

Proper Ventilation of Public Places

By C. G. Broadhead, Sanitary Engineer, Buffalo, N. Y.

part by enacting and enforcing laws requiring proper ventilation of public places. Science has made wonderful progress in combating disease, but we have never yet been able to discover either practical preventives or cures for tuberculosis, pneumonia, typhoid and other dread diseases. Recent experiments, however, have pointed the way to prevention of disease by ventilation of public places and private houses.

Congress and state legislatures perhaps have no authority to require proper ventilation of private residences, but they have the power to compel it in hotels, apartment houses, state and government buildings. Congress has done a great work in passing laws for pure food and drugs. It is just as essential for sound health that where people are thrown together, as they are in our cities, they should have pure air and water.

When these elements are contaminated they produce disease, far more than adulterated foods. We have been too prone to wait for sickness before thinking about disease. Builders of hotels, apartment houses and public institutions should be required by law so to construct buildings and equip them as to reduce to a minimum the danger of vitiated atmosphere.

Anyone who has frequented the average apartment house where meals are cooked doubtless has observed the unpleasant smell that permeates the place. It is the kitchen that is the arch-enemy of health, because the average kitchen has practically no ventilation.

It is just as important to our welfare, in my opinion, that our public places, our hotels and our kitchens be properly ventilated as it is that our food and drugs be free from adulteration, and so soon as inventive genius discovers a means of keeping air pure we shall have progressed a long way toward the prevention and cure of what are now regarded as dread diseases.

America Soon to Lead Whole World

By DR. J. A. WHITE, St. Louis, Mo.

It seems to me that the outstanding feature of the European war is that at the end of the war America will stand without a rival as the richest nation in the world, the only really great nation whose wonderful resources will remain unimpaired and which has not been robbed of millions of its best youth. The centers of power will be in America; the financial capital of the world will no longer be London but New York, and it is likely that here the great steamship lines will be owned, if our capitalists are given the right kind of encouragement by the government. It is our greatest opportunity to re-establish the American merchant marine.

The streams of European immigration will largely cease, because Europe will need her own boys and girls and will hold them. Our own population will become consolidated and thoroughly American. We may not increase in numbers so rapidly as we have been doing, but our population will be an American-born and American-educated population. The twentieth century will be the great American century, in which American art and literature and American business will lead the world.

Presuming to Mix in Family Quarrels

By R. A. Waterspoon, Syracuse, N. Y.

Only hardy persons dare to mix themselves up in quarrels with a view to effecting reconciliations. Sometimes they are actuated by a noble desire for peace, mitigated, no doubt, by a wish to be in the thick of any interesting situation.

Sometimes, also, they do good—when the quarrel is not a family affair. From such a quarrel friends, acquaintances, and even "in-law" relatives had better stand aside, not so much lest the fate of the rash person who interposes befall them, but lest they make the breach worse.

No physician from the outside can judge of the seriousness of wounds given in a family fight.

Wounds which seem fatal to affection heal at once, and scratches fester and cannot be mollified.

The affection which is the natural and usual outcome of relationship may be counted on with too much certainty; but the members of one family, though they may not like, do in a marvelous way understand one another.

It is true that sympathy is the great enlightener, but it is not the only one. Blood gives a comprehension which common interests, and even great affection, often fail to impart.

Wives Have Weakness for Petting Husbands

By R. J. WILSON, Los Angeles, Cal.

The trouble with the average American man is his selfish desire to do all his own petting. He has managed to make a virtue of it, too. But, as a matter of fact, the nicest females have a weakness for doing a little petting, too. They ought to be indulged. The man who hogs all the family petting is bound to become altogether too bumpously virtuous, and regard himself as the one indispensable person.

The sort of wife who can rely upon being missed most is the one that does her full share of petting. When her husband comes home and has to hang up his coat, mend his own shirt, wear holey socks, and break in a new cook, he loves her with a devotion that is uncanny.

And the trouble with the man who does his own petting is that he almost inevitably discovers someone who insists upon petting him otherwise—and finds he really likes it. The other woman in the case is usually a genius at petting. That is her long suit. Otherwise there would rarely be another woman in the case.

Old Water System of New York City

By H. A. SEXTON, New York

Many persons have the impression that municipal water systems are a modern development. As far back as 1799 New York city built mains to supply the lower end of Manhattan, the Manhattan company being given a franchise for the purpose. This was the result of the yellow-fever epidemic of 1798. The New York mains were cypress logs, joined together end to end with holes bored through their entire length, for there were no modern iron pipes in those days.

Cypress logs are the most durable to be found. In the last few years the last of the old cypress pipes were taken up and placed in museums. Cypress is a remarkable wood. Logs taken from the ground after being buried for 115 years had decayed to some extent in the sapwood, but the heartwood was as sound as when the trees were felled.

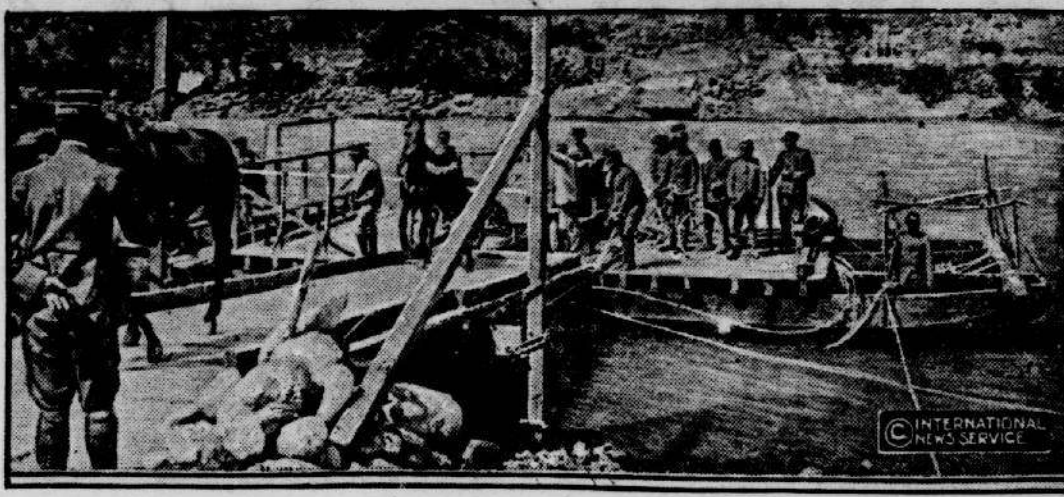
When a man has three or four theories out of a dozen that dovetail with facts he has a good batting average.

The prediction is made that in a short time all men will be absolutely free. But not until the mortgages are lifted.

Maybe the reason some housewives don't make their piecrust short is because they are afraid it won't reach around the pie.

Too many of the things we ought to know are hard to remember.

ITALIANS CROSSING THE ISONZO BY FERRY



WAR DOGS FROM FAR-OFF ALASKA FOR THE FRENCH

"Scotty" Allan, Famous Driver, Supplies Consignment for Dispatch Service.

"MUTS" BRING GOOD PRICE

Fine-Looking, Alert Animals, Some Weighing as Much as 80 or 90 Pounds—One of Them Was a Contender in Last Sweepstakes.

Winnipeg, Man.—A slight little man, with a small, lean frame, keen features and iron gray hair, stood in the door of a box car at the stock yards. He wore yellow overalls and a coat to match. Little feet, encased in square-toed, custom-made shoes, protruded from beneath his trousers. In fact, he looked like a stock yard attendant, and yet he is renowned throughout America, for this was A. A. ("Scotty") Allan, the world's greatest dog driver.

With Lieutenant Haas of the French army, he was passing through Winnipeg with 400 malamutes from Nome, Alaska, to be used in France this winter for dispatch service and the transportation of supplies and ammunition to the firing line. A stop was made here to rest the dogs, and they were unloaded into the stock yards with a guard from the Seventy-ninth (Cameron) Highlanders to watch over them.

Thrice out of eight times "Scotty" Allan has won the All-Alaska sweepstakes, the greatest long-distance dog race in the world—408 miles from Nome to Candel and return. In three instances he was second and twice he was third.

"I have been in every race yet held," he said, "and I have not run out of the money yet."

In the first race which he won the stake was \$11,000, but last year the stake had dwindled, because of the pinch from the war, to \$3,750. "Scotty's" best time in the event has been 76 hours, while the record of 74 hours was made over better trails.

Genial Little Scotchman. Gentility and sociability seemed bred in this vigorous little Scotchman, and he is as active as a boy despite his forty-eight years. The kiddies on guard had not been on the ground an hour before they were fast friends, and they pressed upon him an invitation to the dance at the armories.

"Ye c'n dance the Hielan' flog an' hoot for all ye're worth," said one red-faced youth with the thick burr of the Highlands in his voice, "for ye ken we have the pipes and ye'll have a braw time."

"I hae nae doot o' it," said Scotty, and he gave his solemn promise to be on hand. He said he loved the dance.

Three cars are used to transport the dogs, and each car is divided into a series of compartments so that each animal is separated from his neighbors. There has not been a dog lost since they started. In one car is kept the supplies, consisting of three and one-half tons of sun-dried salmon caught at Kotzebue on the Arctic ocean. Here, too, were stored eight of the long sleds, some of them of the toboggan type, which have been made famous by many authors in the tales of the North. There were also 150 sets of harness, together with several Eskimo "parkas," or reindeer and squirrel skin coats, with a hood that fits snugly over the head in stormy weather. In addition there were several pairs of "mukluks," or high-waterproof boots, made of seal skin tops with the hair exposed, and soles made from tough sea lion hides.

Price From \$30 to \$50.

"Scotty" said that he had with him several of the dogs that took part in the All-Alaska stakes. He had refused \$200 for two of these just before he left Nome. Many of the malamutes were purchased, he said, for as high as \$40 and \$50, but on an average the price paid was about \$30. The animals, he said, were coming through in fine shape. At first they had been fed on one fish a day, but as they were

getting too fat, this had been reduced to half a fish daily.

Every dog was tied by a chain to the fence of the stock pens and widely separated from his neighbors. They were a miscellaneous lot. Allan explained that they were mostly "breeds," but for the most part they were of one type—big, wolflike fellows, with narrow eyes, ears crooked and pointed, and a long, protruding snout. Some of them weighed as much as 80 or 90 pounds. A remarkable fact was that several of them were of a very marked setter strain, and the great dog driver said there was no better dog in the north country than a setter crossed with a malamute—"that is," he added, "if he gets the malamute feet."

Reliable Old "Irish." "Ah, Irish, old boy!" he called to one handsome animal, and the dog with the red touches of the Irish setter strain looked up at him with big, soft eyes and wagged its tail in affectionate greeting. When this dog stood up his legs were seen to be long and straight and powerful, and he had large, padded feet.

"I drove this dog in the last sweepstakes," said "Scotty," "and he just put his head into the collar and stayed with me all the way. He'd rather die than quit. The setter strain," he added, "has got more intelligence and endurance and ambition than any other breed."

Some of the dogs were pure white; some were of a brownish color, with round, fat faces and squat-looking bodies, and there was one pup, a pure Siberian, three months old, that was being taken along as a mascot. He had a head shaped like a fox. From nine to sixteen of these dogs are used to a sleigh, and the highly prized lead dogs are in a class by themselves.

Morayshire, in Scotland, was the home of "Scotty" Allan. He came to North Dakota with an assignment of thoroughbred horses in 1897. He recalled that his first experience in dog driving was in the Turtle mountain of Manitoba, when he drove a mail route. Subsequently he wandered over the western states, engaged principally in railway building. He helped build the Great Northern railway, and in the spring of 1897 he went to the Klondike in the gold rush, going over the Skagway trail, which he helped to build. He is now a member of the hardware firm of Darling & Dean at Nome, and Mrs. Darling, wife of one of his partners, is interested financially with him in racing dogs. They have sold 20 of these dogs to the French government, and have 25 left.

Allan and his assistants are going only as far as Quebec with the dogs, and on his return he will spend the winter in California—the first winter in almost twenty that he has spent

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outside the Arctic circle. He has one daughter, a girl of eighteen, attending the university at Berkeley. There is another daughter, aged seventeen, and a boy of nine.

He says that gold mining at Nome is not being conducted on the same scale as formerly. Most of the work is being done by big syndicates working with dredges. The war has hit the country hard, and there is not much ready cash in sight.

Lieutenant Haas, who will take the dogs to France, spent eight years in the Klondike, and he was eleven months in the trenches before he was sent on his mission to Alaska. The explosion of a shell rendered him deaf in one ear.

CAPITAL DEBUTANTES



The Misses Suzanne (left) and Elizabeth (right) are the daughters of Captain and Mrs. Volney O. Chase, U. S. N., and are among the prominent debutantes in Washington society this winter. Captain Chase is a member of the staff of Admiral William S. Benson, of the bureau of operations of the navy department. No date has yet been announced for their coming-out party.

CASE IN COURT FIFTY YEARS

Lafayette Keeps Ground Given for Market According to Decision of Appellate Court.

Lafayette, Ind.—The city of Lafayette has won a lawsuit, which, in various forms, has been in court the last fifty years. The appellate court has upheld a decision to the effect that the so-called market space, which is now used as a city street in the midst of the business district, belongs to the city.

The heirs of Aaron Clappill who seventy years ago gave the ground to the city for use as a public market, have possession of the ground, asserting that under the terms of the grant the land reverted to them when the city ceased to use it for the purpose indicated.

WEARS HIS CARD ON BROW

Mexican Had His Name and Address Tattooed on Forehead to Insure Identification.

San Francisco.—"What's your name?" demanded Assistant District Attorney Becsey of a Mexican charged with vagrancy.

The defendant brushed back his hair, but did not speak. Becsey repeated his question. Same response. Then the Spanish interpreter tried. The man pointed to a spot on his forehead. Becsey looked closely, and tattooed on the man's brow was "Fred Harris, Sonora, Mexico."

"What's the idea?" asked Becsey. "I have heart disease. I may drop dead. I don't want my grave to be unmarked," the prisoner explained. Judge Brady dismissed him.

Tiniest Homestead.

Seattle, Wash.—What is probably the smallest homestead ever proved to be recently awarded by the United States land office to Fred A. Hunsen of Tolt. The homestead comprises forty one-hundredths of an acre, adjoining another homestead owned for some time by Hunsen near Tolt. The tiny homestead is technically described as lot 8, township 25 north, range 7 east.

Shields Found His "Roll."

Lewiston, Pa.—Barney Shields, a local merchant, had the secret service working overtime for 34 hours seeking a second-story worker who he thought relieved his trousers pockets as they dangled from the bedpost in his room. Shields suddenly recalled a dream of the previous night, in which burglars played an important part, and visiting the cache portrayed in his dream found his roll intact. Shields says he must have changed the hiding place of the money while in a somnambulist state.

GOBBLER REARS "ORPHANS"

Head of Turkey Flock on Idaho Farm Takes Job Given Up by Men.

Star, Idaho.—When a hen belonging to Mrs. A. G. Wing discovered that the brood she had so patiently hatched consisted of ungainly little turkeys she promptly jumped the job of rearing them.

The hen's kindly action was causing Mrs. Wing serious concern when the problem of brooding the little orphans was suddenly solved by a faithful old gobbler.

The head of the turkey flock adopted his helpless little descendants and is doing an excellent job of rearing them.

An aerial cableway 75 miles long, the greatest in the world, will be built in northern India to provide transportation for a region where the soil conditions make a railroad impracticable.

The KITCHEN CABINET

A stone fit for the wall will not be left by the roadside.—Persian Proverb. Whenever you are feeling blue, Something for someone else go do.

AUTUMN HINTS.

This is the season when we look over the household furnishings, wearing apparel and bric-a-brac to see what may be disposed of and what must be reserved.

We find clothing which is out of style but good, playthings and ornaments which our household has outgrown, which will be appreciated in some other home and will lessen the burden of things to care for in our own homes.

The modern home of the efficient housekeeper today is simple, because she cares more for the things worth while than to spend her time in dusting useless ornaments and complicated furniture. Woodwork in the home should be plain, so that there is no place for dust to lodge. This need not sacrifice beauty, for the lines may be just as beautiful if simple.

When making new comforters the wool batting is much warmer and lighter and makes an altogether more satisfactory comforter than the cotton batting. The cost is an item to be considered, of course, as an ordinary comforter takes two pounds of the wool and costs 85 or 90 cents a pound. The wool batting should be covered with a thin cheesecloth which keeps the wool from pushing through the cover and also protects it as the outside may then be removed and washed or a new cover put on.

Light, washable draperies for bedrooms, small rugs and floors so finished that an oil mop will keep them clean and dustless, are the sensible and practical as well as the most economical furnishings.

Furs and underwear should be brought out, well brushed and aired before wearing; even if moth balls are not objectionable to you, "there are others." The odor of moth balls in a crowded car or heated room, is something too sickening to mention; no wonder any self-respecting moth would refuse to occupy the same quarters. Clothing that is aired often and worn occasionally is not apt to become a harbor for moths. Furs wrapped in ordinary newspaper, using care to cover securely, is one of the best ways of keeping furs from moth.

Not to the swift the race, not to the strong the fight. Not to the righteous perfect grace, not to the wise the light.

GOOD THINGS FOR THE TABLE.

Fry 12 onions in butter slowly, covering during the first half of the cooking, then let them brown until tender. Mash six hard-cooked egg yolks, add a cupful of milk gradually. Pour this over the onions, season and add the whites of the eggs, coarsely chopped. Let it simmer for three minutes and serve with browned rice or mashed potatoes.

Cinnamon Toast.—Toast bread quickly, spread generously with butter and sprinkle with cinnamon and sugar, well mixed; put in pairs and cut in triangles. Place in a hot oven for a minute or two, then serve on a folded napkin on a hot plate.

Orange Biscuits.—Shape rich biscuit dough in small biscuits. Grate the rind and squeeze the juice from an orange. Dip as many lumps of sugar in the juice as there are biscuits. Plunge one lump in each biscuit, sprinkle with the rind and bake in a hot oven. Serve hot or cold.

Halibut Baked in Milk.—Take a two-pound slice of halibut, lay in a deep baking dish or fireproof platter, season with salt, pepper and parsley, dredge with flour and dot with bits of butter. Add milk to the depth of one inch, lay over a sliced onion and a few minced celery tips. Bake gently for 50 minutes in a moderate oven.

Sour Cream Doughnuts.—Take a cupful each of sour cream and sour milk, add a teaspoonful each of salt, soda and ginger, mix well, add a half cupful of sugar, beat in three cupfuls of flour, then add two well-beaten eggs and flour enough to roll without sticking. Fry in deep hot fat.

Sieque Cream.—Take a half pound of peanut brittle, put through the food chopper, whip a pint of cream, combine mixtures; pour into a mold and set in ice for four hours. Cover the mold with waxed paper before placing the cover.

Gas From Sawdust.

Engineers have taught that wood less than four to six inches diameter could not be distilled in gas-making because of its tendency to burn up rapidly when the temperature reaches 275 degrees Centigrade. It has now been shown that even sawdust can be distilled in gas making if the retort is heated very slowly up to 100 degrees Centigrade, and then stopping the external heating until the temperature reaches a maximum, heating again and finishing the distillation by raising the temperature as rapidly as possible to 400 degrees Centigrade, or a little over.

They Did It.

"A queer thing happened at Mrs. Brown's dinner the other night." "What was it?" "After the corn on the cob was passed our hostess said: 'I hope you'll make yourselves perfectly at home.' " "Well?" "Immediately twelve pairs of elbows were planted on the table."

A Crying Need. "A lady can wear only a certain quantity of diamonds on her fingers and around her neck."

"Yes; there's a fortune in it for the man who can perform a feat to inlay people with gems."

Give us, oh give us, the man who sings at his work. Be his occupation what it may, he is equal to any of those who follow the same pursuit in silent stillness. He does more in the same time—he will do it better—he will persevere longer.—Thomas Carlyle.

WHAT TO EAT.

Prepare a slice of veal from the leg by cutting in serving-sized pieces and pound them to about a half inch in thickness. Roll in flour and sauté in hot fat salt pork until brown on both sides. When brown remove to a casserole, pour broth or hot water into the frying pan and boil until all the browned juices are removed, then add this to the casserole. Salt and pepper should be added, cover and let cook in a moderate oven for an hour. Serve from the casserole. Tomato puree may be added if desired.

Pineapple Cream.—Boil a third of a cupful of grated pine apple, juice and pulp, to the soft-ball stage, then pour in a fine stream on an egg, beaten stiff. When cold fold in a cup of beaten cream. A tablespoonful of lemon juice may be added to intensify the flavor of the pineapple.

Pear Salad.—A most dainty and appetizing salad is one of canned pears cut in half and placed on white leaves of lettuce, the cut side down. On top of the pear arrange a tablespoonful or two of skinned seeded white grapes, cut in half, and a spoonful of mayonnaise dressing.

Stuffed Tomatoes.—Select eight smooth, small-sized tomatoes; chill, remove the skin, cut out a portion around the stem and remove the centers with a spoon. Have ready three-fourths of a cupful of shredded cabbage, one green pepper chopped fine, the pulp taken from the tomatoes, a tablespoonful of scraped onion, and a teaspoonful of salt and a dash of paprika. Mix all together and fill the tomatoes. Set them on a crisp heart leaves of lettuce and dispose generous spoonfuls of mayonnaise above the filling in each tomato.

Whatever narrows the environment of individuals, or limits their activities, stops their growth and stops social progress.—Prof. Simon Stepan.

SEASONABLE DISHES.

Good cooking will make almost any meat tender and bad cooking will toughen the best of meats. Lean meat is made up of bundles of hollow fibers, filled with juices like the white of an egg. If meat lies in cold water the juices are dissolved, if cooked at too high a temperature the fibers are toughened and become hard. The object of cooking meat is to make it both palatable and more digestible. If meat is put into boiling water or a hot oven to sear it over, then the heat reduced to simmer it until tender, the meat will be juicy, tender and of good flavor.

Venison will soon be in season and when carefully cooked is a most tasty dish. Wipe the meat with a damp cloth. Place on a meat board and pound to make an even roast, use strips of fat pork on top, pound them in. Place in a deep dish and cover with this marinade to season and make the meat tender. One cupful of olive oil, two cupfuls of vinegar, three sliced onions, two sliced carrots, two stalks of celery chopped, a few sprigs of parsley and two bay leaves, a little pepper and thyme. Turn the meat several times so that every portion is seasoned. When ready to roast, tie up in compact shape, removing all the shreds of vegetables that cling to the meat. Put a few thin slices of salt pork into the roasting pan and lay in the meat, well dredged with salt, pepper and flour. Set into a hot oven and baste every ten minutes for the first half hour. When the roast is nicely browned all over, reduce the heat and cook slowly, allowing ten minutes to the pound after it is browned. A little current jelly added to the basting gravy adds to the flavor. Serve rare, accompanied with sliced grape jelly.

Creole Soup.—Take a pint of stewed tomatoes, and one green pepper, sliced thin, a pint of well-seasoned stock, with seasoning of celery, pepper and salt to taste. Simmer for fifteen minutes, then bind with two tablespoonfuls each of flour and butter cooked together. Strain and serve piping hot.

Meat Pie.—Take a pound of lean meat, chop fine, add a few slices of onion, a little salt and pepper,