

CAIRO in WAR TIME

FROM the desert back to the town, to "the world," to the hurly-burly of Cairo and the fleshpots of Egypt. It is war-time, the summer of 1915. The city is full of soldiers, unburned Australians and New Zealanders who have not yet been in action but are being kept lest the Arabs should come out of the desert and strive to efface the English and French civilization of the banks of the lower Nile and so add more ruins to the ruins of Egypt, writes Stephen Graham in Country Life.

The city is majestic with its broad streets, white stone palaces and stately mansions, its wondrous river and its mighty bridges. The dryness, cleanliness and whiteness of a city that knows no rain; the city gleams in a vast supply of sunshine. The wind blows all the time from the desert, and wafts heat in the face as from a furnace. A city of life and gay energy. The fountain of life flows rapidly and brilliantly all the time, throwing up all colors, forms, faces. There is a sense of resplendent and tremendous gaiety. No one comes to Cairo to be an ascetic and mortify the flesh. But every building, every sight and sound says, "Life, life, life." All around is death—the desert which is death itself, the Pyramids which are tombs, the old cities and ruins which are the bodies of ancient civilizations passed away. But every sight and sound in the oasis of the great city says—Live, be gay, let the pulse beat fast, let the heart go and be glad, let the eyes sparkle and burn, let the lips form words of passion and pleasure.

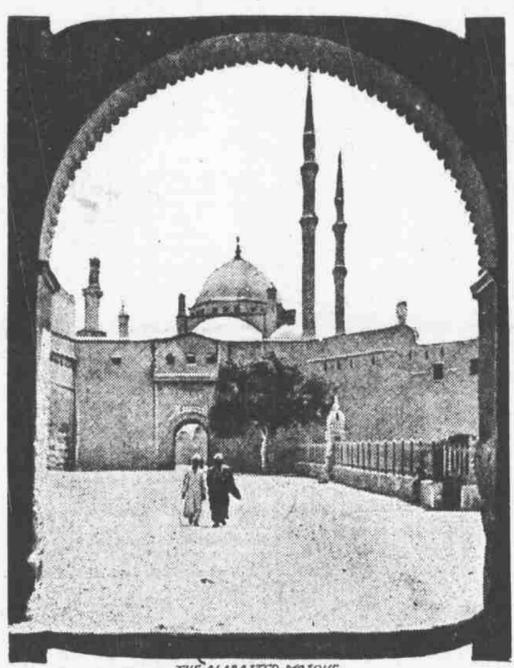
There is a sense of an immense antiquity which, in contrast with the little second of the present moment, makes the latter less important, less holy. There is a subtle smell in the air, an odor that makes the head a little dizzy and

veils; Europeans, soldiers, hawkers, mendicants, post-card sellers, newspaper vendors. Along the center of the broad sun-swept roadways crash the electric trams; the rubber-tired cabs and wide-hooded victorias follow pleasantly; the motor cars proceed; the military auto-cycles pant; and the heavy ox and buffalo carts of the natives blunder along at the sides.

There is doing everywhere, happening, being. Voluminous and promiscuous action floods and surges through the city with the traffic. It is life everywhere. And yet mingled with life there is death. There is plague in Cairo, and every now and then the eyes rest on a native funeral procession, one procession, two processions, five processions, ten processions all following one another. They are in every street, and they go past with their strange pomp of death, with the body and the mourners and the keepers and professional howlers. The brightly living crowd on the footways each side of the road pause a moment and think, "Someone has died," and pass on, oblivious, intent on life. In luxurious hotels genteel and beautiful Nubians are handing out delicate fare, rich dishes cooked and served in that sought-out and magnificent style that Egypt has inherited from ages of epicureanism. And a wonderful assembly of officers and ladies, rich pleasure-seekers and tourists from the Mediterranean shores, invalids, receives—sitting at flower-decked tables in great halls.

A strange impression, in the afternoon, to go down the side streets and see the throngs of young men, unsteady on their feet but bright-eyed and thirstily-lipped, greedy, eager; the strong-limbed suburban colonial soldiers dancing with Arab girls, the café chantants, shooting saloons, bars, bad houses, the barrel organs, the smell of

the hands a little feverish as you walk; it is the actual odor of antiquity, a finest dust in suspension in the wind, the dust of decay from past ages. All that dies in Egypt becomes dry, and only after centuries turns to dust and loses form. That which rots away in a year in our northern clime keeps its semblance for a thousand years in Egypt. The stones of the houses of native Cairo were many of them quarried by the ancients; the wooden beams and joists have lasted from the days of the Pharaohs, and only now are gently crumbling. Here the very stones can be used to manure the fields. Subtly, secretly, the seventh foundation is always crumbling away and passing in dust into the desert air. The smell in the air is partly the fine dust of mummies, of the bodies that were once erect and nervous and vivid, gay and felicitous and moving, the mysterious flocking humans of thousands of years ago.



THE AL-BADASTEER MOSQUE

When Night Comes.

Night comes over the stately city, and the Europeans in their white clothes come in greater numbers into the streets. The great remote starting moon stands over the broad highway and arched bridges. Heat seems to be generated through the haze in the sky, but a light, dry breeze is ever blowing, and the pungent, sweetish odor of the city is in the nostrils. In the contrast of darkness and night silence the clangor of eastern music is more striking. It stirs the body, not the soul, and is like the sensuous music of Nebuchadnezzar, the music of cornet, flute, harp, sackbut, psaltery and dulcimer. Dark women with gold ornaments hang out from curtainless windows or lurk just inside doorways and dark passageways, ready to coil snake-like upon a prey. In the roadways a shouting, calling crowd. In the taverns they are singing "Tipperary" and "We Won't Go Home Till Morning"; some men are standing on the tables, others are trying to put gawky Arab girls through the steps of a tango. The music jangles. The whole street has a collective voice, a strange tinkling and murmuring uproar.

Crowds in the Streets.

The streets roll forward with flocking crowds—dark faces, brown faces, sallow faces; red caps and straw hats and little turbans and smocks and burinos; negroes, Copts, Arabs, women in white veils, women with dark

Human Giants Largely a Myth.

There is no evidence to show that men have ever had a greater average height than they have now. For a long time there existed in France, near the junction of the Isere and Rhone rivers, a deposit of gigantic bones known as the "Giant's field." In recent times bones have been dug out there which were believed to be human, and were said to be those of Teutobodus, the king of the Teutons, who was overcome near the spot by Marius, the Roman general.

The researches of Cuvier, however, prove that these bones, together with all the others, exhumed in the same place, were those of the Dinotherium giganteum, an extinct animal of the tapir species, which measured about twenty feet in length.

Elevator Boy Protests.

"Did you ever stop to consider the feelings of an elevator boy in an office building?" asks Marjorie Benton Cooke in American Magazine.

"How'd you like to spend your days in a cage, goin' up comin' down, same bad air, same old shafts

slippin' by, never nothin' to see? How'd you like it on a sunny day when you were dyin' to play baseball?" says the elevator boy.

"I never thought about it at all," the passenger answered.

"Well, I have. I thought about it most of the time for four years. Even the fellows in Sing Sing get out sometimes, but we don't. When I get to feelin' I can't stand it, I think of block after block of office buildings in this town, every one of 'em with 15 or 20 cages, and a fellow like me in every one of 'em, spendin' his life goin' up, comin' down, goin' up, comin' down—and outside the world goin' on."

Consistent Expectation.

"The fashions for women are getting more youthful every year," commented one man.

"Does that meet with your disapproval?"

"Not a bit. If it goes on this way a few seasons more, my wife will be willing to give up her automobile and ride in a baby carriage."

COUNTY AGENT IS FARM PHYSICIAN

Important New Personage in the Rural Life of the United States.

MORE THAN 1,000 AT WORK

Nation-Wide System of Instruction Result of Co-operation by Uncle Sam With States and Local Communities.

A new personage in the rural life of the United States is the county agent. It has been through the county agent in the past few years that Uncle Sam has been distributing the stored up knowledge that has been acquired through years of research work by the government agricultural experts and it is through the county agent that Uncle Sam expects to further expand the great educational work that is being done among the farmers and their families throughout the country.

The county agent is the agricultural general physician of his neighborhood. If a farm is sick and run down, he visits it, diagnoses the cause and prescribes the remedy.

The nation-wide system of agricultural instruction, in which the county agents play so important a part, has been made possible by co-operation between Uncle Sam and the various states and counties.

During the last fiscal year nearly \$5,000,000 has been spent in the furtherance of this enterprise. Of this sum a little more than \$2,000,000 came from the United States treasury; about \$1,200,000 from the various state treasuries; a little less than \$1,000,000 from county moneys; \$225,000 from the agricultural colleges and the remainder from miscellaneous sources.

Year by year for seven years, more federal money becomes available under the terms of the agricultural extension act. If the states contribute the share required of them, more than \$8,000,000 will be spent annually by the final year 1922.

Nearly \$2,500,000 of the extension funds, or more than one-half of the total, is used to carry on the work of county agents.

More Than 1,000 Agents.

There are now more than one thousand of these agents and their number grows steadily as the farmers come to appreciate the value of their service.

A county agent is a sort of a deputy secretary of agriculture. He is the joint representative of the local community, the state college, and the department of agriculture. Through him the neighborhood, the state and the nation give their help to all the farmers in the county.

This help is varied and the list of the county agents' activities is a long one. They supervise the construction of silos, assist in the importation of purebred stock, demonstrate the use of serums for the control of hog cholera, anthrax, blackleg and other animal diseases, further the work of eradication, plan terracing and drainage systems, give demonstrations in the use of lime and the mixing of fertilizers, organize cow-testing associations, promote the formation of co-operative purchasing and marketing associations, help the farmers in their bookkeeping.

The county agent is the connecting link between scientific and commercial agriculture. It is his task to pour over the land the treasures of the once-despised "book farming."

The work, however, is not confined to farming alone. The agricultural extension act expressly provides that a part of the money appropriated in accordance with its terms shall be spent in giving to women the same assistance in their problems that the men receive in theirs.

It has been thoroughly realized that the production of crops—even the production of crops at a profit—is not the sole purpose of life in the country. The farmer, it is true, must produce to live, but he does not live solely to produce. The comfort, the health, the welfare and the happiness of his family depend on many other things than the yield of his fields and herds.

Many Woman Agents at Work.

Nearly four hundred woman county agents are now at work in 15 southern states.

Moreover, anything which benefits the children is of vital interest and benefit to rural women. The work for boys' corn clubs, pig clubs and poultry clubs, as well as that in such organizations as the peanut, baby-beef and potato clubs for farm boys and farm girls, directly touches the home, and hence operates to the interest of rural mothers, daughters and wives.

There are over five thousand women who have volunteered to co-operate with the department of agriculture and the state colleges in promoting this work. Many women are giving a large part of their time without compensation. The last available figures show an enrollment of 250,000 young people in the various progressive-agriculture clubs under the direction of county agents and woman demonstrators, assisted by volunteer experts of both sexes.

The volunteer work is increasing in scope, and it is probable that before long 500,000 women will be working in direct co-operation with the department of agriculture and the state agricultural agencies to promote the practice of scientific agricultural methods.

Open Lands to Settlement.

Upon the recommendation of Secretary Lane and Houston, the president has signed a proclamation excluding about 97,950 acres from the Angeles National forest, California. Of this area, about 50,000 acres will be open to settlement in advance of entry.

Persuasive.

Gentleman of the Road—Kindly 'elp a pore, lonely, 'omeless man, gov'ner, we's got nothink in the world but a loaded revolver and no conscientious objection to usin' it!—Passing Show.

BLISTER RUST PERIL

Endangers Valuable White Pine Forests of Country.

Uncle Sam is Making Determined Effort to Stamp Out Disease Brought in From Europe in 1909.

Uncle Sam is making a determined effort to curb the epidemic of white-pine blister rust which was brought into the United States in 1909 with the importation of great numbers of seedlings and which now threatens the valuable stands of white pine in this country.

It is estimated that the valuation of the present stand of mature eastern white pine is approximately \$180,000,000. In the western forests are two species of white pine which may be attacked by blister rust, namely, sugar pine and western white pine. The mature stand of these two is estimated to be worth \$240,000,000. These figures show the importance of guarding the pine against this disease. In 1915, serious and extensive outbreaks occurred in the eastern states. As the white pine, in many sections, at least, is much the most valuable tree now available for future forests, its loss would be regarded as a real catastrophe, for no other tree can take its place.

The white-pine blister rust is a destructive disease of the so-called white pines, that is, pines which bear their needles in bundles of five each. It is caused by a parasite fungus similar in many respects to the fungi that cause wheat rust and cedar rust. Like those diseases, it requires two distinct kinds of host plants in order to complete its entire life. These are (1) the cultivated currant and gooseberry, and (2) those who suspect that their trees have this disease are urged by Uncle Sam to notify the bureau of plant industry, which will make an inspection or secure a competent inspection free of charge. Indication of the presence



Diagram Indicating the Life Circuit of the Casual Fungus of the White-Pine Blister Rust.

Blister on pine in May and early June, from which the disease spreads to currant or gooseberry leaves and produces the early summer stage; b, thence it may spread to another currant leaf and produce there a second crop of the early summer stage; c, or it may produce the late summer stage, d; in this stage, in the fall, it infects neighboring white pines, which may or may not include the pine (a) which bore the blisters that started the outbreak the preceding spring.

of the disease is given by the presence of a grille of dead, cracked bark below the dead part of any tree of this character.

CAN SEE THROUGH CONCRETE

Swiss Engineer Has Succeeded in Photographing Interior Structure by Means of Roentgen Rays.

To be able to examine the iron reinforcements of concrete work without destroying or disturbing the concrete structure would seem to be a difficult feat but that it is possible is shown by some successful experiments in the use of Roentgen rays for this purpose recently made by inspecting Engineer E. Stettler of the Swiss railway department, according to a report made by George Nicholas Iff, Uncle Sam's consul at St. Gall, Switzerland.

"The advantages of being able to make an examination of the condition of such re-enforcements or the proper disposition and situation thereof without destroying the concrete structure are self-evident, as well as the desirability of being able to make an inspection of the position of the reinforcing iron rods upon the completion of the cement parts of a new building or a new cement structure," says Mr. Iff.

"Engineer Stettler, by the use of special plates adapted to any construction, has apparently obtained serviceable pictures of the inner structure of cement blocks. To eyes accustomed to pictures with great detail and much light and shadow, the first results of the Roentgen exposure may seem somewhat meager. However, the iron reinforcements in the pictures are shown in their proper size and situation, as also the connections and crossings, so that the imperfect connections can be clearly recognized."

Wisconsin Industries Grow.

Salaries paid by the manufacturing establishments of Wisconsin increased 46 per cent in total amount between 1909 and 1914, according to a statement issued by the United States bureau of the Census. Salaries and wages together increased 25.2 per cent. The capital invested in manufactures in 1914 was \$754,287,000, compared with \$695,637,000 in 1909.

Japanese Bank for U. S.

Uncle Sam says the California state superintendent of banks has issued a license to the Sumitomo Bank (Ltd.) of Osaka, Japan, to establish a branch in San Francisco. The allotment of capital to the branch is \$300,000.

Horse and Driver Killed.

Crestline.—The limited on the Southwestern electric struck the buggy of William Cole, aged 40, at the Bucyrus street crossing here. Cole and his horse were killed and his buggy demolished. The car hurled the horse clear through a waiting room at the crossing, completely wrecking it.

Rejects Eastern Time.

Lorain.—Lorain council has voted five to four against a proposed ordinance which would have given this city eastern time.

THE OHIO RECORD

FLASHES FROM ALL SECTIONS OF THE BUCKEYE STATE

Latest Gist of News Brought Home to Our Readers Through This Column.

Western Newspaper Union News.—The Weekly Paper Raises Price. Port Clinton.—Newspapers of Ottawa county are commencing to feel the effects of the high price of print paper. The Peninsula News, weekly of Lakeside and Marblehead, is first to announce a raise in price, which will be \$1.50 a year after Jan. 1. The present price is \$1 a year. It is expected other papers will follow in price increases.

Reformed Synod Elects. Gallon.—Rev. Dr. A. Seyring, the pastor at St. Barnard, was elected president of the central synod of the Reformed Church of America. He is 70, and the only charter member in the synod still in active work, having been connected with the organization when it was instituted here 35 years ago.

Poisoned by Eating Sprayed Fruit. Chardon.—The third death in the family of Wyatt Spriggs within a week as the result of eating poisoned fruit has occurred. The fruit trees are sprayed yearly. Because of lack of rain it is believed some of the mixture may have remained on the fruit and been eaten by the children.

Investigate Milk Can Losses. Newark.—The officials of Licking county have been asked to investigate the destruction of more than 100 milk cans of western Licking county producers who have refused to join other producers in boosting the price of milk sold to Columbus dealers.

Curfew Shall Not Ring Tonight. Bucyrus.—The curfew bell, which has been ringing in Bucyrus at 8:30 p. m. in the winter and 9:00 p. m. in the summer, warning all children under 16 unaccompanied by their parents to go home, has been abolished by city council.

Battle Flag Restored. Newark.—Nine survivors of Arkansas regiment reformed remnant of regimental banner captured Nov. 27, 1863, at Rigdon, Ga., to the Ohio regiment from which it was captured.

New Concern Incorporated. Cleveland.—Merchants' National Federation and Protective Co. incorporates here, the purpose being to bring a closer relation between buyer and merchant.

Some Size. Bloomdale.—Milton Fisher, farmer here, raised cucumber weighing two pounds eight ounces, and 15 inches long, 10 inches in diameter.

Coke Industry Growing. Portsmouth.—Fifty coke ovens having a capacity of from 1,500 to 1,800 tons daily, costing \$2,000,000, are to be erected at New Boston, near here.

New Hotel Manager Appointed. Youngstown.—Ben E. Merwin, manager of the Howe hotel, Akron, has been named manager of the new Tod house to be opened here about Oct. 15.

May Receive Armor Plant. Columbus.—This city may receive the governmental armor plant for which \$11,000,000 has been appropriated. It will employ 5,000 men.

No Marriage in Year. Fremont.—The village of Woodville, a town of 1,000 population, in this county, has not had a marriage since Jan. 12 this year.

School Students in State. Columbus.—One million, three hundred and five thousand, three hundred and ninety-two school students are enrolled throughout the state.

Church Burned. Cleveland.—Fire of an unknown origin destroyed the Hough Avenue Congregational church building, causing an estimated loss of \$50,000.

May Buy Abandoned Schools. Findlay.—The Commerce club of this city wants to buy three abandoned school houses for factory sites.

Civil War Veteran Dies. Sidney.—John Williamson, aged 84, Civil war veteran, died at his home in Palestine of heart failure.

THE KITCHEN CABINET

The cruellest lies are often told in silence. A man may have sat in a room hours and not opened his teeth, and yet come out of that room a disloyal friend or a calumniator.—R. L. Stevenson.

PERFECT PRESERVES.

A dainty preserve to use with meats in winter or as a sauce for ice cream is:

Preserved Watermelon Rind.—Peel the rind from half a melon, rejecting all the pink. Chop it fine or put it through the meat grinder. Place it in a bowl over night, sprinkling with salt over each layer. In the morning draw off the liquid and freshen with cold water; washing it two or three times. Place in a preserving kettle with an equal measure of sugar and let it cook slowly for three hours.

Fruit Preserve.—Peel and cut into small pieces apples, pears and plums, equal parts; use a pound of sugar for each pound of fruit and cook until of a marmalade consistency. Take from the fire and add a half cupful of blanched and shredded almonds.

Pickled Plums or Pears.—Take nine pounds of fruit and six pounds of sugar, two quarts of vinegar and an ounce of cinnamon. Boil the vinegar and spice together, pour it over the fruit, which has been previously placed in a large crock or bowl, and let it stand for 24 hours. Pour it back over the fruit in the bowl, repeat the process for five mornings, the last time cooking the fruit about 15 minutes. Put into the jars and cover with hot.

Tomato Honey.—Select ripe yellow tomatoes, the small pear-shaped ones are preferred; weigh the tomatoes after scalding and peeling them; cut them in pieces and put into a preserving kettle with the grated yellow rind of one lemon; cook for 20 minutes. Measure the liquor and to each pint add one pound of sugar and four tablespoonfuls of lemon juice. Boil a moment and seal.

Tomato Figs.—Select six pounds of perfect pear tomatoes, ripe, smooth and yellow. Weigh three pounds of sugar and sprinkle the sugar in layers over the carefully peeled fruit. Sift very gently until the sugar is absorbed, then lift them carefully to dry on plates in the sun; sprinkle with sugar several times while drying. When perfectly dry pack into jars with a layer of sugar between each layer of figs.

Anyone who is prepared for defeat would be half defeated before he commenced.—Admiral Farragut.

Can anything be so elegant as to have few wants, and to serve them oneself.—Emerson.

WAYS TO TREAT A PEACH.

Friends in this world of hurry, and work and sudden end, if a thought comes quick, of doing a kindness to a friend, do it that very moment. Don't put it off, don't wait. What is the use of doing a kindness if you do it a day too late?—Charles Kingsley.

To prepare peaches for canning or preserving, or in fact almost any dish, remove the skin by plunging them in a wire basket into boiling water for two minutes, then the skins will come off easily.

Sweet Pickled Peaches.—To seven pounds of peaches allow 3/4 pounds of white sugar, one quart of not too sharp vinegar, two ounces of cloves and two ounces of stick cinnamon. Peel the peaches and insert one or two cloves in each. Boil the sugar and vinegar with the cinnamon for five minutes, then put in the peaches. When the fruit is tender, remove it carefully from the sirup and put it into jars. Boil the sirup until reduced to nearly half and pour over the peaches.

An old-fashioned method of preserving peaches was to fill the jars with the whole fruit, peeled and covered with sugar; bury three feet in the ground below the frost.

Spiced Peaches.—For six pounds of fruit use three pounds of granulated sugar and one pint of vinegar. Into each peach insert two cloves. Put into the sugar and vinegar one ounce of cinnamon, which should be in a cheesecloth bag, and boil. When the mixture is boiling hot, place the peeled fruit in it and cook until tender. Put into jars and seal at once.

Peach Marmalade.—This may be made from the imperfect fruit, using three-fourths the weight of the fruit in sugar and half a pint of water to each pound of sugar. Make a sirup and add the peaches cut in small pieces. Boil until the mixture is thick, for about three-quarters of an hour. Put in jars or tumblers.

Canned Peaches.—Peel and halve the peaches, removing the pits. For four quarts of peaches use three pints of water and a pint of sugar. When the fruit is ready, drop into the boiling sirup and cook gently for ten minutes; seal at once. Peaches canned whole have a richer flavor than those with the pits removed, yet many prefer them so.

Mocha-Caramel Butter.—Wash the salt from half a cupful of butter, cream it and add one and a quarter cupfuls of confectioner's sugar, then cream again. Beat in one beaten egg, two tablespoonfuls of mocha-caramel and one or two tablespoonfuls of strong coffee. To make this, use cold coffee instead of water. Put this butter in a glass jar and set on ice.

Small sponge cakes may be hollowed out and filled with this butter, garnishing the top of each with a candied cherry; put on the lid and frosted, if so desired, or serve with fresh fruit. Plain. Hot waffles with mocha butter is a delicious combination. There will be any number of ways of using this good flavor.

Any white cookie mixture may be made most tasty by adding a little cooked fruit of dates, prunes or figs on the center of a cookie; place another on top and bake. These are especially well liked by the young folk.

Fried chicken or pressed chicken, boiled tongue, roast beef, are all meats that are well liked for outdoor meals.

FROM ALL OVER

An old shoe has been unearthed in the J. P. Dorman garden in Centralia, Kan. It had probably laid there fifty years.

T. B. Thompson of Huntington, Pa., has a stalk of rhubarb with a leaf 35 inches long and 36 inches wide.

Plants have been established in both Scotland and Sweden to manufacture a steel said to be equal to the best crucible steel by an open-hearth process.

Nellie Maxwell

Cyprus has revived its former native tobacco industry, producing tobacco suitable for cigarettes of Turkish and Egyptian types.

A group of French scientists who have been investigating have decided that smaller insects, in proportion to their size, are stronger than larger ones.

As a life-saving precaution, a French inventor would have all sea-going vessels furnished with beds equipped with a nonsinkable mattress he has patented.