

BATTLESHIP FLORIDA AT NEW YORK.

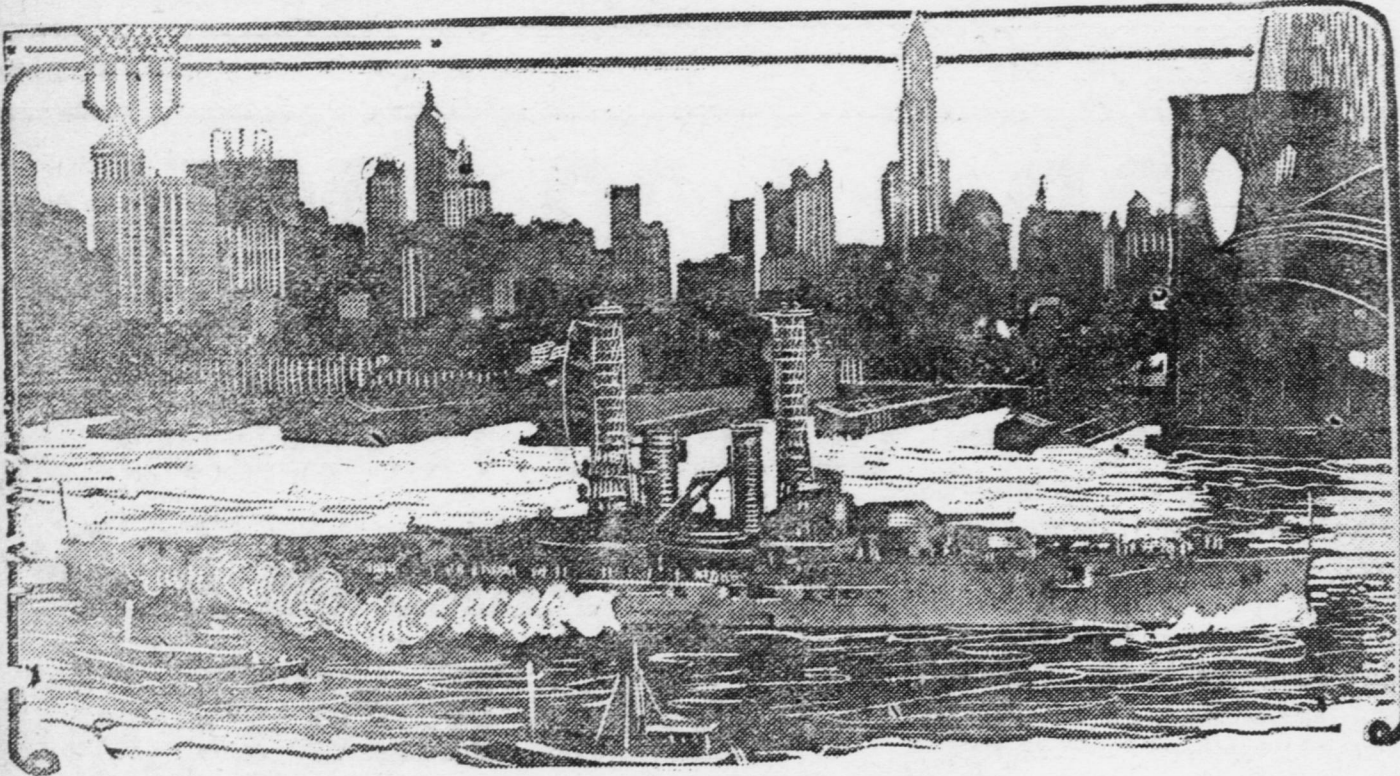


Photo by American Press Association.

This unusual picture of one of Uncle Sam's best fighting ships shows the skyscrapers of Manhattan Island in the background. The Florida will take part in the gigantic naval maneuvers in the Atlantic soon.

FRIGATE BIRDS IN FLIGHT.

Their Amazing Power and Perfect Command of the Air.

The haunt of that remarkable creature, the frigate bird, is the southern oceans, where it makes its nest on some lonely coast or remote island. For that purpose it selects the Crozets, Ascension or Kerguelen, along with booby gannets, "wide awake" terns, the beautiful boatswain birds or the queer kelp pigeon. It tears from the trees as it flies a few sticks and fabricates a rude platform on top of some bush or tree, or even upon a ledge of rock, and lays and broods over a single egg—all that it needs to produce in a situation so safe and so fiercely protected.

The frigate bird is large, its slender but powerful wings spreading at least four feet from tip to tip, while the body is no less than forty inches from the hook of the great beak to the tip of the long forked tail. The color is blackish, with purple and green glossings; the feet are black, the bill bluish and the pouch, which is peculiar to the male and is inflated in flight, is scarlet as also is a ring about the eye. The pouch indicates the close relationship of these birds to the pelicans, but their habits are more like birds of prey, and one good name for the race is man-of-war hawk.

On the wing they show perfect command of the air. Their flight is swift, bold and full of grace. They are apparently untiring, keeping away from land for weeks at a time, soaring to enormous heights and descending with

DUCHESS OF MANCHESTER

Has Returned to America to Settle Father's Estate.



Good Cooks in Demand.

"I've had my daughters learn to cook so that they might get better husbands."

"And did they?"

"No, they feel above marrying now."—Boston Transcript.

SPELL OF THE PRAIRIES.

Where the Ocean of Land Seems Vaster Even Than the Sea.

I had believed that I realized the vastness of the United States without having actually traveled across the country, yet I had not realized it at all, and I do not think that any one can possibly realize it without having felt it in the course of a long journey. I had imagined that I understood the prairies without having laid eyes upon them, but when I raised my window shade that morning and found the prairies stretching out before me I was as surprised, as stunned, as though I had never heard of them before, and the idea came to me like an original thought: How perfectly enormous they are! And how like the sea! I had discovered for myself the truth of another platitude.

For a long time I lay comfortably in my berth, gazing out at the appalling spread of land and sky. Even at sea the great bowl of the sky had never looked so vast to me. The land was nothing to it. In the foreground there was nothing. Nothing met the eye in all that treeless waste of brown and gray which lay between the railroad line and the horizon, on which was discernible the faint outlines of several ships—ships which were in reality a house, a windmill and a barn.

Presently our craft—for I had the feeling that I was on a ship at anchor—got under way. On we sailed, over the ocean of land for mile upon mile, each mile like the one before it and the one that followed, save only when we passed a little fleet of houses, like fishing boats at sea, or crossed an inconsequential wagon road, resembling the faintly discernible wake of some ship long since out of sight.

Presently I arose, and, joining my companion, we went to the dining car for breakfast. He, too, had fallen under the spell of the prairies. We sat over our meal and stared out of the window like a pair of images. After breakfast it was the same. We returned to our car and kept on gazing out at the eternal spaces.

Now and then in the distance we would see cattle, like dots upon the plain, and once in a long time a horseman ambling along beneath the sky. The little towns were far apart, but each little settlement had its wooden church, and each church its steeple—a steeple crude and pathetic in its expression of effort on the part of a poor little hamlet to embellish more than any other house the house of God.—Julian Street in Collier's.

The Women of Belgium.

No one can travel in Belgium without being struck by the extraordinary activity and prominence of the women. Over the doors of shops of all descriptions the name of the owner or owners is frequently followed by "Sisters" or "Widow." You find them proprietors of hotels and restaurants. They are often custodians of the churches. They are employed to tow the boats along the canal banks. They cut up the meat in the butchers' shops, and they are even to be noticed shoeing horses at the forge.—Liverpool Mercury.

An Old Larch Tree.

Italy can boast of a larch tree the age of which is estimated to be 2,000 years. It is situated on the northern flank of Mont Chetip in the direction of the huts of Pian Veni, above Courmayeur, a few steps from the footpath that skirts the limits of the meadow land. Due allowance being made for the extreme slowness with which the larch grows, for the altitude above sea level (1,050 meters) at which it is rooted and for its northerly exposure in the near neighborhood of the glacier, where the cycle of its development is barely five months every year, this venerable larch, touched alike by woodman's ax and thunderbolt, cannot be less than 2,000 years old.—Scotsman.

The Boy's Idea.

"Pa?"
"Yep."
"I don't see why the men who wrote the rules of grammar didn't make 'I done' and 'has went' proper. It's easier to say it that way."—Detroit Free Press.

Can It Be?

We shiver as we read the tale
Of slaughter done by Ghengis Khan,
Or Europe suffering the bale
Of Attila "the scourge and flail,"
Or when the vikings overran

The early land of Saxon king
And knew no pity, spared no soul,
Such deeds of death up-conjuring,
The poets all our vitals wring
And tell how man has paid the toll.

The war gods of a thousand names,
A thousand weapons, thousand fears;
Of stately cities set in flames,
Consumed even to their names
And shifting desert sands their biers.

But this we pictured as the past
And in our comfort thanked our fate
That man in different mold is cast
Today, the world has seen the last
Of such immeasurable hate.

But mild the work of Tartar chief
Of Hun, of Norman and the rest,
Beside this masterpiece of grief
When man today drives all belief
In God and pity from his breast.

The thousand years of wisdom won
Are put to services of ill!
Must all this fancy fabric spun
Be frayed, and all anew be done;
Can such, indeed, be heaven's will?
—R. B. Mayfield in New Orleans Times-Picayune.

SHIRT WAISTS ARE DOOMED, SAY THE STYLE ARBITERS

Women Next Spring Will Wear Only One Piece Suits.

Women's shirt waists are doomed. It has become as unfashionable for the up to date woman to own one of the formerly popular garments as it is for a man to appear in his shirt sleeves.

The feminine coat and skirt hereafter must be in one piece, according to the style bulletin of the Fashion Art League of America, issued in Chicago.

California and the amusement resorts are to see the first of the new frock, which is designed particularly for balmy days.

Another feature of the 1915 warm weather gown will be high collars to

Our First Sawmill.

It is said that the first sawmill in the United States was at Jamestown, from which sawed boards were exported in June, 1607. A water power sawmill was in use in 1625 near the present site of Richmond.

Professor Armbruster asserts that the reason very young children are relatively immune to infectious diseases is that their hearts beat so much more rapidly than those of older persons that the blood flows swiftly through the arteries, and this swiftness of flow makes it difficult for micro-organisms to gain a foothold in the blood stream.—New York World.

One Danger.

"Have you fastened the windows, dear?" she asked as they were about to retire for the night.

"No. What's the use? I gave you the last dollar I had to buy that new hat, and we needn't fear burglars."

"But they might sit down on the hat, you know."—Washington Post.

Between Citizens.

He was abusing things in general. "Have you registered?" asked the other man.

"N-n-no."
"A citizen should always register. Your vote will do more to correct matters than your criticism."—Pittsburgh Post.

Seeking Information.

Little Wife—How do you like mesaline and brocade satin with chiffon over velvet? Hubby—What are you talking about—clothes or the platform of the woman's party?—Chicago News.

Musical Note.

"Say, Hiram, what do they mean by a Stradevar'us?"
"Oh, a Stradevar'us is the Latin name for a fiddle."—Musical Courier.

Common Course.

Hi—What course is Sarah studying at that boarding school? Si—I can't remember, but I think it's cosmetics.—Stamford Chaparral.

The only failure a man ought to fear is failure in cleaving to the purpose he sees to be best.—George Elliot.

TEN TON FREIGHT CARS WILL MOVE ORGAN

Huge Instrument Built For the Panama-Pacific Fair.

IT CONTAINS 7,000 PIPES

Being One of the Three Largest In the World, It Will Be Erected Permanently in the San Francisco Auditorium After the Exposition Closes. Two Weeks Required to Tune It.

Under construction at Hartford, Conn., is an organ which will be one of the largest in this country. It is being built for the Panama exposition at San Francisco. The organ also will be one of the three largest in the world, its value being \$90,000.

Ten large furniture freight cars will be required in transporting the material from Hartford. The organ will be erected in Festival hall. When the exposition is closed it will be removed to an auditorium in the same city for permanent use.

In the organ are 113 speaking stops and about 7,000 pipes. The mechanical accessories are unusually complete. The console is being erected after designs submitted by Edwin H. Lemare, the English organist, who will give 100 recitals at the exposition. Instead of using the usual system of tilting tablets the stops will be manipulated by means of knobs on each side of the keys.

The console will contain four manuals, the swell, solo, choir and great organs. In the tower of the hall, 200 feet away from the key desk, will be an echo organ of nine solo stops, which may be played from either the solo or choir organ.

Probably one of the most massive stops ever constructed by any organ builder will be the thirty-two foot open diapason on this instrument. The pipes, which are of wood, were made from extra heavy boards sawed from selected pine logs. The heaviest pipe known as CCCC, weighs in excess of 1,200 pounds. It is thirty-five feet long, and its other dimensions are 28 by 35 inches.

Largest Pipe Thirty-eight Feet Long. Also, the thirty-two foot metal diapason stop is an unusual feature in any organ. The largest pipe is thirty-eight feet in length and twenty inches in diameter. The instrument will also contain a thirty-two foot reed stop.

Case dimensions of the largest organ ever made by the organ company are forty-six feet wide, twenty-one feet deep and forty-seven feet high. The wind pressure on the main organ varies from ten inches to twenty-five inches for the heaviest reeds. The echo organ is on five inch wind. For each pedal thirty-two foot stop will be three valves, instead of only one, as in nearly all other organs. The power will be furnished by two large organelles. Instead of the bellows, which were formerly in all organs, the wind pressure will be regulated by a patent system.

To construct such an organ as the one intended for the San Francisco exposition requires many weeks of work. After each part has been turned out the organ is assembled in the large erecting room, where the parts are fitted together to the satisfaction of the experts. The work is laborious, but

Laughed and Won.

When the British were storming Badajoz the Duke of Wellington rode up and, observing an artilleryman particularly active, inquired the man's name. He was answered "Taylor."

"A very good name too," said the duke. "Cheer up, my men! Our Taylor will soon make a pair of breaches in the walls!"

At this sally the men forgot their danger, a burst of laughter broke from them and the next charge carried the fortress.—London Answers.

His Definition.

"Pa, what is an 'interior decorator'?"
"I'm not quite sure, Wilfred, but I think it's a cook."—New York Times.

TRADE SECRETS FOR HOUSEWIVES

Cuts of Meat Explained by Demonstrator.

AMUSING QUESTIONS ASKED

One Woman Wanted to Know How She Was to Tell Cut When Ordering by Telephone—Each Woman Present Got Diagram Showing Side of Beef and How It is Sliced.

Crowds filled the headquarters of the National Housewives League in New York city to learn the different cuts of meat and see beef, veal, lamb and mutton cut by an expert. It was the informal opening of the headquarters for real work, and, although the meeting was called for 10:30 o'clock, the women began to arrive at 9. They had notebooks, in which they jotted down the facts given them, they asked interested questions, and the women at the rear stood up through the long demonstration.

Theodore Carlewitz, who demonstrates at Teachers' college and other places where educational work in domestic science is carried on, did the talking, while two assistants cut up the meat. Each woman present received a diagram showing a side of beef, with the various cuts marked off.

Some of the questions set the audience laughing. The women had been told that an economical housekeeper with a family of some size would buy an entire crossrib piece of beef—fourteen pounds at 21 cents a pound—from which she would get two steaks, a pot roast and a good soup. Or she was told that she would get a good steak from this same piece by buying the first cut of the crossrib.

"But how can you be sure you get that first cut?" asked a woman from the front row of seats.

"See the whole crossrib," answered Carlewitz.

"But if you ordered by telephone?" she continued, and the other women shouted with laughter.

"Ladies," said Mrs. Julian Heath when there was quiet again, "don't do it."

"A skirt steak is one you will find very good," said the demonstrator a little later. "It is only 18 cents a pound, and some people like the flavor."

"How do you spell 'skirt'?" called another woman at the side, her pencil poised in air, and the audience shouted again as the demonstrator replied, "S-k-i-r-t."

Describes a Chuck Steak.

"A chuck steak," said Carlewitz, beginning on his side of beef, "may be had now for 19 cents and a chuck roast for 16. This steak has not the taste of the sirloin, but is more nourishing than the porterhouse. From the cheaper grade of chuck, with the bone out, you get a pot roast, but it is coarse. The top chuck at 19 cents makes a fine pot roast.

"The first and second ribs are 24 cents a pound. The fourth, at 20 cents, is just as good and perhaps better. The ninth and tenth rib outside roll roast has no bone and no waste and is 18 cents, but is not as tender. The inside roll roast is nice and tender. It is 25 cents, but it is economical. Five pounds of it will equal eight pounds of rib roast."

The flank fat of the beef, at 9 cents a pound, is the best for rendering—to use for deep fat frying or things of that kind—better than suet, as it does not get hard, according to the expert.

"The top sirloin makes a good pot roast and beef a la mode and, bought whole, is 20 cents a pound," he continued. "The first cut will cost 23 cents. The porterhouse steak, from the loin of beef, costs 25 cents a pound and the Delmonico steak 23 cents. The short sirloin will weigh in the neighborhood of a pound and is good for small families. It is tender and of good flavor, is 25 cents a pound, but in demand and hard to get. The flat bone sirloin of beef is better than the round (there is about 2 cents difference in the price), and the fillet is in this. A fillet of beef costs 60 cents a pound. A whole fillet in a good loin of beef will weigh about seven pounds.

"The bottom round of beef makes corned beef, beef a la mode and pot roast, at 24, 25 and 26 cents a pound. The round end of the rump, at 22 cents a pound, is used to make corned beef. The leg of beef makes soup stock, 9 cents with the bone and 17 cents without, and a piece of the bone thrown in. The neck of beef makes soup, but nothing is as good as the leg."

Carlewitz told his audience how to tell lamb from mutton. The bone of the lamb cuts through, but the mutton will only break at the joint.

Here's a Model New York.

A model of New York city, twenty-six feet square and showing every detail of the great metropolis from skyscrapers to bridges and transportation lines, is faithfully reproduced at the Panama-Pacific International exposition. Visitors to the exposition will get the same view of New York as an aviator hovering in his machine some hundreds of feet above the city. Even the steamships at the docks and the statue of Liberty are shown, and at night the miniature city will be beautifully illuminated.

GERMAN TRENCHES IN POLAND.

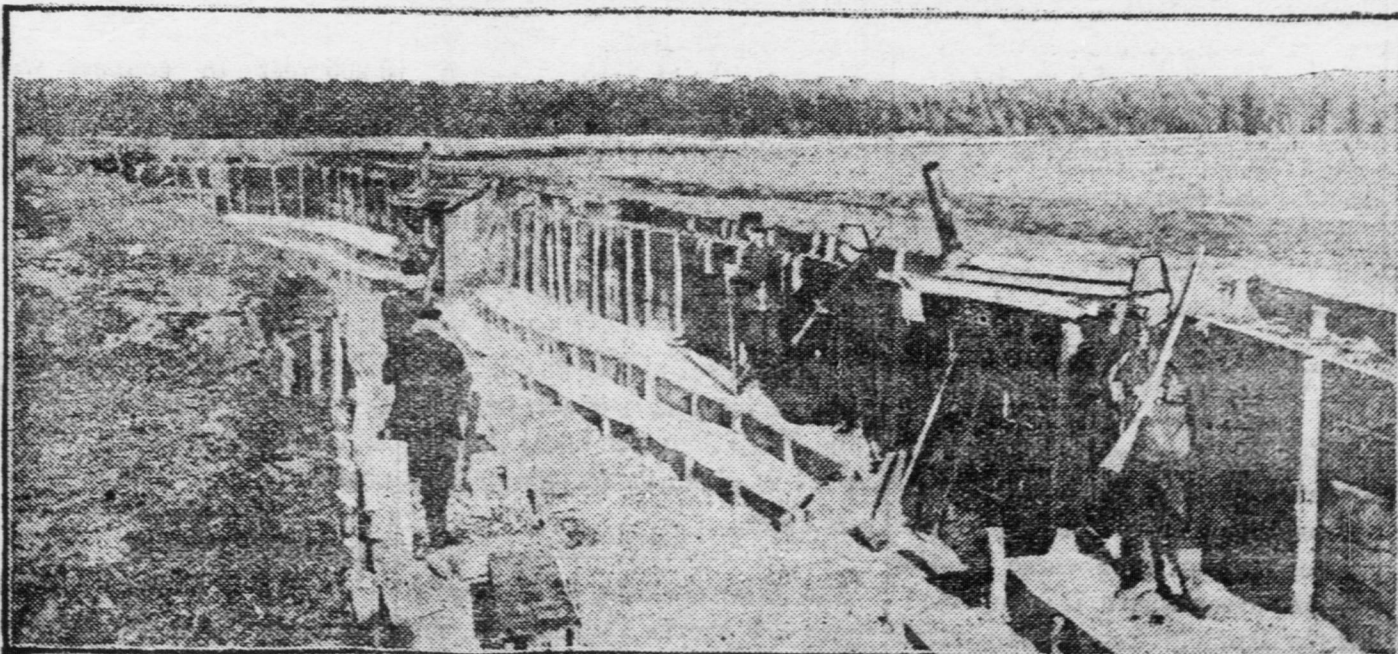


Photo by American Press Association.

It will be noticed that there is only a slight excavation behind breastworks. This picture was made in the Suwalki district.