

SHIPPING BOARD FLEET FLEECE

Repair Men and Food Dealers in Agreement to "Pluck the Golden Goose."

\$4 FOR POUND OF BUTTER

Investigator Reveals Wide System of Mulcting Among Men in the South American Trade—Is Quickly Stopped.

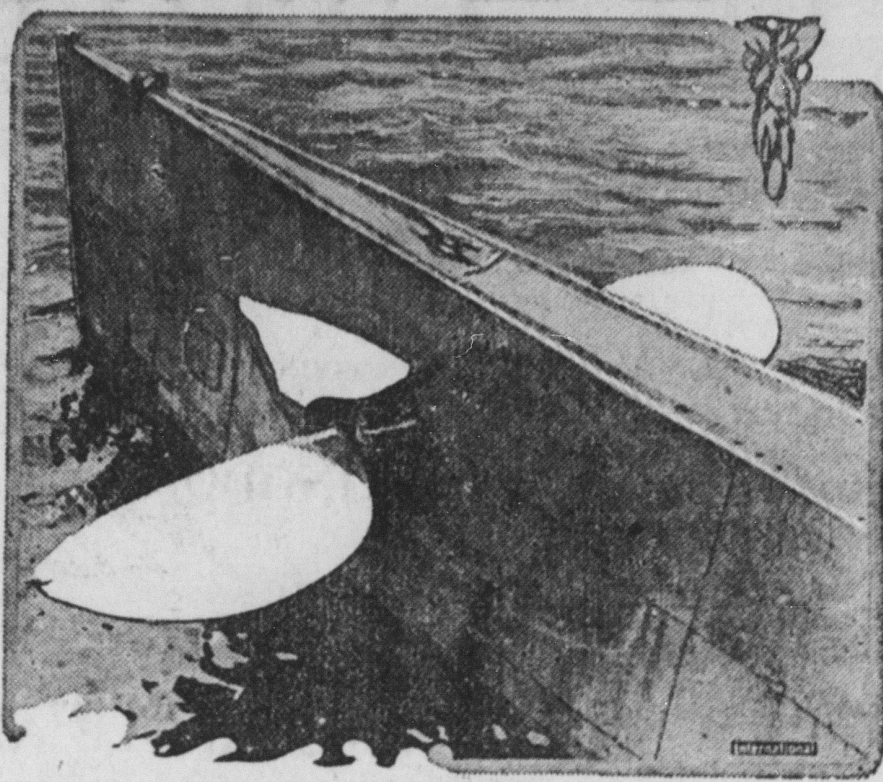
Buenos Aires.—The United States shipping board has been defrauded of many thousands of dollars through practices which amount to "systematic fleecing" of shipping board vessels in the River Plate trade, according to reports to the board by Capt. G. L. Carden, special representative of the shipping board emergency fleet in Buenos Aires.

Captain Carden, accompanied by Captain of Engineers L. C. Farwell, arrived here a month ago to take charge and protect the board's interests. "When I arrived here," he said to the Associated Press correspondent, "ship chandlers, repair men and others connected with the shipping industry seemed to be in a general agreement to mulct the shipping board vessels to the limit."

"In receiving my orders I was told that while the board appreciated the fact that expenses of all sorts were high in Buenos Aires and Montevideo, still it felt that there must be something wrong when their vessels paid such prices, for instance, as \$4 a pound for butter."

"It seems that the practice was when a shipping board vessel appeared in the roads and signaled its desire to enter for those who had hopes of selling the vessels supplies to prepare for a plucking of the golden goose."

Diving Fins of Biggest Submarine



View of the diving fins of the AA-3, American submarine of the largest type yet made here. The vessel is 268 feet, 10 inches long and makes 20 knots on the surface, and 12 knots when submerged.

"Our arrival put a quick and effective stop to all this. We now have all shipping board vessels calling at this port report directly to us. We alone have the right to authorize purchases of supplies or expenditures for repairs. All repairs at present must be made according to specifications and under bond. Every bill must have my signature before it will be paid, and the result of this has been a saving of as much as 50 per cent on many items. Conditions formerly were so bad that I have even heard that in some cases food was thrown overboard in order to create a shortage, so that purchases could be made."

During the first four weeks of the supervision provided by the new arrangement it was officially estimated

that a saving for the shipping board, which means for the United States government, of \$50,000 for food alone and \$25,000 for repairs was made. As a result of this campaign at least one arrest is expected when a certain ship arrives in New York.

There are 23 lines under the shipping board which have vessels calling at ports in this jurisdiction. There are on an average 22 vessels on hand at all times. The average cost for maintaining these is from \$1,500 to \$2,000 each per day. Before the war an American vessel on the River Plate was a curiosity.

\$300,000 for Repairs.

"Since the shipping board has no offices of its own to take charge of its vessels in ports throughout the world," continued Captain Carden, "it was usually necessary to trust the care of its ships to established agencies. Many of these steamship agents had already for years been representatives of foreign and possibly competing lines. The result has been that in many cases American vessels have been held back, while other ships were given the preference, causing the expenses of American ships to mount up through port charges and lost time."

"In all River Plate ports losses from this source have been very great, as well as those through overcharges for supplies, repairs and so forth. There is one case on record where an American ship was held up for months for repairs and charges totaling \$300,000 were piled up against her. But we are seeing to it now that shipping board vessels get into port and get away again without unnecessary delay. The saving to the shipping board from this attention undoubtedly will be several hundred thousand dollars annually."

Farmer, 17 Children, Has Funds in 8 Banks

Sanbury, Pa.—With seventeen children in his family, Delmar F. Campbell, a farmer in Lower Augusta township, Northumberland county, has money in eight banks.

He testified to that amazing fact before Judge Cummings in defense of a suit his wife brought for an accounting of farm income during the last twelve years. He declared under oath that he paid all the taxes on the place, clothed and fed the family and paid for property improvements. Lawyers say the bank deposits total more than \$16,000.

The Campbells have been married more than thirty years. For several years they have lived in the same house and eaten at the same table, but do not speak. Husband and wife have each employed high-priced lawyers, and, inasmuch as both sides will have to take their expenses out of the family fund, no matter who wins, both must lose, one of the lawyers said.

CAN BEANS FOR USE IN WINTER

Valuable as Basis for Innumerable Salads and Various Vegetable Side Dishes.

CANNING DIRECTIONS GIVEN

Care Used in Following Instructions Will Be More Than Compensated by Product Which Will Keep Well in Cold Weather.

Plenty of string beans in jars in the store closet means that the basis for innumerable salads and vegetable side dishes is at the housekeeper's command all during the winter months, so when this vegetable is at its best in the garden or on the market the wise woman cans enough for use when it is out of season. The following directions for canning string beans are given by the United States department of agriculture:

Select small, tender wax or green beans for canning purposes. Beans which have grown within the pod to any size are difficult to can, and the resulting product is not as satisfactory as one from younger beans. The sooner the beans are in the jar after picking the better the flavor and the more certain they are to keep. Wash, string and cut off the ends of the beans. Whole beans may be canned or they may be cut in short lengths. Those cut diagonally are attractive in appearance.

Fill Jars With Hot Brine.

Place the beans in a wire sieve or in cheesecloth and blanch (scald) in hot water or live steam for from three to five minutes, or until the pod will bend without breaking. On removal, drain well and pack into hot jars which have been boiled for 15 minutes. On the jars place rubbers which have been boiled in a solution of one tablespoonful of soda to one quart of water.

Cover beans with a hot brine made from four level tablespoonfuls of salt to four quarts of boiling water. Put on top which has been boiled 15 minutes. With glass-top jars put one wire lid in position. Make screw tops almost half tight. Processing beans under steam pressure is recommended. Quarter jars should be processed 45 minutes under pressure of 10 pounds.



A Jar of String Beans is More Attractive When Neatly Packed.

With a hot-water canner or with a home-made canner made out of a wash boiler or lard can process the jars three hours if the one-period procedure is used. Make sure the water is boiling before starting to count time. When boiled, tighten the covers and cook.

If the intermittent boiling procedure is used, boil for one hour on three successive days. Before each boiling loosen the covers. Tighten covers after each boiling. When the processing is finished, lift the jars from the canner. Cool in a spot free from drafts; test and store. In event of leakage when jar is tested, remove rubber, put on new, wet, boiled one and process 15 minutes more.

Vinegar Aids in Preventing Spoilage.

During the past year the home economics experiment kitchen of the United States department of agriculture has been experimenting with the addition of a small amount of acid—vinegar—to nonacid vegetables being canned. This work is being continued and the results thus far indicate that one to four tablespoonfuls of vinegar added to a quart jar help greatly in reducing the amount of spoilage. When the vinegar is added, the time of processing can be reduced. For instance, it is found that corn, which ordinarily is difficult to can successfully, keeps well when four tablespoonfuls of vinegar are added to a quart jar processed three hours continuously. String beans, old peas and spinach are other vegetables successfully canned by this method.

The addition of vinegar to canned vegetables in the amounts mentioned modifies to some degree the natural flavor of the vegetable, but the result is not objectionable to most people and in many instances is not noticed.

Prevents Colors Running.

Salt used in water when washing prints prevents colors from running.

GREEN TOMATOES ARE SUPERIOR FOR JELLY

Attractive in Color and of Pleasant Taste.

Pectin Substances and Acids of Lemons and Orange Are Found in Both Juice and White Peel—Left-Over Pulp is Useful.

By adding lemon or orange, or both, a jelly can be made from green tomatoes which is of an attractive color and of pleasant, though unusual flavor. The pectin substances and acids of lemon and orange, which confer jelly-making properties upon the tomato juice, are found in both juice and white peel, but especially in the latter. The bitter taste of the uncooked white peel will not interfere with the flavor of the uncooked product, according to home economic experts of the United States department of agriculture.

3 pounds green tomatoes.
2 pints water.
1/4 lemons (7 ounces).
2 oranges (15 ounces).
2 cups sugar (about 1 1/2 ounces).
2 cups sirup (nearly 2 pounds).

Cut tomatoes into small pieces, cook in 1 pint of water for half an hour. At the same time cook the orange rind, cut up small or put through a meat chopper, in a pint of water, slightly salted so as to keep the peel tender, in case it is to be used later in making a relish. Combine these two mixtures, and drain through a jelly bag in the usual way. Squeeze the bag gently, in order not to waste the juice which remains behind. You will find that in this case squeezing does not greatly affect even the appearance of the jelly. There should be a quart of juice, more or less, according to the rate at which the water may have boiled down. Boil the juice for ten minutes to reduce it in bulk and concentrate its solids. At the end of the boiling period, measure the juice; for each cupful of juice, add one-half cupful of sugar and one-half cupful sirup. Boil until a good jelly test is secured—that is, until it begins to jelly as the last drippings come from the spoon or when a drop stands on a cold plate. The amount of jelly secured will be at least three glasses or somewhat more than one pint. It may under favorable circumstances be almost twice this.

If this juice when poured into glasses show signs of jellying, but does not set at once, set it away, lightly covered with cloth, for several days; you may secure a fine, firm jelly at the end of a week. It should then be covered with hot paraffin as usual. In our own experience, the jellies made with a large proportion of corn sirup will be satisfactory if served within an hour or two after turning out of the glass, but do not "hold up" perfectly if left to stand for a day or two, even though quite firm in the beginning.

Use pulp left after draining for sweet-spiced green tomato relish.

MEAT PIE MADE ATTRACTIVE

Mashed Potato Crust Makes Excellent Substitute for Pastry—Brown Well on Top.

In place of the pastry crust for meat pies, a mashed potato crust is sometimes a pleasant change. This makes an attractive way of serving meat and potatoes together instead of as two separate dishes.

Shepherd's Pie.—Line a dish around the sides with mashed potatoes prepared as for the table, then fill with minced lamb, veal or any other left over meat, well seasoned and mixed with a little gravy.

Cover the top with mashed potatoes and crisp cross with a knife. Put in oven and heat until hot through and well browned on top.—United States Department of Agriculture.

PRIZE FOR HIGH-SCHOOL BOY

Two Montana Lads Take First Honors in Canning and Bread Making at State Fair.

The canning demonstration awarded first prize at the Montana state fair last fall was put on by a high school boy, a member of the boys' club conducted by the United States department of agriculture and the state agriculture college. Likewise, the first prize in the bread demonstration went to a boy—one from the same high school. Both lads were over seventeen. One of the ideals of the leaders in the club work is to socialize the members, as they believe a happier and more successful home life is obtained when the man is familiar with the woman's work, and vice versa.



Choose things easy to clean and care for.

A linen case to hold a pair of rubbers is an excellent gift.

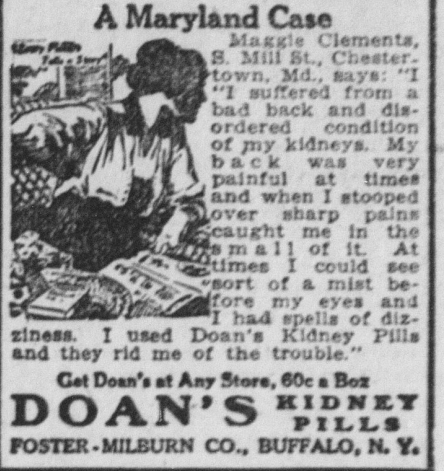
A letter sealed with the white of an egg cannot be steamed open.

Dried beef can be fried with bacon grease instead of butter.

Salt is the most valuable of condiments from a health standpoint.

All Tired Out?

Are you burdened with a dull, nagging backache? Does any little exertion wear you out? Does it seem sometimes as if you just can't keep going? Modern life with its hurry and worry, and lack of rest, throws a heavy strain on the kidneys. The kidneys slow up and that tired feeling and constant backache are but natural results. Use Doan's Kidney Pills. Doan's have helped thousands. They should help you. Ask your neighbor!



Get Doan's at Any Store, 60c a Box

DOAN'S KIDNEY PILLS
FOSTER-MILBURN CO., BUFFALO, N. Y.

Dr. Kellogg's Asthma Remedy

for the prompt relief of Asthma and Hay Fever. Ask your druggist for it. 25 cents and one dollar. Write for FREE SAMPLE.

Northrop & Lyman Co., Inc., Buffalo, N. Y.

Priceless Money. An American soldier on duty with one of the allied missions recently walked into a bank in Vienna, laid down \$10 in gold and asked the cashier how many Austrian kroner he could get in exchange. The cashier looked at the \$10 and said: "Just as many as you want."

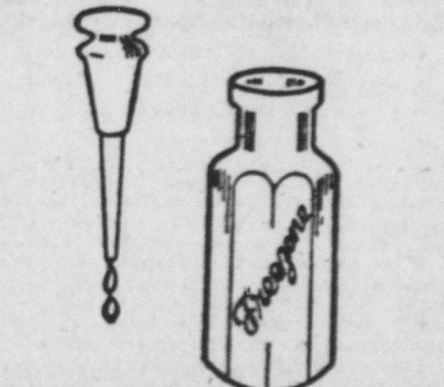
Why are so many men anxious to work when sick and anxious to avoid it when well?

SAY "DIAMOND DYES"

Don't streak or ruin your material in a poor dye. Insist on "Diamond Dyes." Easy directions in package.

"CORNS"

Lift Right Off Without Pain



Doesn't hurt a bit! Drop a little "Freezone" on an aching corn, instantly that corn stops hurting, then shortly you lift it right off with fingers. Truly your druggist sells a tiny bottle of "Freezone" for a few cents, sufficient to remove every hard corn, soft corn, or corn between the toes, and the calluses, without soreness or irritation.

Right.

Wee boys have their own way of judging time as six-year-old Johnnie proved the other morning. His mother had taken him on a shopping tour with her. She shopped long and then met an acquaintance and began a discussion on the subject of her purchases. John endured it as long as he could. Then he touched her elbow. "Hurry up, mother," he pleaded. "I would like to go to dinner before supper time. Wouldn't you?"

Dr. Peery's "Dead Shot" has enjoyed popular approval for 74 years. Manufactured only by Wright's Indian Vegetable Pill Co., 372 Pearl St., New York City.—Adv.

In a Quandary.

"I'm in a tough position," declared the judge who had resigned to resume the practice of law. "Been employed to try to get a new trial for a man I sent to jail."
"Well?"
"Shall I decline the case or shall I make myself out a mutt convicting this man?"—Louisville Courier-Journal.

A noble housekeeper needs no doors.

Sure Relief



6 BELL-ANS Hot water Sure Relief
FOR INDIGESTION
Shave With Cuticura Soap The New Way Without Mug

TRADING IN AUSTRIA

Medium of Exchange as Paper Crowns Lose Value.

Peasant Demands Something More Valuable Than Paper Currency for His Products.

Vienna.—Only Americans of a generation ago who traded farm products at the crossroads store for everything from shoes to sugar can realize the extent of barter in Austria today.

With the country flooded with cheap money, the peasants' stockings and bank accounts fat with currency and legislation impending for a compulsory levy on fortunes, the paper crown virtually is spurned by those who produce the necessities of life.

For eggs or butter, cheese or white flour, fat geese and ducks, pork products and all the things that the Austrian city dweller must do without, the peasant wants something more valuable than the paper constantly turned out by the Austro-Hungarian banks.

Prodigious offers of crowns fall

Won Race With Playful Dog Carrying Dynamite

Peter O'Brien, a turtle hunter of Lancaster, O., won a half-mile dash in record time, in a speed burst with Pedro, his dog, in whose mouth was a stick of dynamite, with the fuse burning.

When Pedro applied a match to a stick of dynamite and threw it into a creek, Pedro thought his master was playing with him and jumped into the water and caught the sputtering stick in his mouth.

When he began to swim back toward Peter, the latter began a marathon home, half a mile away. Pedro ran fast, but Peter ran faster, and just as he entered his house there was a terrific explosion. Now a ten-foot hole in the road marks the place where Pedro once ran.

where a linen shirt, silk stockings (even much darned), rugs, musical instruments, shoes and such things bring results.

The story of how the bourgeoisie and poor nobility of Vienna have parted with their wardrobes and furniture, their pianos and carpets, for food, has been often told. Now everyone is getting back to first principles in trade.

Visiting a retired officer in his little country place the correspondent saw it work. The officer could not pay 500 crowns a pair for gloves for a wife and three daughters. But he had three roebuck hides from the animals he had shot this season. He exchanged them for two dressed hides. The village glover made them into gloves, taking in payment cider, mutton and some veal from the little farm.

Then came the problem of stockings, almost unpurchasable in Austria. There were 11 sheep grazing on the place. Sheared they yielded enough wool to exchange for yarn sufficient to knit the family hosiery for the coming winter.

The apple crop of this tiny estate has been mortgaged for grain to a neighbor who has no fruit and the miller will take his pay in toll.

The host who entertained in the little cottage now his home, filled with American and English periodicals, once trod the quarter deck of his own cruiser. A uniform stripped of ornaments and recut in civilian style is his best suit.

Killed Bear With Axe.

Eugene, Ore.—Sidney Aldous, a mountain rancher of Alma, in the western part of Lane county, killed a big black bear with an axe a few days ago. He and his brother, J. W. Aldous, were hunting raccoons. Sidney carried an axe. An outcry among the dogs in some brush caused Sidney to investigate. He found the dogs had treed a bear. His brother had gone on with his rifle, so Sidney waited at the foot of the tree and when the bear began to descend the dogs seized it and Aldous dispatched it with a blow on the skull.

SHEPHERD HAILED AS ARTIST

Paul Darde, Farmer's Son, Awarded Paris Salon National Prize for Sculpture.

Paris.—Paul Adolphe Darde, awarded the coveted Paris salon national prize for his "Faun" and "Eternal Suffering," is being greeted by critics as a genius.

Darde is not a trained artist in the academic way. He was a shepherd, the son of a small farmer, and fought in the World War. Today, though famous, he is only thirty-one years old. "I have no preference," Darde says, "I love all that is beautiful in art as in life."

The "Faun" is a massive, vigorous conception, sneering, cynical and sensual. "Eternal Suffering" represents a woman's head, snake-entwined, with a face upturned in anguish. Darde works directly in marble without a wax or plaster model.

The earliest mention of shoes is in an Egyptian papyrus, written about the year 2200 B. C.

INDIANS WORSHIP SUN

Ancient Customs Carried Out Amid Weird Surroundings.

Every Year in Midsummer Bannock Indians Go to Dancing Grounds for Rite of Thanks.

Pocantello, Idaho.—Every year in midsummer the Bannock Indians travel a little-used trail to their dancing grounds. Between 800 and 1,000 of them gather yearly to worship the sun.

In the vast quiet of the evening, when the hush has fallen over the sage brush and the sun is a great ball of red fire sinking behind the mountains, the dreary beat of their tom-toms and the low, ghostly chant of their song can be heard for miles. The sound grows in strength as one approaches until with a great burst of glaring campfires and seeming confusion the camping grounds are reached. Indians in their "active garb are everywhere,

hideous in their war paints and with glittering naked bodies.

In the center of a corral made from limbs stands a pole. Back against the walls are the dancers and the chanters, and in rhythm to the beat of the tom-toms the dancer advances to the pole, eyes uplifted in worship.

The young bucks who dance are not permitted to eat or drink for three days and are accompanied by the tom-toms beaten by the squaws. The dance is a religious rite and festival of thanks to the gods for bountiful crops and herbs, streams full of fish and the sky full of fowls.

Now and then one falls to the ground unconscious from physical exhaustion and is carried to the side to recover.

J. E. Pomeroy, sitting in his wireless station at Bath, Me., and holding the telephone two inches from his head, heard distinctly the music of a band playing at Ossining, N. Y.