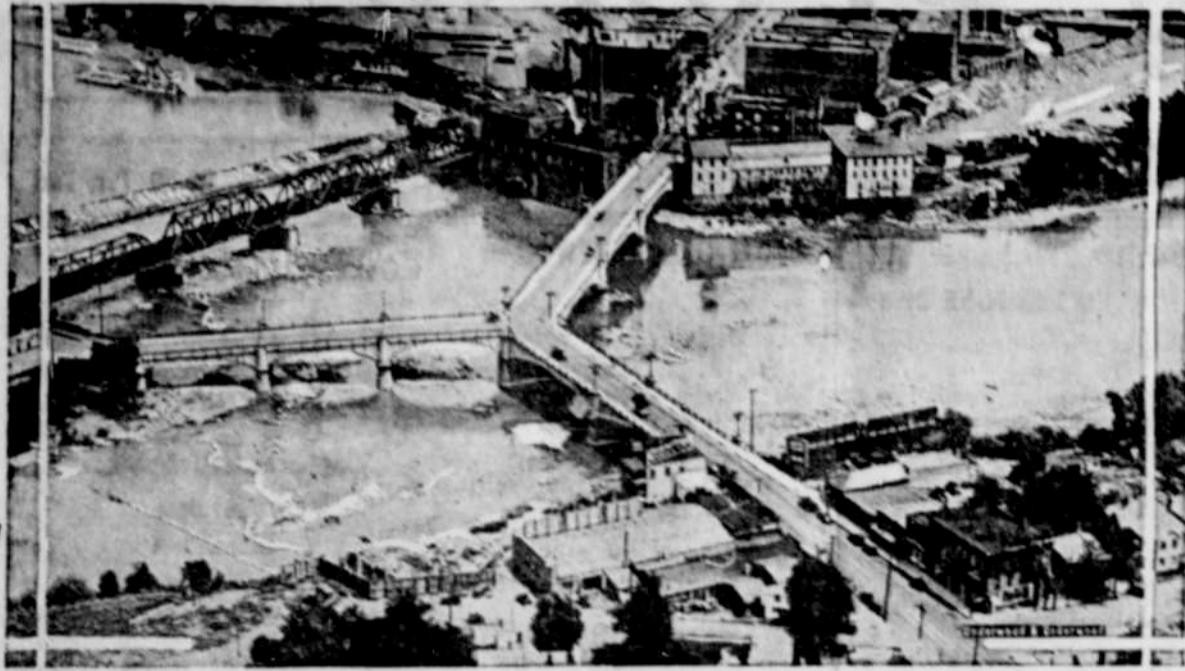


Zanesville's Three-Ended Bridge Is Unique



Zanesville, Ohio, boasts of the only three-ended bridge in the world. It is built of concrete and spans the Muskingum river, which has been called the "Hudson of the West." An aerial view of the famous bridge is given above.

Fleet at Guantanamo, Perhaps for the Last Time



The warships of the Atlantic fleet have gone to Cuba for the annual autumn maneuvers at the naval station at Guantanamo. This may be the last cruise there as President Machado has been advised to cancel the navy's lease on the station. The illustration shows vessels of the fleet at anchor at Guantanamo.

CHARLES P. TAFT, II



Charles P. Taft, II, son of the former President and now chief justice of the Supreme court, is attempting to follow in the footsteps of his illustrious father. Young Taft has just succeeded in winning his first political triumph by securing the Republican nomination as prosecuting attorney of Hamilton county (Cincinnati) Ohio, after a stiff fight. William Howard Taft made his debut in politics as assistant public prosecutor in Hamilton county in 1881.

LAWRENCE A. DOWNS



Lawrence A. Downs has just become president of the Illinois Central Railroad company, succeeding C. H. Markham, who becomes chairman of the board. Mr. Downs, who is fifty-four years old, was born at Greencastle, Ind., and is a graduate of Purdue university. He has been with the Illinois Central since 1896, and recently was president of the Central of Georgia railroad, an Illinois Central subsidiary, and of the Ocean Steamship company of Savannah.

The Family Budget

In order for the family to live within its income the budget must provide for payments to the grocer and the coal dealer as well as for payments on the car and the radio.

Chicken's Storehouse

As a camel stores away water for future use on the dry wastes of the desert, so, it is said, a fowl can carry grit in its gizzard sufficient to last a year, provided the chicken could get no more.

Running Auto Motor on Corn Starch



After extensive experimenting, the United States Department of Agriculture has discovered a way to run an automobile engine on the dust of corn starch. In fact, the grains of almost any wood will do the work. In this photograph W. A. Noel of the department is shown with the engine used for the experiments.

New Chance for Vanzetti and Sacco



Bartholomeo Vanzetti (left) and Nicola Sacco (right), convicted several years ago of the murder of a paymaster in Boston, have obtained a new hearing and startling revelations are promised. Scores of affidavits have been made asserting the two men are victims of a continuing conspiracy of state officials and Department of Justice agents.

FROM FAR AND NEAR

In 1913 there were six rubber manufacturers in Japan; now there are 180. Raw cotton imported into Great Britain last year weighed nearly 2,000,000,000 pounds.

The probable population of the United States in 1950 will be approximately 146,000,000.

A "five-mile-high" camera for the army air service long-range photography experiments has been completed.

During one year 290 persons in Chicago were saved by the pulmotor. In an automobile race mechanicians stationed along the track can change a tire on a disabled machine in 15 seconds.

In the space of 25 months airplanes from Mitchel field, New York, have flown a distance of 1,827,000 miles, equivalent to nearly four round trips to the moon.

ORANGE GELATIN FOR YOUNG OR OLD

Good Way to Increase Day's Supply of Vitamins.

(Prepared by the United States Department of Agriculture.)

Orange gelatin is a dessert that is easy to prepare and thoroughly wholesome. It should be made of fresh orange juice, except for the small amount of water needed to soften and dissolve the gelatin, and the sugar. The idea is to increase the day's supply of vitamins by those contained in the oranges. Nutrition specialists in the United States Department of Agriculture point out that it is especially important if you have children in the household to give them orange juice as often and in as many forms as possible. Elderly people, too, who must often be careful what they eat, may have this delicate and delicious dessert without fear of bad results.

Fruit gelatins take only a few minutes to prepare. The proportion is usually one envelope of gelatin to one quart of liquid. Put one envelope or one ounce of gelatin into one-half cup of cold water to soften for about two minutes. Squeeze as many oranges as you need to make 2 1/2 cups of strained juice and add the juice of half a lemon, to intensify the flavor. Put one cupful of water on to heat with 1/2 cupful of sugar or less, depending on the acidity of the fruit. When the sugar is boiling, take it from the stove and put the moistened gelatin into it. Stir until the gelatin is entirely dissolved, then mix with the orange and lemon juice. In this way the orange juice is not cooked at all. Strain and pour into a large mold, or into individual molds if you like. You do not need any sauce with this orange gelatin, but a soft custard would be good with it, or plain or whipped cream.

Steam Pressure Does Not Remove Food Vitamins

Cooking foods under steam pressure does not generally destroy the vitamins in the foods, says the United States Department of Agriculture. Of the three best-known vitamins, only one, commonly called vitamin C, is easily affected by the ordinary cooking processes. The presence of air and long-continued heating seems to aid in the destruction of this vitamin. In the case of foods requiring long cooking in the ordinary way, cooking in the air-tight pressure cooker would probably be less destructive to this vitamin than the usual method.

Quantities of Pile Fabrics

The wearing qualities of pile fabrics depend very largely upon whether or not sufficient extra yarn has been used to hold the pile into the body of the fabric. It is always well to examine such fabrics very carefully and note how readily the pile can be pulled away from its foundation.

Laundry Equipment Must Not Be Placed Too Low

Sometimes a comparatively simple change in the placing of one's household equipment makes a great difference in the comfort and convenience of the worker. In discussing home laundering, the United States Department of Agriculture points out that the working surface of nearly all laundry equipment is too low. This places the woman operating it so out of balance that she is soon fatigued or makes it impossible for her to use force where it counts most.

The top rim of the washtub should be placed so that the worker does not stoop to the shoulders. If you use portable tubs, raise the height when necessary by regulating the height of the bench; stationary tubs can be set permanently at the best height for the worker. Washing on a board is done chiefly about half way up the side of the tub, not at the bottom, so adjust



Laundry Tub Raised by Angle Irons.

the washboard accordingly. If it is too high, cut part of the legs off. The ironing board also should be at such height that the pressure exerted by arm and shoulder can be used to the best advantage. Try out several arrangements until you are sure that you have the best.

Remove Iron-Rust Stains From White Kitchen Sink

Iron rust stains may be removed from a white-enamelled kitchen sink by bleaching them out with a solution of oxalic acid, the United States Department of Agriculture says. Buy one ounce of the white crystals of oxalic acid at the drug store, and add them to an eight-ounce, or half-pint, bottle of water. Be sure to label this poison and keep it out of the reach of children. Pour a few drops of this strong solution of the acid on the rust spots, rinse it off with clear water, and repeat until the stain disappears. If the acid is allowed to remain on the sink it will injure the enamel.

SURPLUS CABBAGE MADE INTO SAUERKRAUT



Preparing Cabbage for Sauerkraut.

(Prepared by the United States Department of Agriculture.)

Surplus cabbage may be made very easily into sauerkraut, which is a valuable food. Unless very large quantities are desired, four and six-gallon stone jars are the best containers. Small quantities of sauerkraut may be stored in quart glass jars in the way described below:

Select only mature, sound heads of cabbage. After removing all decayed or dirty leaves, quarter the heads and slice off the core portion. For shredding, one of the hand-shredding machines which can be obtained on the market is much the best, although an ordinary saw cutter or a large knife will do.

Fermentation Carried Out in Brine. In making sauerkraut the fermentation is carried out in a brine made from the juice of the cabbage which is drawn out by the salt. One pound of salt for every 40 pounds of cabbage makes the proper strength of brine to produce the best results. The salt may be distributed as the cabbage is packed in the jar or it may be mixed with the shredded cabbage before being packed. The distribution of two ounces of salt with every five pounds of cabbage probably is the best way to get an even distribution.

Pack the cabbage firmly, but not too tightly, in the jar or keg. When full, cover with a clean cloth and a close-fitting board or plate. On the cover

place a weight heavy enough to cause the brine to come up to the cover.

If the jar is kept at a temperature of about 86 degrees Fahrenheit, fermentation will start promptly. A scum soon forms on the surface of the brine. As this scum tends to destroy the acidity and may affect the cabbage, it should be skimmed off from time to time. If kept at 86 degrees Fahrenheit the fermentation should be completed in six to eight days.

Set Sauerkraut in Cool Place.

After fermentation is complete, set the sauerkraut in a cool place. If the cabbage is fermented late in the fall, or if it can be stored in a very cool place, it may not be necessary to do more than keep the surface skimmed and protected from insects and dust. It is better, however, according to the United States Department of Agriculture, with sauerkraut made in small quantities in the home, to preserve it in the following way: As soon as the kraut is fully fermented, pack in mason jars and cover slightly with the kraut brine, or if this is not possible, with a fresh brine made by adding one ounce of salt to a quart of water. Heat in a water bath until the center of the jar shows a temperature of about 160 degrees Fahrenheit, then seal tightly. If stored in a cool place sauerkraut can by this method be preserved in good condition for a year or more.

HOUSEHOLD NOTES

If fasteners on gloves become useless, sew on snaps.

To remove iodine stains, soak them in alcohol.

Give the garbage pail a bath once in a while. Hot water and washing soda make it fresh and clean.

For dusting hardwood floors, get engineer's waste and put it in an ordi-

nary mop-stick. This is very cheap and can be discarded after once using.

Hot biscuits for dinner or supper may be mixed after breakfast and kept in the ice box till time to bake them.

Fifteen quarts of canned tomatoes for each person in the family will usually provide three servings each week during the eight months when fresh tomatoes are high.

TOPCOATS FOR SCHOOLGIRLS; SCHOOL FROCKS OF JERSEY

IN THE realm of junior fashions, coats tell a very different story from frocks for the coming months. In accordance with latest dictates the wraps young girls wear are quite conservative and sedate in appearance, while dresses are quite fussed up with all sorts of crafty handwork and gay trimmings.

If the little girl in the picture would let us catch a glimpse of the frock she is wearing, it would, very likely, be trimmed and elaborated with

ways and byways of business life. All this, because fashion insists that whether it be in study hour, playtime or any practical occasion, we must dress in gay woollens.

Just now there is a furore for wool jersey and not without reason, for of all materials none gives better service or makes up more satisfactorily. So jersey cloth it is, according to the decision of the mode, and that in colors of irresistible attractiveness. Chiefest among the popular colorings for



A Natty Topcoat for School.

cunning detail, perhaps have a clever narrow belt with a cunning buckle in every degree, especially chanel red and the deep wine tones. Equally fascinating are the new greens, placing emphasis on jungle green, and as to blues, navy competes with truly lovely French blues, also royal. Cinnamon color jersey is as smart as smart can be, but no more so than are the handsome nasturtium colors which are now so much in evidence. Which all goes to prove that there will be no lack of color when it comes to dresses planned for practical every-day wear.

It is a noteworthy fact that the new cloakings are unusually good-looking

practical worsted frocks are reds of every degree, especially chanel red and the deep wine tones. Equally fascinating are the new greens, placing emphasis on jungle green, and as to blues, navy competes with truly lovely French blues, also royal. Cinnamon color jersey is as smart as smart can be, but no more so than are the handsome nasturtium colors which are now so much in evidence. Which all goes to prove that there will be no lack of color when it comes to dresses planned for practical every-day wear. One of the endearing qualities of wool jersey is that in its suppleness



School Frock Shows Artful Shirring.

and of finest texture. Favored weavers stress, first and foremost, chinchilla cloth, emphasizing cinnamon color, French blue, navy, various reds and many shades of green, notably jungle green. There are also included tweeds of every coloring.

Very interesting linings of suede-finished fabrics complement coats of chinchilla. Thus warmth and attractiveness is combined in the schoolgirl's coat. One does not have to draw on imagination to sense the charm of a navy blue chinchilla lined with red. Splashes of color will brighten school room and campus throughout the coming months, also the high-

It yields most gracefully to any handling. Just now everything that can be is being shirred. As to wool jersey it puts forth its best appearance under this treatment. For proof of its eminently satisfactory adaptability to the shirring process, study this picture of a typical autumn 1926 schoolgirl frock. See how the necessary skirt fullness is massed so cleverly to the front by means of much shirring. Then, too, see the shirred effect across the front shoulder seams. This model is developed in wine color with a beige crepe collar and tie.

JULIA ROTTOMLEY.
(©, 1926, Western Newspaper Union.)

Voile Frocks for Girls

Dainty little handmade frocks of voile for the younger girl have come from Paris. The colors are youthful and charming, including all the flower shades and several more vivid. Bits of drawwork and handwork constitute the decoration. They are simple in line and beautifully made.

Black and Pink

Filmy frocks of black chiffon and lace are worn over slips of pink satin or chiffon.

Black, Fall Favorite

Black is easily first among colors which make their appearance in the styles of the autumn and winter. In Paris, the fashion displays in navy blue, navy, various reds and many shades of green, notably jungle green. There are also included tweeds of every coloring.

As White Is Worn

White is popular when worn with contrasting colors, never alone.