

AFRO-AMERICAN CULLINGS

When Booker Washington published his account of his own life 15 years ago, at the moment the National Negro Business league had just been launched, before the library at Tuskegee for which Carnegie partly paid had been built, and before the famous lunch with President Roosevelt, his educational work was in full tide. It is now possible to see his labors as a whole and in perspective, as well as to give him credit for many accomplishments that with natural modesty he himself attributed largely to circumstances or to others.

The main facts in Booker Washington's career are well known: How he was born in a slave hut in a remote part of western Virginia, a year or two before the Civil war broke out; how after the war his stepfather and mother (his father is unknown) removed to Malden, W. Va., to work there in salt and coal mines; how, held back by his step-parent but encouraged by his mother, he learned to read and attended night school; how in 1872 he walked, begged, and worked his way to Hampton institute; and how after his graduation from Hampton, the path of opportunity opened before him when in 1881 he was appointed organizer and teacher of a new Negro normal school at Tuskegee. Many may not know that the most important day in his later career was that on which he delivered an address in 1895 at the Atlanta and Cotton States International exposition—one for which President Cleveland sent him a letter of thanks. A few doubtless know that the last ten years of his work were done with a body and nervous system worn out by incessant labor, so that repeatedly he was on the point of breaking down. This is told in a recent publication with all the detail which is possible in a volume of 300 pages, and in a manner not unskilled. The marshalling of facts is effective, though there is some repetition; and if the style is undistinguished and sometimes awkward, and the general paragraphs vague and clumsily interpolated, the writer atones for this by the manifest enthusiasm he brings to his book. He feels, though he cannot fully express, the touch of the epic in this first great Negro leader's career.

The steady advance of the American Negro is a conspicuous proof of the principle that progress can be had by peaceful methods. Year by year Tuskegee Institute issues a "Negro Year Book," which is a sort of log of the forward movement of the race. The 1916 edition has just been named.

At the particular moment the matter is one of unusual national importance because of the new migration which is sending Negroes from the South to the northern and western states. The European war seems to be opening closed doors to the race. With the stoppage of immigration and the actual dearth of labor in some fields fresh opportunities have come to the farm workers of the South. Negroes are replacing aliens from many nations.

This industrial migration will doubtless have far-flung effects. If it advances sufficiently it may lessen the tension of the race problem in the South. At the same time the greater educational facilities of the North and West are likely to play a powerful part in making the southern Negro something different.

Altogether the unconscious turn of

More than 1,000 kinds of sausages are known in Germany.

Kern county, Cal., contains 35,842 acres of proved oil lands.

An enamel to glaze pottery without the use of heat is a German invention.

The government of India has prohibited the importation of sulphur matches.

The Russian government controls the prices charged for medical prescriptions.

The Chilean government has appointed a commission to make a study of the water power available for hydroelectric development.

A dredge built in Holland for the government of Uruguay crossed the Atlantic ocean under its own steam.

A recently patented combined typewriter table and chair fold together to form a cover for a machine and to economize floor space.

Of English invention is a new lubricant for cutting screw threads in aluminum more satisfactorily than heretofore possible.

Several types of compressed air operated hoisting machines have been designed for use in places where the fire hazard is great.

A machine has been perfected in Saxony that embroiders designs up on three dozen pairs of stockings at once, a battery of needles making 288 stitches simultaneously.

Mechanism whereby the music of a piano and phonograph can be combined has been patented by a New Jersey inventor.

A newspaper in a Brazilian town 2,000 miles from the mouth of the Amazon gets all its telegraphic news by wireless.

By pulling out a pin a new spring door for screen doors can be fastened without losing the spring and the parts left where they belong.

events, has opened a new chapter in the history of the American Negro, a chapter more fateful than any written since the great reaction of apathy settled upon the nation after reconstruction days. Once more the Negro is becoming a vital problem.

The most impressive development of the last few days so far as the Negro is concerned is the moral fatigue with which white people have viewed him. For a long time the country traveled on the moral momentum generated by the abolitionists and by the political results of the Civil war. That no longer exists.

Outside of a small group of relatively dumb reformers, nobody cares seriously. Disfranchisement is an accepted principle in the South. "Jim Crow" laws no longer arouse comment. Segregation is growing, South, West and North. The most frequent feeling on the part of whites is one of helpless, hopeless acquiescence in forces which they feel unable to challenge.

The old belief in equality is dominant. Orators will not admit it, but no one whose political faith must be on parade can afford to admit it, but the truth is that race prejudice was never stronger. Not even the Christian brotherhood of man is a powerful enough motive to weld together different races belonging to the same religious denomination.

Until the European war shut off immigration and forced American industry to summon the workers of the South segregation of all kinds appeared destined to grow greatly. The movement was from below. Largely it lacked leaders. But it swept on. The same ruthless instincts and the same moral fatigue exist today. Yet industrial necessity has brought forward new factors. In the factory, shop and construction camp another future is opening.—John Vance Cheney, in the Chicago Herald.

With commemorative exercises of dignity and eloquence the little log cabin that was Lincoln's birthplace has been set apart as a shrine. One lesson of the great life of the emancipator, a lesson for two races and for all mankind, has been that the humblest origin need not prove a mortmain to check the will to rise. The Southern Workman tells the story of one who came "up from slavery" in an Alabama town. The father of John Guss Frazer was a freedman. The son went from the farm to town and entered the service of a tailoring establishment. He was paid 30 cents a day for errands and odd jobs. He watched the others dress in fine clothes, and soon he had an iron in his hand and was earning a dollar. Finally he bought the business. Then, with one chair, he started a barber shop. He bought and sold cattle. He purchased a cement-block machine, made his own blocks and built a three-story building to hold the barber shop, a store, a lodge room for rental and an undertaking establishment. He built a house for himself and beside it a cottage hotel. The buildings are all of them erected on the very ground where his father once worked as a slave. Yet there are critics who hold that a man who is born to a lowly lot in life must find his hands in the work acceptance of a providential dispensation, and deny to the world the inspiring pattern of "toil unsevered from tranquility."

As a mineral producer Alabama ranks first among the southern states. More than 27,000 tons of honey are produced annually by the American bee. Lightning is more frequent in Illinois and Florida than in any other states. A sanitary guard has been invented to prevent persons handling spigot outlets. Skins of the damson plums are being utilized in England to produce a blue dye. In times of peace London contains 18 embassies and legations representative of foreign countries. Pliers have been patented by an Illinois inventor to split insulation and remove it from wires neatly. As a race, the tallest people in the world are the Bororos, of the south-west of Brazil. They average six feet four inches in height. Several French lighthouses have been equipped with lenses that enable their lights to be seen from fifty to sixty miles at sea. Numerous economies are claimed for a new automobile that can be run by gasoline or electricity or a combination of the two. British aviators have found that horsehair cushions provide enough elasticity to counteract the vibration of aeroplanes and make the use of magnetic compasses possible. For use in blasting a combined fuse cutting, cap crimping and fuse slitting tool has been invented by a Wisconsin man. Pasteboard boxes with sanitary, insect-proof openings have been invented for containing sugar and other food in similar form. A German medical authority maintains that 15 minutes exposure to the sun's rays during an aeroplane flight at high altitudes will kill all the tuberculosis germs in a man's system.

BRITISH PILE UP SHELLS AT BASRA

End German Dream of Proposed Terminus of Berlin-Bagdad Railway Line.

CAPTURED SHIPS IN TIGRIS

Simple Possession of the River Tigris Is Sufficient to Control the Population for Many Miles Inland.

General Headquarters Mesopotamian Expeditionary Force, Basra.—The culmination of Germany's immediate eastern aspirations was the creation of Basra as the Persian gulf terminus of the Berlin-Bagdad railway system, writes Louis Edgar Browne in the Chicago News. The Germans in their wildest dreams could hardly have imagined Basra as it is today. It is the headquarters and main base for British operations in Mesopotamia. The term "base" has come to mean a place where thousands of troops are encamped in glistening white tents, carefully arranged in rows and blocks with military precision; mountains of food stores for the men and fodder for the animals; hospitals and headquarters and dispatch riders dashing about as though the angel of death were after them.

Basra is all that and more. Never was there a more unique campaign than this one, where there is every contrast between east and west.

The Tigris is all important in the campaign. It is defilement personified. It floods, subsides and spreads cholera with absolute impartiality. Hardly two engagements out of all the furious encounters that have marked the steady progress of British troops up the river have occurred more than eight miles from its banks. The British objective has been to take possession of the river. The Turks have tried only to hold it. Simple possession of the river is sufficient to control the population for many miles inland.

British Ships Everywhere.

One stands on the army commander's pier and realizes that Britain does control the seas. As far as one can see, either up or down the river, there are ocean-going ships tugging at anchor chains drawn taut as bow strings by the swift current. The ships are anchored one behind the other in a long column. They hail from many corners of the earth and among their cargoes one may find everything from a big howitzer shell to a skein of embroidery for some Arab harem. The ships are nearly all British. They fly one of the varied designs of the British flag. It may be the white ensign of the royal navy or the red ensign of the mercantile fleet or the blue ensign with India's rising sun or the Australian flag with its four stars depicting the southern cross.

Every day a few ships draw into midstream and with half exposed propellers thrash their way toward the sea. They have before them a terrible tossing about by the Arabian sea monsoon, but even at that they must be thankful to the depths of their souls. Basra is all that is vile. The very air one breathes is rank poison. The temperature runs up to 118 degrees on

SHELLS DIG BIG HOLES



These four French soldiers have kindly consented to make a human ladder, in order to show the depth of a hole one of the French big guns digs. The picture was taken in captured German lines.

the river. It will go higher. The shore is a smelling swamp where dangerous mosquitoes breed by billions. Heat apoplexy hangs over every man's head like a sword suspended by a thread. Cholera comes in the night.

Tried to Block Channel.

A funnel top, a jumble of topmasts and a few shreds of loose cordage snapping in the breeze bear mute evidence of the way the Turks attempted to block the river. British monitors were pressing close upon the retreating Turkish army, hurling high explosive shells into its rear guard. The Turkish admiral hurriedly threw three ships across the river and scuttled them. The middle ship was a fine German liner containing cargo. The British contemplate salvaging her. The others were smaller ships—one a light ship and the other a small steamer. The plan was admirable, but it was engineered with characteristic Turkish inefficiency, and the small steamer on the right swung clear of the channel and fouled the liner before she sank. The Turks are a bit superstitious about the Tigris and they declare the river foiled their plans because it did not wish to bore through the river bank to form a new channel, which it would have done had the admiral been successful.

Anchored in the stream is a great black ship, with a golden star and the letters "P. S. S." painted on her funnel. The letters translate "prize steamship." I have seen so many prize steamships in the East that it seems as though British captures of Germany's mercantile marine must compensate largely for her losses through Germany's submarine campaign. The prizes still retain their German names, probably for the purpose of identification, although they fly the red ensign and are operated by government crews.

HOBBO'S VEST HELD FORTUNE

Discarded Garment Snatched From Furnace in a Pennsylvania Hotel, Just in Time.

Bedford, Pa.—Twelve thousand three hundred and six dollars, the savings of a lifetime, which Tony Colombo of the East side, New York, had sewed in his vest, was saved from a blazing furnace in a local hotel by a narrow margin. George Regoveri, cellist in the orchestra at the hotel, while motoring noticed a hobo pick a piece of bread from the ground where a picnic had been held several days ago. Regoveri took the man in his car and carried him back to the hotel. In the servant's quarters he was bathed, given a new suit of clothing and then a meal. Later he started on his way to New York.

He had been gone only a short time when he returned hastily, crying that his savings of a lifetime were sewed in the old vest which he had discarded, and which the management of the hotel had ordered consigned to the furnace. A hasty search was made and the money was found, as Colombo said.

ELOPERS GO WITHOUT FOOD

Fearing Wrath of Girl's Parents, Maryland Couple Drive 160 Miles to Marry.

Frederick, Md.—Fearing the wrath of the girl's parents, more especially the mother, and egged on by the remembrance of an interrupted marriage in Washington in June, Lucy H. Fitzgerald, twenty-one years old, and Cecile B. Steel, seventeen years old, of Chesapeake, Va., drove 160 miles into

Frederick and stopped their machine only when the courthouse was reached. The couple had traveled without food in an effort to obtain a marriage license and marry before the mother of the bride stopped the marriage.

"And," sighed the girl, "I'm so hungry."

"Let's get married first; we can eat afterward," suggested Fitzgerald, and the couple left the clerk's office. They were married by Rev. L. H. Nummel, pastor of the United Brethren church.

TO SAVE "OLD MAN'S" HEAD

Rock in Franconia Notch Immortalized by Hawthorne Losing Its Contour.

Concord, N. H.—"The Old Man of the Mountain," as the profile rock in Franconia Notch has been known for years, is losing its head and Gov. Roland H. Spaulding and his council were engaged recently in considering means of repairing the loss.

Through Rev. Guy Roberts of Whitefield the governor's attention was called to the fact that winter storms had moved the stone, which forms the forehead of "The Great Stone Face," the name by which the rock was immortalized by Nathaniel Hawthorne. The great stone, which is in danger of toppling over, would carry with it the rock masses forming the nose and chin.

A return of the forehead stone to its original position and the construction of a buckle arrangement to bind it firmly to the head is proposed.

ARGENTINE CHIEF IS HERMIT

New President is Not Likely to Become Huge Successor Specially.

Buenos Aires.—Hipolito Irigoyen, the new president of Argentina, may prove to be a political success, but there is no indication that he will be a success socially.

The Argentinians expect their president-elect, their presidents and ex-presidents to show themselves in aristocratic circles, to give big balls and receptions and generally to add to the gaiety of the capital. President-elect Irigoyen has been a disappointment in this respect.

But for one short visit to Buenos Aires in July, he has remained shut up like a hermit in his ranch house in the country ever since his election. The people are anxious to see him. Pictures of him have been printed but everyone knows they are fakes because there isn't a picture of Irigoyen in existence.

STORK IS VERY GENEROUS

Leaves Three Sets of Twins Within Few Days in One Indiana County.

Lawrenceburg, Ind.—The stork has been working overtime in Dearborn county the last few days, having left twin girls at the home of Mr. and Mrs. William F. Kolb in Logan township, twin boys at the home of Mr. and Mrs. Raymond E. Hines in Harrison township and twins, a son and a daughter, at the home of Mr. and Mrs. Clifford J. Heaton in Centre township. The Kolb twins weighed 12½ pounds and are the first born to Mrs. Kolb, who is the daughter of Frank J. Barber, county commissioner. The Hines twins are also the first children in the family. Their mother is a daughter of Dr. Charles S. Bauer, a physician, and the Heaton babies are the third pair of twins born to Mrs. Heaton. They now have six children, three sons and three daughters.

Slaughter Songsters.

Poughkeepsie, N. Y.—When residents claimed that the clamor of starlings and blackbirds murdered their sleep, Mayor Wilbur hired 12 expert marksmen, whose guns are eliminating the "sleep-killers."

Snake on Sleeping Woman.

Indiana, Pa.—Awakened by pressure on her chest, Mrs. Charles Shamm of West Mahoning township the other night clutched a four-foot blacksnake which had curled up on her. Her husband killed the reptile.

Asks Match; Finds Brother.

Bayonne, N. J.—Alexander Cruze approached a stranger in the Seaman's home to ask for a match. The stranger turned out to be his brother Albert, whom he had not heard from in ten years. Both are sailors.

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.

FOR SPECIAL OCCASIONS.

A dainty dish for a luncheon is prepared as follows: Boil two pairs of sweetbreads in salted water till tender. Remove and drop in ice water, take off all the skins and gristle and dice them; add a can of diced mushrooms or an equal quantity of fresh ones; melt two tablespoonsful of butter in a saucepan and stir smoothly into it one tablespoonful of flour. To this add one cupful of stock or a cupful of scalded cream. Allow to boil and then put in the meat and mushrooms. Cook a minute or two then add two well beaten egg yolks. Set away to cool, then form into rolls, dip in egg and crumbs and fry a delicate brown. Serve in nests of water-cress.

A thin slice of cheese placed on thin sliced buttered bread in the form of a sandwich and sauted in a little olive oil is a good sandwich to serve hot with a salad.

Breast of Chicken With Virginia Ham.—Take two slices of uncooked chicken breast, two thin slices of ham, six tablespoonsful of butter, one cupful of cream with paprika and salt. Place the chicken in a hot chafing dish or an omelet pan with two tablespoonsful of butter and a little cream. When partly cooked turn them over and place on the top of each a slice of ham, add another tablespoonful of butter and a little more cream. When this is partially cooked, turn them over again, still keeping the ham on top; add the remaining butter and cream with a generous seasoning of salt and paprika; turn until well cooked, always keeping the ham on top. When well done serve a piece of chicken and a piece of ham to each person. Increase the amount for any number of people. Serve with sweet potatoes.

John Chinaman will tell you that you have never tasted really fine flavored chicken until you have seasoned it with ginseng, just a bit of the expensive root is sufficient, giving the meat a delightfully different taste.

Tomatoes Stuffed With Ripe Olives.—Scoop out the tomatoes and fill with stuffed olives that have been stoned, a few tablespoonsful of bread crumbs, salt and pepper. Fry a small onion until brown; add the pulp of the tomatoes, the bread crumbs and olives; fill the tomatoes and bake. Cover with buttered crumbs to brown and serve hot.

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.

FOR THE EPICURE.

One tires of vanilla and lemon for flavoring, and anything new or a variety is always welcomed. For those who do not enjoy a almond flavoring alone the combination of one teaspoonful of almond extract to six of lemon is a good combination. When using the mixture, shake well and use the teaspoonful, or a few drops, depending upon the dish.

Mplene is a flavor well liked; so is caramel and coffee flavor. The mocha-caramel flavoring is a combination of the two. It is prepared as follows: Put a cupful of granulated or light brown sugar into an iron frying pan, stir until it begins to melt, then lower the heat and continue cooking until it is a rich brown in color, but be careful not to burn it; then add a half cupful of hot, very strong coffee, stir for a moment until dissolved; when cool, put it in a bottle. It will keep for weeks.

This may be used for any number of dishes. For frosting for cake mix powdered sugar with cream until quite stiff, then add enough of the mocha-caramel to color well, and a pinch of salt.

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 tablespoonsful of mocha-caramel and one or two tablespoonsful 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 frost, 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

Cyprus has revived its former native tobacco industry, producing tobaccos 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.

It is not enough to believe what you maintain, you must maintain what you believe; and maintain it because you believe it.—Whately.

PERFECT PRESERVES.

A dainty preserve to use with meats in water 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 while 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, press through a fine sieve, then strain. Measure the liquor and to each pint add one pound of sugar and four tablespoonsful 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. Stew 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.

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PAYING HOMAGE TO VON HINDENBURG



German soldiers hammering nails into the gigantic wooden statue of General von Hindenburg, newly appointed chief of staff of the German army, which stands in one of the principal squares in Berlin. For every nail a donation is made to the Red Cross fund.

Ready for High School at 7.

San Francisco.—Qualified to enter high school one year ago, when only seven years old, Beatrice Ruth Willard, whose intellectual progress has been the marvel of educators, is to extend her education further by a tour of the Orient. Before her return she may circumnavigate the globe. With her parents, Mr. and Mrs. Leon Willard, she sailed on the steamer Tenyo Maru for Japan. They are considering a return by way of Europe, and provided for that possibility

by obtaining the necessary passports before leaving her. Equipped with a portable typewriter, Miss Beatrice will write of her experiences and observations as her journey progresses. She is four weeks past eight years old now.

Liberal With Her Views.

"Mrs. Fluddub says she loves to exchange views with intellectual people." "Works on a liberal basis of exchange, too. She will give you ten of hers for one of yours."