

G. W. PERKINS RIDES IN AN AUTO-HOTEL.

J. Pierpont Morgan's Partner Has a Remarkable Touring Car—Cost \$23,000.

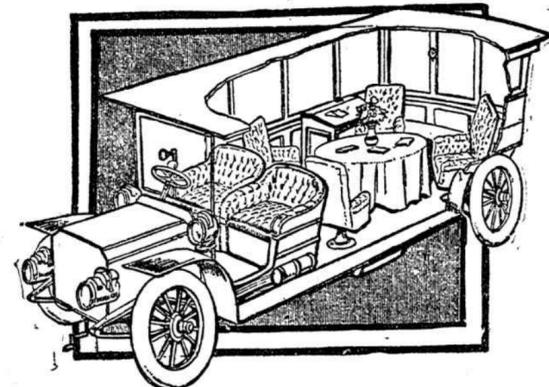
People who drop into Sherry's for afternoon tea nowadays are likely to stop at the door to peep into a much-talked-about automobile which is often standing there. It is the rolling palace, or, more accurately, the spinning private hotel of George W. Perkins, former vice-president of the New York Life Insurance Company and partner of J. Pierpont Morgan.

Great wealth and the desire to apply it to luxury in travel as well as keen zest in the game of outshining one's friends have produced some remarkable touring cars, but this big creation from Mr. Perkins' idea eclipses them all. The man whose testimony at the legislative investigation made a sensation has not spared expense in realizing his ideal of a conveyance that should take the place of the private railway car.

It cost \$23,000. The builders of the coach are Frederick R. Wood & Co., of No. 219 West Nineteenth street. The chassis—the truck and running gear—was made in France. It required three months to complete it, much of the time being spent upon the interior, just as workmen continue long within a mansion after the walls and roof are finished.

The part that may be referred to as the drawing room has revolving easy chairs, of course fastened to the floor. A chandelier of several bulbs and fine workmanship sheds a flood of light upon the table, large enough for a little supper or even a dinner. It serves also as a writing desk, and is equipped accordingly. On a long journey or during the wait of a breakdown a game of bridge can be played comfortably, and there is no danger of cold feet, for electric heaters are set at various points of the main room.

There are mirrors, a cabinet for the



G. W. PERKINS' NOVEL \$23,000 TOURING AUTO.

smoker's outfit, a pantry with an ice-chest, toilet cases, a clock, parcel nets, leather cupboards, trunks of cord and other little conveniences.

There is no partition, but the forward or bedroom section is fitted with a couch of good size, which is let down when needed. During the day or at any time when not in use the couch is so disposed of as to take nothing from the drawing-room space. There is a light over one end of the bed, so that one may lie and read.

A feature of which Mr. Perkins is especially proud is the annunciator. It is attached to the dashboard in full view of the chauffeur. Within the coach there is a board with electric buttons. Seated in his reclining chair Mr. Perkins can say "Start," "Stop," "Slower," "More speed." To do so he has only to touch the corresponding button, and the thing is done.

A French horn spreads its bell over the head of the chauffeur. By a tube it is connected with the interior. If there is any communication not possible through the annunciator it can be made through the horn. Without raising his voice above the ordinary pitch Mr. Perkins can speak to the chauffeur and be heard distinctly. And the chauffeur, by lifting his head, with equal ease can talk back to the occupants of the coach.

Probably it is the most expensive touring car in the country. The upholstery is in the finest of Moroccan and Spanish leathers, imported especially for Mr. Perkins. The floor is covered with a costly rug. Seven persons can be accommodated. In the matter of speed it is the equal of any touring car extant. It is fitted with the best up-to-date mechanical contrivances known.—New York Herald.

Put Away the North Pole.

We are getting rather tired of the North Pole. It has been overdone. Every man who wants to be a hero and break into print trots off to discover the North Pole, and comes back afterward and tells us how and why he failed, and will we make up a purse to send him again? Sure to find it this time. It is getting to be a nuisance. Let the old pole alone. Nobody wants it, anyway.—Tillamook Herald.

They are going to build a twenty-four story skyscraper in Pittsburg.

A HATPIN WITH TWO POINTS

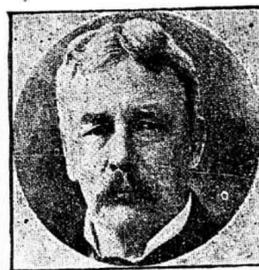
An entirely new idea in hatpins has been patented by a Maine inventor, an illustration of which is shown here. This hatpin is used in conjunction with a holder, the latter being sewed to the sweatband or the inner edge of the hat. This holder is in the form of a small metal clip having two oblong openings, through which pass the two points of a double-pointed hatpin. The holders are fastened to the sweatband at each side of the head, and the pins push in through the air to hold the hat in place, the enlarged points of the hatpin preventing it from falling out. The hatpin is shaped similar to an ordinary hairpin, with the exception of the enlarged points, which are flattened and broadened. In connection with the holder is a socket projecting outward from the edge of the hat. This socket serves a unique purpose. In removing the hat from the head the pins are pulled as far out as possible, which brings the heads of the pins into this socket, and as the hat is re-

moved the points of the pins will not project and catch in the hair.

In using the device the holder is

Used on a Straw Hat.

"CORPORAL" JAMES TANNER

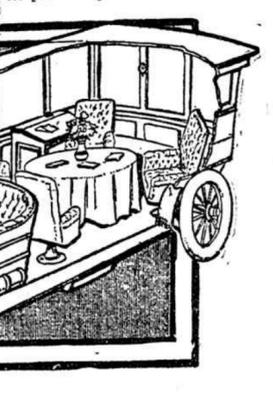


Commander-in-Chief of the Grand Army of the Republic.

WHAT MAKES SAP ASCEND IN TREES?

The mechanism of the ascent of water from the roots of plants to the top-most leaves has long been one of the vexed problems of botany. None of the suggested and partially received explanations satisfy everybody, and many botanists are content to confess ignorance. In a communication to Science (July 22), Professor George Macloskie, of Princeton, suggests still another theory, which he is confident solves the problem. According to him, the water, so intermingled with air-bubbles as to form a light foam, is supported by atmospheric pressure, while it moves upward by diffusing through the porous "septa" or partitions with which the ducts are filled. Says the writer:

"Recent discoveries by Vesque and E. B. C. and others have brought us very near the solution of this inveterate problem; but botanists seem agreed to halt at the last step, awaiting some occult signal from the physicists. The old toy of the 'hydrostatic paradox' ought to teach them that water pressed upward by the atmosphere



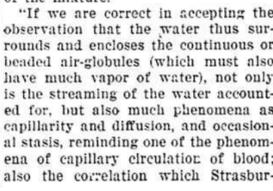
Hydrostatic Paradox

sure is secured by the activity of the leaves correlated with the structure of the ducts. The leaves are not known to actively attract the water, but they always remove it as it arrives, turning it into starch, and transpiring it in great quantity. When they die or are stripped, the ascent of water ceases."

PRISMATIC REFLECTOR.

A New York inventor has taken the idea of the "daylight prism" as a basis and adapted it to an ordinary gas lamp shade, producing a reflector and a shade composed entirely of glass, and having a part which acts entirely as a reflector and an opposite part which acts as a shade for directing and softening the light. About one-half of the surface of the shade is covered with reflecting prisms, constructed to direct back into the shade a large portion of the light rays which emanate within the reflector.

The other side of the reflector is substantially a shade. It has on the outer surface a series of prisms which direct the light in any desirable direction and at the same time soften the light rays. On this side the interior surface of the shade is covered with diffusing ribs, which soften the rays of light before they reach the final directing prisms. These reflectors, or shades, are made of pressed glass and in a single piece.—Philadelphia Record.



Directs the Rays of Light.

points can be inserted into the oblong openings. This is easily done by inserting one flat point in one opening and springing the other point over to enter the other opening. After the points pass through the pin will assume its normal position, and it can then be pushed in and out without dropping out. When it is desired to remove the pin altogether, and perhaps use it on another hat, it is drawn out as far as possible and then simply twisted so that the flat points will come through.

In using such a hatpin there is also no danger of making numbers of holes in the side of the hat, which is the case with the common hatpin.

Britain's Gas Burners.

The gas industry in Great Britain, according to the Society of British Gas Industries, consists of 1250 gas companies and local authorities, and supplies 4,400,000 consumers. The London companies—i. e., city and suburban within the ten miles radius—included in the foregoing have 945,000 consumers.

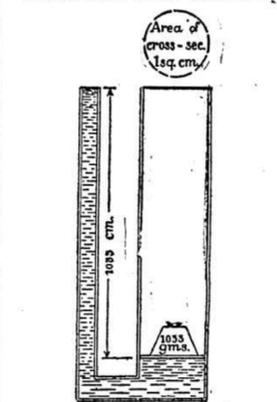
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ger, Vesque, and others have observed between the state of the barometer and the streaming within the xylem ducts is explained, and possibly the pulsation of gas-bubbles which MacDougal regarded as helping to raise the water upward.

"The condition of low apical pres-



Hydrostatic Paradox

Never give a larger dose than directed in the hope of more quickly allaying symptoms; you may thereby kill the patient.

Do not glance hastily at the label, thinking all is right; carbolic acid might readily be mistaken for carbolic oil.

Never keep the medicine for internal use beside any for external application.

Never give or take several kinds of drugs without consulting a doctor; much mischief might be the result.

The Household Inventory.

How many households have at hand a carefully compiled inventory of household goods? Not one in a hundred. Yet such an inventory protects the householder in settlements with insurance companies and helps the adjuster to make a fair settlement. A residence inventory may be worth hundreds or thousands of dollars to the insured.

The compiling of an inventory is by just right the duty of the man of the house; yet if accurate records are to be kept it will be advisable for the women to attend to the matter.—W. W. Hiscox, in Good Housekeeping

Turkey Soup.

After every bit of meat has been removed from the bones, break the latter and boil together with a quart of water, a few peppercorns, salt, a pinch of mace and a cupful of boiled rice. Allow these to cook an hour, at the end of which time the broth is strained off and returned to the fire. Now add some stalks of celery chopped fine. While the soup is boiling mix together one tablespoonful of flour and one of butter and beat over the fire with a cupful of milk. Add any mashed potato that may be left in the refrigerator, a dash of pepper and salt and a pinch of mace. Boil up once and strain into the boiling turkey broth. Allow these to cook together for five minutes and serve with croutons.

A Tip For the Cook.

The commonest mistakes we make in cooking potatoes are that we use too many fried and boiled potatoes. Fried potatoes are less easily digestible than food cooked in other ways. The most wasteful way to cook potatoes is to peel them, put them in cold water and bring them slowly to a boil. This method allows the water to penetrate to the centre of the potato so that a good deal of the starch may be dissolved and lost and the potato becomes soggy because it has not been "cooked dry." On the other hand, if you put peeled or cut potatoes into boiling water the gluten is hardened at once (as is that other common albuminous food—the white of an egg), thus preventing the water from getting to the starch and thereby ensuring a mealy potato.

The best way to cook potatoes is to bake them, because a dry heat being used none of the food value is lost. Next in nutritive order is the boiling of potatoes with their skins on. Next comes steaming, which everyone should practice instead of the common way of boiling, because it wastes less starch, while giving the same kind of flavor and texture. Frying is the least rational process. Of the "fancy" methods "ricing" is one of the easiest and most attractive, and it has the great advantage of being useful for potatoes unfit for other uses.—Good Housekeeping.

Wheat Cakes—Mix two teaspoonfuls baking powder with about three cups flour and a little salt; beat one or two eggs and add, with enough milk to make batter.

Macaroni, Cheese and Tomatoes—Boil macaroni in stock forty-five minutes; drain, thicken the stock with tablespoon flour; pour this over the macaroni; add a little grated cheese and half cup stewed tomatoes; let it boil up again and serve.

Sardine Salad—Remove skin and bones from a box of sardines and pour a little lemon juice over fish. Place leaves from a head of lettuce in a salad bowl, arrange the fish in them and scatter over two hard-boiled eggs, chopped. Serve with a plain dressing.

Plum Soy—Allow four quarts of plums; scald and rub through a colander, add one pint of vinegar, a teaspoonful of black pepper, one of mustard, one of cloves and one of salt, four tablespoonfuls of brown sugar, boil slowly for one hour and bottle for use.

Southern Veal Stew—Peel and boil a half-dozen spring onions, drain them and slice very thin. Take two pounds of veal sliced thin and evenly. Put the veal in a stewpan with salt and a little cayenne pepper, and cover with cold water. Cover the veal with onions and lay on them some bits of fresh butter rolled in flour. Flavor with nutmeg and lemon if you like. This stew is very nice, and lamb and chicken will make an equally nice one.

Household Matters.

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To Cleanse Chamois.

It is not generally known that to cleanse a chamois leather for plate cleaning or any other polishing purpose "the best way" is to wash it in lukewarm, soapy water, and to leave plenty of soap in the last rinsing water. This makes the wash-leather as soft and pliable as when new. To rinse all soap out will make it hard and dry. Dry in open air if possible.

Five Medicine Chest Rules.

Never give medicines without first reading the directions carefully, no matter how well you think you know them.

Never give a larger dose than directed in the hope of more quickly allaying symptoms; you may thereby kill the patient.

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DEATH BITTER TO SWIFT

Packer Won \$10,000,000, Only to Lose Fruits of Fortune.

DENIED EVEN SOLACE OF WIFE

Beef Trust Magnate's Daughter Alone at Beside When End Came—Body Placed in Vault Pending Arrival of Mrs. Swift From Europe—Only Public Bequest is \$5000 to Church

Beverly, Mass.—The funeral of Edwin C. Swift, of the firm of Swift & Co., the Chicago meat packers, who died at the Quincy House, in Boston, from pneumonia, was held at Beverly Farms. The services were conducted in St. John's Church by Rev. E. J. V. Huignin, rector of the church, assisted Rev. DeWitt S. Clark, of Salem, who performed the marriage ceremony of Mr. and Mrs. Swift at Sagamore.

The church was trimmed with smilax, English ivy and laurel, and there was a profusion of flowers from friends and employes of Swift & Co. throughout New England. The honorary pall-bearers were fifty in number, representing the various industries with which Mr. Swift was connected, while the acting pall-bearers were from St. John's Church. The body was taken to Forest Hills Cemetery and placed in the receiving vault, to await the arrival of Mrs. Swift from Europe.

Death claimed Mr. Swift just when he seemed to achieve what to him was the superlative success of a successful career. He had accumulated \$10,000,000 in a mighty business in Chicago, but one which did not gain him social prestige. He returned to his native East, built a magnificent mansion at Pride's Crossing, and was in a fair way to obtain society's recognition and a hard-earned ease for his declining years.

Not only has death wrenched three mortal triumphs from his grasp, but it even denied him the solace of his wife's companionship in his dying moments. When he was taken ill his wife was cruising luxuriously in the sparkling Mediterranean. Even as life ended for this captain of industry a shadow rested on the business he had built—the Government investigation of the Beef Trust scandal.

The only ray of comfort illuminating the gloom of Edwin C. Swift's passing was the fact that among the relatives at his death-bed was his beloved daughter, Mrs. Clarence B. Moore, of Washington.

Mr. Swift died a victim of his devotion to his friend, N. E. Hollis, of Braintree and Boston. Mr. Hollis was to undergo a serious operation, and wanted this lifelong associate with him during that critical time. Mr. Swift went to Boston as soon as Mr. Hollis asked for him and remained until stricken with pneumonia.

Aside from a \$5000 bequest to a church at Sagamore, Mass., the will of E. C. Swift makes no public gifts.

MAKES \$200,000 IN TWO YEARS.

Young Banker Then Retires, Saying That's Enough.

Sioux City, Iowa.—After making \$200,000 in two years George C. Call has retired from business to enjoy it. He is still a young man.

"Two hundred thousand dollars is enough for any man," he said, before he departed for a cruise of the Mediterranean. "It will last him as long as he lives and leave a start for his children. More than that no man should desire. If he continues to work and hoard he takes bread from the mouths of others."

Mr. Call made his money in a small bank at Algona, Iowa, and was then elected vice-president of the largest banking and trust company in Iowa. He had held this position but a few months when, saying he had enough money, he resigned.

OPERATION ON WIFE KILLS HIM.

Husband Falls Dead During Progress of Caesarian Section.

New York City.—While Mrs. Emil F. Neuman, of No. 13 Thirty-fourth street, Bensonhurst, sank into a stupor under the influence of an anaesthetic, preparatory to a Caesarian operation, her anxious husband stood by her bedside tenderly stroking her hand. There were four doctors and two trained nurses in the room when the operation began. Neuman, who had been up with his wife for three nights, suddenly uttered a muffled cry and fell dead on the bed across his wife's form.

While the body of Neuman was removed to another room the surgeons proceeded with the operation upon Mrs. Neuman and a ten-pound baby was brought into the world. When Mrs. Neuman became conscious she became so hysterical at the evasive answers as to her husband's whereabouts that it became necessary to break the news of his death to her. The physicians said that Mrs. Neuman would probably die. Her baby has every chance of living.

\$17,000 Bar of Gold Gone.

Detectives are trying to discover who substituted a bar of lead for a bar of gold worth \$17,000 on the steamship Karoma, from British Guiana to the New York City office of the British Guiana Gold Concessions Company. The seal of the box appeared to have been tampered with.

Zulu Chief Escaped.

Rambaata, the Zulu rebel chief, has escaped with seventy followers from Natal; a punitive force is in pursuit.

American Insurance Considered.

The Earl of Granard, in the House of Lords, announced that a select committee would be appointed to consider the question of American insurance companies doing business in Great Britain.

Prince and Princess Die on Same Day.

Prince William of Schaumburg-Lippe died in Natchod Castle, Bohemia, and a few hours later his daughter-in-law, Princess Louise, a niece of Queen Alexandra, died in the same castle.

Personal Gossip.

Ex-Mayor Van Wyck, of New York, failed to make Paris his permanent home.

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BITS OF NEWS

WASHINGTON.

Representative James B. Sherman, of New York, was elected Chairman of the Republican Congressional Campaign Committee.

Agreement on rate legislation is possible on the basis of Knox's suggested additions to the Long amendment.

The Military Academy Appropriation bill carries \$1,033,115, of which nearly \$1,000,000 is for improvements.

Senator Dolliver intimated that Senators had consulted railroad presidents concerning rate legislation, a charge which Senators Aldrich and Foraker resented.

Speaker Cannon admitted that tariff revision will be the issue at the coming Congressional elections.

Several Senators visited the President to discuss rate legislation, and it was reported that conservatives were hearing an agreement on an amendment.

OUR ADOPTED ISLANDS.

Major-General Wood and Brigadier-General Tasker H. Bliss have gone to Mindanao; Federal troops have arrived at Samar to aid in suppressing the rebellious bands of natives.

Ex-Judge George D. Gear, of Honolulu, announces that he has received a commission from a mainland client to recruit 10,000 Japanese laborers in Hawaii for work on the coast.

A telegram from Hilo, on the Island of Hawaii, says that seven Koreans were convicted of murder in the first degree and sentenced to death for having tortured and murdered a Korean suspected of stealing \$50 from another Korean.

The Japanese in Honolulu, Hawaii, number about 12,000.

The transport Lawton, under command of Commander John T. Parker, is taking a full complement of men for the United States steamship Adams, at Tutuila, Samoa, as well as a large supply of stores and provisions for the American naval station. She will take back the men who form the present crew of the Adams.

DOMESTIC.

John D. Rockefeller went to New York from Lakewood, went to Pocantico Hills, returned and disappeared.

A fourth suit against the McCurdys was brought by the Mutual Life Insurance Company, in New York City, demanding the recovery of \$1,002, \$41.06.

Blind Wilton Heindorf, on whom a rabbit's eye was grafted, in New York City, can distinguish between "light" and "darkness."

"A. Darling," who committed suicide in New York City on April 3, was Arthur E. Duck of a rich English family. He duped many men in stock speculations, including a Brooklyn man who believed himself a millionaire and is penniless.

Judge John A. Marshall, in the United States District Court at Salt Lake City, Utah, decided that there was no law limiting or prescribing the character of printed matter which a Congressman may send through the mails under his official frank.

The call to make the Democratic Club in New York City National in its effect, it was announced, contains the phrase "to stem the rising tide of socialism."

Crew of the battleship Oregon were ordered detained at Bremerton while custom inspectors investigate charges that dutiable goods valued at \$750,000 were smuggled ashore at San Francisco.

It was announced that practically all the miners in the soft coal districts had resumed work, the operators having signed the new scale.

A Wisconsin monument was dedicated on the battlefield at Corinth, Miss., on the forty-fourth anniversary of the Battle of Shiloh.

Dowie, ascribing all his troubles to his wife's charges of polygamous teaching, formally announces that he will never live with her again.