

The KITCHEN CABINET

The woods have their silence,
A silence that is the soul
But in the mountains' quietness
Is God's serenity.

WAYS WITH APPLES.

Apples are our common fruit, but they are prepared in countless ways for the table.

Apple Jam.—Pure, core and chop a pound of apples, add a pound of sugar, a cupful of chopped raisins, a lemon juice and rind finely chopped, one cupful of

chopped raisins, one orange, juice and rind, cook until clear and thick.

Apple Delight.—Two cupfuls of chopped apple cooked in a double boiler with two cupfuls of sugar, one orange, one lemon, the juice and rind finely chopped, one cupful of raisins. Cook one hour, then add a cupful of walnut meats five minutes before it is ready to pour into the glasses. Seal in jelly glasses.

When drying apples, if they are dipped in a mild salt solution before putting to dry they will keep a lighter, better color.

Apple Butter.—Boil new cider until reduced one-half the day before it is to be used. To every four gallons of boiled cider allow a fourth of a bushel of juicy apples, pared, cored and quartered. Fill a large kettle with the cider and add as many apples as can be kept moist. Stir frequently and when the apples are soft beat with a spoon. Cook until dark brown. Have bottled cider to add if it becomes too thick and more apples if too thin. Twenty minutes before removing from the fire add cinnamon and nutmeg to taste. Keep in stone jars.

Apple Catsup.—Peel, core and quarter sour apples, stew as soft as possible in a very little water. Put through a sieve and to each quart add a teaspoonful each of pepper, cloves and mustard, two teaspoonfuls of cinnamon, two medium-sized onions chopped fine, a teaspoonful of salt and a pint of vinegar. Boil one hour, seal tightly.

Apple and Quince.—To every four pounds of apple add a pound of quince unpeeled and cut fine, then cooked with the apple just as for canned apples.

Baked apples filled into sterilized cans and covered with hot syrup makes a most delicious canned apple for winter use.

Corn Fritters.—To a pint of corn freshly cut from the cob, add salt and pepper to taste, two tablespoonfuls of melted butter, three well-beaten eggs, two tablespoonfuls of milk and sufficient flour to make a thick drop batter. Drop by spoonfuls into hot fat. Drain on paper and serve hot.

Rubber-tipped door stops screwed into a piece of board make a very good foot-rest or put onto a kitchen chair will raise its height to use for ironing or dish washing.

Men fight that man may awaken,
And no longer want to kill;
Wars rage and the heaven's are shaken
That man may learn how to be still.

POTATO SALAD.

Potato salad will, we hope, this year be found oftener on our menus, as the potato will not hold so high a price in the market.

The following are a few ways of making potato salad, not all new but worth trying: Cook ten potatoes in their jackets, salting them well when nearly cooked. Drain and cool well, then peel and chop quite fine with a green pepper freed from the seeds, six hard-cooked eggs, three small beets, six spiced cucumbers, two tablespoonfuls of walnut meats cooked in boiling salted water five minutes, then drained and chilled in cold water. Mix well and season with paprika, salt and pepper. Moisten with good salad dressing, pack into a wet mold and set away to chill. When ready to serve, line a dish with lettuce leaves and turn the salad out on it. Cover with salad dressing and serve garnished with small pickles decorated in the form of a star on the top.

Hot Potato Salad.—Wash and cook six medium-sized potatoes without paring. Cool, peel and cut in thin slices. Arrange a layer of potatoes in the bottom of a dish, season with salt and pepper and sprinkle with finely chopped parsley and celery. Mix together four tablespoonfuls of olive oil, and three of vinegar and heat to the boiling point. Pour over the potatoes and cover tightly. Stand in a warm place until needed. If olive oil is not to be served use bacon fat and bits of crisp brown bacon. Serve with cold sliced meat or crisp bacon.

Stuffed Beets and Potato Salad.—Cook large, shapely beets until tender, then drop into cold water and slip the skins for them. With a teaspoon hollow out each beet till a deep cup is formed. Fill with vinegar and let them stand in the refrigerator until time for serving. For the filling, chop cold boiled potatoes with one-fourth

their quantity of pecan or walnut meats. Season well and mix with half a tablespoonful of grated onion, moisten with any desired salad dressing. Empty the beet cups, saving the vinegar to use as another salad dressing with the centers which were removed. Drain the cups and fill with the potato.

Let me today do something that shall take a little sadness from the world's vast stores. And may I be so favored as to make Of joy's too scanty sum a little more.

USE BUCKWHEAT AND SAVE FLOUR.

The present high price of flour has given everybody the desire to use all available grains for food.

Buckwheat has always filled the mind of the housewife as only a griddle cake mixture, when in a rush it may be used in many ways to save on flour. Its nutritive properties are nearly the same as wheat, it contains less protein but has a slightly higher carbohydrate content and more fat than wheat. As it is slightly laxative in its tendency, it is especially valuable to a large number of people. And her surprising thing about buckwheat is that it makes a good breakfast cereal and may be used for breading fish, chops and such foods. One great disadvantage which can be easily overcome is its habit of lumping, so it must be mixed with coarser grains or cold water before hot water is added or the lumps will have to be strained out.

Buckwheat Muffins.—Take two cupfuls of milk and two and a half cupfuls of water with two teaspoonfuls of salt. When boiling stir in a cupful of buckwheat mixed with a little of the cold liquid, stir and cook until smooth. Cook in a double boiler 20 minutes.

Buckwheat Brown Bread.—Take four cupfuls of buckwheat flour, one cupful of wheat flour, and a yeast cake dissolved in a half cupful of lukewarm water, two cupfuls of milk, one cupful of molasses, two tablespoonfuls of shortening and a teaspoonful of salt.

Buckwheat Gems.—Take a cupful each of buckwheat flour and wheat flour, one tablespoonful of melted butter, one egg, a cupful of milk, a half teaspoonful of salt and four teaspoonfuls of baking powder. Mix and bake in hot buttered gem pans.

Buckwheat Cookies.—Take a half cupful of shortening, one cupful of sugar, two eggs, and one and a half cupfuls of buckwheat flour. Mix well, roll out, cut in shapes, sprinkle with sugar and bake in a quick oven.

It's easy to sit in a carriage and counsel the man that's a fool. But get down and walk and you'll change your talk, when you feel the tack in your boot.

DISHES IN SEASON.

Cut the centers from finger rolls, fill with creamed chicken, mushrooms or sweetbreads. Set into the oven and toast the top. Garnish with parsley.

Hot Cheese Sandwiches.—Cut the bread thin, butter the slices and lay a slice of cheese on each; season with salt, pepper, and a pinch of mustard. Place the sandwiches in a toaster and toast both sides a delicate brown.

Sweet Pickled Muskmelons.—This is a good way to use underripe melons; cut in slices and remove the rind and seed portion. To each quart of water add a fourth of a cupful of salt; pour this over the sliced melon and let stand overnight. Drain and put to cook in boiling salted water. Cook but a few pieces at a time and remove as soon as they are tender. If cooked longer they will be mushy. For seven pounds of melon make a sirup using four pounds of sugar, three cupfuls of vinegar, half a cupful of cloves, a cupful of cinnamon bark. Pour over the melon and let stand overnight, then drain off the sirup, pack the melon in jars, reduce the sirup by boiling and fill the jars.

Bordeaux Sauce.—Take four quarts finely chopped cabbage, two quarts of finely chopped green tomatoes, six quarts of finely-chopped red peppers, six quarts of finely-chopped onions, two pounds of sugar, one-half cupful of salt, two quarts of vinegar, one ounce of mustard seed, one-half ounce of celery seed, one-half ounce of turmeric. Mix well and boil two hours. This recipe may be quartered for a smaller amount.

Puree of Summer Squash.—Slice three onions and cover with two quarts of cold water; when it boils add the squash cut in thin slices. Let simmer slowly for two hours, then rub through a sieve. Mix one tablespoonful of ground rice, one cupful of milk and one tablespoonful of butter in a saucepan and when hot add to the soup. Add two tablespoonfuls of green peas, season well and serve piping hot.

Nellie Maxwell

PARIS ISSUES MILK CARDS

Fluid Not Sold in Restaurant, Cafes, or Other Public Places After 9 a. m.

Paris.—With coal card, the sugar card, the bread card already in full force, Parisians are now to be subjected to another restriction. M. V. Jette, the food commissioner for Paris, has just decreed that milk also is to be put on the card index. Householders will be able to purchase only a given

UNIQUE TEST FOR LIBERTY ENGINE

American Aviators Won't Have to Experiment While Flying Over Enemy.

TWO PROBLEMS TO SOLVE

United States Bureau of Standards Has Devised a Way to Reproduce the Conditions Found in High Altitudes.

Washington.—The bureau of standards is erecting a little greenish-gray concrete building on the edge of its grounds where one of the final chapters of America's preparations for aerial warfare will be written. The bureau declines to discuss what part it will play in the final design of the new "Liberty air engine" which the government is expected to mount on all American airplanes for use in the European war, but it has become known that before the final design of this engine is approved it must undergo a few final tests in that little greenish-gray building.

There will be determined, under conditions almost identical with conditions found at various altitudes, just how an airplane engine performs when it gets so high that the air gets perceptibly thinner. It will be tested in a temperature down to freezing.

Bringing High Altitude Down.

The bureau building is a tomblike structure, full of delicate instruments which will have the effect of bringing the skies down to the earth, insofar as airplane conditions are concerned. It is impractical to send an engineer aloft to watch the engine perform up there; so the bureau plans to bring the skies to the engine.

Ever since the European war began the aviators of the warring nations have been flying to astonishing heights in the clear air of France. Altitudes of 10,000 feet are quite commonplace, and 20,000-foot flights no longer excite wonder. Aviators must go up high and they must have engines that will take them there, so the engine designers have been experimenting for the last three years with an engine that won't "smother" when it gets into thin air.

So far the allies have been unable, for various reasons, to make absolutely accurate tests. An engine can go aloft in a plane, but he can't load in a ton or two of apparatus also and test out sparking efficiency, compression density, horsepower delivery and all the other things that he should do. Being confronted with the necessity of making such tests, the bureau of standards experts figured out a method.

The Two Problems.

First, they argued, they must know just what an airplane does at an altitude, say of 20,000 feet. An engine that will perform perfectly at 10,000 feet has a tricky habit of "stumbling" and missing ignition when it gets an extra 20,000 feet higher, and the experts wanted to observe all its ailments at that height.

Second, they wanted some sort of a mechanical arrangement which would permit them to test untried types of engines under conditions similar to conditions very high aloft, and

WORKS EIGHT YEARS ON TOMB



Miss Melva Beatrice Wilson has spent her summers for eight consecutive years at work in Calvary cemetery, one of New York city's greatest cities of the dead. She has been engaged on the sculptural exterior and the mural interior decoration of the mortuary chapel and mausoleum erected by Cardinal Farley for the prelates and priests of the archdiocese of New York.

The chapel and the mausoleum are situated on the highest point in the cemetery, with a wonderful view commanding the turmoil of the city on one side and the wide expanse of Long Island sound on the other. The chapel and the hundred catacombs which are early Byzantine in architecture. The reputed cost is half a million dollars. The structure is built of hard blue Indiana limestone.

to approve or condemn the performance of these untried types.

So they set to work to build a concrete, tomblike structure, about 15 feet long by 6 feet wide and 6 1/2 feet high. This concrete chamber was so constructed that it could be made a vacuum if necessary. The walls are 12 inches thick and tarred on the outside. They needed thick walls because at 20,000 feet altitude the air pressure is about seven pounds to the square inch—about half the pressure at sea level. That meant that when the scientists got to duplicating air pressure at 20,000 feet the walls had to support an outside pressure of air equal to eight pounds to the square inch. If the walls were not built thick they would crush in like paper.

Either Hot or Cold.

Then a complete heating and refrigerating plant was installed so that when the four or six big fans which are to whirl the air over the engine at 10 miles an hour start their gale it will be down to the temperature that one finds thousands of feet up.

Into this air chamber they expect to put the engine type that is to be tested, mounted so that it can tilt forward, backward or sidewise, just as it would behave in the air.

As soon as everything is ready the doors are locked and made airtight, and the engine is started. When it starts, the air on the inside of the chamber is the same density as the outside air, but when the engine begins to suck in air to make explosions the inside atmosphere rapidly becomes exhausted. The chamber is provided with an intake valve which will admit the air that is needed.

The chamber is also provided with glass windows, through which the experts may watch instruments which register the air pressure and the temperature of the chamber. By data secured in actual flights the bureau experts know the exact density of the air at each of the various hundred foot levels. An ordinary aneroid barometer would give this data only approximately. When the engine starts and begins consuming air on the inside of the chamber the inside pressure begins to drop from 15 pounds to the square inch to 14 pounds, to 13 pounds and so on, until it has reached a rarity that corresponds to a great height.

As soon as it reaches this rarity the intake valve is opened slightly, and only enough air is admitted to take the place of the inside air that the engine is consuming. This, of course, keeps the pressure inside at the desired rarity, and to all intents and purposes the engine is now flying at an altitude of 20,000 feet.

General Mobilization.

As soon as the engine starts, other parts of the chamber's machinery start too. For instance, the exhaust begins to work. It would be utterly impracticable to discharge the gases from the engine into the outside air through the ordinary exhaust pipe. With the air inside at seven pounds pressure and the outside air at 17 pounds the force of the outside pressure would jam a great quantity of atmosphere back up the exhaust pipe, fill the chamber with fumes and smoke and reduce the inside pressure to normal. To overcome this the experts designed a blower attachment which will suck the gases and fumes from the engine with a force sufficient to prevent the outside air from rushing in. Also, the fumes and gases will pass through pipes which spray these gases with cold water, thus keeping down the temperature in the chamber.

The actual horsepower performance of the engine can be determined without trouble. Every ounce of pull it generates is transmitted to a big electric generator on the outside, and the amount of electricity generated by the engine's power makes it perfectly simple for the scientists to determine when the engine is faltering.

Through the glass doors of this concrete chamber, the scientists will observe the engine itself or the instruments attached, which will register every performance of that piece of mechanism. If it won't work in an air-pressure of seven pounds to the inch, that engine will never do for high observation work.

Tests Pre-Compression Also.

Broadly speaking, this is the chief use to which that concrete chamber will be put. It has another use, however. That is the testing of pre-compression devices. It has been found advisable to equip all airplanes that are expected to attain great height—with a pre-compression attachment. This is designed to gather and concentrate a quantity of air and at the moment of each discharge of the cylinders, inject it into the cylinders to supplement the deficient supply that the engine can take through its intake valves.

There are many of these pre-compression devices being offered to the government, which at this time cannot be proven except under actual battle conditions, but with the use of the rarified air chamber at the bureau, the government experts can decide within a few moments the uselessness or value of the device.

Big Man's Death Delays Funeral.

Houston, Tex.—The funeral of John Lewis Ingram, who weighed 538 pounds, was delayed because the undertaker was forced to wire for a coffin large enough for him. Ingram died following a three days' illness. He is survived by his widow and his mother. He traveled about the city in a buggy pulled especially for him, and his chairs and bed at home were made to fit.

Killed Carrying Umbrella.

Greensburg, Pa.—During a storm recently Steve Janesko, a miner, was killed by a live trolley wire while going to his work near Mount Pleasant. The wire dropped from a pole onto an umbrella Janesko was carrying and the current ran down the steel handle.

Had Enough of That.

MacDonough (to fourth wife)—The meenister dinna approve o' my marryin' again. But I tell't him I canna be aye buryin', burpin'!

PATRIOTIC HENS RAISE THEIR OWN WAR GARDEN

Mansfield, O.—A. A. Arnold, superintendent of parks, has a flock of Rhode Island hens that planted, cultivated and raised a war garden that produced a peck of potatoes. The largest potato weighed 17 ounces, the next one 16 ounces.

The owner says that when potatoes were selling for \$4.25 a bushel last spring his wife was so economical she pared the potatoes as thin as she possibly could, then fed the thin parings to the chickens. Instead of eating the parings, the chickens planted them in the barnyard. All summer long the fowls not only kept the weeds down in their war garden, but kept the bugs off. These patriotic chickens did their bit to win the war by raising 34 potatoes from the thin parings which they conserved.

GERMANY SHORT ON LINEN

All Hotels and Restaurants Are Forbidden to Use Table Cloths and Napkins.

Berlin.—The lack of linen and cotton fabrics caused by the war is making itself felt more disagreeably from week to week and threatens the cleanliness of the German nation. All hotels and restaurants have now been forbidden to use table cloths and napkins, or to furnish more than one towel per day to any guest. Bed sheets, pillow cases, etc., must be used at least seven days before they are changed and washed, even if the bed during this period is used by different guests. The Vossische Zeitung announces that after October 15 no permits for the purchase of underclothing will be issued to persons who own more than three shirts and two sets of under-wear. The manufacture and sale of night shirts and pajamas are to be stopped entirely.

SURGEON'S AID TO RECRUIT

Young Man Undergoes Operation to Pass the Physical Examination.

Atchison, Kan.—Ben Byrne, an Atchison young man, has undergone a major operation so that he could qualify for the army. He is in the Atchison hospital.

Byrne went to Hiawatha to join Company F, Kansas National Guard, but did not pass the physical examination. He was much disappointed and on returning to Atchison decided to undergo an operation and after recovering made another effort to get into the service.

Fisherman Catches Shark.

Reading, Pa.—Dr. D. G. Long of this city had a narrow escape while on a fishing trip to Fortescue, N. J., where he hooked a four-foot shark which bit fast to his clothing when he hauled it into the boat. Charles Cole and Felix Oehring, who accompanied the Reading doctor, cut the shark's head off before its hold could be released.

RED CROSS NURSE



ARABS ENRAGED AT TURKS

Deliberate Shooting of Lieutenant While Engaged in Prayer Stirrs Revolt.

Cairo.—A new reason for the revolt of the Asiatic tribes in Turkey against Turkish rule has become common property of the Ottoman army and threatens to cause other defections, according to reports reaching here. According to these stories Abdul Kader, a Turkish officer commanding an Arabian contingent, deliberately shot and killed a lieutenant who did not salute because the Turk passed while his subordinate was at prayer. The Arabs are protesting bitterly that this conduct scarcely conforms to their ideas of a holy war.

SIMPLY HUMAN

By Jessie Ethel Sherwin

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"Wild and perverse," proclaimed Rev. Willis Gascoyne. "I must decline to interfere. The girl is willful, her relatives indifferent. What I might say to her would only antagonize her and do no good."

"I think you misjudge her," spoke Bliss Warden warmly. "She is a child of nature, simply human."

The speaker turned away rather unconcernedly, while the other shrugged his shoulders deliberately and resumed the paring of his well-kept finger nails. The latter never mingled in common and unpleasant affairs outside of his ecclesiastical functions. Why should he? Was not his sole duty owing to his devoted flock?

What would become of the charity circle, the Ladies' Aid society, the lawn entertainments, if he wasted his efforts on the outside community?

It was all about a girl, a mere waif on the ocean of life, Lella Trask. She was the neglected daughter of the Merriells, a wretched family living at the edge of the town. Neither toil nor deprivation, however, could bent to earth the cheery, dauntless spirit of the lonely one. She romped with the little ones whenever free from duty and made them love her. She rode the wildest horses in the district, tamed them for their owners. A hoyden who had never known a kiss or a caress, she loved nature and the laughing ways of life and was content.

Bliss Warden was a city lawyer, come down to Summerdale to visit friends and incidentally continue his wonted of proud, aristocratic Marcia Burrill, heiress, beauty and social queen. The day previous he had seen Lella Trask meet a man in the woods. He knew the man at a glance. He had imparted his history to Rev. Willis Gascoyne. The latter betokened interest in the story, but none in the girl.

"A bright young spirit, with a soul clear as crystal," ruminated Warden. "Surely, if I am a real man I will not grudge the time and effort to save her from the wiles of a villain."

So, he sought Lella Trask. He found her digging potatoes in the little patch back of the mere hovel in which she lived. He nodded to her in a friendly way. She smiled back radiantly.

"Can I speak with you for a few minutes?" he asked, and she moved to where he stood, looking up into his eyes trustfully.

"You are Mr. Warden," she said. "Little Ned Billings told me how you waded into the creek to save his toy sailboat. You are a good man and you are going to marry Miss Burrill, Oh! how happy she must be, and how lucky to have all those beautiful gowns and jewels."

Her artless innocence appealed to Bliss Warden more strongly than ever. "I am going to call you 'Lella,'" he said, "because I see you are my friend. Lella, will you trust me as a brother in a matter close to your interest, believing that I seek only to save you from trouble?"

She nodded her head, but staring wonderingly at his earnest, friendly face.

"I saw you with a man near here yesterday. Is he a lover?"

She flushed up instantly. The rosebud lips bore a momentary resentful expression. Then she lowered her eyes in confusion.

"He says he wants to be my beau," she fluttered. "And I never had one, like other girls, and—and he says he can get me work in the city so I can have the dresses and a beautiful room, and he will marry me."

"I am very sorry to make you feel grieved, Lella," said Warden, "but this man is a villain. Twice in the city you have been sentenced to prison, the last time for larceny."

The girl swayed as if from a stunning shock. She could not doubt the words spoken. She burst into tears with the passionate outbreak.

"If you know how I long for some one to speak kind to me, to think of me, to love me, you would know how hungry my heart is! Oh! I don't want to see him again, if he is as you say, but oh! I must love somebody, something. Oh! why am I not like other girls—so poor, so lonely, so despised!"

Warden quieted the distracted spirit with gentle words. Then he went his way to the village. Within the hour the treacherous ex-convict was ordered to leave the town within twenty-four hours, or the city authorities would be notified. He slunk away like the cur he was.

Perhaps Lella was more subdued and serious after that. The revelation concerning the man she did not love, but

NOT ONLY INSPIRATION LOST

Error of Ralph Waldo Emerson Left Better Half Mourning Loss of Costly Hair Ornament.

In the days of Ralph Waldo Emerson matches were not sold loose in boxes, but were made up in "cards," as they were called, of a dozen or so, connected by a common wooden base, from which they were broken off as necessity required.

Emerson, so the story goes, used to place a fresh card of matches on a table by his bedside every night, together with a candle and some writing materials, in order that he might jot down at once any valuable thought that came into his mind during the night watches.

One night he awakened with a particularly brilliant idea and bethought himself at once of his canny preparations for such emergencies. Reaching out, he grasped his card of matches, broke off the outer one and struck it sharply on the under side of the table. It failed to ignite. Swiftly he struck the next and the next, but with the same result.

Comparative Good Fortune. "Of course," said Jonah, when he found himself in the whale; "I'm a little nervous."

whose false, flashing eyes had entered her opened for momentary eyes so brightly to the ways of the world. Then, too, a strange power had stolen over her spirit.

"I must love somebody," she whispered longingly to herself. "No one need know it. He is far high above me and can never be anything to me, but I can love Mr. Warden, and that will fill my poor life."

One day Lella did a wonderful act. Miss Burrill, coming in her phaeton down the road, dropped both lines as one snatched, and the netted steel dashed forward at breakneck speed. Miss Burrill screamed and clung to the seat rail.

Lella tore off the ragged skirt she wore, passed to meet the onrushing horse, made a dash, springing from the seat over its head and clinging to the bridle, dragged, trodden on, and finally flung upon a heap of stones, but the runaway brought to a halt.

Lella lay upon her poor, hot, bruised and bandaged. The next day when Miss Burrill visited her she drew her skirts closely to evade contact with the bare floor. She sniffed the plebeian air of the hovel with contempt.

"I am glad you are not hurt," spoke Lella. "That was all I thought of, because you are Mr. Warden's true love, and I would do anything for him; he has done so much for me. Don't tell him," whispered Lella, "but I love him, and that makes me happy all the time. Oh, I would willingly die for him!"

"Indeed?" breathed Miss Burrill loftily, and Lella shrank at the hidden fire of suspicion and hate in those basilisk eyes.

"She is not good enough for you," the open-mouthed, artless Lella told Warden, when he, too, came to see how she was getting along, and within a week the amazed young man thought so, too. Miss Burrill had seized upon the circumstance of the mysterious interest of Warden in Lella to create a quarrel. As a matter of fact, her field-fence had been transferred to a new flame and she seized a ready excuse to break with her flame. The enlightened Warden was ashamed and hurt, but he kept his suffering to himself. The real softness of Miss Burrill showed in her neglect of Lella after one call. It was weeks before Lella could get about.

Warden had returned to the city, but several times he ran down to visit the little invalid and the day she was able, resting on his arm, to go out into the garden, he disclosed to her his future plans.

"I am going away, Lella," he explained—to cure his heartbreak. He did not tell her, but she guessed it and regarded him pityingly. "I shall be gone a year. Your people here have agreed that I shall care for you and give you a chance in the world. You are to go to my sister in the city, who will look after you and place you in a school, and help you to enjoy the bright new life your true, gentle spirit deserves."

"I am learning to write," a little scrawl from Lella reached Warden three thousand miles away on his wanderings. "Just see if it isn't plain. I love Mr. Warden more than anybody else in the world."

And a year later, as the travel-weary man was longing to turn his face homeward, in perfect handwriting came a second note. "I can read anything now and they say I am the best writer in the school, see—I love Mr. Warden and always shall."

His heart warmed at the artless message. His gaze took up with surprise and gladness the new Lella Trask who greeted him at his sister's home.

"Kiss me, too," she told him, as he took his sister in his arms, and Bliss Warden recognized the unaltered love of an unspiced being, and knew that he had found a treasure he must cherish to the end of life.

Explains Rock Formation.

"Rock formations, like other physical and chemical phenomena," says Dr. Arthur L. Day, director of the Geophysical Laboratory, "is the result of certain forces acting upon certain forms of matter. An exact knowledge of rock formation accordingly will depend upon the ability to establish definitely the characteristic properties of these particular forms of matter and to measure the forces which act in each case. The facts that in nature the individual rock-forming minerals do not occur in great purity, and that the active forces are applied over a great range of conditions and long periods of time, merely enumerate the problem with technical difficulties of considerable magnitude; they do not confuse its analysis."

"Trench Foot," New War Disease.

In spite of vaccines and modern hygiene disease still stands close to the enemy in the number of French and British soldiers it destroys. For example, trench warfare has developed a disease of its own, which is called "trench foot," and is a sort of gangrene. It is caused by standing in cold water day after day. A sort of mold enters abrasions in the skin and the foot literally rots away, often rendering an operation necessary.

Even so great a philosopher began to grow a little annoyed.

Sitting up in bed, with grim determination he broke off one match after another until the card was gone. Not one gave the faintest spark.

By that time the idea was gone, too, and so his only recourse was to lay himself down again to ponder over a new problem, to-wit: "Why wouldn't those matches light?"

Whatever his solution was, however, it probably had to be revised the next morning, when he was awakened by a startled cry from his wife.

"Oh, what can have happened to my best tortoise shell comb?" she said. "I left it on the table at the head of the bed last night, and this morning it's in fragments."—Youth's Companion.