

SENEGAL TROOPS READY AT ALEXANDRIA, EGYPT



Anticipating that Germany's next great drive will be into Egypt, with the capture of the Suez canal as the objective, Great Britain is concentrating men, ammunition, food and supplies to block such a possibility. This photograph shows troops from Senegal at the railway station in Alexandria.

The KITCHEN CABINET

The world is so full of a number of things, I am sure we should all be as happy as kings. —Stevenson.

To understand everything is to forgive everything. —Guatama. Resolve to keep happy and your joy and you shall form an invincible host against difficulty. —Helen Keller.

FOR THE FAMILY TABLE.

Desserts that are simple to make, economical and wholesome are always in demand.

Brown Sugar Pudding.—Mix four tablespoons of cornstarch with two cupsful of brown sugar and when well mixed add two cupsful of boiling water and a pinch of salt. Boil until the cornstarch is well cooked and simmer in a double boiler just before taking from the fire add a half cupful of walnut meats, broken in pieces. Serve cold with whipped cream.

Potato Chowder.—Cut a slice of salt pork in dice and fry brown in a soup kettle. Then add three medium sized potatoes and one onion, put through the meat chopper. Add salt and pepper and dredge with flour, cover with boiling water and simmer until tender. Add a pint and a half of hot milk, a small piece of butter and serve with toasted crackers.

Parisian Salmon.—Take a thick slice of salmon, tie it in a cloth and simmer gently in soup stock to which has been added a bay leaf, two chopped onions, a stalk of celery, one diced carrot, and some parsley. Place the fish when cooked on a platter and pour over it the following sauce: Place in a double boiler a cupful of milk, adding half a teaspoonful of beef extract, salt, celery salt and a tablespoonful of cornstarch, mixed with a little cold water. Cook well to cook the starch, then stir in a cupful of asparagus tips. Serve a border of mashed potato and small green peas around the fish with the sauce poured over the fish.

Oatmeal Soup.—Slice a large onion into one teaspoonful of melted butter and let simmer. Add one cupful of cooked oatmeal and cook until the onions are tender. Add a scant pint of milk and salt and pepper to taste. Strain, bring to a boil and serve hot with toasted crackers.

MAKING OF CROQUETTES.

Croquettes will never lose their hold upon us, for they are most delightful dishes when well seasoned and carefully drained after frying. The tedious method of handling, dipping and rolling each one in crumbs may be done much faster if the croquettes are rolled in fours, dipped and crumbed in fours.

The white sauce to use in binding croquettes should be thicker than the ordinary white sauce. Use a half cupful of flour, one-half teaspoonful of salt, four tablespoonfuls of butter and a pint of milk. When the butter is bubbling hot, add the flour and when mixed pour on the milk; cook until smooth and thick.

Maccaroni croquettes are most tasty. Mix cooked maccaroni, broken in very small pieces, with a thick seasoned white sauce to which a little grated cheese has been added. Place in a cool place until firm, then dip in egg and crumbs and fry as usual.

Potato Croquettes With Peas.—Make the potato balls, scoop out the center and fill with seasoned peas cover and roll in eggs, crumbs and fry. Serve with a thick white sauce, garnished with parsley.

Salmon mixed with a chopped sour pickle, white sauce and seasonings, formed into croquettes makes another good supper dish. Serve with rice potato.

A very thick white sauce, stirred thick with cheese, cooled, then molded into balls and dipped in buttered brown crumbs is a tasty dish.

GOOD DISHES FOR LENTIL.

This is the season when we should appreciate our delicious cheese and use it in many combinations with vegetables for the main or chief dish of the meal. Escalloped Onions With Cheese.—Boil until tender a dozen or more small sized onions, drain carefully and place in a fireproof serving dish, pour over a cupful and a half of thick white sauce, and a cupful of finely chopped cheese, cover with buttered crumbs and place in the oven long enough to brown the crumbs. Too long or too hot a cooking will toughen the cheese.

Lentil Soup.—Wash a half pound of lentils and soak all night in a quart of water. Cut one medium sized onion in small pieces, also one turnip, one carrot and two stalks of celery. Cook these in a tablespoonful of butter for five minutes, add the lentils and water in which they were soaked and one teaspoonful of salt. Boil and skim, then simmer two hours. Rub through a sieve. Return to a saucepan, and bind with two tablespoonfuls of butter and four with a cupful of milk.

Macaroni With Chestnuts.—Bake twenty chestnuts until soft, then pound in a mortar with pepper, salt and butter. Add a half pound of cooked macaroni, four tablespoonfuls of butter and a tablespoonful of onion juice, if too dry add a little milk, stir in a cupful of grated cheese, heat very hot and serve.

Fricassee of Onions and Potatoes.—Take a dozen small potatoes, peeled, and a half dozen small onions, also peeled. Place in a saucepan with two tablespoonfuls of butter and cook five minutes. Add a cupful of water, salt and pepper and cook until the vegetables are tender. Mix together four tablespoonfuls of flour and a half cupful of milk, add to the vegetables, cook five minutes, beat an egg and add to the mixture. Arrange a ring of cooked spaghetti on a hot dish, sprinkle with grated cheese and bake in the oven until the cheese is melted. Serve with the vegetables in the center.

SEASONABLE DISHES.

A pretty as well as a tasty dish to serve with lamb or roast of meat is celery relish.

Celery Relish.—Place half a box of gelatin in a cupful of water heat a cupful of water and when the gelatin is soft add to it. While hot add the juice of two lemons, and a half cupful of sugar. Let cool, then add a tablespoonful of fresh grated horseradish, a dash of cayenne and color a light green with vegetable coloring. When almost ready to set pour into a mold with a cupful of chopped celery. Set on ice to harden and cut in squares to serve. This may be served on lettuce with a salad dressing making a most attractive salad.

Manhattan Apples.—Core and pare six or eight apples, cook in a sirup made of a cupful and a half each of sugar and water, turning often until the apples are tender. A good way to add to the flavor of this dish is to cook the apple peellings in water to cover, strain and use that with the sugar for the sirup. If the apples have a red peeling it will make them a beautiful pink color. Have ready as many rounds of sponge cake as there are apples, brown in a little hot butter and on each place an apple, pour over the sirup and serve with whipped cream or simply with the apple sirup.

Newport Whips.—Stand a glass of raspberry jelly in a warm place where it will soften to a thick sirup. Beat the whites of two eggs until foamy, add the jelly, then gradually pour in a cupful of thick cream, stir in a half cupful of powdered sugar and beat all together with a large dower egg beater or whip in a cream churn. Take off the froth as it rises and place in a sieve to drain. When no more froth appears arrange it in glasses placing a spoonful of the froth on top of each. Serve icy cold. One may make this with jelly, egg and a little sugar without the cream, beating just the same. Then serve with whipped cream if so desired.

Terrible Threat. Parson Johnson—De contribution dits morning will be fo' de purpose ob making up de deficit in your pastor's salary! De choir will now sing, and will continue to sing, until de full amount am collected!—Puck.

Giving Them Fair Warning. William, soon after he started to school, came home one day and said: "Some boys at school are beginning to meddle with me and they had better stop it."

Diplomatic Statesman. "Do you think your constituents agree with your views?" "Yes," replied Senator Sorghum. "I made it a point to have my views in agreement with theirs before I said a word."

Will Be Remarkable Map. To make a map of the world on the unprecedented scale of 16 miles to the inch is a project of British scientists.

Da's Thought. Search others for their virtues, and search thyself for thy vices.—Fuller

Plainly His Vocation. Hepsy—"That boy of ours seems might fond of tendin' to other folks business." Hiram—"Guess we'll hev to make a lawyer of him. Then he'll git paid for doin' it."—Boston Transcript

Education Is a Big Thing. Education is a grand good thing. Before she went away to school Virginia Featheringham called her mother "maw." Now she refers to her as "the mater."—Topeka Capital.

Victory In Worthy Struggle. I think that there is success in all honest endeavor, and that there is some victory gained in every gallant struggle that is made.—Dickens

Worst Kind of Liars. The most mischievous liars are those who keep sliding on the verge of truth.—Selected.

Matrimonial Felicitas. "Oh, why did I ever marry you?" "Cause I didn't know any better."—

GUTS STEEL OUTPUT

Shortage in Ferro-Manganese Is Becoming Serious.

Many Important Plants Threatened With Enforced Curtailment—South American Ore Largely Controlled by Allies.

Pittsburgh, Pa.—The seriousness of the shortage in the United States at the present time of ferro-manganese as an alloy in making steel is disclosed by reports that unless the situation is speedily relieved many important steel works will have to curtail the production of raw steel, while not a few of the smaller open-hearth plants will have to suspend operations entirely. Pittsburgh reports intimate that manganese prices may be expected to reach the unprecedented figure of \$200 a ton or even more.

Manganese is used as an alloy for steel employed in work which requires that the metal shall possess both hardness and durability, such as rock-crushing machinery, railway crossings, mine-car wheels and safes. Manganese bronze propellers have in recent years been fitted to nearly all high-speed warships and express steamships. Propeller blades made of manganese composition will bend under a blow, but seldom break, and frequently all that is necessary to make a bent manganese blade good is to hammer it back into shape. The blow that would snap clean off a steel blade of a propeller only suffices, usually, to bend one made of manganese.

While there have been scattered deposits of manganese ore found in the United States, the supply is unstable, and it may be said that practically all the manganese used in steel making in this country is imported. The principal sources of supply of manganese ore are India, South America and Russia. Between the years 1910 and 1914 the United States imported manganese ore in values of \$1,592,073, for 1910; \$2,196,661, in 1913, and \$1,841,451, in 1914. In 1914 Brazil sent to the United States 72,189 tons, British India 115,685 tons and Russia in Europe 34,810 tons, and Russia in Asia, 63,230 tons. In 1912 the Russian Black sea ports forwarded directly to the United States 87,753 tons. This source of supply has now been entirely cut off owing to the closing of the Dardanelles.

The United States Steel corporation vessels employed in carrying steel products for export to the far East have been employed in carrying manganese ore cargoes, it is said, on return voyages. The British supply of manganese, it is declared, is now held exclusively for the British government needs and is unavailable for use in the United States. There still remain the supplies obtainable in Brazil, but according to current report the Brazil manganese is largely controlled now by the allies. What South American manganese is reaching the United States is wholly inadequate to the demands.

Manganese steel contains about twelve per cent of manganese and 1.50 per cent of carbon. The alloy was first known as "Jadfield" manganese steel. Its ductility is effected by the rate of cooling. Sudden cooling makes the metal extremely ductile, while slow cooling makes it brittle. In this respect the behavior is the opposite to that of carbon steel. The great hardness of manganese, however, is effected by the rate of cooling.

In the shortage of manganese in the United States at the present time steel makers are as much concerned over the question of future supply as they are at the prospect of immediately advancing prices. The situation with reference to manganese is shared largely by high speed steel. Chromium and tungsten enter largely into the making of high speed steel, and the making of high speed steel tools has been to a very great extent a British industry. The British government, it is understood, will not permit any high speed steel to be exported at present, and it is now well nigh impossible to obtain high speed cutting tools in this country. The introduction of chromium and tungsten into steel mixtures yields a red hardness which makes it possible for tools to cut metals even when the temperature of the cutting tool under a high speed drive is raised to 600 degrees Centigrade, or 1,112 degrees Fahrenheit. This heat is occasioned by the friction under the high speed working. In consequence of high speed, steel machinists can cut down metal with a lathe nearly six times as fast as with carbon steel tools.

It has become the practice for women in Germany to sell their hair, and Mrs. Bode has already sold the hair of one of her little nieces for \$25 for the same purpose.

T. Hat Tipplers. Cleveland, O.—Do you know that when you tip your hat you are inviting death? Deadly germs lurk in the air, waiting a chance to pounce on the exposed head of the gallant hat tipper, says Health Commissioner Ford of Cleveland.

GERMAN WOMEN SELL HAIR

Mother and Daughter Send Treasures to the United States to Aid Soldiers.

Denver, Colo.—To obtain funds for wounded German soldiers they are nursing in a military hospital conducted by their husband and father, Mrs. Louis E. Ries of Karlsruhe, Germany, and her daughter, twenty years old, have sent their hair to Mrs. Francis Bode, Mrs. Ries' sister here, for sale.

ST. CYR AND HIS WIFE



Jean Harold Edward St. Cyr's marriages to society women who were double, or nearly double, his age, has astonished society of two continents. His first wife was Mrs. Caroline Redfield, who died a year ago last January. During the following April he married his present wife, who was the widow of James Henry ("Silent") Smith, the millionaire. St. Cyr is a man of many graces and social accomplishments, he is said to be John Henry Edward Thompson of Waco, Tex., formerly a newsboy, hotel clerk, haberdasher's salesman and chorus man.

Shakespeare's time it was occupied by one John Lowin, one of the tragedians who played at the old Globe theater. Shakespeare not only refers to the town of Brentford in his plays, but specifically mentions in a sarcastic fashion the pretentiousness of a neighboring rival house, the Red Lion. The house also is referred to in Butler's "Hudibras" as the headquarters of highwaymen, and later traditions connect Dick Turpin with it. Up to quite recent times there were mysterious accounts of locked doors found unlocked during the night and specters at the foot of the beds of casual sojourners and shadows at the windows o' nights.

In more modern times Brentford and the "Three Pigeons" are familiar to readers of Dickens. It was through Brentford that Little Oliver Twist was made to tramp by Bill Sikes on his way to the burglary at Shepperton, and the Inn itself is mentioned in "Our Mutual Friend."

PLUMBERS MUST NOT RIDE

Elkhart Union Forbids Them to Go on Bicycle for Short Tasks.

Elkhart, Ind.—"We walk!" has been the slogan of Elkhart journeyman plumbers since the passage of a rule by the union forbidding the use of bicycle or motorcycle in going to and from "short jobs."

The penalty is a \$5 fine. Men are permitted under the rule to ride to work for all-day tasks, and to use wheels at the noon lunch hour, but they must not make intervening trips or wheels. They may be passengers at any time in vehicles provided by their regular employers.

The rule was the result of a boast at a union meeting of one of the men that he had completed an unusually large number of "short jobs" during that particular day, chiefly because he used a bicycle.

Gasoline Is Ignited. Chicago.—A spark caused by friction from rubbing a fur muff ignited a bowl of gasoline and probably fatally burned Mrs. Moses Dalton.

Words That Live. It was Baxter, chaplain in Oliver Cromwell's army, author of "The Saints' Rest" and other books, who dug up from an obscure seventeenth-century writer, Rupertus Meldendus, and made current coin these golden words: "In essentials, unity; in non-essentials, liberty; and in both, charity."

Life's Gradations. At twenty years of age the will reigns, at thirty the wit, and at forty the judgment.—Grosvenor.

FAMOUS INN PASSES

Old Three Pigeons, Dear to Shakespeare, Is Closed.

House Was Popular Resort for Poets and Dramatists of Elizabethan Era—Familiar to Readers of Dickens.

London.—One of the last, if not actually the last, of the old Elizabethan inns associated with the name of Shakespeare and his literary contemporaries, passes away with the closing of the famous Three Pigeons at Brentford.

Much of the old-timbered building, including its low-carved and paneled chambers, disappeared years ago, and now comes the order of the Middlesex licensing justices that the ancient hostelry must be closed.

The inn, which was owned by Messrs. Charrington & Co., well-known brewers, has been in occupation up to the last, and although not in a bad state of repair and having nothing against its record, it was decided that it now had become unnecessary.

When the place actually was built no one can tell. "It was as old as the hills," said one of the district officials, "but we can give no more definite date than that."

It is curious how popular the house seems to have been with poets and dramatists of the Elizabethan era, seeing that the old town appears to have been always a byword for its "dirt and ill odors." The town is constantly referred to by Thomson, Gay, Goldsmith and others on account of its dirt, and it is the subject of one of Doctor Johnson's most famous gibes.

And yet, whenever Shakespeare and his friends had nothing better to do, they seem to have turned their footsteps westward to Brentford and there held high revel at the "Three Pigeons." The house was the scene of some of George Peele's "Merry Jests," and Ben Jonson wrote, "We'll Tickle It at the Pigeons."

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MRS. CHARLES A. HOLDER



Mrs. Charles A. Holder is the wife of the newly-appointed trade adviser to the state department. She is a law and charming addition to Washington social circles. Doctor Holder is one of the ablest members of the consular service and succeeded Robert F. Rose.

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The HOME BEAUTIFUL

Flowers and Shrubbery—Their Care and Cultivation



An Attractive Sunken Garden.

FIRST WORK FOR THE GARDEN

By E. VAN BENTHUYSEN.

To get both pleasure and profit from a garden one does not need a large variety of flowers and vegetables. I do the planting and much of the work in a plot of about one acre. The products include asters, dahlias, strawberries, tomatoes, celery, lettuce, string beans, etc.

March is none too soon to commence shaping one's plans for the garden. A good catalogue from some reliable seedman is necessary. The winter months are the time to study and plan out your scheme of garden. My experience has been that it is a mistake to try too many varieties of vegetables. Of peas, tomatoes, cabbage, select two varieties, one early, the other late. Of all the other vegetables I find one variety suffices.

Order your seeds early, for by the middle of March one can begin operations by sowing tomato, cabbage and celery seeds in boxes filled with earth. Clear boxes make a good receptacle for starting plants. They are deep enough and a good size to stand on the window sill. Two hundred plants can be started in one box. The early cabbage and tomato should be planted first.

If you are going to try celery it should be among the first started. Do not cover the seed too deep. Follow the direction on the package as to depth.

Do not get discouraged about results, as celery seed germinates very slowly. Keep the top of the earth always moist and do not look for plants until the third week.

When they do show, give plenty of light, so that they will not be spindling. This also applies to cabbage and tomatoes. All of them will grow long, thread-like stems, which will be too weak to support themselves, unless given plenty of sunlight. The celery plants can remain in the cigar box much longer than any of the other plants that I have suggested for house planting. They grow slowly. The tomatoes and cabbage will soon need larger quarters.

As soon as the fourth leaf is under way, they should be planted into flats. Mine are about two feet square and three inches deep. I nailed them up myself, and any other woman with a

few boards, a saw and a hammer, can do as much. Once made, they will be good for several seasons. Do not fill with earth to the top.

By the time the plants are transplanted in the flats there will be many days when they can be placed outside for a few hours. This should be done whenever possible.

Bulbs plunged in ashes should be ready to bring to the window by this time.

HOME GROUNDS BEAUTIFUL

By L. M. BENNINGTON.

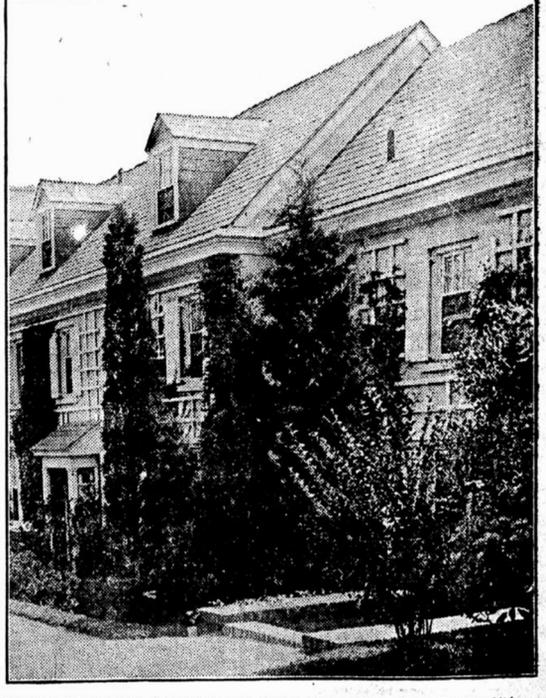
Nothing adds to the attractiveness of the home place more than thrifty vines, and for most places perennial vines are best. For temporary screens annual vines will do. Start the seeds indoors early and transplant frequently in order to make the plants stalky, and as soon as the ground gets warm they may be set out where they are to remain.

Many of these will grow but little at top for the first year, but will be making root growth and be getting ready to make top progress afterwards. Some of the shrubs and perennials, and even the biennials may give a scant bloom the first year, and some may wait for the first flowering for the third year.

Seeds of most of the desirable ornamental vines, shrubs, biennials and perennials germinate readily, while others are slow in sprouting, but if planted in good soil and allowed time the reward is sure.

We should inform ourselves on these subjects as much as possible before undertaking the work. February and March is a good time to get our window boxes ready. In these boxes may be planted the seeds, together with many bulbous and tuberous-rooted varieties of plants. Many of our best seedmen sell trial orders very cheap, hoping to thus keep a customer by sending out good seeds and plants. Get your trial order from a reliable firm and study the catalogues, especially the directions on how to prepare the soil and the depth to plant the seeds.

Do not try to do anything about the garden in a happy-go-lucky way. Give time and thought to the planting. The result justifies your most intelligent care.



Nothing Adds to the Attractiveness of the Home Place Like Thrifty Vines.

SPRING WORK AMONG FLOWERS

If you want rosebuds for Easter, pot a few hybrids and ramblers and put them in the cellar. About the last of January, place in the window garden and keep the temperature at 50 degrees until the buds start, then give them ten degrees more.

Mend the walks about the house and garden, and if the fences need it repair them. Later the spring rush of work will prevent this.

PRETTY FLOWERING BULBS

Last summer I only had a dozen gladioli, Lemoines hybrid mixture, or butterfly gladioli. Their coloring was remarkable for its brilliancy and markings. This year I will add to these:

- Six pearl tuberoses. One dozen mecontheletias. One dozen tigridias. One dozen zephyranthus. Three or four dozen summer flower bulbs for a border.