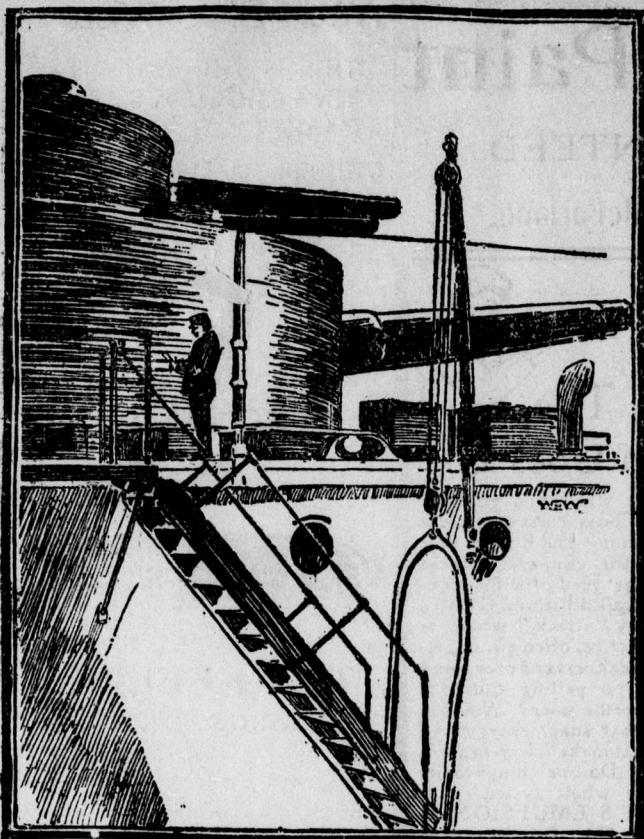


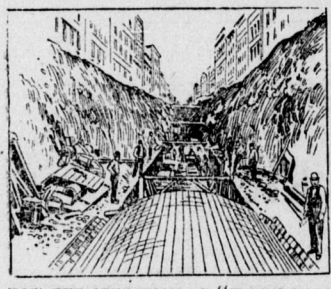
THE KEARSARGE'S MARVELOUS DOUBLE TURRET.



During the recent sea test of the new United States battleship Kearsarge, the purely American device of two-story turrets was first put to the service firing test with remarkable success. The figures given of the tremendous shooting power of this magnificent engine of destruction are almost inconceivable. The Kearsarge is now the most powerful warship in the world. At a single broadside the guns of the ship threw a mass of chilled steel from the rifles of her main battery aggregating 5750 pounds, with a muzzle energy of \$3,276 foot tons. At each discharge of the four guns in the double turrets 2700 pounds of projectiles were thrown out with a velocity of 2100 feet a second. The two twin turrets, one fore and the other aft, each contain a pair of 8-inch rifles superimposed upon a pair of 13-inch guns. In casemate protection between these turrets are fourteen 5-inch rapid-fire rifles, of which seven are in each broadside.

New York's Underground Rapid Transit System

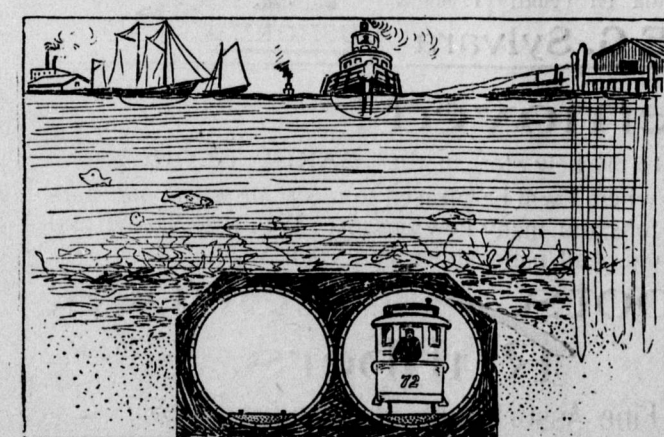
Three years from now New York's great underground rapid transit trunk line will stand completed. From the Postoffice at Broadway and Barclay street a New Yorker will go home to dinner under Broadway, under Elm street, under the Boulevard to Harlem in fifteen minutes. This will be the "main line" of the new rapid system. But this is not all. From the "main line" another tunnel road will branch off at Ninety-sixth street and run across to the East Side and under the Harlem River to Bronx Park.



HOW THE OPERATION OF "TURNING THE ARCH" WILL BE CONDUCTED ON BROADWAY.

Still another branch road will start from the main line at the Postoffice, run under the East River and out into the far suburbs of Brooklyn. The main trunk line and the Bronx division will cost \$35,000,000 and will be built at once. The Brooklyn branch roads will follow in time. It is the greatest engineering feat of the beginning of the new century.

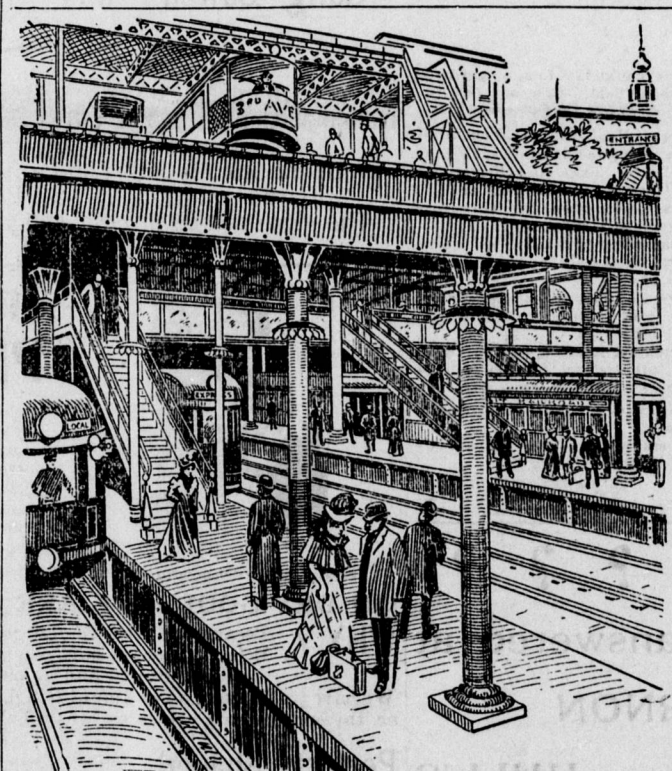
The method of building the new line is interesting not only because of these stations will be on either side of the street, as in the case of the present elevated stations, only passengers will go downstairs instead of up to take the trains. The passageways leading down will be walled with white enamel brick, and lighted by electricity until it is almost as bright as day. At the Chamber street station, where



TRANS-SECTION OF TUNNEL CYLINDERS UNDER THE RIVER.

the four-track system of express and local tracks begins will be a commodious and well arranged station. To board a local train uptown one will take a car on the outer track. To take

the distance it traverses and the fact that it runs beneath crowded city streets, but because it will include in one part or another of its course almost every form of underground work. Although popularly known as a tunnel, it will be constructed as a tunnel proper through only a small portion of its extent, and for another small distance it will be a viaduct or elevated structure. Throughout the



GREAT CITY HALL TERMINAL STATION OF THE RAPID TRANSIT RAILROAD.

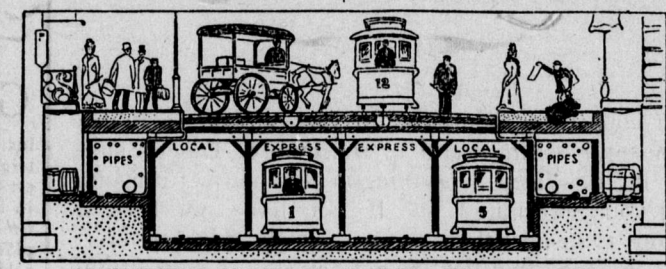
greater part of its course, however, the new road will be built in an open trench, which afterward will be covered over and will form a subway. Between City Hall Park and Kingsbridge and Bronx Park—the three termini of the line—almost every form of soil will be encountered. Sand and silt, mud and water, coarse gravel and solid rock must be removed.

passes over the outer local track, descending to the express tracks, which are in the middle. Electricity is to be the motive force on the now proved and practical "third-rail" plan. At frequent intervals ventilating flues are to be constructed with powerful electric fans to preserve a circulation of air. Later on a branch tunnel is to go under East River and ramify through the great Borough of Brooklyn. One of the most interesting and peculiar parts of the underground system will be where the East Side section will go under the Harlem River. The tracks will divide here and each will go under the water in a separate cast-iron cylinder fifteen feet in diameter. The circular passageways will look like gigantic water pipes and will keep the water of the river out quite as effectually as genuine water pipes keep water in.

John B. McDonald, who has undertaken this multi-million dollar contract and will be the directing head of the great work, is a native of Ireland. He was born in County Cork fifty-six years ago and came to this country when he was fifteen years old. German scientists are advocating that physicians take practical lessons in cooking, in order that they shall know the value of every kind of food from a hygienic and medical standpoint. Charlestown was settled in 1629 and was annexed to Boston in 1873.

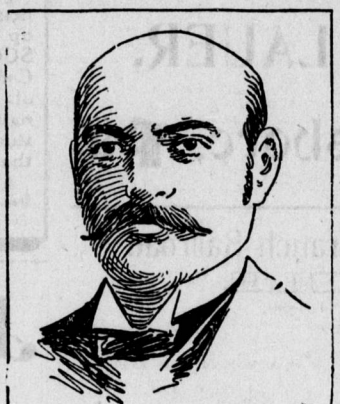
seen, the problem before the contractor is a complex one and the various portions of it must be met with various solutions.

The accompanying illustrations will give a precise notion of the relative position of the tunnels to the streets and rivers when completed. From the City Hall, where the "underground" will have its southern terminus in a great loop about the Postoffice, four tracks will be laid directly under Broadway, thus following the great artery of business traffic north toward the West Side suburb at Kingsbridge, while a branch from Ninety-sixth street will extend under the Harlem River to the Bronx Park region. These sections will thus be brought within twenty or twenty-five minutes' ride to the City Hall by express train. The two central tracks are to be devoted



TRANS-SECTION OF FOUR-TRACK TUNNEL UNDER BROADWAY.

to through express trains, the outer ones to local traffic. Stations will occur at about the same frequency as those of the present elevated railroad. The entrances will be at the level of



JOHN B. McDONALD.

the street, consisting of neat iron and bronze framework, with glass roofs covering the descending stairways. An express train passengers will go along an intermediate gallery, which

CROWN PRINCESS STEPHANIE WEDS.

She Formally Becomes the Wife of Count Elemer Lonyay. Crown Princess Stephanie of Austria, despite the persistent prohibition of her father, King Leopold of Belgium, was married recently at Miramar Castle, near Trieste, to Count Elemer Lonyay. By command of Emperor Francis Joseph the ceremony was strictly private. It was performed by the court chaplain, Bishop Mayer, in presence of six witnesses.



CROWN PRINCESS STEPHANIE.

The Emperor, Stephanie's father-in-law, was not present, but his majesty wired his congratulations. Immediately after the ceremony the imperial flag of Austria-Hungary, which has waved over the chateau, was hauled down in token that the Crown Princess had ceased to be a member of the house of Hapsburg.

The question of Stephanie's retention of the title of royal highness, to which she was born, is still unanswered. Her father endeavored to stop the payment of his daughter's appanage of 50,000 francs (\$10,000), which was settled on her at the time of her marriage with Crown Prince Rudolph of Austria, but in this his majesty was not successful, because the nuptial contract expressly provides that the annuity shall continue during Stephanie's lifetime.

The tragic death of her first husband, who was slain by a disappointed sweetheart of the beautiful Baroness Vera, January 10, 1889, at an imperial hunting lodge, near Vienna, caused the retirement of Crown Princess Stephanie for a time, but not beyond the period of mourning prescribed by the house rules. When she appeared in public again she evinced a great disposition for amusement in and out of court circles. In this way she became acquainted with Count Lonyay, a Hungarian nobleman of considerable wealth. He is a Protestant, a circumstance which increased the dislike of the Emperor of Austria of a union which meant the withdrawal of the Crown Princess from court functions, at which she has been the undisputed ruler since the death of Empress Elizabeth of Austria in September, 1898, under the point of the anarchist Luchani, at Geneva, Switzerland.

Tua Tua: Will It Cure Leprosy?

Two dozen specimens of the Venezuelan plant known as tua tua have been sent from Washington to Hawaii for the purpose of making a test of its alleged wonderful power as a cure for leprosy. The plant will be tested at the leprosy hospital there, where the 1073 lepers will afford every facility for a thorough trial. Surgeon D. A. Carmichael, of the Marine Hospital, has also sent half a dozen bottles of the liquid preparation to Molokai, and this will be used for immediate tests, while the plants will be set out and cultivated, with the purpose of providing unlimited fresh material for further use. Wonderful stories are current in Venezuela about the marvelous curative properties of tua tua when applied to leprosy, and the Government phy-



THE TUA TUA PLANT OF VENEZUELA, SAID TO POSSESS WONDERFUL CURATIVE PROPERTIES IN CASES OF LEPROSY.

icians attach considerable importance to the evidence given them. It is proposed also to test it in the island of Guam, that tiny speck of Pacific land that came to us with our other Spanish war acquisitions.

On a tombstone in an old New England churchyard there is an epitaph which never fails to bring a smile to the face of the reader: "To the memory of Ann Sophia and Julia Hattie, his two wives, this stone is erected by the grateful widower, James B. Rollins. They made home pleasant."—Woman's Journal.

HOW TITLES ARE PLACED.

A Missouri River Ferryman Explains His Methods. It is a rather difficult task to point out the traits of manner and the "earmarks" which entitle a man to be distinguished by such honorable appellations as "Judge," "Colonel," "Captain," or one or the other titles bestowed in every community upon its various citizens. And sometimes the reasons are not always complimentary to the character of the wearer.

A tenderfoot was standing watching a ferryman on the Missouri river, which was not very wide at that particular point, so that he had frequent opportunities to converse with the ferryman as he went back and forth with his load. At one of the pauses between loads the ferryman lighted his pipe and prepared to resume the conversation interrupted by the last trip.

"I notice," observed the tenderfoot, "that you address each of your male passengers either as 'captain,' 'colonel' or 'general,' or some such distinguished title. Now, is it a fact that these gentlemen you have carried over are all captains, colonels and so forth?"

"Laws, no," replied the ferryman, laughing heartily. "Thee," asked the tenderfoot, "how do you come to give all these titles to these people?"

"Well, you see," said the ferryman, "in this country people are not all alike. There's somethin' about each of them that's different. Now, a man of a certain style we call 'captain,' then there's the style we call 'colonel,' and some's 'general.' See?" His listener responded in the affirmative, though the various marks were not distinct enough in his mind to enable him to "brand" the passengers. Just then an individual wearing a battered silk hat of many years' vintage and arrayed in a sleek Prince Albert coat, hove in sight. One leg of his pants was in his boot while the other leg was badly torn. His shirt front was bespattered with tobacco juice, his eyes were bleared. His nose fairly blossomed.

"And what would you call him?" asked the tenderfoot as the newcomer approached.

"Oh," said the ferryman; "that's easy. We'd call him 'judge.'"—New York Sun.

QUAINT AND CURIOUS.

The Russian form of salutation is brief, consisting of the single word "prasha," said to sound like a sneeze. The Otaheite islander will twist the end of the departing guest's roose and then solemnly shake his own hands three times.

A curious test for deafness has been brought before the Paris Academy of Medicine by Dr. Bonnier. On applying a tuning fork to the knee or other part of the body structure, nothing is heard by the sound ear, but the note is distinctly audible to an ear in which disease has begun.

According to the Paris Gaulois, M. Arboin, the newly-elected deputy for Troyes, is literally incapable of sitting in the French Chamber, although legally elected. He is so extremely corpulent that none of the seats allotted to the deputies is large enough for him, and one will have to be especially made to measure.

In Seoul, Korea, a bell is rung at sunset, and when the golden orb has sunk beneath the horizon every man must be safely housed. If a man should be found in the street after that time he is liable to the punishment of a flogging; but oddly enough, women are allowed to go about as usual, visiting their friends or strolling about according to their pleasure.

Very young lambs are as like as peas in a pod to everything, except the noses of their mothers. A hundred ewes at pasture, with lambs of the same size, will make no mistake about their children, that is, if the children have once been accepted as their own. Sometimes it happens that for no visible reason a ewe rejects her lamb and cannot be induced to own it. If she has twins she may own one and reject the other.

One of the most difficult and peculiar surgical operations ever attempted in Maryland was successfully performed at St. Joseph's hospital in Baltimore, when Professor Louis McLane Tiffany, assisted by Dr. Cary Gable and other surgeons of the hospital, removed from the head of Chas. C. Barker a steel chisel four and one-half inches long, one inch wide and one-quarter of an inch thick. The operation lasted only a little over half an hour, and there are good chances of the man's recovery.

Sir William Walrond, the chief ministerial whip, is a mysterious functionary, who has many duties, but his chief one is to watch the attendance in the House so as to know whether, if a division comes, he will have enough men to give the government a majority. There is a big corps of attendants and clerks in the inner lobby of the House. Each has a list of the members of the House, each ticks off a member as he goes in or leaves, and acts as a sort of living barometer, as it were. And from these the chief ministerial whip is able to tell the temperature of the House.

Showing Off the House. "This is our library." "What a lovely room. But where are the books?" "Oh, Harry hates to have people come in when he's reading, so I make him keep them in a back room upstairs."

FOR THE HOUSEWIVES.

Chicken Cecilia. Stew an entire chicken; use the white meat for a salad. Grind the remainder fine, season with small teaspoonful of salt, four shakes of pepper, a tablespoonful of good sauce; add a slice of bread soaked in tepid water and squeezed dry. Bind with a beaten egg and a tablespoonful of melted butter. Shape like croquettes, roll in flour, egg and crumb and fry in deep boiling fat. Drain and serve with chicken gravy.

Cole Slaw. Cut one-half of a medium head of cabbage fine; heat two tablespoonfuls of vinegar in a double boiler. Beat two eggs, and add to them one-half a cup of cream and a level teaspoonful of butter. Add the mixture to the boiling vinegar. Cook until it boils. Season with one half of a saltspoonful each of pepper and salt. Pour over the cabbage and stand in a cool place. One-half of a cup of cream whipped stiff and added after it is cold is a great improvement.

For a Good Cup of Tea. "A perfect cup of tea can never be made in a tin teapot," says a demonstrator for a tea house. "Seal the earthen teapot the first thing you do. Measure out the tea, add a half teaspoonful for each cup of boiling water. Have fresh water that has come to a boil for the first time. Put the tea in a cloth strainer and pour on the bubbling, boiling water. Cover closely with a tea covey, and let the tea brew on the back of the range or at the table from three to five minutes. If the tea is to stand for some time remove the strainer with the tea leaves, else the fragrant aroma is wasted and the tannin extracte."

Fruit Salads. It is a fancy of the hour to serve as salads the pulp of various fleshy fruits, including apples, oranges and bananas, and in their season fleshy fruits like apricots or peaches and cherries. These fruits are now mixed with bleached lettuce or celery stalks, cut in bits and mixed with mayonnaise dressing. The combination is peculiar, and the taste for these salads must be cultivated. They are, however, wholesome additions to the dinner table at this season, when fruit acids are demanded by health, and they offer a chance in salads. When orange pulp is used, choose a subacid and grate in a little of the red-yellow peel to give piquancy. It is a fashionable fancy to serve such salads in chilled cases made of the fruit rind on a bed of bleached lettuce or celery leaves. Chill the rinds of bright, fresh looking bananas or of oranges by leaving them, after emptying them of the fruit pulp, in a tin pail set in cracked ice and salt for about one hour. These chilled rinds are also used to pack fruit ices in. When served as a mould for salads, a part of the rind is turned back to show it. When used as a case for an ice the piece of rind turned back to remove the fruit pulp and packed in the ice in its place is again turned into place and tied down with a tiny No 1 ribbon, and the fruit so prepared is kept in a tin freezer can or a pail packed in ice and salt until it is needed. Oranges and bananas are the fruits generally chosen to serve in this way.

Household Hints. Gold frames may be cleaned by wiping with a cloth dipped in sweet oil. If you have to iron silk, place a piece of cheese cloth over it, and iron on that. Quaint little china-topped corks are to be had for use in a bottle after it is opened. A piece of rare beefsteak left over from breakfast makes an excellent sandwich filling for the lunch basket if sliced thin or chopped very fine and seasoned with salt and pepper. Knitting wool can be made a fast color by soaking it in a strong solution of salt and water, taking it out after a few minutes' immersion and hanging to dry in the open air. A novelty in the stove line is one made of tiles in the old Dutch fashion, for gas. This is intended primarily for tiled bath rooms, but is quite artistic enough for any room with whose color scheme it would harmonize. If you do up your own shirt waists you will find a shirt waist board a convenience. On such a board the sleeves may be ironed without leaving creases. It should be covered with at least a thickness of flannel and then with a white cotton.

In cooking, as it is well to remember that as to that grow under ground, such as celeriac, potatoes, onions and turnips, should be cooked covered closely, while all green vegetables, like cabbages, should be uncovered to keep the odor good.

When your umbrella is wet stand it with the handle down so that the drippings may not rust the framework, and when you are ready to put the umbrella away carefully wipe the handle, go over the silk part with a soft, dry cloth, and satisfy yourself that it is quite dry.

It is well worth remembering that when brasses have been brightly polished they may be brushed over with a little brass lacquer or shellac, that may be procured at any paint shop. In this way the fine condition of the brass may be preserved for some time, thus obviating much laborious work.

A point too often lost sight of even by experienced housekeepers is that in using sour milk the proportion of soda should be lessened as the acidity of the milk increases. Newly soured milk which is thick requires a level teaspoonful of soda to each pint of milk, while thin and quite sour milk needs but a saltspoonful of soda to a pint.