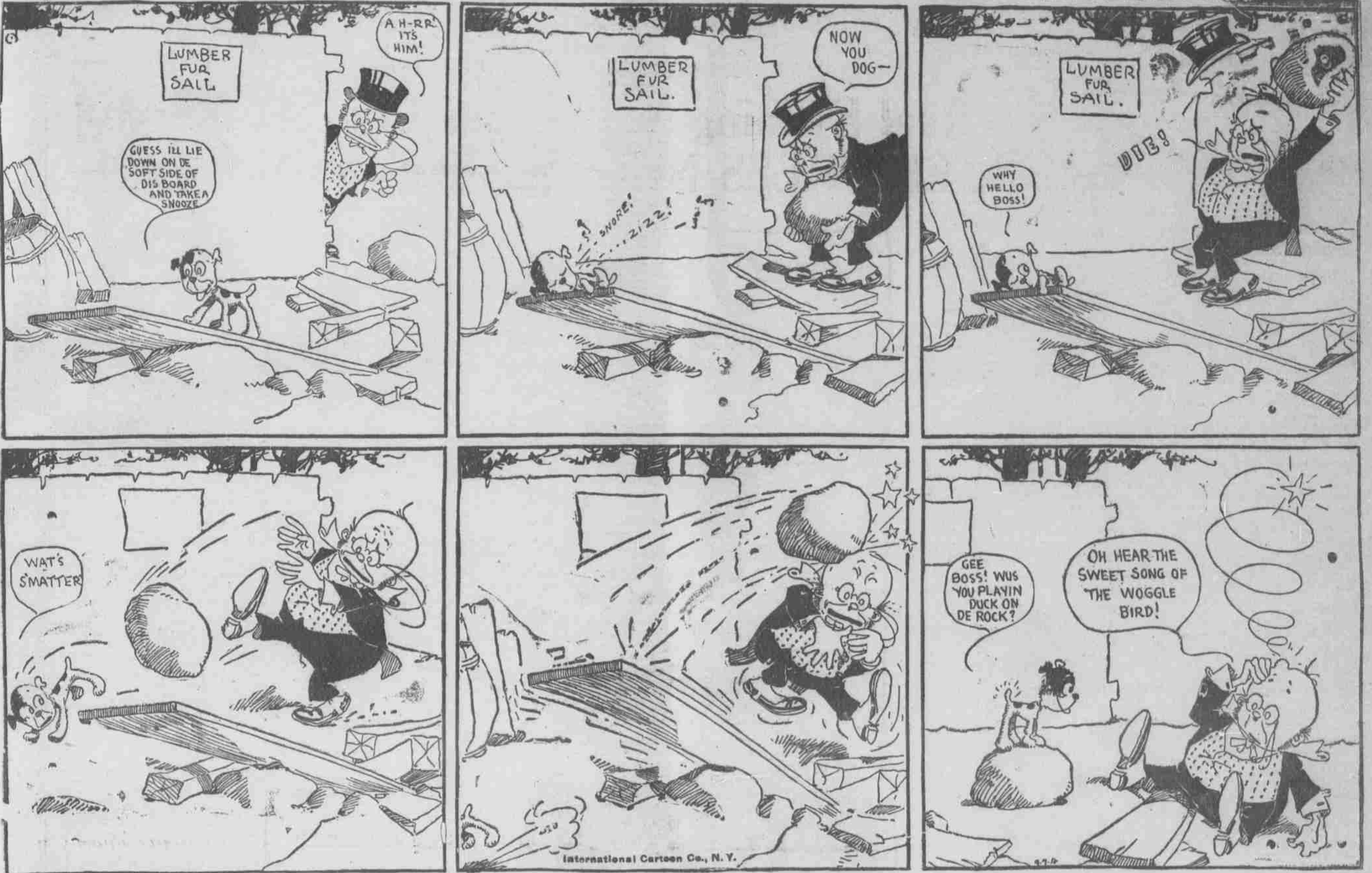
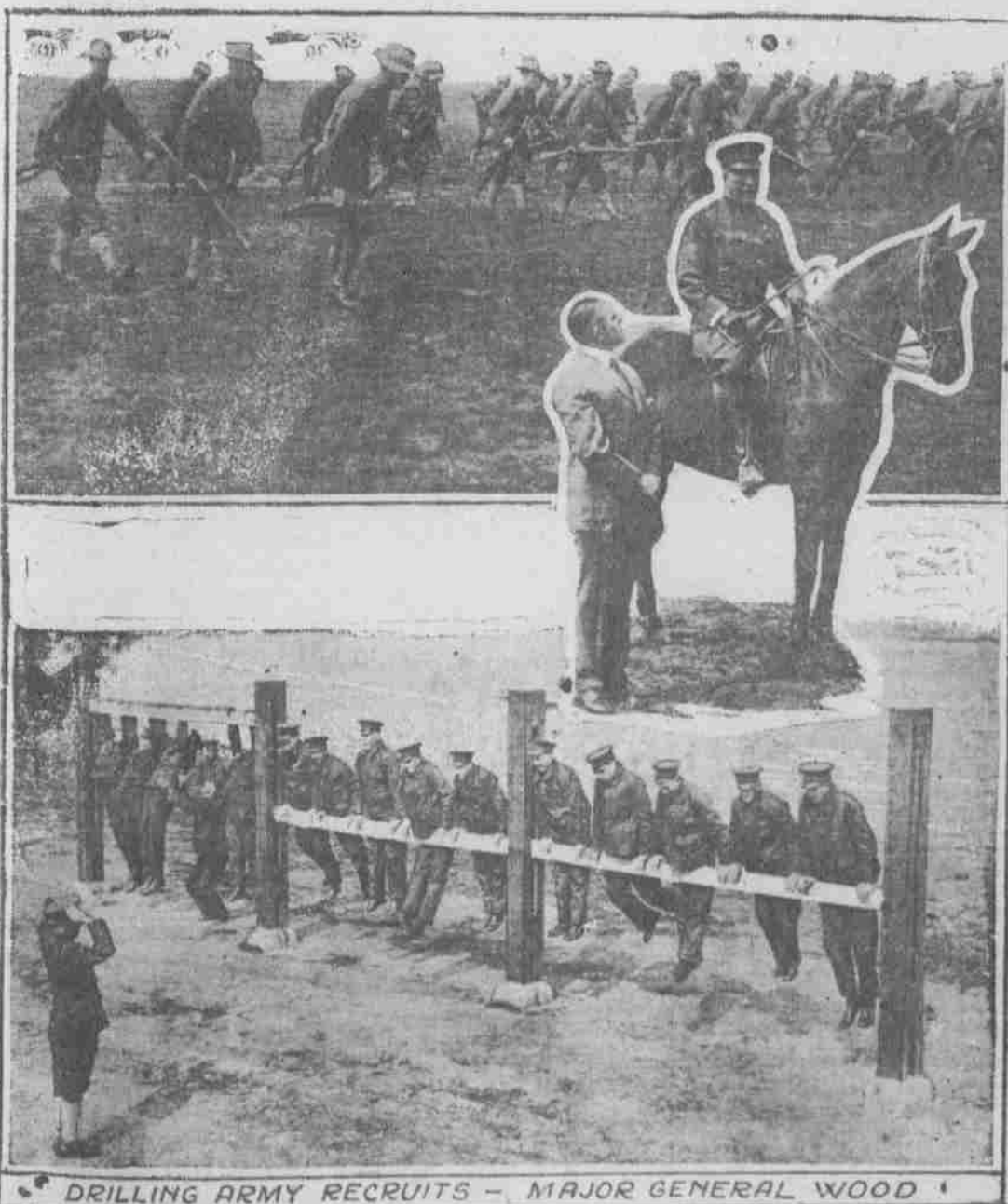


WAGS THE DOG THAT ADOPTED A MAN



ARMY POST ACTIVITY IS SEEN IN DRILLING AND TRAINING RECRUITS



The decision of President Wilson to keep American troops in Mexico until the object of the punitive expedition is effected brought about increased activity in the drilling and training of recruits at the army posts. The pictures show the exercising of some of the men on Governors island, in New York harbor, the headquarters of the department of the east and one of the largest and most important of the army posts. The commander of the department is Major General Leonard Wood, former chief of staff, seen here on horseback.

HOUSEHOLD HINTS

BREADS
White Bread—In the evening dissolve half a cake compressed yeast in a little warm water. Mash three medium-sized boiled potatoes, add about one-fourth cup sugar and a heaping tablespoonful of flour. Pour on just enough boiling water to seal flour, mix well with potatoes, then add enough more water to make about 1 1/2 quarts. When lukewarm, add the dissolved yeast cake and let stand overnight in warm place. (It is best to mash potatoes with a ricer, or strain the whole, before adding the yeast, as this takes out all the little lumps and makes the bread finer.) In the morning the yeast should be foamy and ready to sponge. Add as much flour as can be beaten in with a spoon, and stand in warm place to rise. When light, add tablespoon of lard and pinch of salt. Knead quite stiff, adding as much flour as is required. Let rise again. Then mold into loaves, let rise to double size and bake.
To make kuchen with bread dough: When ready to put bread into loaves, save out a small piece of dough and work in a little more shortening and sugar. Roll out to desired thickness and let rise. When light, put on some thick light brown sugar and cinnamon. Bake about twenty minutes. (This is delicious.)
Cornbread with Raisins—One pint white corn meal, two tablespoons sugar, one-half teaspoon salt, one-half teaspoon soda, one teaspoon cream of tartar, milk enough to make soft batter; then add one cup seeded raisins. Mix in order given and bake in cake pan thirty minutes.
THE TABLE
Cracked Wheat—Ordinary wheat, put through the coarse grinder of the food chopper. Requires less time to cook if the grains are broken.
Peach Dumplings—To one can of sweetened canned peaches add a cup of water and a half a tablespoon of butter; put the fruit in a granite kettle and when it reaches the boiling point drop in small dumplings made from soft baking powder biscuit dough. Cover with a close fitting lid and cook for five minutes; serve as soon as done. The fruit and liquid make the sauce for the dumplings. A favorite cold weather dessert, quickly made.
Patty Cakes Recipe—Beat the whites of two eggs stiff; then beat separately one whole egg and put together; add gradually, while stirring, one-half cup of granulated sugar and one-half cup of sifted flour mixed with a level teaspoonful of baking powder and one-fourth cup of melted butter; flavor with rose.
Nut Bread—Four cups of flour, one-half cup sugar, two cups milk, two eggs, four tablespoons baking powder, one teaspoon salt, one cup chopped nuts. Beat well, let rise twenty minutes. Bake three-quarters of an hour in a slow oven.
Fig Pudding—Three ounces beef

met, one-half pound figs (chopped), two and two-thirds cups stale bread crumbs, one-half cup sugar, two eggs, one-half cup milk. Chop suet and work with hands until cramy, then add figs. Soak bread crumbs in milk, add eggs well beaten, sugar and salt. Combine mixture, turn into a buttered mold, steam three hours.
Cake and Pie Combination—Line two pie tins with a rich crust and bake just a minute or so, for it must be put back in the oven. Then fill with the following ingredients. Put pie part first on crust, then cake part in each tin. Pie part: One lemon, one egg, one cup sugar, one cup syrup, one cup water, one tablespoon cornstarch dissolved in a little cold water; boil until thickened, then let cool. Cake part: One-half cup butter and lard, one cup sugar, one egg, one cup water. Flour to make a nice batter and two teaspoons baking powder.
Pigeons in Nest—Roll some yellow macaroni gently until it is quite swelled out and tender, then cut in pieces the length of a finger and lay them on a dish like a straw nest. Truss pigeons with the heads on (having scalded and picked them clean) and turned under the left wing; leave the feet on also. Having stewed them, arrange as in a nest; pour gravy over and serve. The nest may also be made of boiled rice or bread cut in pieces the length and thickness of a finger and fried a nice brown in hot lard seasoned with pepper and salt; or make it of bread toasted a yellow brown. Any small birds may be stewed or roasted and served in this way.
PUZZLED CENSUS TAKER
 "Got any boys?" the marshal said
 To a lady from over the Rhein;
 And the lady shook her flaxen head
 And civilly answered, "Nein."
 "But some are dead," the marshal said
 To the lady from over the Rhein;
 And again she shook her flaxen head
 And civilly answered, "Nein."
 "Husband, of course," the marshal said
 To the lady from over the Rhein;
 And again she shook her flaxen head
 And civilly answered, "Nein."
 "The devil you have!" the marshal said
 To the lady from over the Rhein;
 And again she shook her flaxen head
 And civilly answered, "Nein."
 "Now, what do you mean by shaking your head
 And always answering "Nein?"
 "Jeh kann nicht English!" civilly said
 The lady from over the Rhein."
 —John G. Saxe.
 A boy was recently asked to give a description of water, and this is what he wrote: "Water is a white liquid which turns completely black the moment you put your hands in it."—Ex.

London, May 5—Edmund Emson, aged 23, conscientious objector to army service at Jordan, Buckinghamshire, William Penn's burial place, told the local tribunal: "I am quite prepared to be shot rather than undertake any form of military service."
 "If England were occupied by savages I would lay my head down on a block and say: 'Here is my head; cut it off.'", Ex-emption refused.
CURRENT THINKING.
Tebizond.
 The city of Tebizond, according to a statement given by our National Geographic society, is by far the most important Turkish port on the Black sea. It is situated on the southern shore of that sea, about 550 miles east of its outlet through the Bosphorus. It lies about only one hundred miles west of the international boundary between Russia in Asia and Turkey in Asia. It has always been the gateway of the overland trade passing between central Asia and Persia and Europe. The fortified city of Erzerum, which recently surrendered to the Russians, was one of the stations on the inter-continental highway.
 The city has no direct communication with Asia Minor proper, except by sea, because it is thoroughly hemmed in on its western and southwestern sides by a watershed so steep and forbidding that not a single river is able to break through and thus reach the Black sea.
 Tebizond got its name from the situation. It originally was called Tropaeum, or Teblisand.
 The older part of Tebizond is still included within a wall built by the Byzantines, but the newer part, which is the Christian quarter, is outside of the walls.
 The harbor is not a good one, the entrance being so filled with silt deposited by the cross currents of the Black sea, as to shut out any but light-draft vessels.
 The road from this Turkish Black sea port of Erzerum is a very difficult one. It heretofore has been too much broken to admit of the transit of wheeled vehicles. In peace times long caravans of camels followed the trail between the port and the fortress, but in recent years the railroad from Batum to Tiflis proved a formidable rival for the camel, and the "ship of the desert" is slowly giving way before the "iron horse."
Kermanshah.
 According to a statement by the National Geographic society in its work of following the geography of the European war, the Russians who are now sweeping through Persia toward Mesopotamia are now virtually at a junction with the English on the Tigris at Kut el-Amara. Reports that the city of Kermanshah was taken are

confirmed and from that place it is only about one hundred and twenty-five miles to the Tigris river, at a point about halfway between Bagdad and Kut.
 "The Kermanshah district is an important one, and offers a comparatively easy route into Mesopotamia. The main highway between Teheran and Bagdad passes correctly through it, Bagdad being only two hundred and twenty miles by caravan route from the city of Kermanshah."
 "In former times this town was defended by fortifications, the walls being three miles in circuit, but today the walls are in ruins and rubbish has substituted water in its moat. The town has a population of about 40,000, which is about one-tenth of the total population of the province."
 "The plains of the province are well watered and are fertile, while the highlands are covered with rich pastures which support large flocks of sheep and goats."
 "How important the highway between Bagdad and Teheran, passing through Kermanshah, has been in the past is shown by the fact that the caravan traveling between the two capitals annually carried goods worth approximately \$4,000,000."
A CLASSIC OF KANSAS
 (By John J. Ingalls)
 "Blugrass."
 "Lying in the sunshine among the buttercups and dandelions of May, scarcely higher in intelligence than the minute tenants of that mimic wilderness, our earliest recollections are of grass; and when the fitful fever is ended and the foolish wrangle of the market and forum is closed, grass heals over the scar which our descent into the bosom of the earth has made, and the carpet of the infant becomes the blanket of the dead. Grass is the forgiveness of nature—her constant benediction. Fields trampled with battle saturated with blood, torn with the ruts of cannon, grow green again with grass, and carnage is forgotten. Streets abandoned by traffic become grass-grown like rural lanes and are obliterated. Forests decay, harvests perish, flowers vanish, but grass is immortal. Boleagued by the alien hosts of winter, it withdraws into the impregnable fortress of its subterranean vitality and emerges upon the first solicitation of spring. Sown by the winds, by the wandering birds, propagated by the subtle agriculture of the elements which are its ministers and servants, it softens the rude outline of the world. It bears no blazonry of bloom to charm the senses with fragrance or splendor, but its homely hue is more enchanting than the lily or the rose. It yields no fruit in earth or air, and yet, should its harvest fail for a single year, famine would depopulate the world."
 "I wish to complain," said the bride haughtily, "about the flour you sold me. It was tough."
 "Tough, ma'am?" asked the grocer.
 "Yes, tough. I made a pie with it, and my husband could hardly eat it."
 —Ex.
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