

BUYS WASHINGTON'S HEADQUARTERS TO PRESERVE IT TO THE NATION

Messmore Kendall Takes Possession of the Historic House at Dobbs Ferry, New York, Where Famous Military Parley Was Held After Battles of the Revolution Ended—May Restore It and Give It to the Nation.

TO EXPLORE THE AMAZON



Mrs. A. Hamilton Rice, the former Mrs. George D. Widener of Philadelphia, will accompany her husband Dr. A. Hamilton Rice, into the upper reaches of the Amazon and the Orinoco.

at Elizabethtown, N. J., which afterward became Princeton college. On April 22, 1774, he was one of a party who, disguised as Mohawks, like their Boston compatriots, threw aboard a cargo of tea brought by the Nancy into the harbor of New York.

Earthworks were established at several points within the village of Dobbs Ferry during the Revolutionary war. An embankment at the foot of Chestnut street was leveled only a few years ago.

Many Quaint Relics. Within are many quaint old relics—the table built for Major Paulding of New York, at which Lafayette was entertained in 1824, and the chairs which were used at that banquet.

Stephen Archer, who bought the house from Livingston, was a Quaker and abolitionist, and during the Civil war the place became a station on the "underground railway."

STOPPED ESCAPE FROM JAIL

Indiana Sheriff Finds Bars Bent So That Human Body Might Pass.

Sullivan, Ind.—An effort at a jail delivery was frustrated the other night by Sheriff Ed Kelley, who found the iron bars of one of the outside windows bent sufficiently to allow a man's body to pass.

Duby Heath and Harry Ramsel, in jail awaiting trial on a charge of automobile theft, are suspected by the sheriff and have been locked in separate cells. The discovery was made soon after the supper hour.

HONORS FOR ECCLESIASTICS

Five Hundred and Sixty-Four Cited in Orders of Day for Gallant Conduct With French Army.

Paris.—French ecclesiastics who have been decorated and cited in the orders of the day of the army for gallant conduct on the field of battle number 564. Eleven were shot by the Germans, three died from illness during the invasion, 34 were taken as hostages to Germany and four of them have died in captivity.

The numbers of killed and wounded are not given out, but the number of citations indicates that they are considerable.

The HOME BEAUTIFUL Flowers and Shrubs by Their Care and Cultivation



Drops of Water Must Not Be Permitted to Stand on the Leaves of Gloxinia, as Water Will Rot It.

PREPARATORY WORK FOR WINTER

What about the winter window garden? Now is the time for much work that cannot be delayed.

One of the best winter blooming geraniums is Mrs. E. G. Hill.

Many old plants should now be discarded and new ones started.

Do not let the geraniums get leggy. Pinch into shape.

Pinch out the buds from plants intended for the window garden.

Late started plants are not satisfactory. Begin now.

Get your soil, sand manures and potting materials together.

Clean, scour, sun and put in place the pots for winter. Have every vessel clean.

Use charcoal in your drainage. Dead coals from wood-fires are good as any.

Repeat all plants needing it, cutting back severely. Don't try to keep everything.

Try to have your plants at their best when it is time to take them in doors. Pinch and prune into good shape.

Drops of water must not stand on leaves of the gloxinia, as water will rot it.

Get seedling primroses from the florist now, get growing and thrifty for winter bloomers.

The peristrophe variegata is a good bracket plant and a free bloomer.

For winter blooming, get dormant tuberous-rooted begonias; give each tuber a pot by itself.

If one has no plants and cannot afford to buy, the seedlings of many garden plants are easily cared for. Many are satisfactory.

The Zanzibar balsam-impatiens sultana is always in bloom, always beautiful, easily cared for. A fine window plant.

Slips of fuchsias, heliotropes, petunias, coleus and other soft-wooded plants, root readily in moist sand. Slip now.

THE WINDOW GARDEN

By E. VAN BENTHUYSEN.

Give the windows at which plants are to be kept a little attention at this season. Go over the sash, and make sure that the glass in it is well fastened in place by putty.

An unsightly telegraph pole may be made attractive by the birdhouse and climbing vines.

The cavities, the natural home of most of our hole-nesting birds. Fortunately most of these birds will utilize artificial nest cavities, or birdhouses.

An unsightly telegraph pole may be made attractive by the birdhouse and climbing vines.

It is an excellent plan to fit the windows of the dwelling with storm windows—storm sashes. Not only for the benefit of the plants, but the human occupants as well.

At windows protected by storm sash plants can be allowed to stand against the inner glass, on the coldest night, without injury, as the air space between the two sashes is a most efficient non-conductor of cold.

These little crevices are the ones through which a great deal of cold may come when the temperature drops below zero and there is a stiff wind blowing.

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Protection is the prime requisite for increasing the number of birds in an area, and the results of protection are in direct proportion to the amount given.

Besides insuring birds against every form of persecution by human kind, we must defend them from various natural foes. The most effectual single step is to provide a place for the birds free from the cats.

Although a considerable number of

She was a dream. She was fairer than the dawn. She seemed to float across the big room, such was her grace. Everybody looked. The typewriters stopped. Even the telegraph instruments stopped.

Not for many a day had the office been freshened by such a vision. She approached our desk. Proudly we rose. With a smile that revealed the whitest of teeth, she asked, "Where's the city editor?"

Although a considerable number of



A Pretty Little Home That Has the Added Privilege of a Small Corner Victory.

THE KITCHEN CABINET

DISHES FOR HOT DAYS.

LITTLE ECONOMIES.

My message in its fashion shall be an appeal to enthusiasm in things in life, a call to do things because we love them, to love things because we do them, to keep the eyes open, the heart warm and the pulse swift, as we move across the field of life.—David Starr Jordan.

Leaders of men have ever been precedent breakers. Timid people, no matter how able, never make leaders. Fearlessness and originality are characteristics of all men of progress.

It is not necessary to eliminate meat entirely from the diet in hot weather, but those who serve it in small quantities and less often, replacing it with foods which contain the elements of the meat without its heat-producing qualities will find they are better able to endure the heat.

Salmon Salad.—Chop fine two hard-cooked eggs and a dozen small cucumber pickles; add to a can of salmon that has been flaked. Mix with a mayonnaise dressing and serve on crisp well chilled lettuce.

Another hearty salad is prepared with boiled rice seasoned with finely chopped onion and French dressing. Arrange on a salad plate and garnish with drained sardines and minced parsley and pickled beets.

Take a crisp young cabbage hollowed out for a bowl and shred the tender portion, mixing it with equal parts of celery and a little chopped onion. Serve with a good boiled dressing.

Very ripe quinces peeled and sliced, seasoned with minced chives and served with French dressing are also a welcome variety. Bananas are nearly always with us and they are good with nuts.

Apples with celery and nuts is another well-liked combination as well as sliced apple and shredded green pepper with nuts, served with mayonnaise dressing.

By cooking a double portion of vegetables one day you have ample for salads for the next. Salads that can be served as substitutes for meats are easily made, economical, and save the cook as well as the overworked digestive system.

Baked Bean Salad.—Place in a bowl a few slices of onion and turn over them a pint of baked beans, season and mix lightly; add two tablespoons of sugar and a quarter of a cupful of vinegar. Mold and garnish with hard-boiled eggs and serve on lettuce. Chopped green peppers and tomatoes are good mixed with beans and served with French dressing.

SEASONABLE DISHES.

We never really gain anything by pretense; we only think that we gain and make others think it. The bottom of the matter is a lie and it is therefore valueless. One of the great delusions of the world is the apparent triumph of humbug and cant and insincerity. These things always remain what they are, in spite of gilding and tinsel. Let us not be such poor creatures as to be deluded by them.—Arthur Salmon.

For a dainty dish on a special occasion try using a small French potato scoop to cut out pink balls from the heart of a watermelon. Put in glasses, cover with orange juice and top with a sprinkling of powdered sugar. Most of us are reasonably satisfied with a well-chilled good-flavored muskmelon, but for special times the melon halves may be filled with ice cream and garnished with bits of candied ginger cut in the form of seeds.

Cantaloupe Sherbet.—Choose the smallest ripe nutmeg melons for this recipe. Cut in halves and remove the seeds, then scrape out all the ripe pulp and put through a sieve; to a quart of the pulp add a cupful each of orange and grape juice and one and a half pounds of sugar, well dissolved; add two tablespoonfuls of lemon juice and put into the freezer; add a beaten white of an egg and freeze as usual. Serve in the cantaloupe shells, well chilled.

Muskmelon spiced as pickled peaches or preserved as watermelon rind are very delicious dainties which add to the housewife's store of good things for the winter table.

Cantaloupes and watermelons make excellent fruit salads. Dice and serve on lettuce with French dressing. A grating of nutmeg is liked on cantaloupes by many.

Duchess Apples With Onions.—A most appetizing dish is this. Cut in small pieces, after peeling, a half dozen green duchess apples; cut three onions in slices and put into an omelet pan with a little fat from salt pork; cook until the onions are a light yellow, then add the apples and sufficient water to cook them without burning. As the apples are quite tart, a little sugar improves the dish as to flavor and looks, as it browns better with the sugar. Season with salt and serve hot as an accompaniment to pork chops.

French Custard.—Beat three eggs until light; add one pint of whipped cream, sweetened and flavored to taste. Serve in tall glasses with grated nutmeg over the top or garnished with fresh berries.

INTERESTING ITEMS

The German village of Remborn has a linden tree that is said to be more than 1,200 years old.

While touring China for the purpose of checking up the different species of mammals that are known to have existed there, Arthur Sowerby, of the Smithsonian Institution at Washington discovered 12 new species of the Tertiary age. This makes the aggregate number of species discovered by Sowerby about 200.

It seems a small thing to mention, but there is great waste in the preparation of vegetables, especially in peeling potatoes. In the days before the potato peeler was invented a public-spirited man gave a large endowment to the college visited by his agent that showed the greatest economy in peeling potatoes. Perhaps the old tale of the prince looking for a bride, who asked for the bread bowls in the homes of several churning maidens, wishing to feed his horse with the scrapings, might be well to revive. Those who saved much dough, thinking to gain favor were disappointed for he chose the girl with the bowl so clean that there were no scrapings, as that indicated to him a careful, frugal wife, for which he was looking.

Where vegetables are to be served alone, select the best looking ones, leaving the less slightly ones for soups, seasonings and stews.

A tablespoonful of peas or tomatoes should be saved and added to the roast beef gravy on the morrow or to the vegetable salad. A single fresh tomato may be quartered and served as a garnish.

A half cupful of peas may be added to tomorrow's omelet and thus make a tasty dish rather than a plain omelet.

Water in which rice is cooked added to milk makes a fine cream soup for dinner.

One cupful of mashed potatoes will make several croquettes, or patties, or fish balls.

The green tops of the celery are just as good for flavoring the stew or soup as the more tender portions.

Muffins left from breakfast may be pulled apart and toasted. Pieces of cake served with a simple custard and a sliced banana, is a dainty dessert and one easy to prepare.

Save the tea leaves and sprinkle them, well moistened, over the carpet before sweeping. They brighten the carpet and keep the dust from flying.

Use the ham bone to cook with cabbage. Take off every little bit of meat and serve it in a white sauce on toast.

Mayonnaise may be colored green with spinach juice or red with beet juice, or tomato ketchup, or the juice of lobster.

REFRESHING PEACH AND PEAR.

To meet with cheerful heart what comes to me. To turn life's discords into harmony. To share some weary worker's heavy load. To point some straying comrade to the road. To know that what I have is not my own. To feel that I am never quite alone. This would I pray from day to day. For then I know my life will flow in peace until it be God's will I go.

These two fruits are general favorites and may be eaten with no ill effects if not overripe or green.

Peach Ice Cream.—Wipe, pure and cut ripe peaches into small pieces, sprinkle with sugar and let stand two hours, then force through a puree strainer. To the pulp thus obtained add twice its measure of cream, two tablespoonfuls of lemon juice and sugar to make it not too sweet, add a pinch of salt and freeze. Serve in sherbet cups with a quart of fresh peaches for a garnish.

Peach Salad.—Arrange halves of peeled peaches on head lettuce, sprinkle with shredded almonds and finely chopped celery, then add well seasoned French dressing and serve chilled.

Peach Roll Poly.—Make a rich pastry and roll out very thin. On this heap sliced peaches and roll up. Place in a deep granite baking dish and cover with a cupful of brown sugar, a tablespoonful of lemon juice and three-fourths of a cupful of boiling water, two tablespoonfuls of butter and bake in a moderate oven for one hour. Have the top of the roll up on top so that it will bake without being soggy.

Pear Salad.—Take peeled pears, cut in halves, roll in chopped nuts and place in lettuce; add a tablespoonful each of finely chopped celery, shredded almonds and pineapple. Serve with any desired dressing. Mayonnaise, if well seasoned, is especially good with this salad.

Pears baked with sugar, butter, lemon juice and a little water makes a delicious accompaniment to a meat course.

Pears cut in strips with celery and French dressing on lettuce is another most appetizing salad.

Soup meat with seasonings may be made into a nice tasty loaf for luncheon.

Nellie Maxwell

CURE FOR INTOXICATED COWS

Connecticut Agricultural Expert Tells How to Sober Up Dairy Inebriates.

New London.—When a cow begins to act low down, and gets so packed to the horns with intoxicants that she gives moonshine milk, something must be done about it. Karl B. Miesner, agent in dairying at the Connecticut Agriculture college, in the month's issue of the college press bulletin

speaks frankly upon the subject. Nature lovers well know that a cow seldom goes boldly into a barnroom. The trouble is that the mild-eyed inebriate get fooling around with windfall apples. Mr. Miesner says:

"The condition of intoxication, if allowed to exist for any length of time, impairs the milk flow to such an extent as to make a good milkster a losing proposition financially. Make a drench of one pint of common salt, one pint of Epson salt and one-half pint ginger. If relief is not apparent in an hour

boil two pounds of coffee in two and a half quarts of water, strain and give to cow."

Umbrella Struck by Lightning. Atchison, Kan.—A. J. Haskins narrowly escaped with his life here the other day when the umbrella he was carrying was struck by lightning. Haskins says that he seemed to be enveloped in a ball of flame. His legs and arms are still numb from the effects of the shock. The lightning came during a rainstorm.