

THE WORLD IN PARAGRAPHS

A BRIEF RECORD OF PASSING EVENTS IN THIS AND FOREIGN COUNTRIES.

IN LATE DISPATCHES

DOINGS AND HAPPENINGS THAT MARK THE PROGRESS OF THE AGE.

Western Newspaper Union News Service.

ABOUT THE WAR

In the House of Lords in London Secretary for War Kitchener said he wanted 200,000 more recruits to form new armies.

A royal decree under which all railroad lines and stations in Italy are placed under the supervision of the military authorities is published by the Official Gazette.

Confirmation of the previous report of the sinking of the Australian submarine AE2 in the Dardanelles is contained in an official communication issued by the admiralty at London.

Capture of 7,000 Russians in the two days fighting that preceded the German crossing of the River San near Przemyśl, was claimed in an official statement from the war office in Berlin.

Six thousand Armenians have been massacred at Van in Armenia, Asiatic Turkey, according to a dispatch received in official quarters in London from the Russian consul at Urmiah, Persia.

A revolution has broken out at Trieste, according to a message to the Rome Idea National telegraphed from the frontier. The dispatch states that forty-seven women were killed and over 300 injured.

Secretary for War Kitchener stated in the House of Lords that the British and French governments felt that the allied troops must be adequately protected against poisonous gases, by the employment of similar methods.

Fighting is proceeding continuously along a 200-mile battle front in Galicia from the mouth of the San river to Kolomea, according to Petrograd reports. The Russians are sending in troops as rapidly as possible to meet the ten German and twenty-four Austrian corps, about 1,200,000 men, said to be operating on this front.

WESTERN

The home rule (liquor) proposition was carried in the Denver city election.

Dr. Amos W. Barber, former governor of Wyoming, died at Rochester, Minn. The body will be taken to Cheyenne for burial.

Governors of seven Western states met at Seattle, Wash., for a three days' conference. The principal subjects of discussion were timber, irrigation, power sites and public lands.

A government—thought to be the United States—has placed a rush order with the Great Western Distillery for 20,000 barrels of alcohol to be used in the manufacture of gunpowder, it was learned at Peoria, Ill.

Indorsement of President Wilson's note to Germany and an offer of 20,000 men for the United States army in the event of war with Germany were voted at Mattson, Ill., by the great council of the Illinois Improved Order of Red Men.

The 22,000-ton Finland, of the Panama-Pacific line, first of the big transatlantic steamers to be diverted to the New York-San Francisco run, steamed into San Diego harbor having made the run from New York through the Panama canal in fifteen days and ten hours.

WASHINGTON

Communication is cut between Panuco, in the Mexican oil fields, and Tampico, bottling up one of the British navy's principal oil supply sources, according to State Department advice.

The Supreme Court affirmed the decision of the Ninth United States Circuit Court of Appeals in cancelling five patents to Oregon lands held by the Booth-Kelly Lumber Company because of fraud in entry.

Yaqui Indians, who have been besieging white settlers in the state of Sonora, Mexico, issued a proclamation declaring the Yaqui nation at war with Mexico, according to dispatches from the U. S. S. Colorado.

Reports from Berlin indicating that the American note would be met with the statement that a United States law of 1882 prohibited transportation of explosives on passenger vessels and the captain of the Lusitania was, therefore, breaking American laws, brought to light the fact that this subject had been fully considered in the preparation of the American note.

Ambassador Guthrie, home from Tokyo on leave, conferred briefly with Secretary Bryan and other State Department officials.

Two of the submarines engaged in the Atlantic fleet war game off the coast were disabled, and were taken in tow for Newport to be repaired.

Gen. Antonio Villa, brother of the northern chieftain, was probably mortally wounded, and seven others were killed at Chihuahua city in a public place where a political argument arose.

FOREIGN

A new Portuguese cabinet has been definitely formed.

The Cunard line steamship Transylvania arrived safely at Greenock, Scotland.

G. N. Barnes, member of parliament, has gone to Canada to engage men to work on munitions of war.

The formation of a non-partisan cabinet for the period of the war is an established fact, according to London reports.

Sir Edgar Speyer has sent a letter to Premier Asquith resigning his privy councillorship and requesting also the revocation of his baronetcy.

The newly formed Portuguese cabinet has decided, it was announced at Lisbon, to maintain an absolutely neutral attitude toward all political parties.

The rebuilding of Colon, about half of which was destroyed by fire on the afternoon of April 30, is occupying the attention of both the government of Panama and of the canal zone authorities.

At Rainsgate, England, a coroner's jury returned a verdict of "wilful murder" against Emperor William in the case of John Smith, who died as the result of shock following injuries sustained in the Zeppelin raid.

There are nearly 1,000,000 Americans, Englishmen, Frenchmen, Russians, Italians and Serbians now in Switzerland who will receive protection from the Swiss federal government in the event of Italy's entrance into the war.

Senator Frietas, who shot and dangerously wounded Joao Chagas, president of the new Portuguese cabinet at Lisbon, was slain at the Entrocamento railway station by a soldier who witnessed the attack on Senhor Chagas. Chagas is reported recovering.

The resignation of the veteran sailor, Lord Fisher, from his post of first sea lord of the admiralty, because he and his nominal civilian superior, Winston Churchill, first lord of the admiralty, have been unable to work together, is probably the first step toward a sweeping reorganization of the British government.

SPORTING NEWS

Club	Won	Lost	Points
Chicago	12	10	42
Des Moines	11	10	42
Omaha	11	10	42
Indianapolis	11	10	42
St. Joseph	11	10	42
Lansing	11	10	42
Sioux City	11	10	42
Wichita	11	10	42

Yale defeated Harvard in the annual dual track meet at New Haven, Conn., 56 to 48.

The Goodwood races, one of the fashionable sporting events of England, have been definitely abandoned this year.

The Longmont Frides of the Rockies defeated the W. O. W. No. 45 team of Denver at Longmont by a score of 3 to 2.

At Milwaukee, Ritchie Mitchell, lightweight contender, outboxed and outfought Ad Wolgast in six rounds of a ten-round bout.

Johnny Griffiths of Akron, Ohio, won the decision over Joe Mandot of New Orleans in an eight-round bout at Memphis, Tenn.

The annual field day of the Gentlemen's Driving and Riding Club will be held this year, as it was last, at Overland park, in Denver, on Monday, May 21.

At Louisville, Ky., the filly race at a mile, which was looked upon as a preliminary to the Oaks, was won by Lady Rocha, the property of Andrew Miller of the Jockey Club, New York.

Stanley Yankum of Denver was given the decision over Jimmy Reagan of San Francisco after twenty rounds of the roughest, toughest wrestling match ever witnessed in a Denver arena, at the Colorado Athletic Club.

The American Automobile Association at its annual meeting in Boston re-elected John A. Wilson of Franklin, Pa., a cousin of President Wilson, as president. Except for the choice of P. J. Walker of California as vice president, all other officers were re-elected.

GENERAL

Mrs. Betty Green, the richest woman in the world, has moved back to Hoboken.

A man believed to be the American aviator Frederic Bonnie, delirious for lack of water and food, has wandered into the Villa lines about San Luis Potosi, it was reported in advices at El Paso, Tex.

The seven bills providing a system of workmen's compensation were passed finally by the Legislature at Harrisburg, Ill. As they were urged by Governor Brumbaugh there is no doubt that he will sign the bills.

Mrs. Carrie Chapman Catt, chairman of the Empire State campaign committee, made public a statement condemning the action of women suffragists who attempted to hand to President Wilson, while he was in New York to review the Atlantic fleet, a letter requesting him to give an audience to a deputation of suffragists.

Seymour H. Knox, vice president of the F. W. Woolworth company, and prominently identified with a score of financial concerns, died at Buffalo, N. Y.

Supreme Court Justice Hendrick signed an order transferring Henry K. Thaw from the Tombs to the custody of the sheriff in Ludlow street jail in New York.

President Wilson and New York said good-by to the Atlantic fleet Tuesday. The steel-jacketed "forces of humanity" ended their holiday and left for their annual war game at sea.

The KITCHEN CABINET

All worthy he who prompt responds,
Prepared for every fate;
But wondrous he of higher praise
Who, trusting, learns to wait.

GOOD DISHES.

When cooking onions or preparing them to use fresh, add a little soda to the sliced onions and let stand in cold water for ten minutes, rinse, and they are ready for use. Soyer, the great paper bag expert, is credited with this wisdom. People who cannot otherwise eat onions can enjoy them prepared thus.

German Gettles.—Put two pounds of flank beef until tender, then put through a meat grinder. Add to the liquor saved from the boiled beef, a pound of cornmeal and cook until the meal is well cooked, a half-hour will do; then mix with it the meat, season well with pepper and salt and cool in a deep dish. When wanted to use, cut slices and fry a deep brown. This will keep some time.

Potato Pancakes.—Peel and grate six potatoes which have stood in cold water to harden. Mix one grated onion with the potato, two eggs, a half teaspoonful of baking powder and four to make a thin batter. Fry in cakes until a deep brown.

Macaroni With Mutton.—Brown in butter a few slices of cold mutton and arrange them on a platter. Chop half an onion, fry in butter and add a cupful of stock, one cupful of tomato pulp with salt and pepper to season; bring to the boiling point, add a cupful of macaroni, cooked in salted water and drained. Stir all together over the fire and serve hot, poured around the meat heaped in the center of the platter.

Calif's Liver en Casserole.—Fry until crisp and brown five slices of bacon. Add to the hot fat, one dozen potato balls, one dozen carrot balls, one stalk of celery, diced, and six sliced onions. Cook very slowly for ten minutes, then place in the casserole. Wash the sliced liver and lay on top of the vegetables, add seasonings, a tablespoonful of kitchen bouquet, cover with a pint of boiling water and cook well covered for an hour. Do not remove the cover while it is cooking.

FOR THE LOBSTER LOVER.

Where lobsters are to be obtained fresh and in good condition, there is no more highly prized delicacy. It is not so many years ago that we were taught to plunge live lobsters into boiling water to kill them. We have learned that this is unnecessary cruelty, as they can be quickly killed by thrusting a sharp knife into the back between the body and tail shell; death will occur at once. For those of us who have endured the sensation of dropping a lively lobster into a kettle of water and felt like a murderer, this method will seem easy.

Lobsters which are full of motion and heavy are fresh and good. If the tail of a boiled lobster is lifted and springs back to its curled condition its freshness is assured. If this test fails, reject the lobster, as it is too long dead. The coral of lobster is red, the spaw is green before it is cooked, when it turns red, as do lobsters, as they are green before boiling.

A broiled lobster is a most delicious dish and one in which the epicure delights. Kill the lobster as described, and split down the back with a sharp knife and mallet, remove the stomach and intestines; the stomach is directly under the head, the intestines run the length of the tail piece and are often colorless, so must not be overlooked. Place the two pieces with the shell part over the heat and broil for a half hour or longer. When half-cooked, season generously with butter, and when thoroughly cooked add butter, salt and lemon juice. Crack the claws before serving.

A Boiled Lobster.—Buy lobsters that are alive and kill them as above, then drop them into a gallon of boiling water, in which a fourth of a pound of salt has been dissolved. Plunge and completely cover the lobster and cook from twenty-five minutes to three-quarters of an hour, depending upon the weight of the lobster. If cooked too long the meat will be tough. Break off the claws, crack them at the joints and pick out the meat. Garnish the lobster with the claws and use the shell to serve it in if so desired.

It Was Her Day to Be Absent.

"Some fellows can sure pull down the money easy," growled J. Fuller Gloom. "For instance the person who wrote a recent article of a column and a half telling about the traveling man who smiled and smiled on an aggravating trip because he felt that when he reached his own home his dear, sweet wife would fall into his arms with a great gush of joy. But when he got home the wife was absent of course—as every real married man would know."—Kansas City Star.

SPRING DISHES.

This is the time when the dandelion greens as well as other growing green things should be often served. Perhaps you may find a few bunches of blanched dandelion plants which have been growing under a board; they will be white, crisp and delicate. Wash and cut them, adding a bit of chopped onion and oil with vinegar, salt and pepper. The delicate bitter of the dandelion makes them especially well liked and a good tonic.

Veal Fricassee.—Cut a piece of the breast of veal into small pieces and fry in butter until brown, sprinkle with flour, salt, nutmeg; add a bit of bay leaf and a few peppercorns, cover with water and cook slowly for an hour on the back of the stove or over very slow heat. Beat two eggs, mix with a little of the gravy, then add to the meat. Serve on a hot platter with the gravy poured over the meat.

Liver Dumplings.—Put a half pound of calf's liver through a meat grinder. Soak a thick slice of bread in water and squeeze dry. Put a tablespoonful of butter into a frying pan, add a tablespoonful of chopped onion, salt and pepper to taste. Beat three eggs and pour into the pan. Now mix the liver with the gravy. Roll out some crackers, make balls of the liver, dip in cracker crumbs and add to any good beef soup. Cook until well done. Serve with the soup.

Nuts and Egg on Toast.—Toast slices of bread, butter well and serve with three eggs, half a cupful of chopped nut meats, one tablespoonful of cream and a dash of pepper and salt; stir all together, turn into a skillet in which a tablespoonful of olive oil has been heated. Mix and stir as it thickens. Serve on the toast when firm.

A thin slice of pineapple put on a buttered slice of bread spread with cream cheese makes a most dainty sandwich.

A pretty dish and one which is most palatable is green peas cooked in very little water seasoned with butter and poured over hard cooked eggs cut in eighths.

Celery root cooked until tender and served in a sour sauce, either hollandaise or piquante, makes a palatable salad for a change.

ORANGE DISHES.

Oranges are adapted to many dishes, as well as drinks; they make good soup, puddings, salads and desserts, not to mention cakes and cake fillings. Oranges sliced and sprinkled with sugar are a delicious sauce to serve with cake and will thus take the place of a dessert.

Combined with stale cake and custard, oranges form a most delicious dessert.

Orangeade.—Take two cupfuls of orange juice, add 1½ cupfuls of sugar, one cupful of strained cranberry sauce and two quarts of water. Boil the sugar and water together for five minutes, then cool and add the strained juices. Garnish the glass with a thin slice of orange or a bit of the peel hung on the edge of the glass.

Orange Puffs.—Take a cupful of flour, and a half cupful of sugar, a half cupful of milk; sift with the flour a teaspoonful of salt, add one egg, beaten, add one tablespoonful of melted butter, flavor with the grated rind of an orange. Steam in buttered cups 25 minutes and serve with orange sauce.

Orange Sauce.—The juice of two oranges, one cup of boiling water, one tablespoonful of lemon juice, two teaspoonfuls of cornstarch, four tablespoonfuls of sugar. Mix the sugar and cornstarch and add the water, cook until the starch is well cooked; add a tablespoonful of butter and the orange juice with a little grated rind.

Orange Salad.—Serve neat slices of orange on lettuce with a dressing of oil and vinegar. This is especially good with gamé. Another nice way to serve it is in overlapping slices on a long salad dish garnished with candied cherries. Oranges and grapes with a bit of pineapple is another fine combination for a fruit salad. Sponge cake flavored with orange and served with an icing flavored with lemon juice and orange rind is a delicious dessert.

Nellie Maxwell

Use Mailing Tubes.

An excellent receptacle for sending flowers by post is a mailing tube. Lay the waxed paper in such a shape that they will fit the tube. Sprinkle lightly with water. Place a bunch of wet cotton or tissue paper as a core of the stems. Roll the flowers up carefully in the paper and twist the ends securely. Slide them into the tube. The paper which wraps the tube should be large enough to tuck in well at the ends to prevent the flowers from slipping.

MULCH FOR POTATOES

Farmers Are Beginning to Realize Importance of Practice.

Where Abundant Yield of Large, Mealy Tubers is Desired, Some Other Means Than That of Nature Must Be Resorted To.

(BY E. GITTSKE.)

The farmers of the great West are beginning to realize the great importance of mulching potatoes. Years ago when the soil was new this manner of treatment was unnecessary because the soil was so rich in food elements that the potatoes took an early and rapid start and made such excellent growth that the vines shaded the ground, thus preserving the moisture in the soil.

It would have been queer indeed for these early farmers to mulch their potatoes under such conditions, and when also, hay and straw were scarce articles.

But now the fact must gradually dawn upon them that if they wish to keep up the abundant yield of large mealy potatoes they must resort to some other means than merely letting nature attend to the matter to get results.

Perhaps if we understand the present conditions of the soil it would help us to understand more clearly the necessity of mulching. The soil through continued cropping has become deficient in food elements and humus. Nearly every crop we raise is taken entirely from the field and no return is made in the form of manure, fertilizer or humus.

Under these conditions the potatoes make a slow growth and before the vines get the ground shaded the season is so far advanced that the hot winds and sun's heat have taken up most of the moisture of the soil, with the result that the crop is materially decreased.

One should choose such time for mulching when the first potatoes show above ground. If mulched before this time it has a tendency to make the plants soft and puny, but if left until the first potatoes appear above the ground the plants will be stronger and better able to push through the mulching.

A fairly light mulch is to be preferred to a heavy one, for two reasons. First, there will be less trash to be removed from the fields in the fall; and, second, a light mulch will allow the vines to become low set and therefore less liable to danger from drought.

A light mulching need not be removed from the field at all, but should remain there and thus add more humus to the soil.

The mulching should be about two or three inches deep when fairly well settled. Hay is to be preferred to straw for mulching, as the latter has a tendency to become hot during the day, while the former will keep cooler under the same conditions.

After the potatoes are mulched they should not be molested except to pull the weeds that might come through the mulching.

RYE IS DROUGHT RESISTANT

About the Only Crop Gophers Will Not Attack—Makes Good Grain for Feeding Purposes.

The question is often asked, what crop can be sown that the gophers will not eat? Gophers are very troublesome pests, especially on the dry farm. They eat ravenously almost every green thing that is planted. Rye has been found to be about the only gopher resistant crop. They do not seem to trouble it as they do the other grains. A number of farmers in the vicinity of the Wyoming experiment station have grown rye very successfully while their other crops were completely destroyed by gophers.

Rye is a good pasture or hay crop and also makes good grain for feeding purposes. It will also produce a crop of grain with as little moisture as any other plant. Its drought and gopher resistant qualities make it especially valuable to the dry farmer and should be more generally grown. On the experiment farm rye has also been a good crop under irrigation, either for hay or forage.

BEST RESULTS OF SPRAYING

Essential to Spray Thoroughly From Both Sides of Tree—Positively Not Against Wind.

To receive the most beneficial results from spraying and to save the mixture as much as possible it is essential to spray thoroughly from both sides of the trees and positively not against the wind, even though the wind may seem light. It is evident that if part of the foliage is not sprayed the unsprayed parts are as open to the attack of fungous spores and the stings of the curculio as though there had been no spray within a mile of the tree.

Horse With a Cold.

When a horse has a cold with running at the nose see to the ventilation. Give steamed hay, soft foods and a liberal allowance of linseed. The main consideration is to give the horse time, and not send it to work until it has quite recovered.

Strawberry Bed is Essential.

Every home needs a strawberry bed as much as a garden.

FARM-RAISED SHEEP MADE PROFITABLE



Lambs Being Fed on Kafir Corn, Pecos Valley.

The consumption of mutton per capita in the United States is increasing every year, though the amount used is much less in proportion to other meat than in Europe. There are good reasons for expecting a continuation of good prices for mutton and lamb, and the demand for wool also may be expected to increase more rapidly than the production. These facts are brought out in a recent letter from a scientist of the department of agriculture to a southern farmer who inquired regarding the possibilities of the sheep business.

The department's specialist called attention to the fact that while farm-raised sheep have often not been profitable, this has usually been because of lack of proper attention and management. Variations in price of wool and mutton have stood in the way of such general interest in sheep as would cause them to be regarded as highly as they should be in the future. Changes all over the world are now carrying about as many sheep as they can support under a strict range system, and an increase in the production of sheep products must come mainly from farms. Here, then, is the farmer's opportunity to take advantage of the increased consumption of these products.

While mutton can be produced at low cost and there is a growing demand for it, difficulty in selling may be experienced in sections where the amount of live stock produced has not been sufficient to make it worth while for regular buyers to operate. Slaughtering plants that can handle carloads are within reach of all sections and if a sufficient number of neighbors combine to have 100 lambs of similar breeding, size and condition to ship jointly the returns are assured. It will also be possible to secure visits and bids from buyers when such a number is promised. The lamb clubs of Tennessee have proved very successful in this work. The same organization can be used in disposing of the wool.

TANKAGE FOR HOGS IS QUITE VALUABLE

Results Given of Tests Conducted by Expert at Minnesota Agricultural College.

Experiments recently conducted at the Minnesota College of Agriculture tend to show that, as a hog feed, tankage is valuable. R. C. Ashby, assistant husbandman, in charge of swine, states that in a series of tests the lots fed tankage returned a profit on the grain fed, while the others did not.

Five lots of hogs, of as near the same size and age as possible, were selected. Three were fed a mixture of shelled corn, shorts and tankage. One was fed shelled corn, shorts and oil meal, and the other a mixture of shelled corn and shorts.

Feeding corn at 60 cents a bushel, shorts at \$25 a ton, tankage at \$55, and oil meal at \$35, the tankage-fed lots returned from five to nine cents profit on a bushel of grain fed.

An interesting side light of the experiment was a trial of the self-feeder. The three feeds, shelled corn, shorts and tankage, were supplied in a dry form and separately. The hogs selected the following ration: Shelled corn, 86.5 per cent; shorts, 5.5, and tankage, 7.9. The self-fed hogs made greater daily gains than the fastest growing hand-fed pen, 1.44 pounds to 1.38, but they consumed a little more feed for each hundred pounds of gain, 497.5 to 467.

COMPACT SEED BED FOR SMALL GRAINS

Soil Will Not Become Too Solid or Firm If Harrowed as Fast as It Is Plowed.

For small, spring grain crops a compact seed bed is essential, especially if grass seed is sown with the grain. Soil will not be made too compact if kept harrowed as fast as it is plowed. Every time it is harrowed you will be doubly repaid in the yield of the grain.

In preparing corn ground, much of the work of cultivation will be avoided if the soil is brought to the best possible condition physically before planting.

TEETH PROJECTIONS CAUSE OF TROUBLE

Many Animals Fail to Make Good Gains Owing to Bad Condition of Grinders.

The horse most commonly grown upon the farm and the one which is so often neglected, when it comes to preparing him for market, is the draft horse.

Pounds of flesh are an important factor in determining his market value. This being the case, it is very necessary to have him make heavy gains. One of the first points to be considered in fattening a horse is to attend to his teeth. Many horses fail to make good gains, due to the fact that their teeth are not in proper condition.

The preparation of the teeth is known as the floating of the teeth. It is best to get a veterinarian to do this, as he has the proper instruments and where there are many to do, it can be done more rapidly. Floating the teeth is a point which a great many people overlook, and is in many instances the cause of a horse being out of condition.

When a horse has a number of sharp projections on his teeth, the gums become sore and raw, so that he does not masticate his food properly; consequently indigestion often results and the horse runs down in his condition.

In examining a lot of horses recently, it was found that a large number of them had sharp projections on the under edge of the grinders. Their mouths were in such a condition that a person would wonder how they could eat at all.

But after their teeth had been floated down, quite a marked change was noticed.

How to Use Old Hay.

The old hay around the stack yards will make good filling for checking the washes about the meadow and pasture lands, but if left where it is it will kill out the meadow growth. The fencing surrounding these yards also ought to be cleaned up, else it will prove a great nuisance when harvest time comes.

Sow Before Farrowing.

Just before farrowing the sow needs but little corn. A succulent feed is better. The sow needs lots of exercise, so it is not wise to confine her in a close pen with her brood.