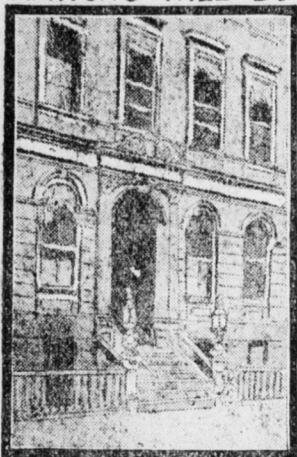
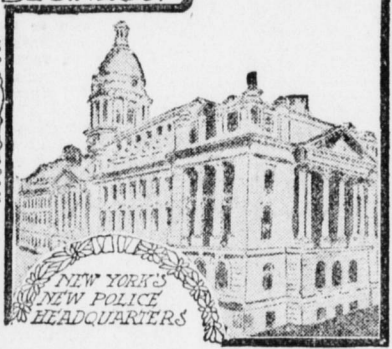


POLICE CENTER OF WORLD

NEW BUILDING AT NEW YORK WHERE ALL NATIONS WILL DO BUSINESS.



FAMOUS OLD HEADQUARTERS WHICH THE CITY HAS OBTAINED



NEW YORK'S NEW POLICE HEADQUARTERS

The two uppermost stories will be used as an armory and drillroom for the force, and in case of emergency a thousand men can be concentrated there, and, if necessary, kept over night and fed from the big kitchen ranges downstairs. In the armory proper will be all the weapons necessary in the defense of the city against a riot, even to two Gatling guns.

In the sub-basement, 25 feet below the street level, are two modern army shooting ranges each 75 feet long, and fully equipped with markers. Here are also located the magazine-rooms, lockers and a large assembly-room for the men. The young recruits who are to be trained to police work here practice flying shots at an automatic dog or fleeing burglar. Pistol shooting has heretofore been one of the New York policeman's weakest points, but it need be no longer.

In the basement are a number of cells for male and female prisoners, and several large steel cages to be used as "assembly" cells. Here also is one of those novel features of which there are a number in this building.

A driveway has been constructed from the Broome street end of the building between the curb and porte cochere large enough to permit two or three wagonloads of prisoners to be taken directly to the cellroom without coming in contact with anyone other than the officer in charge. At the southern end of the building is a lounge-room for detectives attached to which are shower baths, lockers, dressing-rooms and a dormitory for the men on night duty.

On the ground level in the main section will be the entrance for the public. Above the pillars that crown this main entrance will be figures representing the five boroughs, the colossal figure of Manhattan being the centerpiece directly over the doorway. The new rogues' gallery will be on this floor, with the photographs and records of tens of thousands of crooks, and in the adjoining rooms, the museum of criminal curiosities, the bureau of records and identification, with the appliances for the Bertillon system and thumb identification. This is the room in which the dreaded "third degree" comes to those suspected of concealing the truth to save themselves or some "pal." The police library, the only one in the world, will be located here. This room is to contain books of criminal law, histories of police and crooks from the four corners of the earth.

Two complete telegraph and telephone systems have been installed, so that should one of these become disabled the other can be used in the emergency.

Criticism Aid Given Schools. William H. Allen says: "The fact that \$62,000,000 was given to the so-called institutions of learning in 1907 affords no guarantee whatever that these funds will not subsidize mis-education, rather than promote right education. The Rockefeller foundation openly takes the ground that in many cases gifts to colleges and schools postpone the recognition of the truth that the beneficiary has outlived its usefulness and offers a poorer education than another institution within 25 miles equally needy but incomparably superior in equipment and staff. So far as the Carnegie foundation (1905) for pensioning college professors relieves colleges of their obligation to pay their way as they go, it is no more educational than a working girls' home that enables those it shelters to live on less than a living wage."

In the Upper Air. In the international investigation of the upper air last July, many successful ascents were made, a number of balloons sondes (sounding balloons) reaching a height exceeding 20,000 meters, or about 12½ miles; while the highest one ascended nearly 14 miles. It is found that, on the whole, temperature decreases with height until a point is reached which has been named the isothermal zone, beyond which the variations are slight, with little if any diminution of temperature up to the highest point reached. During the July observations freezing point was met with at a height of about two miles, and the isothermal zone, with a temperature of from 60 degrees to 80 degrees below zero, Fahrenheit, at a height of about 7½ miles.—St. Louis Post-Dispatch.

Bright Future for Peru. Peru, in the opinion of Prof. Guarni, might rank among the leading industrial states of the world by the utilization of electric power and electric smelting.

AFTER THE WRECK

CRIPPLED ENGINEER TALKS OF RESPONSIBILITY.

Few Realize Fully What Accident Means to the Man in the Cab with Human Lives in His Charge.

"I just dropped in to tell you that the coroner's jury has exonerated you from all blame for the wreck. They are going to hold the block tower man."

The old engineer turned his pain-drawn face toward me. A white-capped nurse gently brushed back the wild hairs from his forehead.

"Thank you, miss," he said, "and you too, sir, for the good news. I knew they couldn't blame it on me, because it was white at Mentor. Poor Denny, he'd tell you so, too, if he was alive. 'All white!' he shouted when we came round the curve, and I gave him the answer, 'All white!' and pulled her wide open. Then we struck the empties on the siding, and—well you know the rest." He wiped a trembling hand across his eyes as if trying to blot out some horrible vision.

His eyes began to sparkle, and a bit of color flashed into his pale cheeks. "I suppose you fellows think I opened her up and went into those boxes just for fun." A smile flitted over his lips, and then he grew serious. "Say, did it ever come to your mind that an engineer might be as anxious about his own life as he is about the lives of those who are riding behind him? My wife and little one—don't you suppose my life counts for something with them?"

"Did you ever stop to think what a collision like that at Mentor means to the engineer? Just try to figure yourself in his place. He rides in four square feet of cab room, surrounded by a mass of levers, rods, and the like. Ahead of him is about three miles of boiler pipe, carrying 200 pounds of steam pressure and enough hot water to cook the meat off his bones in a jiffy. Clattering at his back is 6,000 gallons of water and 26,000 pounds of coal. Under him is 200,000 pounds of engine, and behind there is 600,000 pounds of train. Altogether, he is running along ahead of 800,000 pounds of steel, hardwood, and brass, held to an 80-pound rail by three-quarters of an inch of wheel flange.

"Of course, I was the engineer, and they depended on me. There is always a lot of fine talk about engineers having the lives of several hundred passengers in their hands. That's all very true; but you don't want to overlook the fact that the engineer's life is right there along with the others. We all take chances, the train crew as well as the passengers, only our chances are slimmer. I had one chance in five hundred of being killed, or one in twenty-five of getting right where I am now; but a passenger on the train had one chance in about three million of being killed, and one in a hundred and thirty thousand of being hurt.

"I see that a lot of people were killed and a whole lot more hurt. I don't want to be a grumbler; but it appears to me that you fellows have kinder overlooked the fact that both of my legs are gone. Of course, that might not mean much to you; but if you realized, as I do, that for the rest of my life it is going to be my job to hobble out into the middle of some country road and wave a white flag as every train goes by—if you could realize what that means to an engineer—to hear the mocking toot of the whistle as she comes up to the crossing, and to see the sympathetic salute of the engineer and fireman as they go flying by—I tell you my boy, there are some things worse than physical pain!"

His eyes filled with tears. The nurse gently wiped them away, and softly stroked back the hair. "I wouldn't talk any more now," she said.

"All right, miss," he replied, putting out his hand to me. "I always obey orders."—B. R. Winslow, in the Sunday Magazine.

Remarkable Railway Garden. Between Bedford and Luton, England, on the embankments of the Midland railway, a piece of effective landscape gardening without parallel may be seen.

On each side of the railway line at short intervals hawthorn bushes have been planted, and skillful hands have pruned these bushes into a variety of shapes, grotesque and symmetrical; peacocks, roosters, tables, chairs, bowers, plumes, and other striking models are clearly depicted.

As the bushes are just now in full foliage the effect is quite remarkable. In one instance the tail of a rooster was a mass of white bloom, and in another the nodding plumes in a lady's hat were in full flower.

As these ornamental trees occur at every few yards' distance for about 20 miles, some idea of their number may be estimated.

It seems remarkable that, although thousands of passengers pass through this unique panorama daily, public attention has never before been directed to it.

Railroad Scraps. At a recent convention of railroad storekeepers held in a western city, one of the statements made was that the storekeeper of the average big railroad system carries 55,000 items of material in stock. Railroad "scraps" are of sufficient importance as an economic factor to be divided into 133 classes in order that they may be sold most profitably.

MUCH MONEY IN RAILROADS.

Total Value of All American Roads Rose \$1,103,000,000 Last Year.

Increases of \$1,103,000,000 in the assets and 5,362 miles in the mileage of the railroads of the United States in 1907 are shown by Poor's Manual. The aggregate capitalization consists of \$7,458,000,000 of stock, \$8,228,000,000 of bonded debt and \$1,843,000,000 of other liabilities. Sinking funds amount to \$239,000,000, and the balance of profit and loss is \$789,000,000.

The total book valuation of the railroads averages \$81,500 a mile, but stocks and bonds owned amount to \$2,884,000,000, most of which are duplicated in the capitalization. The average per mile of capital, bonds and other obligations and liabilities, minus bonds and stocks owned, is a little more than \$64,000 a mile.

The gross earnings of all the railroads in 1907 were \$2,602,000,000, or \$256,000,000 more than in 1906. Operation expenses were \$1,769,000,000, or 68 per cent. of gross income. Net earnings were \$833,000,000; "other receipts," \$128,000,000, making total net income \$961,000,000, or \$71,000,000 more than in 1906.

Taxes were \$74,250,000; interest, \$304,500,000; dividends, \$247,250,000; rentals and miscellaneous payments, \$162,500,000, and surplus, \$172,500,000. The net capitalization per mile of the railroads at the end of 1907 was \$700 more than at the end of 1906.

The gross earnings of all the railroads amounted to 14.8 per cent. of the net capitalization and debt, and the net income was equal to 4.75 per cent. of the net capitalization and debt.

The number of passengers carried was \$85,750,000; the average trip of each passenger was 32 miles. The freight carried was 1,722,000,000 tons, and the average haul per ton 135 miles.

The average revenue per passenger was 2.04 cents a mile, and the average freight charge per ton for one mile was 0.782 of a cent.

The immense volume of the railroad traffic may be better understood from the statement that an equal division among the population would have given every man, woman and child in the country ten railroad journeys last year, and the total freight handled amounted to more than seven times the aggregate weight of the corn, wheat, oats, hay and cotton produced last year together with all the live stock in the country.

USE TELEPHONE TO OPERATE.

Demonstration of New System Which Has Many Advantages.

Railroad telegraph superintendents and operating officials have been inspecting a telephone train dispatching system in miniature, set up in the office of Division Superintendent Rine of the Delaware, Lackawanna & Western at Hoboken. The practicability of dispatching trains by telephone instead of telegraph, the railroad men said, has been so well established that it was predicted eastern roads would be generally equipped with telephone service within a year. The change from telegraph to telephone would have developed more gradually, it was said, had it not been for the enactment of a statute limiting telegraphers to eight hours' work a day, on the plea that it eliminated the danger of train wrecks due to overworking operators or tower men.

Various roads, among them the Burlington, Illinois Central, New York Central and Canadian Pacific, have been experimenting with telephone dispatching, the Burlington making the greatest progress, having more than 300 miles operated in the new way. The system shown at the Hoboken terminal includes a selector manipulated by the train dispatcher. Through this instrument the dispatcher can get in communication with any one or more stations, and can send general or specific orders, as circumstances require. The dispatcher, by means of an interlocking device, can at will control the circuit, permitting conversation between stations or eliminating it.

Old Employes on Penn Pay Roll.

The effect of strict civil service as applied to a railroad system is shown by a compilation just completed from the pay rolls of the Pennsylvania Railroad company. It is shown that this company has 1,340 employes who have been with the company more than 40 years, but who have retired from active work, and are now receiving pensions. The last census of the United States shows that the government has only 40 men who have been with it more than 50 years. The Pennsylvania has 316 men who have been on its pay rolls more than 50 years. Of these one has been in service 69 years, four 62 years, five 60 years and three 59 years. All but 51 have been in service exceeding 50 years.

The oldest employe is 90 years old, and 105 of them are past 69. It is stated that 67 of the 85 principal officers of the company started from the bottom of the ladder, and their average length of service is 26 years.

Material for Railroad Ties.

A railroad in Honduras, which has just been opened to traffic as far as Celba, 35 miles, was built with creosoted pine ties from the United States. It is worthy of note that while creosoted pine ties are being shipped from the United States to Honduras, hardwoods are coming to the United States from that country. Americans are doing the shipping both ways. A tract of 8,000 acres in Honduras has been secured by an American company, which will cut the mahogany and other hardwoods and ship them to the United States.—Forest and Stream.

The KITCHEN CABINET

INDIVIDUAL HASH.

"F COURSE it's not correct, but your husband may object if you're giving him of hash a steady diet. You'll find this recipe, if you read it carefully, will help the situation if you'll try it. Mince scraps of meat quite fine, a patty-pan then line, with pastry very delicate and thin. Then, if you've saved some stock, from beef or mutton hock, add this before you put the mixture in. Add mashed potatoes 'riced,' or cut up fine and dried. And bake until it turns a tender brown. Garnish and serve quite hot, the folks will say: 'There's not another dish of hash like this in town!'"

Put the peaches in boiling water for a few minutes so the skin will come off easily. Make a syrup of a half-pound of sugar and half cup of water for each pound of the fruit. Boil until tender, but no longer, as they will then become mushy. Fill the jars with the hot fruit. Remove the syrup from fire, and add a gill of brandy to each pound of peaches. Pour over the fruit and seal the cans tight. These will keep well as the brandy helps to preserve them.

This is a way to prepare ordinary salt pork so it will taste nearly as good as the finest bacon: Cut in thin slices and let it lie in cold water an hour or two. (This will freshen it and remove some salt.) Roll in flour and let fry till crisp. Drain most of the grease from the pan and stir into the remainder one tablespoon flour, one cup sweet milk, and a little pepper. When it thickens and cooks sufficiently, pour over the hot pork. Serve with parsley.

The old-fashioned idea of the crumb cloth is an excellent one and it is a pity that we of the present day have abandoned it. The crumb cloth was of some cheap damask or linen like the heavier table linen or toweling. They were perhaps, a square foot larger than the table, and were placed under it, and over the rug. After each meal the ends were lifted and the crumbs shaken to the center where they were out of danger of being trodden into the rug. There they could be gathered up at leisure.

REUBEN, Reuben, I've been thinking. Who would get the meals for thee? If the men were all transported to the north-ern sea?"

"Rachel, Rachel, I've been thinking. That, in spite of all thy care, We would get on very nicely, Eating lots of caviare."

"Reuben, who'll prepare the blubber? Who will trim the lamp just right? Get thy moccasins all ready For the long, long Arctic night?"

"We'd take salmon, and we'd dry it, Eat it when in seal oil swimmin', Rachel, verily I'll try it, We could do without ye women."

"Reuben, Reuben, I'd best follow. Men need coats, where'er they go; And I fear, ye soon would find a Wife among the Eskimo."

There is growing along the coast of China a soft, sweetish seaweed which serves a variety of purposes, but which the people use chiefly in soup. It has, however, several uses: As a barometer it is valuable, varying in moisture as the temperature changes; as a mat for the table; as draperies—everything—finally winding up in soup which is invariably served for breakfast.

When cherries are in season they are very pretty in salads. Remove the pit, refill the hollow with a piece of nut meat. Serve on lettuce with mayonnaise. Or fill an apple cup with mixed cherries and nuts. The apples will preserve their color and freshness if kept in water.

A damp napkin around the sandwiches will not only keep them fresh, but improve them, allowing the filling to fry or the whole. Always keep a clear, old napkin or linen cloth handy, a made the sandwiches some time before your guests arrive to save that last-minute flurry.

Everybody likes pickled cabbage—it is very good if served with a greasy dinner. But the housewife dreads the work, and so the following simple way of preparing it may be welcome.

Take solid heads; slice, or chop, very fine. Put in a jar, and cover with boiling water. When cold, drain off the water, and season with grated horse-radish, salt, red and black pepper, cinnamon, and whole cloves. Put the seasoning in strong vinegar, boil a few minutes, and pour over the whole. Seal in Mason jars.

Into a cup of hot milk stir one tablespoon gelatine (powdered). Add to this 1½ cups infusion of coffee. Heat thoroughly, then add one cup sugar, a pinch of salt and the yolks of two eggs. Stir until it thickens, then add the whites of the eggs, beaten to a froth. Mold and serve with cream and sugar. This is a delicate, nutritious dessert, or with small cakes is a nice light refreshment for an informal party.

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TWO HOUSEWIVES.

HERE'S such an awful lot to do," I heard a modern housewife pout, "Although it's scarcely noon, yet I'm completely tired out." She lay down in a hammock, when The porch door gently squeaked, A bent old woman hobbled in; Her hat was high and peaked. She wore a linsay-woolsey gown, Said she: "I just dropped in A minute; I must go to work; I have to weave and spin.

John's buckskin breeches aren't quite done, But my old man won't worry; My candles still are in the molds (That's one job I can't hurry).

Good-by; there's sausages to grind, And I must help John yoke The oxen for that plowing— With A start the lady 'woke.

Vegetables as Medicine. For the nerves, eat celery, onions and lettuce. Sufferers from constipation should take plenty of spinach, and should eat potatoes with their skins unpeeled. Tomatoes and cranberries are good for the liver. Asparagus acts directly on the kidneys. Beets and bananas are fattening and good for consumptives. Carrots are excellent in cases of gout, but those so afflicted should avoid tomatoes.

This dish should be regarded as a medicine, and eaten whether we like it or not. Prunes are excellent in cases of indigestion, torpid liver, etc. To induce the family to eat them often fix them in a variety of ways—chopped fine and smothered in whipped cream; in the bread pudding instead of raisins; raw, with nut kernels inside and sprinkled with sugar. All these ways are good and wholesome.

A DREAM CAKE.

DREAMS I see my mother dear, On bake-days, in the kitchen, Her chin and cheeks all daubed with flour, I thought her just bewitchin'.

"Son, get a fresh egg from the barn, An ounce of butter I'll take; One cup of sugar—half of milk; (This is a simple cake).

"Two teaspoons baking powder, and Some flour to make it thick, Dear me! the stove's not hot enough; Run to the woodshed—quick!"

When I'd come back, all loaded down, She'd say: "Now, little man, You've helped me make the cake, and so I'll let you scrape the pan!"

Ah me! like breathing apple blooms, Or hearing April rain While dozing in the barn—such dreams Make me a boy again!

HOMELY GOSSIP.

Mayonnaise is apt to curdle in summer. A sure way to bring it back is to take a lump of ice (it must be large in order to chill the mixture at once) and rub it quickly through the dressing. Then take the ice out and stir very briskly.

To hurry the boiling of the contents of the inner vessel in a double boiler add salt to the outside water. Half a cup to a quart.

Peeling onions is a difficult task unless they are done entirely under water. This prevents the injury to the eyes.

When sprinkling clothes use tepid water. It is better for the starch. To fry fritters, stir the boiling lard round and round so that they will be a pretty, round shape.

Salad Cups. People seem to have gone daft over salads lately, and it is not only necessary to make a good salad, it must be prettily served, too.

For vegetable or meat salads, make cups of the vegetables—raw tomatoes hollowed out, or potatoes and turnips if carefully boiled.

For potato salad raw onion cups are very nice. Oranges, apples, melons, etc., all make pretty receptacles for fruit salads, and bananas peeled and cut in two look pretty. Or, slice them lengthwise, and pile together, making a fence in which the salad rests with dressing on top. It is not wasteful to use any of these for cups, since the pulp of all may be served and used in the body of the dish. Watercress or nasturtium leaves make a pleasant variety from the inevitable lettuce leaf.

Coffee Souffle. Into a cup of hot milk stir one tablespoon gelatine (powdered). Add to this 1½ cups infusion of coffee. Heat thoroughly, then add one cup sugar, a pinch of salt and the yolks of two eggs. Stir until it thickens, then add the whites of the eggs, beaten to a froth. Mold and serve with cream and sugar. This is a delicate, nutritious dessert, or with small cakes is a nice light refreshment for an informal party.

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