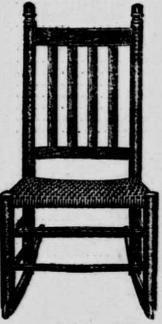


Japanese Matting Rugs One yard wide; two yards long. 50 good patterns to choose from. Tomorrow..

39c

JACKSON BROS.

915-917-919-921-923-925 Seventh St.



59c

Tomorrow for this Maple Porch Rocker with double rattan seat. Very strong and comfortable. The usual price is \$1.00.

FUNDS

For Foreign Use.

It is important that the funds you carry with you in traveling be not only in safe form, but in convenient form for use quickly as well.

Our foreign exchange department supplies funds meeting these requirements and would welcome your inquiry as to the advantages of the various different forms customarily used for carrying funds during travel at home and abroad and the rates for each.

American Security and Trust Company,

CHARLES J. BELL, President.

Capital, \$3,000,000. Surplus, \$2,000,000.

OPPOSE FIXED WAGES

Commissioners Favor Law of Supply and Demand.

COSTLINESS OF INCREASE

Argue That Skilled Workmen, Too, Will Exact More Pay.

WOULD ADD \$200,000 A-YEAR

Contracts Now Entered Into Would Be Disturbed Is Another Argument Against Scale.

Holding that the effect of the bill now in Congress to make laborers' wages uniform at \$2 a day would upset existing contracts with the District and would play havoc with the Commissioners' plans for public works for months to come, the Commissioners have sent an adverse report to Senator Burkett, chairman of a subcommittee appointed by Senator Gallinger to consider this piece of legislation and its effect on the District of Columbia.

Favor Supply and Demand Rule.

The Commissioners believe that there is plenty of common labor in sight at the prevailing rates of \$1.25, \$1.50 and \$1.75 a day, and that the law of supply and demand does not call for any such increased scale of wages to the laborers who dig ditches, remove garbage and perform similar services for the District. Moreover, they advance the argument that should common labor be made more expensive that skilled labor will take an upward trend.

Capt. Markham and Capt. Kelly have figured out the results of an increase in the sewer department, water department, highway department, street cleaning department and every other branch of the District government where labor plays a part in the estimates, and have reported to the Commissioners that \$2 a day common labor would cost the District, on its present basis, \$105,000 more a year.

Should skilled labor take a step upward, as has been predicted should this bill become a law, the District would spend \$125,000 more a year.

Estimated Added Cost of \$200,000.

Assuming that contract labor would ultimately be increased in the same ratio as is contemplated by the bill, taking the 1910 contract labor as a basis for computation, the Commissioners figure that contract work would cost over \$200,000 a year.

Contracts and plans already made by the District extend over a period of more than a year. The appropriation acts now in conference have been figured out with the prevailing prices for labor as a basis for that work which requires labor. The Commissioners have reported that an increase in labor wages would decrease the amount of work they could accomplish. They say that if the measure becomes a law it should be postponed at least.

WILL DRIFT BY THE POLE

PLAN OF CAPT. AMUNDSEN TO EXPLORE FROZEN NORTH.

Norwegian Proposes to Lock Himself in Ice for Period of Seven Years.

SAN FRANCISCO, Cal., April 27.—Details of Capt. Roald Amundsen's plans to reach the north pole are contained in letters from the explorer to Henry Lund, Norwegian consul here. Amundsen, who first succeeded in taking a ship through the northwest passage, is preparing to lock himself in the ice for seven years, and expects to drift by the pole. The voyage will be undertaken for the purpose of scientific investigation.

With a crew of thirteen fellow-countrymen, Amundsen says, he will start from this city next year in the Fram, a sturdy little craft used by Nansen in his "frozen north" explorations. The Fram will be fitted out in San Francisco after being brought around Cape Horn next winter. The cost of the outfit, it is estimated, will be close to \$100,000.

Itinerary Mapped Out.

The itinerary of the polar cruise will be through Bering straits to the northeast of the New Siberian Islands, where the explorer will permit the Fram to "freeze in." The plan is then to drift with the ice floes and currents until summer for about seven years. Amundsen writes that he has carefully estimated the results and believes that he will be carried past the pole and that eventually, using the auxiliary gasoline power of the Fram as may be needed, the ship will emerge on the eastern coast of Greenland.

The chief object of this expedition is to study the currents, temperatures and sea life of the arctic. Instruments said to be next to scientific perfection will enable the explorer to record the temperature of the ocean three miles below the surface.

Columbia Lodge Smoker.

Representatives Poindexter of Washington and Hughes of New Jersey will deliver addresses tonight at an entertainment and smoker of Columbia Lodge, No. 174, I. A. of M., at Naval Lodge Hall, 4th street and Pennsylvania avenue southeast.

Funeral of Leslie J. Perry.

Bishop Harding officiated this afternoon at the funeral services for Leslie J. Perry, who died Monday in his apartment in the Berkshire. In accordance with the wish of Mr. Perry the services and interment at North Creek cemetery were private.

Stomach Feels Fine

One or Two Mi-o-na Tablets Drive Away Distress From Stomach.

Get a 50-cent box of Mi-o-na tablets today and learn for yourself how easy it is to put your out-of-order stomach in perfect condition.

Mi-o-na stomach tablets give instant relief and do more.

They build up the stomach so quickly that in a few days belching, sourness, heartburn, heaviness, bloatedness, headache and dizziness will entirely disappear.

Mi-o-na stomach tablets are guaranteed to cure indigestion and all stomach ills, or money back. I have been troubled with my stomach for many years. I tried everything I heard of. Mi-o-na stomach tablets did me more than \$25.00 worth of good. They are the best in the world.—Dennis Stephen, Condorsport, Pa., Feb. 1, 1910.

NAPLES' CLEANED UP

Marvelous Transformation in the Italian City.

UNHEALTHY FOR ROBBERS

Thieving Hackmen and Insolet Beggars Suppressed.

HAD HURT THE CITY'S TRADE

Business Men Joined With Police in Bringing About New Order of Things.

BY WILLIAM F. CURTIS, Special Correspondence of The Star and the Chicago Tribune.

NAPLES, April 14, 1910. Naples has been cleaned up. It is no longer the filthy place it used to be, and there have been a great many improvements and reforms in the city which a stranger does not recognize, but which old-timers who have been here frequently in the past will thoroughly appreciate.

In the first place, the streets are as clean as those of any Swiss or German city, and many nuisances which used to annoy tourists and other visitors have been abated. During the last twenty or twenty-five years Naples acquired a very bad reputation. It was full of swindlers and confidence men, the hackmen and guides were dishonest and often robbers; the streets swarmed with beggars and peddlers who were as persistent as mosquitoes in pursuing their victims until it became so bad that thousands of travelers were either driven away after a visit of a day or two or kept away altogether.

Realizing the injury to the city's reputation was causing the city and the loss of trade on that account, an organization called the Pro-Napoli Society was organized among the merchants, hotel-keepers and the better class of people to bring about reforms and make Naples attractive to strangers. This has been done to a remarkable extent by the mayor, Conte Giacomo Piscelli, a former military officer and a man of great energy and courage, who has the support and encouragement of the society I have named.

City More Sanitary.

The most important reforms are the sanitary improvements, the removal of the filth and odorous accumulations in the vacant lots, the flushing of the sewers, the sweeping of the streets, the introduction of sanitary regulations in the tenement houses, the suppression of beggars and pickpockets and the peddlers of objectionable goods and photographs, who were accustomed to thrust their wares under the eyes of strangers upon the most frequented streets.

The peddlers who peddle vegetables, fruits, ice cream, chestnuts, confectionery, wearing apparel and everything else you can think of used to drive noisy, sleepless people distracted with their cries, but all clamor of that kind, even that of the newsboys, has been suppressed, and dwellers in the hotels along the shore of the bay are no longer awakened at daylight by hawkers yelling under their windows. There was a vigorous protest against this reform, and a procession of several thousand hucksters, accompanied by their weeping wives and wailing children, marched to the streets to the mayor's office to complain that they were being driven to starvation, but this manifestation was of no avail and a few months' experience demonstrated that noise was not necessary for the transaction of their business.

Another more important reform is that which requires public hackmen to use automatic registers like those of taxicabs, indicating the fares. No Neapolitan is ever satisfied with the price he receives for anything, even if he receives more than he asks, and the most prolific source of annoyances and trouble to strangers in the city was the average hackman, who always demanded double the fare they were entitled to, and often used force to obtain it. Not a day passed without a fight between a customer and a cabman, and sometimes a good many, but that has been stopped by the introduction of taxicabs, which register the fare, although the hackmen now demand pourboires, an extra gratuity, and are usually very insistent until they get them.

Now an Agreeable City.

These reforms have made Naples a very agreeable place to visit, and women can come here now and enjoy themselves without being imposed upon.

Many of the best buildings are being erected on sites which were formerly occupied by antiquated tenement houses, and the parks have been very much improved. The harbor facilities have been extended and there are six large docks belonging to the municipality at which the largest steamers can land their passengers, instead of being obliged to anchor in lighters, as was formerly the case.

The permanent American population of Naples is very small. A few young people, because of the small cost of living and the low charges of the teachers, which are those in Florence, Milan, Turin and other places. Naples has never been an art center, although the museum is full of fine pictures and the coast south of the city is probably the most picturesque in Europe and is visited by thousands of artists every year. Elvira Vedder, the famous artist who lives here, has a beautiful villa at Capri, where he usually spends his summers. Mr. Coleman, another American artist, lives at the same place, and one of their neighbors, who is a beautiful island, Mrs. Marlon Crawford is still occupying the Villa Sant'Agnes, where her husband lived for many years, and where he wrote many novels, and Dr. Frank A. Parret, volcanologist, lives in a villa on the slope of Vesuvius, where he studies the idiosyncrasies of the eccentric volcano.

Eruption Expected Soon.

An eruption of Vesuvius is expected very soon unless all recognized signs should fail.

There is no increase of population in Naples because so many people emigrate to the United States, but the city is growing in wealth as well as in appearance and in the value of its commerce. It is probably the cheapest of all the large cities of Europe to live in. Both food and rents are low. An unfurnished apartment of ten or twelve large rooms can be obtained for a hundred dollars a month, such as would cost five or six hundred dollars a month in New York, and smaller apartments for lower rates. Servants' wages correspond. Woman servants are paid five and six dollars a month, and coachmen twelve and fifteen dollars a month. Vegetables, fish, meats of all kinds, poultry and eggs can be bought for one-fourth or one-third of the price they bring in our cities, and the truck gardens in the vicinity of the city produce in the year around.

The price of board at the pensions corresponds. A good suite of rooms, fully furnished—two or three—with coffee and rolls in the morning, can be obtained for twenty-five or thirty dollars a month, although they are usually three or four long flights upstairs without any elevator. It is customary for the occupants of such apartments to take their noonday breakfast and their dinner at the restaurants, which are numerous and of all grades of prices. The hotel charges vary according to the location, the reputation and the patronage of the house, and permanent arrangements can be made at first-class hotels at \$2.50 to \$3.00 a day for room and board as a minimum.

A large proportion of the working population of Naples gets its food at public kitchens or cooking stands, which are found on every block in the densely settled portions of the town. They are generally dingy little rooms, the walls blackened with the grease and smoke of generations. In the rear is an old-fashioned fireplace with a number of pots and kettles, from which savory steam arises. The largest is always for macaroni, for this is the staff of life. The others contain some various kinds of fish and vegetables, while on the counter, which usually projects into the street, the cooked food is spread out in large pans and bowls. The customers come along with pans and buckets, look over the stock and make their selection.

Prices are remarkably low. Fish, vegetables, fruit and macaroni, the chief articles of Neapolitan diet, are cheaper here. It is said that in any other place in the world; and at one of these cooking shops a good dinner can be obtained for 2 cents, and enough for a family for 5 cents.

There are numerous public restaurants also which are a great convenience and economy, because those who patronize them do not buy stoves or fuel, and there is no waste of food whatever. At the corner of a street you will often see a man or a woman with a little stove on wheels, and over the fire is a big kettle of soup. On shelves at the side there are hunks of bread. Grown people and children, workmen, fishermen and street gamblers will come up, lay down a little coin and pick up a piece of bread, which the dealer will dip into the soup or stew until it is thoroughly soaked. Then they will go off to the nearest loafing place and eat it heartily.

Eat Fruit and Bread.

Drop a penny into the tray of a fruit peddler and he will let you take a handful of oranges, and many people live exclusively upon oranges and other raw fruit, vegetables and bread.

The theory that bread and fruit are not nourishing receives a stout contradiction from the Neapolitans, because there is no more muscular or vigorous race than they, and a considerable portion of the people never taste meat from one end of their lives to the other. They are exclusively vegetarians and bread eaters.

Next to fruits and bread comes macaroni, which is made of the semi-transparent wheat raised in southern Italy, Algeria and Egypt, which is much richer in nitrogenous properties than our wheat. Spaghetti is another form of macaroni, while vermicelli is made in the form of fine threads or cut into small lozenges, stars, disks, letters of the alphabet, forms of animals and other fanciful shapes. The flour is mixed with a thick paste of dough, with boiling water, and after being thoroughly kneaded, both with the hands and by the use of heavy, notched rollers, some of them weighing 200 or 300 pounds, it is placed in a metallic cylinder. One end of the cylinder is pierced with holes and a piston is pressed down upon the dough, which expels the air and forces it through the holes, coming out in the form of long tubes. When the tubes have reached the desired length an automatic knife shaves them off and they fall in such a way as to hang over a wooden rod, which is carried out in the sun to dry, or placed in a room which is kept at an even temperature.

Making of Macaroni.

Cheap macaroni is rapidly dried. It is very important that the drying should be slow, and that which is dried in the sun is much better than that dried indoors. People joke about it, and say that the superiority of the macaroni dried in the streets is due to the flavor of the dust and dirt that are blown upon it, for the streets of Naples are so dirty that macaroni is spread out to dry are about the dirtiest in all Naples.

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COURT-MARTIAL ACTION

ON MEN IN NEARBY POSTS

Findings and Sentences Approved by Gen. Howe, Commanding the Department.

Gen. Howe, commanding the Department of the East, has approved the action of courts-martial in the cases of four enlisted men stationed at posts in this vicinity.

Private Arthur A. Noland, Battery D, 3d Field Artillery, at Fort Myer, was sentenced to be dishonorably discharged, to forfeit pay and allowances and to confinement at hard labor for three months. He was convicted of being drunk in quarters and absenting himself without leave. Evidence of eleven previous convictions was considered by the court.

Private Frank J. Mulrea, Hospital Corps, was sentenced to confinement at hard labor for six months and to forfeit his pay during that period. He was convicted of getting drunk and raising a disturbance at the Walter Reed General Hospital, near Brightwood, while on duty as night nurse. Evidence of three previous convictions was considered by the court.

Private John L. O'Neill, Company A, 1st Battalion of Engineers at Washington barracks, was convicted of being absent without leave for eight hours and being found drunk on post. Evidence of seven previous convictions was considered by the court. The accused was sentenced to be dishonorably discharged, to forfeit pay and allowances and to be confined at hard labor for three months.

Private James Whalen, Company A, 1st Battalion of Engineers at Washington barracks, was convicted of being absent about four hours and misbehaving himself. Evidence of five previous convictions was considered by the court. He was sentenced to forfeit \$10 a month of his pay for six months.

DON'T KISS the baby,

or allow others to do so, unless their mouths have been cleansed and purified by the daily use of

Dr. Lyon's

PERFECT

Tooth Powder

which cleanses, preserves and beautifies the teeth and imparts purity and fragrance to the breath. Mothers should teach the little ones its daily use

for room and board as a minimum. with a higher rate for better rooms. There are numerous boarding houses, where occupancy contracts can be had by the week for from five to fifteen dollars, according to the rooms and the location. Naples is not, however, a favorite resort of either American or English tourists. Austrians and Germans come here.

Buy at Public Kitchens.

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