

City of Alexander Built

ALEXANDER THE GREAT, like an erratic meteor, flashed across the drowse of civilization-weary Egypt; and, perhaps as a memorial of his dedication in the land of the Pharaohs, he left behind him the beginnings of a vigorous Greek city, Alexandria, destined to be the gateway for a flow of western rejuvenation to the worn valley, and today, with Constantinople and a few other places, one of the greatest prizes for the contesting army millions in the East, says a National Geographic society bulletin. Alexander built his city in 332 B. C. upon the ruins of an Egyptian town, Rhacotis. After more than 2,000 years Alexandria has become the life of Egypt, its largest port, one of the busiest ports on the Mediterranean and an important world city.

The modern city is divided into two parts, one of which, inhabited by Mohammedans, is a listless tangle of Oriental narrow, crooked streets and uninviting buildings, while the other, the European quarter, is solidly built and possesses many of the essential conveniences of the American or European metropolis. It occupies a ridge of land between the Mediterranean and Lake Mareotis. The Rosetta mouth of the Nile lies more than thirty miles to the east. Cairo, the third metropolis, lies 129 miles by rail to the southeast, and the Suez canal is more than 140 miles to the east. The city is linked by a network of railway and telegraph lines to the other towns of Egypt, and is in telephonic connection with Cairo.

Business City of Nile Valley.
Alexandria is the counting house and the commission office of the Nile valley. The British chamber of commerce has its headquarters there, and there, too, are located the head offices of many of the largest commercial organizations doing business in the near East. The value of the city's trade, in normal times, is about \$240,000,000 a year. The western harbor, designed for a modern, first-rank commerce, is visited annually by 3,000 vessels. The chief articles of export are grain, cotton, beans, sugar and rice, and the business is largely in the hands of Europeans, of whom there are 50,000 in the total population of 400,000. The city is connected by cable lines with Cyprus, Malta, Crete and Port Said. One of the interesting phases of Alexandria's commerce is that it sends 80,000,000 eggs each year to London.



ENTRANCE TO ALEXANDRIA AND PORT OF ABOUKIR.

where these products retail as fancy fresh eggs. This large yearly turnover gives Egypt an intimate relationship with the Englishman's breakfast table.

Dinocrates of Rhodes, architect and friend to the famous Macedonian, laid out Alexandria. He planned the city as an affair of right angles and sharp corners, including the whole in a parallelogram quadrisectioned by two main thoroughfares. This regularity of city-plan that Dinocrates developed was the beginning of the school of gridiron city-building, of the impersonal, strictly business city only now waning in popularity.

Battleground of West and East.
The exotic Grecian city was a battleground from the start. The East and the West met and fought out their differences to a finish there. Greek learning and Greek philosophy found refuge in Alexandria, and there antagonized and finally blended with the philosophies of the East. Christianity and Paganism fought some of their most bitter battles there; and the Jews, the Christians, the Pantheists and the philosophers fomented many bloody riots, in which the feeble, violent, loot-hungry Alexandrian mob

"Now."
"Now," is a constant syllable ticking from the clock of time. "Now" is the watchword of the wise. "Now" is on the banner of the prudent. Let us keep this little word always in our mind; and whenever anything presents itself to us in the shape of work, whether mental or physical, we should do it with all our might, remembering that "now" is the only time for us. It is, indeed, a sorry way to go through the world by putting off till tomorrow, saying, "Then" I will do it. No! this will never answer. "Now" is ours, "Then" may never be.

Wanted to Die Among Books.
Robert Boggs, keeper of Ye Olde Franklin book shop in Brooklyn, when found near death from age and starvation, recently, pleaded to be let alone. "Don't take me to the hospital," he said. "I'm too old. I don't want to cause trouble to anyone. I want to die quietly among my books." In his shop, nailed against one of the bookcases was a small sign on black tin, reading, "We refer all needy cases to the Brooklyn charity bureau."

in unforgettable religious tumults. In one such tumult the surpassingly beautiful pagan priestess Hypatia was torn to pieces to glut a brutish populace.

The famous Alexandrian library was the bridge between the culture of classic Greece and the cultural needs of early Christian and Mohammedan Europe. Much of its treasures filtered through to the Moor and to the Christians through the scholarship of Rome. The library was destroyed in the war-flood which followed the rise of the religion from the desert; and the burning of the great book-treasury has been keenly deplored by scholars of each generation succeeding.

In the latter years of the eighteenth century the city was held by the French. It had sunk to the status of a small village under centuries of Mohammedan misrule, having a population of less than 4,000. Under Mohammed Ali, the wise and cunning Albanian, it regained much of its prosperity. English control of the city's affairs as well as Egypt's welfare dates from 1882, since which date a new city has been developed and one that bears a greater degree of relationship to the West than to the East.

LAND BLESSED BY NATURE

Inhabitants of Small Italian Fishing Village Are Among the Fortunate of the Earth.

One of the oddest and quaintest little independent states that ever existed in Europe—the tiny Republic of Noli, founded before Rome and maintaining its liberty for many centuries until Napoleon swept away its privileges—is today merely a fishing village near Genoa, but it is full of reminders of its former greatness, and affords a wonderful glimpse of medieval times. Destroyed by the Carthaginians in 217 B. C., and who knows how often by subsequent marauders, there seemed no limit to her powers of recovery. This quaint little fishing village maintained itself as a sovereign state for centuries, took a prominent part in the quarrels of Guelphs and Ghibellines, sent doughty warriors to the Crusades, commanded the interest of emperors and popes, and only succumbed at last to the armies of Napoleon. Dante clambered hither over terrible hills on hands and knees, and revenged himself by consigning Noli to his "Purgatory."

The MANUFACTURE OF VALENTINES

MOST OF THE COMIC INSULTS AND DAINY LOVE TOKENS ARE NOW MADE IN AMERICA. GERMANY LOST BUSINESS WHEN WAR CUT OFF TRADE WITH ENGLAND AND THE UNITED STATES.



MAKING UP SILK AND SATIN NOVELTY VALENTINES



CUTTING OUT THE CERDS WITH SCALLOPED EDGES

NOT many realize the large industry that has grown out of the custom of giving valentines on the fourteenth of February each year. The idea seems to have originated in England, and is practiced by English-speaking people the world over. While Germany does not recognize the day, many of the cards and novelties used in the United States came from there before the war.

Of late years America has taken the lead in the making of valentines. We supply our own market, and export large quantities to all parts of the world. In New York is located one of the largest supply houses in the world, and a large force is kept busy throughout the year to meet the demand.

The principal types of valentines are the comic, the old-fashioned lace, and the novelty, the latter being the most expensive. The most popular appear to be the comic, which are photo-engraved and printed in color in the usual way.

Special machines are required in the production of the lace valentines. The novelty valentines are mostly made by hand. One of the pictures shows the machine which makes the paper lace.

There are two rolls, one a die, and the other a matrix of the desired design. The wide paper ribbon runs between the rolls and is cut by them. A brush bears against the matrix roll, cleaning off any adhering bits of paper. Another brush bears against the ribbon, removing the cuttings from the lace. Before entering the rolls the paper is chalked, thus preventing the lace from sticking to them and being torn.

The lace paper is fastened to embossed cards with paper hinges. A small hand-operated machine makes the hinges. It creases long strips of paper by folding them in and out, and from these strips the hinges are cut off as desired. The cards to which the lace patterns are attached are printed in large sheets with suitable design and then they are embossed. The embossed sheets are then folded in sets of three and then fed into the cutting machine, which is provided with scalloped edges. The hinged lace frames are then glued on to these cards, forming the old-fashioned lace valentines, which find wide favor.

One of the simplest valentines consists of cards with various celluloid ornaments attached thereto. These ornaments are cut out by hand with a punch and a maul. A simple riveting machine attaches the ornaments to the cards. The small brass rivets are carried in a cup at the top of the machine, and then fed down into a channel by a

INTERESTING BITS
Apparatus has been invented by a Paris doctor for pumping anesthetics into a person's lungs and insuring the administration of a definite dose.
Batteries carried in a fisherman's pocket supply current to an electric lamp inside a celluloid minnow which has been invented for night fishing.
A Lexington (Ky.) woman has presented her husband with nine children in 18 months, five at one birth and four at a second.



GETTING UP DESIGNS FOR NEXT YEAR'S TRADE



RIVETING ON THE CELLULOID ORNAMENTS

notched wheel. At each operation of the machine an escapement at the bottom of the channel releases a rivet and lets it drop down under the riveting hammer.
The only machine work done on the novelty valentines, made up with silk and satin puffs and bows of ribbon, which must be applied by hand to the cards, is the printing of the colored design and the blocking out of the cards. The puffs and shirred borders of the many designs are made with remarkable rapidity and neatness. The puff is made from a semicircle of silk, the edges gathered as they are being pressed into the glue by drawing and puckering them with the finger-nail. Two pieces of cardboard, cut to the desired curve and covered with colored silk lapped over the cardboard and glued to the under side, form the borders. The silk is also gathered as the edges are glued down, and the border pieces are

HOLLAND NOW MOTHERS ABOUT 70,000 BELGIANS

In Holland there are now four large camps, for Belgian refugees only, containing about seventy thousand persons, as against seven hundred thousand last year, and all over the country are private houses rented by the government and some by private subscriptions where people of the better class, who are, however, as penniless as the others, are being cared for, says a New York Herald correspondent.

The Dutch government pays all their expenses. It costs 14 cents a day to feed the grown-ups in the camps and the children 8 cents a day. In the private houses they cost 28 cents and 20 cents, respectively. Their clothing and schooling is an extra expense, and has so far cost approximately \$55,000. The building of the various camps totaled \$259,000, and a special fund for the eventual restoring of homes now equals \$40,000.

I visited one of these camps at Gouda and was most enthusiastically greeted. America is a passport that assures one a welcome wherever Belgians are. There are sixteen hundred persons there now—young and old, men and women, and many, many children. Over them all a spirit of calm seems to have fallen. They have found a temporary home, an interval of quiet, between last year's sudden horrors and the years of toil that lie ahead of them when they shall have returned to their ruined, barren lands again.

There are faces sad with the sorrow of loved ones lost in the war—those who have not heard for months from husbands and lovers, and who know not whether they still live—some who are ruined and who know that when the war is over they must start afresh their hard struggle for existence, and there are some, the older ones, who have that saddest, most hopeless look of all, who know that for them life holds naught but sorrow and poverty.

STEAM SHOVEL DIGS ITSELF OUT.
A great steam shovel, having scooped out a deep cut in one of the bits of grade-crossing elimination work the Long Island railroad is doing at East New York, found itself at the bottom of the cut. The engineers were puzzled by the problem of getting it out, for timbering prevented its being backed out and the sides of the cut might have slid if an attempt to haul it up had been made.
Twenty-two feet below it were the four concrete tubes of the tunnel. The engineers decided that the simplest method of removing the big machine was to have it dig itself a path into one of the tunnels and then run it out along the track to the opening of the tube. The Engineering News in describing the operation says the earth scooped out by the shovel was hoisted to the surface by a crane equipped with a bucket, and the shovel was skidded on timbers down an 18 per cent grade.



CORRECTING A BROKE SHEET OF CARDS

then glued over the edges of the puff. Many intricate designs are thus very simply made.
Expert designers are kept continually at work trying to fashion new designs that will find favor among the patrons of the pleasant and fun-making amusement of sending messages by Cupid's valentines.

There was one woman, seventy-six years old, whom I noticed especially. She was sitting in one of the workrooms, where there were about three hundred women; some were making lace, some making clothes on sewing machines given by the Rockefeller fund; other were knitting, and as I came into the room I heard the strains of the "Brabanconne," the Belgian national anthem. They were singing it while they worked—young and old—and as their voices rose in unison and the beautiful words, "Belgium ever must be free," rang out clear in this little world of outcasts, among these women who have, many of them, lost all, save their patriotism, I caught sight of the old woman. She was making lace, and her toll-worn hands, her deep-lined face and the untirable sadness of her eyes made a picture unforgettable and impressive.

The children look happy and healthy in the nursery, where the wee ones are; in the kindergarten and in the schoolrooms, where sweet-faced nuns, whose convents have been burnt here, whose very eyes, have taken up their work here, and in this strange, new environment are teaching the exiled boys and girls to take up the tasks which will soon fall upon their young shoulders.

All the work of the camp is done by the refugees themselves, and there are various workshops and classrooms besides. One very interesting feature is the work done under the guidance of the English Society of Friends.

They have furnished all the material and are now teaching the men in the camps to construct portable houses. At Gouda there are 60 of these now finished, and they are delightful little homes, consisting mostly of two rooms, a living room and a big bedroom, divided into two or more compartments. The houses are painted white outside, with green roofs, and inside they are painted light gray. All the furniture has also been made in the camp shops, and as each man finishes one entire house he is allowed to live in it with his family.

TAKEN FROM EXCHANGES.
Moving a single lever converts a new automobile body into an open cart or a two-seated vehicle, which ever may be desired.
A Frenchman is the inventor of a device to be attached to the rim of an automobile wheel to give an alarm when a tire becomes flat.
Argentina requires imported potatoes to be accompanied by certificates showing that they were grown in sanitary soil.
For Baked Beans.
When baking beans, put in about half a teaspoonful of ginger, which will aid in digesting them, and one or two tomatoes, according to size, which will give the beans a very good flavor.

FINE TABLE DAINTIES

ESPECIALLY APPETIZING DURING COLD WEATHER.

Currant Tea Ring Will Be Appreciated as a Titbit for Luncheon or Supper—Wheat Griddle Cakes and Waffles.

Currant Tea Ring.—Two cakes yeast, one cupful milk, scalded and cooked, one cupful lukewarm water, one tablespoonful sugar, seven cupfuls sifted flour, six tablespoonfuls lard or butter, half cupful sugar, three eggs, half teaspoonful salt.

Dissolve yeast and one tablespoonful sugar in lukewarm liquid. Add three cupfuls of flour and beat until smooth. Add lard or butter and sugar, thoroughly creamed, and eggs beaten until light, the remainder of the flour gradually, or enough to make a moderately soft dough, and the salt. Turn on board, knead lightly. Place in greased bowl. Cover and set aside in a warm place to rise, for about two hours, or until dough has doubled in bulk.

Roll out in oblong piece, one-fourth inch thick. Brush with melted butter. Sprinkle with brown sugar, currants and cinnamon. Roll up lengthwise and place in a circle on a large, shallow-greased pan or baking sheet. With scissors cut three-fourth-inch slices, almost through. Turn each slice partly on its side, pointing away from center. This should give the effect of a many-pointed star, and show the different layers with the filling. Cover and let rise one hour, or until light, and bake 25 minutes. Just before putting in oven, glaze with egg, diluted with milk. Ice while hot with plain frosting.

This recipe will make two large or three small rings.

Wheat Griddle Cakes.—One cake yeast, one cupful milk, scalded and cooled, two tablespoonfuls light brown sugar, two tablespoonfuls lard or butter, melted, one cupful lukewarm water, two-cupfuls sifted flour, two eggs, one teaspoonful salt.

Dissolve yeast and sugar in lukewarm liquid. Add lard or butter, then flour gradually, the eggs well beaten, and salt. Beat thoroughly until batter is smooth.

Cover and set aside for about one hour, in a warm place, free from draft, to rise. When light, stir well and bake on hot griddle.

If wanted for over night, use one-fourth cake of yeast and an extra half teaspoonful salt. Cover and keep in a cool place.

All batter cakes are better baked on an ungreased griddle, as they keep their shape and do not follow the grease. You will be rid of the disagreeable smoke and odor of burning fat. Your griddle need not necessarily be of soapstone. If you have an old griddle and clean it thoroughly, being sure to remove all burned fat or batter, it can be used in the above way.

Waffles.—One cake yeast, two cupfuls milk, scalded and cooled, one tablespoonful sugar, one tablespoonful lard or butter, melted, two and a half cupfuls sifted flour, one teaspoonful salt, two eggs.

Dissolve yeast and sugar in lukewarm milk. Add lard or butter, flour, salt, and eggs well beaten. Beat thoroughly until batter is smooth. Cover and set aside to rise in a warm place, free from draft, for about one hour.

When light, stir well. Have waffle irons hot and well greased. Fill the cool side. Brown on one side, turn the iron and brown on the other side. If batter is too thick, waffles will be tough.

If wanted for over night, use one-fourth cake of yeast and an extra half teaspoonful salt. Cover and keep in a cool place.

Hot Tea Biscuits.

If you want to serve the biscuits fresh and hot here is a good way to proceed: Into one quart flour put one teaspoonful salt, three level teaspoonfuls baking powder, and sift all together into a small mixing bowl. Then melt one tablespoonful shortening and pour into one cupful sweet milk, pouring all into the flour. Lightly mix to the consistency of dough for rolling. Roll and cut one inch thick, placing in baking pan ready for the oven. Place the pan in a cool place until wanted for baking, about 20 minutes before serving. They can be prepared in the early morning and left all day.

Oatmeal Soup.
Cooked oatmeal, one cupful; butter, two teaspoonfuls; chopped onion, two tablespoonfuls; bayleaf, one; yolk of egg, one; milk, one quart; salt, one-half teaspoonful; pepper, one-half saltspoonful. Soup kettle, spoons, measuring cup. Cook onion without browning until tender. Then all the oatmeal, milk, bayleaf, salt and pepper, stirring carefully, keeping temperature below boiling point. Strain through a fine sieve, reheat and pour while hot over the beaten yolk of egg.

Soft Gingerbread.
One teaspoonful molasses, one-third cupful butter, one and three-fourths teaspoonfuls soda, one-half cupful sour milk, one egg, two cupfuls flour, three teaspoonfuls ginger and one-half teaspoonfuls salt. Put butter and molasses in saucepan and cook until boiling point is reached; remove from fire, add soda and beat vigorously. Then add milk, egg well beaten and remaining ingredients mixed and sifted. Bake about fifteen minutes in a hot oven.

Pineapple Fritters.
Pare and slice a pineapple in thin rounds. Sprinkle with powdered sugar and squeeze the juice of two oranges over them. Chill thoroughly, then dip in beaten egg and fine bread crumbs. Fry in hot, deep fat; serve with powdered sugar and sherry wine. If the latter is not liked it may be omitted.