ALL ROMANCE OF THE WAR BELONGS TO THE AIRCRAFT

The Thrills and the Danger of Scouting All Theirs, Says Frederick Palmer.

ARCHIBALD IS ON THE JOB

Exciting Work of the British Antiaircraft Gun Described—Sight of Aeroplane Under Shell Fire Never Loses Its Thrill.

By FREDERICK PALMER.
International News Service Correspondent.

British Headquarters, France.—A crack and a whish through the air! No sound is more familiar at the front where the artillery is never silent—the sound of a shell breaking from a gun muzzle and its shrill flight toward the enemy's line to pay the Germans back for some shell they have sent.

Only this one did not pass out over the landscape in a long parabola or toward the German lines. It went right up into the heavens at about the angle of a skyrocket—for it was Archibald who was on the job.

Six or seven thousand feet over the British trenches there was something as big as your hand against the light blue of the summer sky. This was the target, a German aeroplane. By the cut of his wings you knew it was a Taube, just as you know a meadow lark from a swallow.

So high was it that it seemed almost stationary. But it was going somewhere between fifty and ninety miles an hour. It seemed to have all the heavens to itself; and to the British it was a sinister, prying eye. It wanted to see if they were building any new trenches, if they were moving bodies of troops or of transport in some new direction, and where their batteries were in hiding. That aviator, three miles above the earth, had many waiting guns at his command. A few signals from his wireless and they would let loose on the target he indicated.

Never Loses Its Thrill.

Other features of life at the front may grow commonplace, but never the work of the planes—these wings of the army's intelligence. In the hide-and-seek digging and dodging and countering of siege warfare the sight of a plane under shell fire never loses its thrill.

A couple of seconds after that crack a tiny puff of smoke breaks about a hundred yards behind the Taube. A soft thistle blow against the blue, it seems at that altitude; but it wouldn't if it were about your ears. Then it would sound like a bit of dynamite on an anvil struck by a hammer, and you would hear the whizz of scores of bullets and fragments about your ears.

The smoking brass shell case is out of Archibald's steel throat, and another shell case with its charge slipped in its place and started on its way before the first puff breaks. The aviator knows what is coming. He knows that one means many, once he is in range.

Archibald rushed the fighting; it is the business of the Taube to sidestep. The aviator cannot hit back except through its allies, the German batteries, on the earth. They would take care of Archibald if they knew where he was. But all that the aviator can see is mottled landscape. From his side Archibald flies no goal flags. He is one of ten thousand tiny objects under the aviator's eye.

All the Romance Theirs.

Why he was named Archibald nobody knows. As his full name is Archibald the archer, possibly it comes from some association with the idea of archery. If there were ten thousand antiaircraft guns in the British army, every one would be known as Archibald. When the British expeditionary force went to France it had none. All the British could do was to bang away at Taubes with thousands of rounds of rifle bullets, which might fall in their own lines, and with the field guns.

It was pie in those days for the Taubes. It was easy to keep out of range of both rifles and guns and observe well. If the Germans did not know the progress of the British retreat from on high, it was their own fault. Now the business of firing at Taubes is left entirely to Archibald. When you see how hard it is for Archibald, after all his practice, to get a Taube, you understand how foolish it was for the field guns to try to get one.

Archibald, who is quite the swellest thing in the army, has his own private car built especially for him. While the cavalry horses back of the lines grow sleek from inaction, the aeroplanes have taken their places. All the romance and risk of scouting are theirs. They get most of the fun there is in this kind of warfare. If a British aviator gets a day's leave, he does not take a train or steamer. He rises from the aviation grounds about half-past four and is at home in England for dinner and returns after lunch the next day. All the action the cavalry see is when they go into the trenches as infantry.

Important Work Is Archibald's.

Such of the calvary's former part as the planes do not play, Archibald plays. He keeps off the enemy's scouts. Do you seek team-work, spirit of corps and smartness in this theater of France, where all the old glamour of war is lacking? You will find it in the attendants of Archibald. They have pride, alertness, pepper and all the other appetizers and condiments. They are as neat as a private yacht's crew and as lively as an infield of a major league team. The Archibaldians are naturally bound to think well of themselves.

Watch them there, every man knowing his part, as they send their shells after the Taube! There isn't enough waste motion among the lot to tip over the range-finder or the telescopes or the score board or any of the other paraphernalia assisting the man who is looking through the sight in knowing where to aim next as a screw answers softly to his touch.

Is the sport of war dead? Not for Archibald. Here you see your target, which is so rare these days when British infantrymen have stormed and taken trenches without ever seeing a German—and the target is a bird, a bird-man. Puffs of smoke with bursting hearts of death are clustered around the Taube. They hang where they broke in the still air. One follows another in quick succession, for more than one Archibald is firing, before your entranced eyes.

An Artful Dodger.

You are staring like the crowd at a country fair at a parachute act. For the next puff may get him. Who knows this better than the aviator? He is likely an old hand at the game; or, if he isn't, he has all the experience of other veterans to go by. His sense is the same as that of the escaped prisoner who runs from the fire of a guard in a zigzag course, and more than that. If a puff comes near on the right, he turns to the left; if one comes near on the left he turns to the right; if one comes under he rises, over he dips. This means that the next shell fired at the same point will be wide of the target.

Looking through the sight, it seems easy to hit a plane. But here's the difficulty: It takes two seconds, say, for the shell to travel to the range of the plane. The gunner must wait for its burst before he can spot his shot. Ninety miles an hour is a mile and a half a minute. Divide that by thirty, and you have about a hundred yards the plane has traveled from the time the shell left the gun muzzle till it burst. It becomes a matter of discounting the aviator's speed and guessing from experience which way he will turn next. That ought to have got him, the burst was right under him! No! He rises. Surely that one got him, anyway. The puff is right in front of the Taube, partly hiding it from view. You see the plane tremble, as if struck by a violent gust of wind.

Must Hit Vital Spot.

"Close!" Within thirty or forty yards, the telescope says. But at that range the naked eye is easily deceived about distances. Probably some of the bullets have cut his plane. But you must hit the man or the machine in a vital spot in order to bring down your bird. A British aviator the other day had a piece of shrapnel jacket hit his coat, its force spent, and rolled into his lap. The explosions must be very close to count. It is amazing how much shell fire an aeroplane can stand. Aviators are accustomed to the whiz of shell fragments and bullets and to have their planes punctured and ripped. Though their engines are put out of commission, and frequently though wounded, they are able to volplane back to the cover of their own lines.

To make a proper story we ought to have brought down this particular bird. But it had the luck which most planes, British or German, have in escaping antiaircraft gunfire. It had begun edging away after the first shot, and soon was out of range.

Archibald had served the purpose of his existence. He had sent the prying aerial eye home.

Fights in the Air Rare.

A fight between planes in the air very rarely happens, except in the imagination. Planes do not go up to fight other planes, but for observation. Their business is to see and learn, and bring home their news.

The other day, in the communicating trench between the frontal and support trenches, British shells were screaming overhead into the German trenches. Four or five thousand feet up were two British planes, with a swarm of puffs from German shells around them. Two or three thousand feet higher was a German plane. They maintained their relative altitudes and kept on with their work, each spotting the bursts of the shells fired by its side and correcting the gunners' aim by wireless. The British aviators always fly lower than the German; they are much oftener in the range of antiaircraft gunfire.

SHED-ROOF FORM POULTRY HOUSE

Is Simplest for Practical Use Under All Conditions of Climate and Weather.

EMBODIES ALL MODERN IDEAS

Present Design Has Proved Its Worth by Fifteen Years of Trial—Is Two-Family Apartment Building With Lime Floor and Concrete Underpinning.

By WILLIAM A. RADFORD.

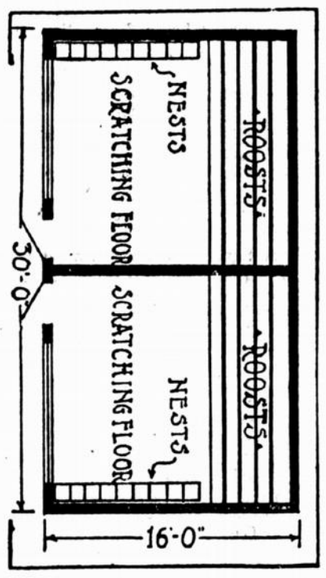
Mr William A. Radford will answer questions and give advice FREE OF COST on all subjects pertaining to the subject of building work on the farm, for the readers of this paper. On account of his wide experience as Editor, Author and Manufacturer, he is, without doubt, the highest authority on all these subjects. Address all inquiries to William A. Radford, No. 1827 Prairie avenue, Chicago, Ill., and only inclose two-cent stamp for reply.

The simplest form of a practical poultry house is built on the shed roof plan. It faces the south and has windows rather high up in front to admit sunshine clear back to the roosts.

The design shown in the perspective and floor plan was worked out by the president of the Poultry association of New York state some twelve or fifteen years ago. He wanted a poultry house sixteen feet from front to back. He was particular to have the ends and back of the building made air-tight by the use of building paper or felt roofing and matched ceiling inside of good quality put on with thick paint in the groove. He did not care much about the outside of the building, so long as the material was good and well put together, but the inside occupied his attention until he got a practical house that gave universal satisfaction.

Along with the shed roof design and scratching shed practice came the so-called curtain front. The size of the curtain front area must be regulated to suit the climate. Usually the front sash are hung from the top of the opening. They are hinged to swing back and button up against the ceiling. In extreme cold weather, some of these glazed sash are made to close part of the curtain front opening, but the weather is never cold enough in New York state to close the opening entirely.

Other systems of ventilation were tried and discarded one after another, but experiments by using only thin cotton cloth over the window openings finally won out as being not only the best, but the only plan whereby the poultry house could be properly ventilated in winter.



The scientific principles of this little poultry house are recognized as being the nearest approach to perfection of anything in the shape of a poultry house.

The roof is low at the back, some of these poultry houses being not more than three feet high at the north side and about seven feet in front. Old-fashioned poultry houses were built for the convenience of the attendant. Modern poultrymen have an idea that a poultry house should be built to accommodate the fowls and as they are not especially high headed, a low ceiling will keep them warm and work out better in practice than when the building is constructed with more headroom. Poultry do not need a great amount of cubic air space but they do need frequent change of air.

It was in New York state that the lime floor was tried out, and is still in use in just such poultry houses as this. The whole ground space is covered with slacked lime instead of concrete, because lime is softer and wears the claws less, at the same time sanitary conditions are just as good. In a well-regulated poultry house straw is spread all over the floor to a depth of several inches; sometimes a foot deep if straw is plentiful. It is raked out every day and another layer of fresh straw is supplied. Every morning about daylight a feed of grain is scattered in the straw and the birds dig to uncover their breakfast, thereby getting their much needed exercise to keep them in good laying condition.

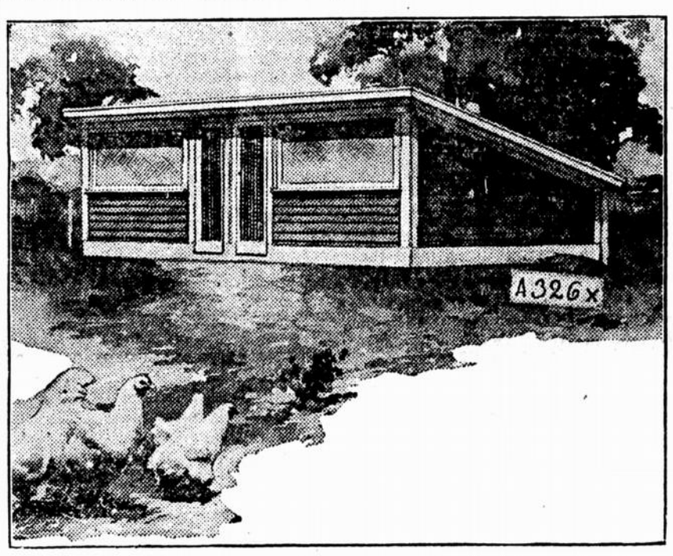
A lime floor will discourage rats and mice as well as concrete. It is easily kept clean and it is not much harder than a wooden floor. There is very little or no grit in pure lime. If the hens want more egg-shell material than they can get out of the ground oyster shell hopper feeder, they can dig up part of the floor and eat it. They often prefer to do so, it makes a change from the oyster shell, which is the common lime supply used in the eastern states.

Every good poultry house has a concrete foundation wall extending all the way around. Concrete is the only satisfactory underpinning for a poultry house for the reasons that it is permanent and it is a positive protection against rodents and vermin. Exposed concrete, the wall above ground, should be whitewashed to fill all the little cracks and crevices. The whole interior of the house needs whitewashing at least twice a year; once a month is a good rule. There are so many different kinds of poultry insects that it is absolutely necessary to treat the inside of the house with either lime or crude oil to hold them in check.

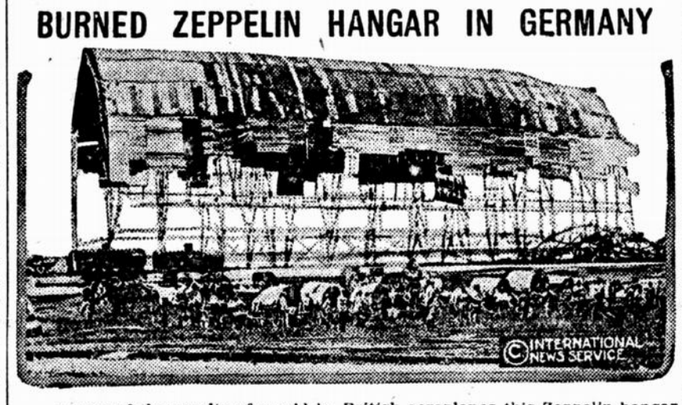
The plan of this poultry house provides two compartments about fifteen feet square each. An expert poultry man or woman will keep forty hens in each compartment through the winter and keep them in good laying condition. It is considered the most practical and satisfactory way of housing poultry in the winter time in New York state climate.

It is customary to provide from three to five square feet of floor area per fowl. There are about 225 square feet of floor surface in each room, which divided by five gives a rated capacity of 45 fowls in each compartment. It is the ambition of many poultry raisers to start in the fall with about one hundred one-year-old hens and pullets. The number very often is reduced to about eighty or ninety before Christmas, so that the plan works out about right for a poultry business of this size.

Old hens are not profitable. Two years is about the limit of energetic egg production. All two-year-old hens should be marked with leg bands as candidates for "chicken" salad.



BURNED ZEPPELIN HANGAR IN GERMANY



As one of the results of a raid by British aeroplanes this Zeppelin hangar was set afire by inflammable bombs and not only the shed, but also an airship within it, destroyed by fire.

SCORNS SPECTACLES AT 105

Aged Indiana Woman Also Spends Much Time Working in Her Garden.

Terre Haute, Ind.—Mrs. David R. Hayden of Worthington is one hundred and five years old. In a radius of comparatively few miles two other women live who are more than one hundred years old. Mrs. Hayden never has used eyeglasses, her hearing is good, and until this year she spent much of her time in her garden.

Across the county line of Sullivan county lives Mrs. Eleanor Combs, who was one hundred and five last October. She has 57 grandchildren, 147 great-grandchildren and 17 great-great-grandchildren.

Mrs. Nancy Tincher, at Linton, was one hundred last December. She has lived in the Linton neighborhood since birth.

SOME STORM AND SOME TALE

Louisiana Man Has Some Hard Luck During a Recent Gale in That Section.

Oakhurst, La.—J. B. Hopson of Oakhurst, La., in speaking to several friends of a recent storm, said that he had suffered a little bad luck and knew how to sympathize with the good people of Friars Point, "although," said Mr. Hopson, "my case is rather laughable. Yesterday after the storm had passed my yardman approached and said: 'Boss, we done suffered some damage, too, one of de cow's horns has been knocked off.'

"Soon the animal was brought forward, and, sure enough, the horn was gone. The yardman thinks the wind blew off the horn, and still sticks to his belief."

EGGS AND NEST PETRIFIED

Washington Miner's Find in 1869 to Be Curiosity at Panama Exposition.

Seattle, Wash.—J. S. Hilley of Kirkland has in his possession a petrified bird's nest containing four petrified eggs. The nest and eggs are said to be a perfect petrified specimen.

They were found by a miner in 1869, in the lower end of the Grand Canyon of Colorado. Mr. Hilley obtained them 15 years ago and has since exhibited them in many parts of the country.

He expects to take them to the Panama-Pacific exposition next month.

MISS ELIZABETH BURKE

Miss Elizabeth Burke, daughter of former Gov. John Burke of North Dakota, now treasurer of the United States, has just returned to her home in Washington after an extended trip through the West.

Horse Travels 44,000 Miles.

Beloit, Wis.—The last lap on a 44,000-mile course, which it took him nine years to run, was finished by Harry, the horse of Edwin Bailey, city mail carrier. The animal actually died in the harness while making the round it made for nine years.

BEE CAUSES AUTO WRECK

Alights on Chauffeur's Neck, Then in Lady's Lap and Then, Crash!

A bee is responsible for the wreck of the handsome new touring car of George G. Sykes of Allentown, Pa.

Mrs. Sykes was returning home at night from a tour down country, with a party of ladies as guests, when the bee lighted on the neck of the chauffeur. He brushed it off, and it landed on the lap of the lady in the front seat beside him. She was afraid of the insect, and the driver, Charles Schultz, gave it a swipe. Through this act he lost control of the wheel, and the car collided with a bridge abutment.

All escaped injury but Mrs. Edward Ruhe, who was cut by broken glass, and Schultz, who is in bed.

Screws Really Date From 1836.

Until the nineteenth century the manufacture of screws was a rather crude process of forging and cutting with hand tools. Small screws were little known or used before 1836, but in that year machinery began to be constructed both in this country and abroad and screwmaking became thoroughly established.

Conquering Death and Change.

To take into the inmost shrine of the soul the irresistible force whose puppets we seem to be—Death, and Change, the irrevocability of a vanished past, the powerlessness of man before the blind hurry of the universe from vanity to vanity—to feel these things and know them is to conquer them.—Bertrand Russell.

Unselfish.

Doctor—"Is your wife strong-minded enough to see that you positively refrain from eating sweets?" Patient—"Sure, doctor! She's got spunk enough to make me pass up the candy and pastry and all that as long as she's allowed to eat it herself."—Judge.

On the Safe Side.

Girlie—I've been reading, Harold, that kissing is hygienically unsafe, and think of the number of times you have kissed me!

Harold—Oh, well, there's safety in numbers, you know.—Life.

Professional Garb.

"There is an unpleasant suggestion in your friend, the surgeon's, attire."

"How do you mean?"

"I notice he is wearing a cutaway coat."

The KITCHEN CABINET

A garden is a lovesome thing, God wot;
Rose plot,
Fringed pool,
Fern'd grot—
The veriest school
Of peace; and yet the fool
Contends that God is not—
Not God! in gardens! when the eve is cool?
Nay, but I have a sign;
'Tis very sure God walks in mine.
—Thomas Edward Brown.

FOREIGN DISHES.

The following are some dishes which will appear most unusual to many readers, but are highly recommended by those who have been brought up with them:

Stuffed Vine Leaves.—Choose tender grape vine leaves and scald them, after which roll a little of the following stuffing in each leaf, making it round and firm so that the stuffing will not roll out as the balls are cooked. Chop fine three onions, put a cupful of olive oil in a saucepan and fry the onion until brown. Add a cupful of rice, some chopped parsley and mint, salt, pepper and a tablespoonful of currants; mix well and stir until the rice is brown. Take a leaf, place in the left hand, wrong side up, and put a little of the prepared rice in it. Place some of the coarse leaves of the vine in the bottom of the saucepan, arrange the balls, packing tightly together to keep them firm, add a little oil and enough boiling water to cover, cover with a plate to keep them down, and cook until the rice is tender. Serve with lemon.

Russian Salad.—The proportions for this salad are pints of each of the ingredients, but for a small family this is too much salad, so the result will be the same if equal parts of each are used in any small quantity. A pint of string beans, cut in pieces, little peas, cauliflower, carrots, white turnips, with French dressing. Cook the cauliflower and turnips together; the other vegetables are also cooked until tender, then drained, cooled and served with the dressing.

Banana Nut Salad.—Allow a banana for each person and a tablespoonful of nuts for each banana. Peel the skin from one side of the banana, lift it out carefully, dip in salad dressing and roll in the chopped nuts. Put a tablespoonful of the salad dressing in the skin before returning the banana, sprinkle with more nuts, place on a lettuce leaf on an individual plate.

CAKE FILLINGS.

The plainest of cakes may be transformed into a creation by a good, tasty filling and a dainty icing. The small jars of fruit coloring once bought will last for years and if one has a small amount of candied cherries, citron, lemon and orange peel candied, with nut meats, figs and raisins there may be any number of attractive fillings made for cakes.

Caramel Nut Fillings. — Take two cupfuls of light brown sugar, one cupful of milk, two tablespoonfuls of butter and boil until it hairs. Remove from the fire, add a tablespoonful of cream, one-half a cupful of chopped nut meats, a teaspoonful of vanilla. Beat until thick enough to spread.

Chocolate Filling.—Take two cupfuls of light brown sugar, two squares of chocolate, a cupful of milk and a half teaspoonful of cream of tartar; cook together until it forms a ball when dropped into cold water, add a tablespoonful of butter, remove from the fire and beat in a tablespoonful of cream, flavor with vanilla and beat until thick enough to pour over the cake.

Nut Filling.—Take a pound of brown sugar, half a cupful of milk, one-half cupful of butter, and a pound of walnuts. Put the sugar, butter and milk into a saucepan and boil until it makes a soft ball in cold water. Take from the fire and add the nuts chopped fine, reserving some whole ones to decorate the top. Beat the filling five minutes after taking from the fire, add a teaspoonful of vanilla and spread.

Fig Filling.—Cook together until smooth a half pound of chopped figs, one cupful of sugar, one cupful of water and cook until thick. Add a teaspoonful of vanilla and spread on the cake. The figs will be more delicious soaked in orange juice over-night.

Boiled frosting with chopped fruit and nuts added makes a most delicious filling and one which may be varied with different fruits and nuts.

SEASONABLE DISHES.

Mushrooms are apt to be wormy during the hot months so that care should be used in looking them over. All wormeaten ones should be thrown away. They are such delicious food that they should be served as often as they can be procured. Separate a pound of mushrooms from the stems, chop the stems fine and put them into a buttered baking dish. Arrange the cups, hollow side up over these, dust with salt and pepper and place a bit of butter in each, dredge with flour, add a grating of nutmeg and pour on milk to nearly cover and bake in a moderate oven for twenty minutes. Serve on buttered toast or as a sauce for broiled beefsteak.

Persian Rice.—Wash a cupful of rice and boil in salted water till nearly done. Cook a cupful and a half of raisins until they puff up in two tablespoonfuls of minced, preserved ginger, a half cupful of butter and a half cupful of pecan meats, broken in bits. Add the raisin mixture to the rice which has been cooked until the water has evaporated, stir and pour into a buttered baking dish to steam for a half hour. Serve with fried chicken and gravy.

Mock Crabs.—Melt a fourth of a cupful of butter, add a half a cupful of flour, three-fourths of a teaspoonful of mustard, one-half a teaspoonful of salt, a fourth of a teaspoonful of paprika, one and a half cupfuls of milk, a can of corn, one egg and three teaspoonfuls of Worcestershire sauce. Beat the egg slightly and mix all the ingredients. Pour into a buttered baking dish, cover with buttered crumbs and bake until well browned over the top.

Cracker Omelet. — Separate the whites and yolks of four eggs, beat the whites until stiff, the yolks until thick; add three-fourths of a cupful of milk to the yolks and one tablespoonful of melted butter; fold in the whites and three-fourths of a teaspoonful of salt, and an eighth of a teaspoonful of pepper and three tablespoonfuls of not too fine cracker crumbs. Pour into a buttered dish and bake fifteen minutes in a moderate oven.

DAINTY WAYS WITH PEAS.

Even a tablespoonful of cooked peas may be used to advantage in salads or meat dishes. If they have been served in a cream sauce and you wish to use them as a garnish, they may be washed and placed in the ice chest until wanted.

Tomato Salad With Peas.—Remove the centers from six firm tomatoes, drain the pulp and add it to a cupful of chopped celery, a fourth of a cupful of walnut meats or hickory nuts are better, a cupful of chopped apples, and a cupful of cooked peas, a teaspoonful of salt, a touch of onion juice and a thick salad dressing to use as a garnish after the tomato cups are filled with the mixture. On top of a teaspoonful of the dressing place half a nut for a garnish.

Cheese and peas with a small amount of dressing makes another good combination, served on lettuce leaves.

There is no more delicious soup than pea soup, if it is well made. It is prepared as all cream soups, using rich milk, the vegetable cooked and put through a sieve, and butter and flour used as a binding. Season well with salt and paprika.

Gypsy Stew.—Young carrots, new potatoes, onions and peas, all cooked together with a small piece of pork. Add milk and seasonings and serve as a side dish or vegetable.

Norwegian Salad.—Take small tender carrots, spaghetti broken in small pieces, also cooked, and a can of peas or freshly cooked peas, well drained. When well chilled toss together with any desired dressing. Serve on crisp lettuce leaves.

Stuffing for Fowls.—Take a cupful of crumbs, a fourth of a cupful of butter, sage to season, salt, and pepper, two-thirds of a cupful of milk, and half a cupful of sifted peas. Mix in the order given and use for forcemeat.

Baked potatoes stuffed with the seasoned potatoes and a spoonful of seasoned peas in the center makes a dish which is not usual and will be a surprise when served.

Nellie Maxwell

Prickly Pear as Fodder.

A recent contribution to the old question of using prickly pear (Opuntia) as a food for cattle takes the form of a bulletin of the department of agriculture of Bombay. The author describes experiments at the government dairy at Kirdee, in which six bullocks were fed with a mixture of 100 parts of prickly pear to 6 parts of cottonseed at the rate of 72 pounds per 1,000 pounds of live weight per day during six months. The spines, which form the well-known danger in feeding prickly pear, were burned off over a stove, after which the fodder was cut into small pieces by means of a chaff cutter or a chopper. This experiment and others proved that a mixture of prickly pear and cotton will not only support life, but will restore half-starved animals to a good condition.—Scientific American.

India's Wealth Increasing.

For several years India has steadily increased its production of coal, iron and copper.

FINDS WILL IN HIS SLIPPER

Grandchild Discovers Much-Sought Document of Michigan Man Quite by Accident.

Hudsonville, Mich.—When Thomas H. Sestel, pioneer resident of Filmore township, died on May 30 there began a search for a will disposing of his estate, which is valued at upward of $80,000.

A justice who drew up the will and the men who signed as witnesses testified to the existence of such a document, but a search failed to reveal the missing testament.

The estate was taken into probate court to be divided among the heirs according to their rights by birth.

As a probate judge was about to take this step one of the dead man's great-granddaughters was busy aiding in giving the home of Mr. Sestel a thorough cleaning. She found an old pair of carpet slippers, frayed and torn. As she threw the slippers away a piece of paper fell out. It proved to be the missing will.

Lightning Spared Babe.

Pensacola, Fla.—Thomas Fillinghim, a white farmer residing at Beaulah, 16 miles from here, was struck by a bolt of lightning and instantly killed. His baby, though in its father's arms at the time, was unharmed by the shock.

Idea Comparatively Old.

That a patent for a screw-propelled steam vessel had been issued as far back as 1803 recently was discovered in the French patent office.

Would Mean Much to Country.

The best authorities agree that the total of the crops raised from seed in the United States might be doubled by improved methods of farming. To do this would add $4,000,000,000 to the nation's wealth and the resources of its farm population.

No Fooling Goes Here.

A man's stomach will stand a good deal of abuse, but when it does turn insurgent it's the other fellow who has to seek terms of peace.

Macedonian Opium Best.

Macedonia grows the richest opium of all countries. The export of crude opium from the Saloniki district to this country ranks second to tobacco in value. The product is used solely in the manufacture of morphine and is not the quality used for smoking.

A Line of Defense.

The adjective "beautiful," as applied to man, may prompt the indignant male to grow chin whiskers in order to suppress it.