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MAN ATTACKED BY SHARKS

FACTS GATHERED IN THE FAR EAST CONFUTE SCEPTICS.

Several Cases of Men Who Were Bitten by Sharks Have Been Investigated.

When the French steamer *La Soye*, after colliding with the British steamer *Onda*, went down in the Rho Strait in November, 1905, a shocking incident of the disaster was the manner in which many of the passengers met their fate, writes a Singapore correspondent. In their extremity the vessel remained afloat only a few minutes after the shock—the passengers threw themselves into the sea, trusting to be picked up by the *Onda's* boat. The first of them had scarcely touched the water before a shoal of sharks was circling the scene and dragging down scores of men and women, who never came up again.

These facts were sworn to by dozens of eyewitnesses to the spectacle, yet the number of people who have scouted at the story is remarkable. They have maintained in face of this that the shark would do anything of the kind, that the shark is not a man-eater. Numbers of people went to the length of writing to the Consul-General in Singapore, James T. Dubois, asking if he had ever come across cases of sharks attacking men. A distinguished scientist when passing through Singapore recently boldly assured Mr. Dubois that no such thing existed as the man-eating shark. And still more recently an English lecturer in London upheld the statement that the shark was a "timid, useful and amiable fish."

THE MOST PROBABLE CASE

was the one in which Lieut. James H. Stewart of the Philippine constabulary was the victim. Shortly before his retirement he had occasion to go to Bolinao on horseback and feeling hot at the end of his ride, he went bathing. When swimming about fifty yards from the shore he noticed the black fin of a shark near him, and then the whole body came within his vision, and he could make out the length of the fish was six or seven feet. He saw the fish describe a half-circle and dive, and not knowing where he would reappear, Lieut. Stewart trod water while he looked round. The shark was nowhere visible, but just then the officer felt himself seized by the calf of his leg and being dragged down. With the energy of a desperate man he struggled for his life, kicking the fish with his right foot and trying to resist the downward efforts of the shark with his arms. Probably the shark was astonished at the violent struggles of his prey; anyhow, he left go. Lieut. Stewart managed to swim ashore before he collapsed and once ashore he was taken in hand by the natives. He had lost a good part of the calf of his leg and a great quantity of blood, but fortunately he made

A QUICK RECOVERY.

Col. Mark L. Hersey, district director, Mindanao constabulary, also supplied an incident that happened to a gentleman of his own family. The gentleman in question was Mr. Maury of Georgetown, Mass. Mr. Maury in his youth went to sea and when visiting a foreign port once went swimming. A shark got after him and took a foot off, and till his dying day Mr. Maury was a living proof of the fact that sharks do eat men.

The case of Lieut. Edwin R. Hearn, another Philippine constabulary officer, was also given to Mr. Dubois. In 1904 Lieut. Hearn was grabbed by a shark while bathing in the sea at Taybas. The officer's left arm was in the shark's mouth right up to the shoulder and before he contrived to extricate it he had been carried some twenty-five yards out to sea. What he did get out of the fish's mouth was little more than the bone of his arm and he never fully recovered the use of his arm.

Capt. Littman, master of a trading steamer that runs through the Malay Archipelago, tells

THE FOLLOWING STORY:

"It happened many years ago when I was second mate of a sailing ship lying at anchor off Cape St. James, Cochon China. One Sunday morning the captain ordered me to tell the men forward not to bathe over the side of the ship because the waters of the bay were infested with sharks. I told the men as I was ordered, but in spite of my warning six of the sailors went overboard swimming.

"After half an hour or so I heard some yelling and shouting in the water, and on looking overboard I saw the fellows swimming back to the ship in great haste and climbing up the ropes which were hanging over the ship's side. Five of them got safely on deck, but the last, a Swede, who was a bit slow, was chased by a big shark.

"The fellow managed to get hold of the rope and hauled himself just above water, when I saw the brute jump after him, clear out of the water, and get hold of his foot, tearing away skin and flesh right down to the bone. The fellow saved his life by clinging to the rope for all he was worth but when he was hauled up on deck

HE FAINTED.

His foot finally healed up although he practically remained a cripple. Among the many instances of this kind that Mr. Dubois has gathered together perhaps the most convincing is one that was told him by Charles K. Moses, Consul at Aden, on the Gulf of Arabia. Until twelve years ago, Mr. Moses wrote, steamer passengers in Aden harbor were amused by native boys diving for coconuts, but in the summer of 1905, while a P. & O. steamer was lying in harbor one of the divers was taken by a shark.

By pure accident a passenger was taking photographs of the divers and when he developed his plates the white belly and under jaw of the shark in the act of seizing the boy were clearly revealed. This photograph was afterward reproduced in the London Graphic and led to a law which has since prevented native boys from diving in Aden harbor.

UNCLE HIRAM TO NEPHEW.

On the Advantage of Being Able to Make Up His Mind Quickly.

"You will find, Stevey," said Uncle Hiram to his hopeful nephew, "a great satisfaction and a great help in being able to make up your mind.

"Don't be a dilly dallyer, always undecided, never knowing what you want to do. You don't want to jump at things without thought, you want to be sure you're right, but you don't want to be too long about it; you want to be able to make up your mind. Better to blunder now and then than to lack decision.

"This is the point to which some people can never bring themselves. They weigh things pro and con till they get confused and don't know what to do. This weighing things over, Stevey, when unduly prolonged not only confuses us, it saps and dissipates our very energy, literally leaves us weak and nerveless; we not only don't know what to do but if we did know we'd be powerless to do it; we'd have to wait and recuperate till our strength came back and our head came clear again.

"The ability to decide which some men possess is more or less a gift. Most of us are often in doubt, we don't know what to do; but you will find some men, a few clear headed and resolute men to whom we instinctively turn, who are never in doubt, whose discernment is always true, who always know what to do and who are always right. I hope, Stevey, that you will prove to be thus endowed.

"But whether or not this shall prove so, whether or not you shall discover yourself blessed with the gifts of sound common sense and a clear vision, don't dillydally over things. Make up your mind! In this power and this exercise you will find a great inward satisfaction and a great help, and so strengthened yourself you will be all the more helpful to other people."

A gargle of salt and water strengthens the throat and used hot will cure a sore throat. As a tooth powder salt and potash of soda will keep the teeth white and the gums hard and rosy.

The Home

Notes of Particular Interest to Women Folks

DUMPLINGS.

Never Fail Dumpling.—Get two and one-half pounds of veal or beef off the round and have it cut in cubes, put tablespoon of butter in kettle and brown meat in butter, then salt and cover meat with water and let it simmer until tender. Take flour sifter two-thirds full of flour, pinch of salt, two teaspoonsful of baking powder sifted in the flour, and milk enough to make a soft biscuit dough. Don't use rolling pin. Pat it with your hands, cut with biscuit cutter, and drop in kettle with meat when it is boiling briskly. Have plenty of water in kettle but not enough to submerge the dumplings. Boil twenty minutes without removing the kettle cover. Can boil your potatoes with this if you like, thus using only one kettle. This will serve a family of five plentifully.

Rhubarb Dumplings.—Two cupfuls flour, two tablespoonfuls butter or lard mixed, pinch salt, one teaspoonful baking powder, scant one-half cupful milk. Take a small portion of dough and roll out thin; have rhubarb washed and cut in fine pieces, fill center of rolled dough with rhubarb, covered with sugar, place small piece butter on sugar and roll into dumpling. Continue until all dough is used. Place dumplings in pan, cover with one cupful sugar, tablespoonful flour and bits of butter; pour over this two cupfuls water. Bake in oven.

Fruit Dumplings.—Preserve enough dough when shaping leaves of bread to make as many small biscuits as desired. Roll small biscuits about the size of an egg into balls and place them in a granite baking pan. Let them rise as for biscuits. Have ready some sweetened canned fruit with sufficient juice almost to cover the biscuits, one quart of the canned fruit to one dozen dumplings. Pour fruit over the dumplings, then put them in the oven. Bake forty-five minutes.

Fattie Dumplings.—Take the remains of a roast or any bits of left over meats (even slices of tough fried meat will do), cut in small pieces, place in a kettle and add two or three pints of hot water, season to taste with salt and pepper and a dump of butter, or meat fryings will do nearly as well. Simmer gently for an hour and then make dumplings.

Dumplings.—Four cups of sifted flour, one teaspoonful of baking powder, one teaspoonful of salt, and enough sweet milk to wet it so it will drop rather stiffly from the spoon; drop in spoonful while the soup is boiling. Be sure and add enough water before dropping in the crust as it takes up a good deal of soup.

PUDDINGS.

Yorkshire Pudding.—Three-fourths pint of flour, three eggs, one and one-half pints of milk, pinch salt, one and one-half teaspoons baking powder. Sift flour and powder together, add eggs beaten with milk, stir quickly into rather thinner batter than for griddle cakes, pour into dripping pan plentifully greased with beef drippings; bake in hot oven, twenty-five minutes. Serve with roast beef.

Cherry Pudding.—Put alternate layers of canned cherries and broken almond macaroons in pudding dish. Add a small baked custard. On top of this put a meringue made of whites of two eggs, and sweeten. Set in oven and brown.

MARSHMALLOWS.

Marshmallow Candy.—Two tablespoonfuls gelatin, three tablespoonfuls each of hot and cold water, two cupfuls of sugar. Boil sugar till it forms a soft ball in water. Put gelatin to soak in cold water a few minutes, then melt by adding hot water. Pour sugar syrup over gelatin, beat twenty minutes, add teaspoonful of vanilla. Beaten white of egg improves when mixture is half beaten. Flour pan with corn starch. Cut into inch squares before wholly chilled, dipping knife into corn starch. This makes enough for twenty people.

Marshmallow Fudge.—Two cups of powdered sugar and a cup of cream are brought to the boiling point, gently stirring to prevent burning. Add one-quarter pound of chocolate and stir as needed until melted. Boil for about ten minutes, or until the mixture forms a pretty hard ball in cold water. Now add quickly a tablespoonful of butter, remove from the fire and beat briskly for ten minutes, then pour in a buttered pan containing a mixture of half a pound of marshmallows and a quarter pound of chopped pecan nut meats. Cut in squares.

CLEANING.

To Clean Lace.—To wash or clean

fine linen or cotton lace make a suds with warm water and some good white soap and add a few drops of ammonia or a little powdered borax. Put the lace in this and let stand for half an hour, then spat with the hand until the dirt is all removed. Be careful not to rub, as it destroys the texture. If much soiled use two waters. When clean rinse twice and in the last water put a little clear boiling starch, about a tablespoonful to two quarts of water. Then squeeze dry. Cover a round glass bottle with clean white cloth and over this wind the lace, using small pins to keep points or scallops in position, set away, and when thoroughly dry unwind, taking out the pins carefully. If these instructions are carefully followed the lace will look as good as when new.

To Clean Feathers.—Cover the feathers with a paste made of pipe clay and water, rubbing them one way only. When quite dry, shake off all the powder and curl with a knife. Grebe feathers may be washed with white soap in soft water.

Cleaning Compounds.—Mix one ounce of borax and one ounce gum camphor with one quart boiling water. When cool add one pint of alcohol. Bottle and cork tight. When wanted for use shake well and sponge the garments to be cleaned. This is an excellent mixture for cleaning soiled black cashmere and woolen dresses, coat collars, and black felt hats.

Stains of Leather.—A piece of cloth dipped in spirits of wine and rubbed on soiled leather will remove every spot on it.

TIMELY HELPS.

Always keep a dish of crackers in your warming oven and you'll never have soft, tasteless crackers. When polishing the stove add a little sugar or syrup to polish and it will not burn off so quickly. Cut bars of laundry soap in half, place on top shelf to dry out, and the soap will last longer.

To prevent tomato soup from curdling add hot tomatoes (with seeds in) to the thickened milk.

Above your sink have screw hooks, on which hang small articles used often. It will save many steps. Cabinet and shelf combined.

An effective scarf for a hall table may be made of linen crach with a figure embroidered on each end and of the same design as the paper on the wall.

For washing windows, which should be done when the sun is not shining on them, use warm water with a tablespoonful of kerosene added to each pail of water.

In baking biscuits have the oven quite hot at first, but lower the temperature just a little before the biscuits are ready to take out. This will add materially in making the biscuits light.

Tie a narrow ribbon bow above the handle of your umbrella. Leave a loop long enough to slip over your arm when you go shopping. This is a good way to avoid losing your favorite umbrella.

A very good garnish for boiled fish, can be made with fried oysters. Make a batter of flour, milk and two eggs, season it to taste, dip the oysters in it, then in breadcrumbs, and fry them a pale brown.

The best thing to clean rusty needles—better than emery—is common earth. Just go out in the garden and stick your rusty needles into the ground two or three times and you will be surprised at the result.

Housekeepers who have tried both ways say that it is far better to trim the selvage from material before making it into pillow cases. The case will be much smoother and will not wrinkle along the seam.

Fish scales may easily be removed by pouring hot water on them slowly until the scales curl, then scraping quickly. Wash in several waters, having the last cold and well salted, and no slime will be left.

If a picture be crushed in the mail dampen the crease, press with a warm iron and then place under a press or weight for a short time, having first protected the picture side by covering with white paper. If a wooden pail, begins to leak fill it with water and then stand in a tub of water. This will swell the wood and it will leak no more.

When a button comes off a shoe, run through all the other buttons with the same thread with which you replace the missing one. It will straighten them all and make the next button sewing a task far in the future.

Very often small holes in black or white kid gloves are better mended with court plaster than by sewing. Cut the plaster a little larger than the hole and apply with the unglazed back to the inside. This is too heavy for fabric gloves, however, and tears them still further.

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L Y E

MARK TWAIN'S WITTY JOKES

HUMOROUS REMARKS MADE ON DIFFERENT OCCASIONS.

Some of His Brightest Witticisms Are to be Found in After Dinner Speeches.

The famous humorist, "Mark Twain," who last year died, was a wit before he left the nursery. One day his father led him into the garden, and pointing to a bed of flowers that had a considerable number of weeds in it, said: "I want you to weed out this flower bed." Young Clemens looked at it for a moment, and then naively inquired, "Wouldn't it be better, father, to flower out this weed bed?"

London politics are not a little proud of the compliment Mark Twain paid them when he visited England in 1907. They would not only salute me," he observed, "but would hold up their pious hands and paralyze the commerce of the world's greatest city just to let me across the street."

It was during this visit that a London paper, either by accident or design, came out on the day of his landing with this placard:

MARK TWAIN ARRIVES.

ASCOT CUP STOLEN.

This was too much for "Mark." He publicly declared that he had not got the cup. He didn't know where it was. He didn't want to know. All he wanted was that his character should be cleared at once. The sequel came when the Savage Club took up the joke and presented the humorist with

A FACSIMILE OF THE CUP.

Talking of this incident reminds one of Twain's "Notice to the Next Burglar," which he wrote on a piece of cardboard and nailed to his front door, after burglars had entered his Connecticut home and carried off considerable booty. The notice ran:

"There is nothing but plated ware in this house now and henceforth. You will find it in the dining-room, over in the corner by the basket of kittens. If you want the handsome house for the couple in Buffalo. This gift was kept a secret from Twain, who, when he saw it after the marriage ceremony, was much moved by the generosity of the donor. Finally, with tears in his eyes, he said, "Mr. Langdon, whenever you see 'The Innocents' in Buffalo, if it is twice a year, come right up here and bring your bag with you. You may stay overnight, if you want to, and it shan't cost you a cent."

Mark Twain has not been wanting in personal homage of humble admirers, and often a representative of them rang his doorbell and asked the privilege of paying him his respects. Of long since a big, good-natured countryman—a butcher, as he introduced himself—after a few minutes' chat, asked, "Now, tell me for a fact, are you the one that wrote all them books?" "Truly, I am," said Mark. "Of course you are, of course you are," cried the earnest fellow, "but, by George, I shouldn't think it by your looks."

Whereat Mark was hugely tickled. Mark Twain's passion for smoking was, of course, well known, but it came as a great surprise when he confessed that he had enjoyed

FORTY CIGARS A DAY

for twenty years. It was a great deprivation to him when the doctor cut his allowance down to four a day.

"My only restriction as regards tobacco," he once remarked, "is never to smoke more than one cigar at a time. I never smoke when asleep, and never refrain when awake. As for drinking, my rule is when others drink I like to help, otherwise I remain dry."

When Mark Twain was a young and struggling newspaper writer in San Francisco a lady of his acquaintance saw him one day with a cigar box under his arm, looking in at a shop window. "Mr. Clemens," she said, "I always see you with a cigar box under your arm. I am afraid you are smoking too much." "It isn't that," said Mark Twain, "I'm moving again."

He once had a sly dig at Andrew Carnegie, with whose munificence he was greatly impressed. "My dear Carnegie," he wrote, "I see by the papers you are prosperous. I want to get a hymn-book; it costs \$1.50. If you will send me this

hymnbook I will bless you, God will bless you, and it will do a great deal of good.—Yours truly, Mark Twain. P.S.—Don't send me the hymnbook; send me the \$1.50.

In his autobiography Mark Twain has placed it on record that he was "a sickly and precarious and tiresome and uncertain child," and lived mainly on allopathic medicines for the first seven years of his life. "I don't think I needed them," he said, referring to his childhood during a speech on his seventieth birthday. "It was for economy; and my father took a drug store for a debt, and it made cod-liver oil cheaper than the other breakfast foods. He had nine barrels of it, and it lasted me for seven years."

THEN I WAS WEANED.

The rest of the family had to get along with rhubarb and ipecac and such things because I was the pet. I was the first Standard Oil Trust."

Talking of speeches, at a public dinner on one occasion Mark Twain's name was associated with the toast of literature by an orator who, in the course of his speech, eloquently referred to Homer, Milton, Shakespeare, and—Mark Twain! The humorist, in reply, thanked the speaker for his allusions, and excused himself for acknowledging them at greater length by saying: "Homer is dead; Milton is dead; Shakespeare is dead, and I am not feeling any too well myself!"

Mark Twain gained a reputation as a humorist in the days when he was writing for the newspapers, and a comedian once offered him five dollars for half-a-dozen good jokes. Mark refused on the ground that if he were found with five dollars on him he would be suspected of stealing the money, and the comedian were discovered with six good jokes he would be arrested for theft.

Mark even made a joke of his marriage. When he made his trip on the Quaker City, which resulted in that world-famous book, "The Innocents Abroad," he was fascinated with the ivory miniature of the sister of a Mr. Langdon which hung in the stateroom. On returning to America he sought out the original of the miniature. The story goes that the lady refused him three times, but at last consented.

For a wedding gift the father of the bride bought and furnished a handsome house for the couple in Buffalo. This gift was kept a secret from Twain, who, when he saw it after the marriage ceremony, was much moved by the generosity of the donor. Finally, with tears in his eyes, he said, "Mr. Langdon, whenever you see 'The Innocents' in Buffalo, if it is twice a year, come right up here and bring your bag with you. You may stay overnight, if you want to, and it shan't cost you a cent."

BRITAIN'S AIR BATTALION

War Office Order Gives Details of the Proposed Organization.

Great Britain is to have an army air battalion. An order has just been issued from the War Department, which explains how this new branch of the service is to be organized.

It will be an engineering unit—a body of expert engineers, organized in such a way as to facilitate the formation of units ready to take the field with troops, and capable of expansion by their reserve formation which may be formed in the future.

"In addition," the order states, "the training and instruction of men in handling kites, balloons, aeroplanes and other forms of aircraft will also devolve on this battalion.

The warrant officers, non-commissioned officers, and men of the battalion will be selected from the Royal Engineers, but officers of any branch of the regular army who are on the active list will be eligible for service in air battalion.

If you are in a hurry for darning cotton and cannot secure it immediately ravel an old stocking, pulling one thread first to make raveling easy, and use the thread thus obtained.

"Mabel, dear, do you ever feel timid about asking your husband for money?" asked a parent of her newly-married daughter. "No, indeed," replied the young wife, but he seems to be rather timid about giving it to me!"