

(From the News Bureau, Public Information Committee, American Museum of Natural History, New York City.)

There's a new exhibit at the American Museum of Natural History that tells a great deal about teeth-about their structure, location, mode of implantation, growth and replacement, with special reference to the teeth of mammals. Many kinds of teeth are shown in the exhibit, from the curious, complicated apparatus called the "Aristotle's lantern" in vogue among the sea-urchins to the great, cruci fang of the lion. The Aristotle's lantern of the sea-urchin consists of five pyramidal jaws, each carrying a long, siender tooth of continuous growth, which moves forward in the jaws as it becomes worn away at the point. The horse-shoe or king crab wears his teeth on his legs, at the first joints of which is a series of spines and sharp points. The food is torn to bits on these teeth and worked into the mouth opening. The lobster does his fletcherizing with teeth which are to be found on his fourth to ninth appendages. Some of these teeth are adapted to seizing the food, others to grinding it, etc. The exhibit also reveals the little-known fact that the beetle and worm boast teeth as useful and efficient as any.

Of course there are teeth of many kinds. But the typical tooth of a vertebrate or back-boned animal, as shown in cross-section, consists of (1) pulp contained in a cavity, which by deposition of lime in its exterior portion becomes (2) dentine, ivory or hone, forming the body of the tooth, (3) enamel, overlying the dentine on the crown of the tooth, and (4) cement, usually surrounding the base of the tooth and sometimes covering part or all of the enamel of the crown. The teeth of some animals, however (the sperm whale, for example), have no enamel whatsoever.

In man, as in most mammals, the teeth are set in distinct, separate sockets, called by the initiated "alveolas," and are separated by a membrane from the surrounding bone. But nature has other ways of implanting teeth. The extinct sea reptile known to the scientist as Ichthyosaurus had his teeth planted in a continuous shallow groove, as was the habit with certain birds which lived many centuries ago. Modern birds, however, have adopted the fashion of going toothless. Another sort of attachment of the teeth is by means of a bony union of the outer side of the teeth with the inner side of the jaw. In a fourth case the base of the tooth is completely fused with the side of the jaw. It is another evidence of a beneficial nature that man, the only creature who is given to having his teeth extracted, does not have his teeth implanted in this last way. Some animals have the advantage of teeth which are more or less movable, due to the fact that they are attached to the jaws by ligaments. This is the case with many fishes and some reptiles. With snakes this arrangement facilitates the swallowing of the food.

Some animals, less fortunate than man, have only one set of teeth, which are expected to last them through an entire lifetime. Most animals, like man, have two sets-a temporary or milk set and a permanent set. No mammal has more than two sets of teeth.

Generally a tooth is replaced by the formation below it of another tooth. As the new tooth increases in size, the roots of the old one are absorbed until finally it falls out and gives place to the new. Most reptiles and fishes, however, are well supplied with teeth, having several series, which provides for a more or less continuous loss and replacement. The shark is not worried by the fear of a toothless old age, for he has several rows of teeth, one behind the other, and as fast as the teeth in the outer row are lost they are replaced by those just back of them. Replacement may be accomplished by the formation of a new tooth beside the old one which is absorbed at the point of contact until the developing tooth enters the base and replaces it. That is the way crocodiles and lizards do it. Or teeth may be formed at the back of the series, these moving forward to take the place of those worn away. The teeth of the elephant are developed at the back of the jaw, and the entire row moves slowly forward, the front part of each tooth coming into use first and wearing away as it is pushed forward. While six teeth are developed on each side of either jaw, not more than parts of two teeth are in use at any one time,

the water; on the land and under the land-and in the air. From first to last more than a score of military fronts were involved, counting the western and the Italian fronts each as one, with a total extension of 809 miles.

But the military operations constitute only one division of the activities a historian will have to cover. A real history will include such divisions as diplomacy, chemistry, mechanics, ordnance and aeronautics; food, fuel, labor, industry. In short, the history of the war has been the history of the world for the last four years.

How One Man Made Back Yard Help Feed the Family Last Summer and Winter

"How much can the back yard do to supply the table?" asks' Alfred Westfall of the Colorado agricultural college, and then he answers his own question by telling what he did in his back yard last year: "I am not trying to tell a bear story. Others have raised better gardens than mine was last year. I merely want to show what an amateur who has only a limited amount of time to spend in a garden can do.

"My garden is 60 by 110 feet. The soil is clayey. The garden was prepared and handled in the usual manner with not more than average care. It supplied a family of three with fresh vegetables all summer besides what it produced for canning.

"There was rhubarb. Six quarts were canned. We had green peas from the first of July to the last of September and canned ten quarts. There was an abundance of string We We canned 27 quarts. beans. also had a generous supply of lima beans. We had fresh tomatoes for a After that we pulled the month. vines and hung them in the cellar and had tomatoes until Thanksgiving. Besides, we canned 20 quarts. There was sweet corn for the table and eight quarts to can. We had enough pumpkins to supply us for the winter, and our neighbors as well. There were 85 pounds of carrots, 50 of turnips. There were beets, cucumbers, onlons, radishes, lettuce, cabbage, cauliflower and Hubbard squash. Eleven quarts from this miscellany were canned and the rest stored in a back-yard pit for winter use.

"We had the finest kind of fresh vegetables all summer and went into the winter with 77 quarts on our shelves and well provisioned with those that will keep fresh."

Biggest Pecan Tree.

Already, of course, we have histories of the great wur-scores; even hundreds, of them. They began to appear on the bookstalls almost simultaneously with the roar of the big guns.

History of the Great War

Will Necessarily Be World's

History for Last Four Years

one for which libraries, colleges and universities will subscribe? Cer- bearing pecan in the United States, tainly, not one man. This was a five- although there is said to be a pecan of plane war; on the water and under slightly larger girth in Oklahoma.

A pecan tree is a giant which will measure 10 or perhaps 12 feet in circumference. A magnificant pecan in Natchitoches parish, Louisiana, is 20 feet, 7 inches in circumference four feet from the ground. The sprend of limbs is over 100 feet. The tree is in But who shall write the history, the perfect condition, in full vigor of growth, and is probably the largest



A seasoned major leaguer like Pat Moran isn't given to idle boasting. Pat knows whereof he speaks, for no one Is better equipped to discuss baseball

authoritatively than he. And Moran sincerely believes the Reds have as

Have Good Chance to Win

The Pennant This Season

SPORTING

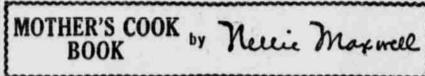
Moran Is Confident Reds



Pat Moran.

good a chance to win the penannt this season as any other club in the National league.

"The Reds are going fast, but not beyond their normal pace, as some of the knockers appear to think," declared the genial Pat. "We have a mighty good pitching staff and a well up. batanced club, with a good wallop in its attack and adequately strong on defense. I'm going to see to if that those pitchers keep their current galt throughout the race. Keep your orbs on the Reds."



She was so skilled and perfect In the art, everything Her fairy fingers touched Seemed like ambrosia.

Sweet lady, tell me, can you make a pud-ding?

For the Sweet Course.

A dainty sweet makes a good finish for a hearty meal when a heavy dessert would be entirely out of place. Often a mouthful or two of some little sweet is sufficiently satisfying, but if omitted the meal seems unfinished. Cream puffs made the size of walnuts and filled with any desired filling; either sweetened and flavored whipped cream, ice cream or chocolate filling are good. Stuffed dates, prunes and figs are all easy to prepare and usually well liked.

Small balls of well-seasoned cottage cheese, of cream cheese, garnished with a cupful of jelly or a bright red cherry, served with a cracker, will make a pleasing dessert.

Frozen Cheese With Figs.

Mash two good-sized cream cheeses and beat in a half cupful of stiffly whipped cream; sweeten to taste and bury in ice and salt after packing in small baking powder cans. When ready to serve cut in slices, make a depression in the center and drop in a rich preserved fig with the stem end

Apples With Almonds.

Core and peel firm, good-flavored apples and cook in sugar and water. until nearly tender. Remove from the strup and decorate with guartered al-

monds blanched. Fill the apples until they look like a small porcupine. Place in oven with the sirup poured around them and cook until the apples are soft and the almonds brown. Dust with powdered sugar and serve hot or cold with cream. Care should be taken to remove the apples before they lose their shape.

Maple Parfait.

Beat four egg yolks lightly and pour one cupful of hot maple sirup very slowly over them, cook until thick, stirring constantly; add a pinch of salt. Cool and add a pint of whipped cream and the stiffly beaten whites of the eggs. Let stand in a mold packed in ice and salt three hours.

Mousse Marron.

Cook together a half cupful of sugar and a fourth of a cupful of water five minutes, pour over the stiffly beaten whites of two eggs, dissolve a teaful of vanilla.

Delicious little cakes are made of small round crackers with a marshpuffed and brown. These are called A small bottle of freezone will cost

1 1 200 grow of 15

Uncle Eben.

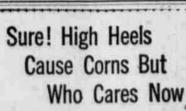
"De man dat sells another man a gold brick," said Uncle Eben, "generally finishes up by gittin' fooled hiss'f on sumpin' a heap mo' important."

Useful Though Unwed.

The modern view is that a woman is not necessarily a failure because her

National Faults.

The guilt of every national sin comes back to the voter in a fraction, the common denominator of which is several millions .-- Lowell.



You reckless men and women who spoonful of gelatin in one and one hulf tablespoonfuls of boiling water and add to the first mixture. Set this are now told by a Cincinnati authority in a pan of ice water and stir until cold. Add 1½ cupfuls of cooked chest-nuts; fold in the whip from a pint of to any corn or callous the soreness is cream and flavor with a half teaspoon-ful of vanilla. fingers.

Freezone dries the moment it is apsmall round crackers with a marsh-mallow on top, then put into the oven until the marshimallow is melted or ritating the surrounding tissue or skin.

marguerites. Maple sirup heated until hot and served over vanilla ice cream, with or without nuts, makes a most popular sundae. sundae. Maple birup heated until hot and served over vanilla ice cream, with or without nuts, makes a most popular sundae. Maple birup heated until hot and served over vanilla ice cream, with or without nuts, makes a most popular sundae. Maple birup heated until hot and served over vanilla ice cream, with or substitution of the drug stores. but will positively rid one's feet of overy hard or soft corn or hardened callous. If your druggist hasn'i any freezone he can get it at any whole-sale drug house for you. —Adv.

obliged to seek relief two or three times during the night. When the kidneys clog you must help them flush off the body's urinous waste or you'll be a real sick person shortly. At first you feel a dull misery in the kidney region, you suffer from backache, sick headache, dizziness, stomach gets sour, tongue coated and you feel rheumatio twinges when the weather is bad.

Eat less meat, drink lots of water; also get from any pharmacist four ounces of Jad Salts; take a tablespoonlife has been Miss-spent.—Boston Transcript. Transcript. made from the acid of grapes and lemon juice, combined with lithia, and has been used for generations to clean clogged kidneys and stimulate them to normal activity, also to neutralize the acids in urine, so it no longer is a source of irritation, thus ending blad-

der weakness. Jad Salts is inexpensive, cannot in-jure; makes a delightful effervescent lithia.water drink which everyone should take now and then to keep the kidneys clean and active. Druggists here say they sell lots of Jad Salts to folks who believe in overcoming kid-nev trouble while it is only trouble. -Adv.

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