

NOTES AND COMMENTS

The world stands aghast at the penalty which Europe pays in human life for this unspendable war. The price which it is paying in money, and will continue to pay for perhaps a century, is almost beyond calculation. Not since Napoleon's day have European Government bonds been in such a panicky condition as they are today. England fixes by edict a minimum of 65 for its consols, without which edict they would fall much below that point. The old war loan is selling below par. French three per cent. rentes are quoted around 70, and this, like the quotation for British consols, is largely artificial. Russian bonds are even weaker than those of its allies.

But the Teutonic Zueibund is in a much worse position financially than its enemies. German three per cent. bonds are selling in the fifties, while there is no buying whatever of Austrian bonds. Both countries are obliged to finance the war from domestic resources, and they are doing it with a volume of "shin-plasters" that portends a fearful reckoning later on. The Government of Germany compels the Bank of Germany to accept war loan notes as legal tender, and the bank actually uses such notes as a part of its reserve. These notes are not covered by a gold reserve, so that a vast pyramid of paper money is being erected without adequate gold or even silver protection behind it.

The Bank of England even today will cash any of its own notes in fold. Such is not the case in Germany, where the note circulation exceeds metal reserves by hundreds of millions. Germany's financial position from all trade with the outside world, has no means of recuperating with foreign commerce her dwindling exchequer. She must live upon herself, and consequently is paying her own people for her war supplies and materials in paper money, the volume of which has already reached colossal proportions. Germans contend that when the war is over they will have proved an advantage to the German people since the Government will owe none but themselves. All debts will be local debts, and all payments will remain within the empire. But what if Germany loses and is taxed as France was taxed forty-five years ago to pay an enormous war indemnity? Would Germany still be able to cancel such a foreign obligation, and at the same time retire the billions of paper money which is now in process of creation?

Seasonable Dishes.

Cauliflower.—Cut stalks close to flower, remove green leaves and soak in cold salted water one hour. Cook in cheesecloth bag thirty to forty minutes. Remove from bag and serve with Hollandaise or white sauce and crumbs.

Consomme Renaissance.—Press half a cup of cooked and drained spinach through a sieve, add a tablespoonful of melted butter, one tablespoonful of cream, two beaten eggs, one-fourth teaspoonful of salt and one-fourth teaspoonful of pepper; mix thoroughly and turn into a small buttered mold. Let cook in the oven on several folds of paper surrounded with boiling water until firm. When cold cut in cubes. Cut a pared carrot and turnip in half-inch cubes. Cook separately until tender. Drain. Serve the cubes of spinach-custard, turnip and carrot in one quart of consomme.

Southern Peach Pie.—Line a pie plate with crust as for lemon pie and fill with sliced peaches. Sprinkle sugar and cinnamon over the top, bake and serve with whipped cream. To make the crust chop four tablespoons of lard into one and a half cups of flour; when thoroughly mixed add one-half teaspoon salt and cold water enough to form dough. Chill, roll in rectangular piece, place four tablespoons of butter which previously has been shaped, flattened and chilled on middle on one side of paste, fold over other side, press edges together and fold one end under and one over butter making six layers. Roll again into rectangle, fold in same way and so continue three times. If butter begins to soften, roll paste in cheese cloth and place on ice until hard enough to roll easily. Be careful not to wet the cheese cloth.

A Smart Answer.

Larry O'Shell, in many respects a good soldier, had a very limited idea of the virtue of tidiness. Appearing one morning on parade with his boots in a fearful state the sergeant's eagle eye soon spotted him. "Private O'Shell fall out!" he roared. "Phwat d'ye mane by comin' here wid yur boots in a mess loike thot?" "Arrah, now, sargent, be aisy!" retorted the imperturbable Larry. "Shure yu niver saw a good soldier shovin' a clane pair o' heels!"

Narrow Margin.

A circus man tells this one: "We were doing Pottstown, Pa. The price of admission was 25 cents—children under 10 years of age 10 cents. Among the first to arrive were a lad of about 18 and his little sister. He laid down 35 cents and asked for two front seats. How old is the little girl?" asked the ticket seller. "Well," said the boy, "she is her 10th birthday today. But she was not born until 5 o'clock in the afternoon!"

The buttercup is so called from the belief that it increased the butter-yielding qualities of cows' milk; but cows never eat buttercups.

About the Household

Good Corn Recipes.

Boiled Corn.—Strip off coarse outer husks leaving the thin silky envelope next the ear on the stalk. Pull this down and pick off the silk from between the grains, adjust the inner husks in their place, tie together at the top and drop the ears in plenty of boiling salted water. Boil half an hour and leave in hot water until ready to serve. Cut stalks off with the husks close to the bottom of the ears and send to table wrapped about with a napkin on a flat dish.

Green Corn Fritters.—Grate or shave off with a keen blade the grains from 6 ears of corn. Haze ready 2 eggs beaten light, a cup of milk added to these with a tablespoonful of sugar and same quantity of butter warmed and rubbed into a heaping tablespoonful of prepared flour. Season with salt and pepper; beat hard and fry as you would griddle cakes.

Chopped Potatoes and Corn.—When cold boiled potatoes and several ears of boiled corn are left in the icebox, chop the one into coarse dice and cut the other from the cob. Heat in a frying pan a good spoonful of clarified dripping, sweet and good, and stir into this the potatoes and corn, seasoning with salt and pepper. Turn and turn until thoroughly heated and serve. This makes a nice breakfast relish. Or heat a cup of milk, stir in a good spoonful of butter, then mix in potatoes and corn; season, simmer five minutes, and serve.

Green Corn Pudding.—Six ears of green corn, full grown but tender, 2 cups of milk, 2 eggs, 1 tablespoonful butter, 1 tablespoonful sugar. Cut butter and sugar in for cake. Beat into the eggs when whipped light, add milk and the grated corn (or shaved). Season, beat thoroughly and bake covered in a buttered casserole or pudding dish 40 minutes; then uncover and brown. Serve at once in the same dish.

Succotash.—Six ears of corn, 1 cup shelled lima or string beans carefully trimmed into inch lengths, ½ cup milk, 2 spoonfuls of butter cut up into 1 teaspoon of flour. Salt and pepper. Cut the corn from the cob and add to the beans when they have cooked half an hour in boiling water slightly salted. Boil thirty minutes longer, turn off the water and pour in the milk. (It is safer in warm weather to add a tiny pinch of bread soda). As the milk heats, stir in the flour, butter, season, and simmer ten minutes. If canned corn and beans are used, add half a teaspoonful of white sugar.

Canned Corn Fritters.—Canned corn while only a poor substitute for the fresh ear may be very appetizing if chopped fine after the corn has been emptied from the can and allowed to stand for several hours before using. Drain dry and mince, then proceed as with the fresh grains.

Corn Soup.—Cook six ears of corn in cold water twenty minutes. Cut off the cob and press through a sieve. Add two cups of scalded milk. Cook two tablespoons of chopped onion in three tablespoons of butter, add three tablespoons flour, one and a half salt, celery salt and cayenne, corn mixture, cook five minutes, strain, add one cup of beaten cream and serve. Garnish with one cup popped corn.

Things Worth Knowing.

To skin sausages quickly and easily immerse them for a second or two in cold water.

Make starch with soapy water, adding a pinch of borax.

A very hot iron should never be used for flannels or woollens.

Soap should be substituted for soda when washing silver and plated goods.

New brick floors should be washed with soda water, and when dry rubbed with paraffin.

Don't black a stove while it is hot. It takes more blacklead, and a much longer time to polish.

When boiling potatoes do not add salt till they are nearly cooked. This makes them dry and floury.

Borax for washing plates and dishes is to be preferred to soda, as it does not crack the skin of the hands.

The fact that an article is advertised in a respectable newspaper should prove it worth buying by somebody. Should any foreign matter alight in the eye immediately apply one or two drops of castor oil; it will almost at once allay the irritation.

Grass stains will disappear if coal oil is poured on them, then rub with the hands and wash same as you always do. Lard rubbed in well before goods are wet will remove axle grease or machine grease.

To separate the yolk of an egg from the white make a hole in both ends of the egg. Then hold it upright, giving it a gentle shake, and the white will run out, leaving the yolk unbroken in the shell.

If when sending or taking a hat by train it is secured to the bottom of the box by a few strong stitches of thread the most delicate hat will not be crushed, as no matter how the box is turned about the hat will not move.

It is always wise to boil a new clothesline before using it, as this not only prevents from stretching but makes it last much longer. New pegs should be soaked in cold water for a few hours, as this keeps them from splitting.

Very often when making a pie the juice from the fruit soaks through the

undercrust and spoils the whole appearance of it. To prevent this try brushing the crust over with the white of an egg, and you will never be troubled in this way.

When your vegetables become wilted and stale before you have an opportunity to use them place them for an hour or so in a gallon of water to which a teaspoonful of soda has been added. They will then be just as crisp and fresh as when gathered from the garden.

Peach Ice Cream.—Soak two cups of sliced peaches for about one hour and put through colander. Add to one quart of cream which has been scalded and cooled. Freeze.

BRITAIN AND THE WAR.

She Will Stand By Her Allies to the Last.

A year has passed since Britain entered the great war, and it is in order to sum up what she has accomplished.

Because of the lack of spectacular results, many are disposed to censure and criticize Britain's part in the great struggle. They say that the mighty British Empire has not thrown into the scales a weight either commensurate with her possibilities or with what her allies had a right to expect.

The wonder with me is that she has done so much as she has. She has accomplished marvels. France, Russia and Italy, cradled in the cradle of a "mad" fox, are not a military nation. She could not at a moment's notice fling organized legions of millions into the fray, like her military neighbors.

In the outset she promised France six divisions only, or 120,000 men. She has more than quadrupled that number since. But her conversion into a fighting organization could not be done in a few months. She has now raised the most colossal army in all history, compared with which Napoleon's legions were but corporal's guards. Lord Kitchener has recruited and placed in training, without conscription, since the war broke out, 3,000,000 soldiers. They are all, excepting the 600,000 at the front, hard at work in the transformation process, from citizen to soldier, at the training camps, polishing the native fighting qualities into perfect military efficiency. England allows no man to go to the front, to be exposed to slaughter, who has not had at least nine months of grueling drill. After this drill the English soldier has no superior in the world, and each in efficiency, is equal to two German soldiers.

It is solely in point of equipment that Britain's hosts are lacking, but this has been remedied, and the great drive will soon take place. When the war began England had less than half a million rifles, while Germany had over 2,000,000, or four to each soldier. It takes time to manufacture rifles by the millions, and her army now in training have had to carry wooden dummy rifles, weighted to equal the real thing.

Germany had in the start a full equipment of 17-inch guns, with abundance of ammunition for them, while England had neither the guns to match them nor the explosives for them. She has had to make both. In short, so far, England has been getting a good ready, if the expression will be allowed.

Some complain of the inactivity of the navy, but without very deep thought. They demand that Admiral Jellicoe smash up the Kaiser's high canal armada, reduce his ports to ashes, and hang Von Tirpitz to the yard arm. All this is mere rot and the ravings of Chauvinistic enthusiasts.

If we take a careful inventory of what the British navy has done in driving the German flag from the oceans, and in converting Hamburg and Bremen into something as useless as if they were in ruins, annihilating Germany's two and a half billion dollar annual trade, and paralyzing her imports of about the same amount, so that her supplies are constantly growing perilously short, we can get some notion of what the navy has accomplished.

Germany is not as yet effectually starved, but if her food regulations and restrictions mean anything they indicate a distressing scarcity, to say the least. When a nation has to regulate the allotment of her civil population, and order the copper in cooking utensils to be turned over to the military, it surely indicates that the end is nigh at hand.

Not a pig can be slaughtered, or a loaf of bread baked, or a potato sold, or a barrel of wheat milled, without the consent of the military in Germany to-day, shows that the British navy is on the job all right, and great results may soon be expected. These are not spectacular nor pyrotechnical pictures to be cast upon the screens. They would not likely earn a penny for Jellicoe or his admirals, but they are nevertheless sapping German vitality just the same, and they show the iron grip of Britain's navy. What would the position of France and her beloved Paris be in to-day were the British navy not holding the seas? When the Dardanelles are forced, as they will be soon, Russia will experience the great aid of the British navy, as France has already benefited by it.

She will then be able to export her surplus production and secure the necessary arms and ammunition, of which she is so sorely in need. And when Kitchener is ready to send his

enthusiastic legions to the continent, he will have no fear that his transports will be in danger of molestation, as Canada has had no misgivings in sending her loyal sons across the water to fight for liberty and independence. It took England nearly ten years to bring Napoleon to St. Helena, and she will stick to it until the Kaiser is thrust into an equally safe place, where he can do no more harm. Do you say, Calais? Napoleon was there, too, and destroyed 10,000 British ships; but England got him at last, and so she will get the great Kaiser, as sure as the sun rises on the eventful morn. This grand old proud democracy is just now unfolding and applying a maternal strength and moral splendor that for countless ages after this conflict is still to be shining undimmed amid the first glories of history.

CHAS. M. BICE.

Denver, Colo.

A "MAD" FOX.

Some Animals Are Either Demented or Inherently Vicious.

It is a theory of criminologists that certain human beings are born without the brain power or self-control of the normal man, and that such persons, under favoring circumstances, become habitual criminals. It is possible that similar cases occur among animals; at least there are times when we can account for the extraordinary behavior of animals only on the theory that they are either demented or inherently vicious.

Thirty years ago, when I was a boy, writes a friend of The Youth's Companion, the neighborhood was stirred by the doings of a "mad" fox. He ranged in the Briesacher woods, and never was heard of anywhere else. I never saw the mad fox myself, but often heard his high, querulous bark in the middle of the night. A much-used path led through the Briesacher woods, and on to the village. The mad fox took to following people as they traversed this path, trotting along behind them, stopping when they stopped, from the time they entered the forest until they emerged on the farther side. As time passed, the animal grew bolder, and pattered along within a few yards of a pedestrian's heels on dark nights, or perhaps took up a position in the path, which he would hold until the traveler approached very closely, when he would spring a few paces to one side, snarling.

Some people said the fox had rabies, but the more sensible ones pointed out that a rabid animal never lived more than a week or so, while this scamp had been keeping up his pranks for several months. Louis Briesacher, whose father owned the woods, had no occasion to have anyone else to pass through them, and according to Louis, the mad fox took an especial dislike to him. It followed him so closely, and with such evidence of vicious intent, that Louis carried a club every time he went to town. At last he bought a revolver, with the determination of making an end of his annoying escort.

Louis told the story of the encounter afterward. He was returning home from town about eleven o'clock. No sooner was he in the woods than the fox came after him. Louis paid little attention until it got so close that it actually snapped at his heels. He then turned and fired a shot at it, but the night was dark, and he missed. The fox retreated, but in five minutes was back again snapping and snarling more viciously than ever. Aiming as best he could at a mark that was never still, and could be heard rather than seen, Louis discharged the remaining five shots from his revolver. All the shots missed; the fox simply jumped from side to side with the flash of the revolver.

When the last spurt of flame died away, the determined little beast sprang straight at Louis, and fastened its teeth in his trouser's leg. The young man kicked fiercely; but, kicked loose from one hold, the enraged animal came right back, and bit his legs severely. Finally it caught his



PUMPING IT OUT

—From The New York World.

Our Affairs Require Tact

Makes the Indolent Active, the Slovenly Neat and Clean in Person and Appearance.

"For whereas I was free as to all, I made myself the servant of all, that I might gain the more."—I. Corinthians ix., 19.

Wonderful are the innumerable things accomplished by tact. To do or say the right thing at the proper time and place illustrates what tact is or ought to be. Through a peculiar faculty of its own to facilitate and adapt words and actions to time, place and the circumstance of them, the tactician usually produces excellent and pleasing results. The achievements of St. Paul compare in his line with Caesar, Napoleon and other military lights famous in history for expert tactical work. Paul strove in all things to please all men, not seeking profitable things to himself but to the many, that all might be saved. His discernment in sizing up situations and acting on them with little apparent notice ended as intended by him. Nothing more should remain for the warrior and statesman to be desired in the artful and evolutionary manipulations of tact than to carry out all that was planned from the beginning. Degrees of tact differ as grades differ in every department of life. Tacticians to the manner born rate higher than those who acquire the knowledge of it by study and labor. The former are better fitted, more opportune and quick by nature to perceive and act promptly in the adjustment of matters submit to them. A word or gesture with men in joy or sorrow effectively given and accepted signifies tact.

Special Order of Tact.

Again, kindness of feeling is unpretentious tact pure and simple. Gifted in some, tact, of course, will improve with study. Study as you may, labored tact is apt to be inaccurate, wanting in finesse and less courteous in its bearings.

Traits characteristic of tact are chiefly based on patience and forbearance. Without them we are liable to err. Children and foolish people exhibit a want of tact. Not wishing to attribute tact too much to genius or natural talent, we may add a seemingly aid to this commendable and high class culture by caution and the care we use in the practice of it in all we say and do, and do quickly. Diplomacy is a special order of tact that ranks above other comparisons simply by the quality of its own end.

HEALTH

Addison's Disease.

This disease got its name from the physician who first recognized it, an Englishman named Addison. It is sometimes called "bronzed skin disease," because one of its conspicuous symptoms is a darkening of the skin, which ranges from yellow to a very dark brown in different cases. Besides this curious coloring of the skin, the principal symptoms are a progressive loss of appetite, with anamia, great languor and debility, a very feeble action of the heart, and an irritable stomach. The disorder is caused by a diseased condition, often tuberculous, of the suprarenal glands, which lie directly over the kidneys.

Males are more subject to Addison's disease than females, and since it is often caused by tuberculosis of the glands, a great number of the cases are of the tuberculous type, that is to say, between twenty and forty. At the same time it may be caused by other degenerative processes, and therefore cases occur at all ages.

Apart from the darkening of the skin and the mucous membranes, the first thing that the patient notices is the extraordinary weakness. That is so great that the patient must abandon all work that involves muscular effort. The action of the heart is so feeble that he becomes exhausted by the smallest exertion, and may even go into a condition of collapse with any effort, however slight, such as coughing, vomiting or an attempt to hurry. There are often paroxysms of nausea and vomiting without apparent cause, and there is also great tenderness to pressure over the abdomen.

Although a sufferer from Addison's disease tends to grow gradually worse, there are in most cases periods of improvement of longer or shorter duration. The administration of adrenal extract, obtained from the glands of the sheep, is often very helpful, especially if it is given early in the case. Indeed, under this treatment some of the less severe cases may go on to recovery.

In the way of general treatment, the most important thing is for the patient to stop all work and stay in bed. Patients who are compelled to work, and who fight against the increasing weakness, fail rapidly. Tonic treatment is called for, with a light but nutritious diet, and very often remedies must be given to quiet the irritable stomach. Feeding with the gland extract must, of course, be carried out under the supervision of the physician in charge.—Youth's Companion.

A Real Poison Ivy Cure.

A physician gives the following cure

duration and that of persons exercising it. Too observant of the phases of life admire tact as seen in our households, the kitchen and drawing room. Victory in war, success in politics or the professions, apart from intellectual acumen of the man is greatly due to tact, which must be circumspect in all it assumes.

To bring people to our way of thinking in disposing of our affairs requires tact. There's nothing repellent about tact. The tactical will draw, mesmerize, magnetize and, if permitted, we name it as something captivating, fascinating, charming. Disorder is out of line with tact, because there is no unity about it. Thrift, peace, contentment of mind and good health may be laid to orderly tact, the door of the correct tactician. Go where you wish, the tactical should be the supreme, reigning, silent, conciliating factor in conducting all our affairs, to the extent that it tends to

Promote and Make Life Happy.

Method about one's madness surely is tact with a vengeance. Tact will prevent a clash of arms or argument. It averts exhibitions of temper, anger and ill will. It jeopardizes nothing, for it has nothing to lose in its varied exertions. Blarney of speech, though of Celtic origin, make and character is tact of the first order.

Tact, then, is apparent to and approved by all because of the nicety with which it deals in that which it undertakes. It lightens the burdens of life and anticipates emergencies at all times. There is no real selfishness about tact. With confusion there is no tact, or even the semblance of it. Our homes, shops, persons and the carriage and care of them should never be without tact. Tact is the economy of life. What the compass is to the ship tact should be to the man who sees danger ahead rising from the unexpected. Circumstance and the occasion oftentimes give evidence of opportune tact. Tact is speedy in repressing self and addresses itself at the same time to the wants of others as well as his own. There are convenience and conventionality about tact finally that reduce turbulency to quietude. It turns war into peace. It makes us happy because it touches the right spot in the heart of every man and woman who falls under its influence or comes in contact with it.—Rev. George T. Donlin.

for poison ivy: Place in the bottom of a clean quart jar about one pound of hypo such as is used in photography and fill with water. Use some of this water on the infected parts, sponging with absorbent cotton or gauze frequently, especially at night. The solution has proved an antidote for the poison ivy.

Health Notes.

A teaspoonful of flour of sulphur dissolved in hot milk and slowly sipped, is said to be helpful in case of sore throat.

Taking cold can sometimes be prevented by the breathing deeply when chilly. The body will soon become much warmer, because deep breathing sets the blood to circulating more rapidly.

If you are a sufferer from rheumatism, nervous dyspepsia or neuralgia, eat plenty of celery, either stewed or raw. If stewed very little water should be used, so as not to waste the valuable salts contained in this vegetable.

WAR BREAD CAUSES ILLS.

Germany's Rye Flour and Potato Mixture Not Palatable.

The German "war bread," of potatoes and rye flour, so highly recommended by German authorities as a substitute for wheat bread, is proving unpalatable and causing much stomach and other digestive trouble, says an editorial in the New York Medical Journal.

The German people are being urged by military and civil authorities to eat as much of the war bread as possible, and forego wheat bread because the war bread can be made from products of which Germany has an abundance, without drawing upon the small wheat supply. Notwithstanding the patriotic and economic grounds on which the people are supposed to enjoy this bread, the editorial says that it is so distasteful to many that they do not chew it enough. "To this are probably due a great many of the symptoms," it says. "Flatulence is frequent. This is thought to be due to the swallowing of large, tough lumps of bread which are hardly affected by the pancreatic secretion. Thorough mastication of the bread will prevent these troubles."

Reading the Signs at the Front.

A member of the Liverpool Scottish while home on leave, was asked whether the soldiers knew long before-hand when they were going to be called upon to deliver an assault. "Well, they don't exactly tell us but we always know," he explained. "You see, if a number of Army chaplains suddenly turn up we can always guess that something good and hard is going to be asked of us shortly. And if they serve us with pudding for dinner before we go into the trenches, why then we know for certain."