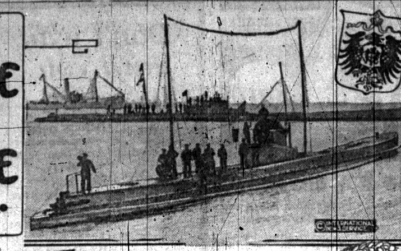
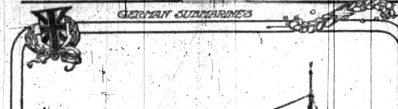
MODERN SUBMARINE THE CHILD OF YANKEE REVOLT . .



GERMAN SUBMARINES



TYPE OF BRITISH SUBMARINE

HEN the war broke out England found itself the preponderant naval power, but deficient in land military strength. On the other hand, Germany held the preponderance as a land military power, but was no match for Great Britain on the seas.

Lord Kitchener, placed at the head of the military organization of Great Britain, set himself at the tremendous task of raising a volunteer army of not less than 1,500,000 men.

In Germany, Grand Admiral von Tirpitz, as head of the German naval organization, took up the task of equalizing the great difference in strength between the Germany navy and that of England. The solution of the problem was not to build up dreadnaughts and battle cruisers, as that would take too long.

Lord Kitchener had promised to have his new army ready to land on the continent within six months. The problem confronting Admiral von Tirpitz was to meet this new attack on sea before it could reach the channel ports of France and Belgium. In all Germany's effort, aside from maintaining its land military strength, was centered on submarines. The program decided upon has never been made public. All that is known is that the great works of Krupp at Essen and the naval yards at Dantsic have been kept working twenty-four hours a day building submarines.

The success of the submarine in the Irish sea and in the English channel, following the declaration by Germany placing British waters in the war area, would indicate that Admiral von Tirpitz had completed his plans.

Undoubtedly the submarine at the present time is the one overshadowing factor in the war. The Germans have been reported to have a number of surprises up their sleeves. The one most heralded has been the Zeppelin airships. These, however, have so far proved disappointing.

On the other hand, their submarines have taken a tremendous toll from the British navy.

The submarine is the one instrument of warfare against which no defense exists. Attacks of the aeroplane and the Zeppelin have been successfully met. New high angle fire guns have been invented by all the nations, and a number of air craft have been brought to earth by them. So far, however, the German submarines have escaped unscathed.

To the existence of England's great navy may be traced the invention of the submarine. Its attack on the American colonies during the Revolution brought forth what is generally acknowledged to have been the first successful under-water craft.

The invention is accredited to David Bushnell, a Yale student. All through his college days, from 1771 to 1775, he worked steadily on a vessel that would sail under water. When the Revolutionary war broke out he had ready a submarine boat which, on account of its shape, was called the Turtle.

He was given a chance at the British fleet under Admiral Lord Howe while it was blockading New York harbor. The strange submarine was launched in New York, but owing to the fact that Mr. Bushnell could not navigate the Turtle himself, as he had not sufficient physical strength, he was forced to turn it over to another man. The Turtle was propelled by hand and had a maximum speed of two miles an hour.

Ezra Lee, the man chosen to make the attack on the British flagship, the Eagle, had little time to learn how to operate the new craft. He succeeded in getting the Turtle underneath the Eagle, placing a torpedo under the ship's hull, but was unable to fasten it, as the Eagle was sheathed with copper. The torpedo had a time lock on it which caused it to explode within thirty minutes. It was, however, carried away from the hull of the Eagle by the tide, and at the appointed time it exploded, sending up a huge column of water not far from the British flagship. The failure of the enterprise, disgusted the continental authorities and the whole matter ended in ridicule.

A quarter of a century later Robert Fulton took the Bushnell invention over to France and interested Napoleon I in it. He was given a try at the British squadron off the coast of France, but here again the craft failed to catch any of the British ships. Napoleon, tiring of its failure, dismissed Robert Fulton.

The British were aware of what was transpiring and managed to open negotiations with Fulton and invited him to go to London. They quickly grasped the fact, as true then as it is now, that the only defense against the submarine was to run away. But they also saw that, if the submarine should be developed, their great naval strength would vanish.

They offered Fulton a large sum of money to pigeonhole his invention and to return with it quietly to America. This offer was spurned by Robert Fulton, but the farseeing English statesmen and sea lords of Great Britain had grasped the significance of the submarine—that its success would mean the annihilation of British sea power.

The second impetus given to the perfection of the submarine also came from England. John P. Holland of New Haven, Conn., worked for years to perfect what was known as the "Fenian ram." Lieutenant Holland was an enthusiastic member of the Fenian clan, whose chief object was to precipitate a war between Great Britain and America. It raised $50,000, and with this fund the first Holland submarine was constructed.

Holland used practically the same fundamental principles that were utilized by David Bushnell. The Germans, likewise, concede to Mr. Bushnell the original invention for the undersea boats.

The French began to develop the submarine about the year 1900, following the Fashoda affair, which nearly brought England and France to war in 1898. In 1892 England awakened to the fact that the submarines had been pronounced a success, and began building submarines after the Holland type.

Germany did not begin to build submarines until 1908. Since then it has carried on an active "unterseeboote" program. At present the Germans have perhaps the largest and most efficient submarines in existence.

It has been reported that their latest models have a steaming radius of almost 5,000 miles. The larger share of their boats have a steaming radius of 2,000 miles. It is with these that they propose to enforce the blockade of Great Britain, despite the fact that England has the greatest war fleet in existence.

The cost of operation of a submarine is small, compared with that of a battleship. The smaller sized submarines have a crew of twelve men, while the larger size carries not more than twenty-five.

Through the invention of the periscope by the French, observations can be taken of the surrounding sea while the boat is submerged in an ordinarily rough sea, the periscope, protruding above the surface of the water cannot be discerned from any distance. In a smooth sea, however, the periscope leaves a triangular wake.

Submarines, while going under water, are submerged about thirty or forty feet, the man at the lower end of the periscope tube, with his eye glued to the glass, is the center of the submarine's nervous system. When the vessel is not too far under water, he observes the position of the enemy through his periscope, which consists of a series of lenses and prisms. By means of a lever at his right, he can turn the periscope at will and take in any part of the horizon. His telemeter attachment tells him how far away the enemy's ship is.

He turns to the speaking tube beside him, when he has sighted the enemy's ship, and orders the engineer to cut off the power for a moment, while he verifies his observation. A moment later he gives the order to submerge to the desired depth. This depth is seldom more than from twenty to forty feet, for the pressure of the water against the sides of the vessel is terrific, even then.

To submerge the vessel, the engineer turns a valve, and the water tanks at the bottom of the ship begin to fill. With an easy motion the boat drops well below the surface.

Then the electric engines, driven by storage batteries and subsidiary to the powerful heavy oil motors, like the self-starting device on the automobile, are started, at the command of the man who until a moment ago was at the periscope. Now his hands are on the steering wheel, and by the aid of the compass he makes his way toward the vessel which he hopes to send to the bottom.

Occasionally he will rise high enough to use his periscope for further observation and calculation. Then, when he is within a thousand yards or even less of his mark, he will order the boat stopped. He will turn to his speaking tube and direct the crew to slide one of the torpedoes into one of the forward tubes.

Before it is loaded the safety attachment on the torpedo's nose is removed. The compressed air engine which operates the miniature submarine—a torpedo is just that—is started, and the torpedo is shot out of the tube by compressed air.

The most modern type of automatic torpedoes can be adjusted by a gyroscopic device so that they will turn as desired in their course as far as 90 degrees and with an accuracy of direction which is nothing short of uncanny.

A moment after the explosion the periscope is again brought into action to see how badly the ship which has been struck has been damaged. If desirable, another torpedo will be discharged.

When its gruesome business is at an end the submarine sinks to a safe depth to avoid disaster from an enemy's destroyer. The electric stove cooks the food for the crew; the automatic exhausts take care of any waste material which may accumulate in the ship, and the oxygen is renewed chemically.

In emergencies the dozen compressed air tanks at the bottom of the ship can be used to supply oxygen to the crew. When the boat is miles from the scene it rises to the surface, where its speed is almost doubled.

The latest submarines go even one better. They have wheels below the keel, which make them, in fact, deep-sea automobiles. They can slip slowly over the bottom, displacing mines and steal unharmed into an enemy's harbor.

When the work of destruction is complete they can make their getaway with all the calmness of a holdup man with a friend on the force.

Tobacco Growing in Germany.

According to statistics just given out by the ministry of agriculture, an area of 34,994 acres in Germany was planted to tobacco during the year 1913, which produced 25,838 metric tons of tobacco, valued at $3,113,573. By means of a lever at his right, he exclusive of internal revenue. The crop of that year for all Germany was the most unfavorable of the last ten, being below the average in both quantity and quality.

And Along Came Patty

By Mary Gertrude Sheridan

(Copyright, 1913, by W. G. Chapman.)

"Nothing will ever mend it!" sobbed Eunice Martin.

"Mend what?" questioned her friend and confidant, Mrs. Almie Tresham.

"My broken heart!" was the wailing response.

"Nonsense! Why, child, you are making a mountain out of a mole hill. Young men must have their swing. Mr. Tresham himself, sedate and well-behaved as he is now, was a positive chevalier before I married him."

"I despise flirting!" flashed out Eunice.

"And your affianced lover, Roy Porter, has been flirting, has he?"

"Abominably. And worse!" pronounced Eunice severely. "He is down at Brook Haven—for a week's rest, he claimed. I have some friends there. They say that he is the constant companion of a dashing young lady whom nobody knows. They are out automobiling most of the time. They are almost inseparable. They take long, mysterious jaunts. Oh, my!" and fair Eunice broke down in tears.

"Why don't you write to him and call him to time?" suggested Mrs Tresham.

"Oh, never that! I'd wear my heart out first. I'm too proud for that."

"Well, Eunice," spoke her friend soberly, "you should have encouraged my brother Walter. You had won him half way out of his shyness and then

"Why Don't You Write to Him?"

dropped him for Roy. I am sure he would never cause you any jealousy."

Distressed as Eunice was, the suggestion was too ludicrous.

"Oh, my, no—dear old Walter? He's good as gold, but he never thought of me in any way except as his sister's friend. Why, Walter cares more for a rare bird's egg or a new butterfly specimen than he does for all the women in the world. But Roy—oh, it's hard to lose faith in him after we were so happy," and Eunice wept on her friend's shoulder, the latter trying to console her and promising to help out some way in the situation.

But how? Mrs. Tresham dubiously questioned herself as she started homewards, and then—along came Patty.

Never was a friend and adviser more welcomed. Unexpected, too, but then Patty was always bobbing in at odd minutes in her queer, erratic, flashing way.

"Why, my dear girl!" cried Mrs. Tresham tumultuously. "Who ever expected to see you?"

"Didn't you invite me last year?"

"I did, and certainly reinvite you now!" declared Mrs Tresham enthusiastically, with a lively remembrance of this "everybody's friend," who had ruled the girls at the college, a popular queen.

There had been but one Patty, and she "just came along." A new, strange student found a wise and powerful chaperone in Patty; the homesick were petted and nursed into content by this bright, heartsome creature, who had never had a home of her own.

When Patty chirped the robins used to sit around and call back, she had so sweet and compelling a warble. Should Patty whistle in a dispirited dog, the animal straightway plucked up hope and courage and went into a spasm of delight, tracing an end to its hunger in the promising twinkle of Patty's eye.

She was twenty-four, but petite, and looked sixteen. Patty had the wisdom of forty-six. She had come to visit her old school friend just in the nick of time, it seemed, for next morning Mrs. Tresham told her about the troubles of mourning Eunice, and Patty's clever eyes sparkled.

"A naughty boy—tiff—hearts sundered—oh, dear me! I'll have to try and mend all that. Just as soon as I get through looking over those wonderful specimens of beetles that wonderful brother of yours half showed me yesterday, I'll take a run down to Brook Haven and look over the ground."

"Why, you speak pretty fine of that dull, self-centered brother of mine, Patty!" smiled Mrs. Tresham.

"Walter?" replied Patty effusively. "I dote on him! He's the most sensible, and therefore the most interesting young man I have met in a year."

"I declare!" Walter told his sister in his grave, matter-of-fact way after Patty had gone, "this Patty of yours is the most congenial and original young lady I ever knew."

"She's original, yes," smiled Mrs. Tresham, "and a regular driveler, and I always loved her, she is such a bright, busy, helpful little mite. I love her more than ever since she told some nice things about you."

"About me!" gasped Walter, and his face turned red as a beet, but his eyes expressed rare content.

"It's all right about your trouble with Roy," the young society matron assured Eunice the following day.

"Why do you say that?" murmured Eunice, still in the depths of suspicion, jealousy and despair over her absent lover.

"Well, along came Patty, and I told her everything, and because she is my friend and you are mine, she is going to see this affair out. She has gone down to Brook Haven. Oh, trust me, Patty will straighten out this tangle!"

"But maybe—maybe," faltered Eunice, "she will fall in love with Roy herself."

"You odious creature!" railed Mrs. Tresham—"when I am wanting her for a sister-in-law!"

"Oh, I know Roy has completely forgotten me," declared Eunice utterly crushed and wretched the next evening, as she sat on the porch weeping and her friend trying to console her. "I haven't had a letter from Roy for two days now. And a friend at Brook Haven wrote me that he and this Miss Betty are together more than ever."

"We shall hear from Patty soon, I hope," soothingly spoke Mrs. Tresham, and then abruptly: "There is somebody!"

An automobile had chugged up to the curb. A light form in chauffeur garb leaped lightly to the pavement and advanced jauntily up the graveled garden path.

"Mrs. Tresham here?" spoke up a bold, silvery voice. "Oh, yes!" and Patty, irresistible, audacious vimful, threw up the visor of the cap she wore, disclosing bright, smiling eyes.

"Why, Patty!" What are you doing in this trim? Miss Martin, this is the dear friend I have told you about," spoke Mrs. Tresham.

"You poor, grieving dear!" and impulsive Patty took Eunice by the arms and kissed her first on one cheek and then on the other, and Eunice blushed at the thought of Patty's first kiss from one in masculine attire. "I've only got a few minutes to spare. You see, I am acting as chauffeur for Mr. Porter and his lady friend. I bribed the garage man to let me do it. They are looking over some papers at a farm house near here, and I ran down to ask you two to keep a secret."

"A secret!" repeated Eunice, interested.

"A secret!" echoed Eunice, apprehensively.

"Yes. Oh, you dear little goose!" Patty addressed herself to Eunice. "Why, this mysterious Miss Davey is in reality Mrs. Davey. She has a crippled husband and they adore each other. He was not able to come down to this district to straighten out some titles to an estate he inherited. A good friend of Mr. Porter recommended him as a capable lawyer, and Mr. Porter gets his first fee—a thousand dollars. He wants to surprise you, hence his absence on business."

"Oh, how I have wronged dear, dear Roy!" wailed Eunice, in a tempest of tears.

In propria persona, along came Patty the next morning.

Fresh as a daisy, bright as a dew drop, sweet and womanly, but with a happy sparkle in her eyes, her first query of Mrs. Tresham was:

"Where is Walter?"—and that told the story.

Dome of St. Paul's.

The origin of the famous dome of St. Paul's, which has puzzled London architects for many generations, appears to have been solved by experts of the Royal Asiatic society. They now say it was copied from the fourteenth century wooden dome of the Great Mosque at Damascus. Thus is has had a pagan origin, distinctively indicated by its inner and outer shell. When Timur, the Asiatic conqueror, sacked Damascus, at the close of the fourteenth century, he carried the idea of the Great Mosque back home. The dome spread over Persia, and appeared in India in the sixteenth century. The Persians covered their domes with gilded tiles, which sometimes can be seen flashing thirty miles away. The Persians discovered also that large domes could be set over a square chamber, a problem the Romans failed to solve.

Daylight-Saving Scheme.

Considerable attention is now being given throughout Canada to a so-called daylight-saving scheme. The movement in Halifax is in accord with an effort all over the Dominion to have the clocks put back one hour on April 1 each year, continuing to some autumn month, in order to give more daylight for work and pleasure. Meetings are now being held all over Canada with a view to bringing the matter to the attention of the federal parliament at its next session. The Halifax committee is composed of representatives of the city council, trades and labor council, and wholesale and retail merchants.

He Saw It All.

There is nothing the matter with the "lamps" of an aged Southerner in New York on his first visit. "You have some good lookers here," was his comment. "But I saw a lot of women coming into the hotel the other night with lots of silk dragging that should have been wrapped around their shoulders. But the real sight was one I saw in a dance place uptown. Some of them did not have much of anything on, and what they did wear looked like wet bathing suits on a girl at the beach."

Frank, Anyway.

"I can never marry you—"

"Then you'll break my heart."

"Let me finish. I can never marry you until—"

"Please don't ask me to save up a certain sum of money first. That would take too long."

"Please don't interrupt me again. I can never marry you until I'm convinced nobody else wants me."

HOW I BROKE INTO PRINT

Richard Harding Davis, Popular Author, Tells of His Writing While at College.

Richard Harding Davis, says the Strand Magazine, is one of those fortunate men whose short stories can always command a thousand dollars and over. How he "broke into print" is an interesting little history.

"It was while at Lehigh university," he says, "that I earned my first sum for writing. It was a description of a 'cane rush' at the university, and I sent it to a local paper. It was published, and a few days later I received a check for the large sum of $1.50. I have received larger checks since then, but the biggest of them never gave me the thrill that one did.

"Just as soon as I cashed that check I sallied out to buy something with it—I had no idea what—and in my search I found two very nice-looking candlesticks which, I think, were about the price of the story I had sold. I bought them. They were made of brass, and seemed very solid and handsome. One I sent to my mother and the other I kept for myself. They are still in existence, I believe a shining witness to the first fracture I made in my youthful endeavor to break into print."

No Exception.

"I hear that the river is very high just now."

"Well," replied the man with a market basket; "ain't everything?"

EASY WAYS TO AVOID WASTE

Many Methods by Which the "Left-Overs" May Be Converted Into Appetizing Dishes.

Of courses in using "left-overs" something new must be added.

Tough steak may be finely chopped, seasoned with salt, pepper and onions, and fried in little cakes.

A nice stew can be made of the pieces of cold beef. Cut them in small pieces and cover with water, boil till tender, add an onion, carrot, potatoes, a little turnip, a spoonful of rice, pepper and salt. Serve with slices of toasted bread.

Scraps of veal, mutton, lamb or lean pork, alone or all together, make a fine meat pie, or, finely chopped up, may be heated in tomato sauce.

Remnants of fowl or any kind can be served with cream sauce; hashed with a dash of mustard and served on toast; used as sandwiches. The bones of fowl slowly simmered in water for a long time give the foundation for a rich soup.

Chop pieces of cold ham finely, season with onion and mustard and use for sandwiches, with scrambled eggs or in hash. Horseradish makes a good seasoning for this.

Cold potatoes may be fried, mashed, creamed and used in salads.

Other vegetables may be used in hash or stews, or as a vegetable salad.

Cold beans and corn warmed up in milk make a fine succotash.

Cold rice can be made into a pudding or used in muffins and griddle cakes.

Make hash and balls with left-over fish. Chop cold oysters finely and add to poultry dressing. Dry and pound all stale bread and use for rolling croquettes and fish in.

Fry cold oatmeal or wheat in batter and serve with cream and sugar.

"Waste not, want not," is the motto which should be hung in every kitchen; every kind of food left over can be utilized in some way.

MAXIMS FOR HOUSEWIVES

Don't forget to close the refrigerator door each time you use the box; the ice will last much longer.

If the aluminum cooking utensils turn black, try boiling tomato pairings in them and they will brighten.

It is best not to serve the same dish twice a week unless it be a vegetable, as a variety likes a change.

The bone should be left in a roast; it will help to keep the juice and will add flavor and sweetness.

To clean finger marks on doors, rub with a piece of flannel dipped in kerosene oil. The marks will disappear like magic. Afterward, wash with a clean cloth wrung out of hot water to take away the smell, as it does not destroy the paint. Paraffin oil is also excellent for cleaning varnished hall doors.

Kumiss.

This dish is of great value in the sickroom, as it is one form in which milk seldom fails to be retained by the patient. Kumiss made at home in the following way is most satisfactory: Heat one quart of milk to 75 degrees Fahrenheit, add one and one-half tablespoonfuls of sugar and one-fourth of a yeast cakebroken in pieces and dissolved in one tablespoonful of lukewarm water. Fill carefully bottles to within one and one-half inches of the top. Cork and shake well. Place bottles, inverted, where they can remain at a temperature of 70 degrees Fahrenheit for ten hours; then place in icebox for forty-eight hours, shaking occasionally to prevent cream from clogging mouth of bottles.—Woman's Home Companion.

Southern Biscuits.

Sift together two cupfuls of flour, half a teaspoonful of salt, and a heaping teaspoonful of baking powder. Then rub in a tablespoonful of lard. When the flour looks like meal, stir into it the white of one egg beaten to a stiff froth and mix with a cupful of milk. Beat with a spoon, then turn out on a floured board and knead very lightly. Roll out about one-fourth of an inch thick, brush with melted butter and fold. Press together lightly, but do not roll again. Cut in small rounds and bake in a very quick oven.

Codfish and Cheese.

Soak a pound of codfish six hours in tepid water, then boil in water for a half. When cold, pick into flakes with a fork, and season with pepper. Heat a cupful of milk to a boil, stir into it a tablespoonful of butter rolled in two of cream flour. Mix with the picked fish and pour into a baking dish. Strew grated cheese thickly on top and bake in a quick oven to a delicate brown. It is yet nicer if you add a raw egg before cooking it. Something real new.

Tomatoes and Bacon.

Prepare tomatoes as in the preceding recipe, omitting the sauce. Keep them hot while you broil or fry thin slices of bacon to a delicate crisp. Arrange the tomatoes on a dish, lay a slice or two of the bacon on each piece of the tomato and serve. This is an excellent breakfast dish.

If for any reason it is not convenient to broil the tomatoes, they may be fried in butter or in olive oil, drained dry and served in the same fashion.

Sausage Dumplings.

Roll out plain paste, in six-inch squares, rather thin. Cut frankfurt sausages in thin slices, removing the skin, and lay the slices in two rows in the center of the piece of paste, double, pinch ends together and fold as you would do in a dumpling, wetting the edges to make them stick; then set away on ice until ready to bake. Bake in hot oven 15 minutes and serve hot with French or German mustard.

Soap Economy.

Soap should be stored some time before using in order to get the best value out of it. Remove wrapper, put the soap on a tin and place in a hot oven until moist, but be careful not to leave it too long or it will run out of shape. Remove and place in a cool spot. In a few hours it will be found hard and will last twice as long.

Writing by Telegraph.

Writing by telegraph is a new and wonderful invention. Instead of telephoning to various departments in a great hotel being erected in Washington, all orders will be sent around by the telautograph, a machine which writes out at one station what an operator writes on a pad at another station. Every girl at the telephone switchboard will have a transmitter at her right hand. As orders come from guests, they will be written on the transmitter near which will be a switch enabling the operator to send the message to any one of 14 places in the hotel or to several of them at the same time. Telautographs will be installed in the bar, the baggage room, the kitchen, the dining room, the ballrooms, at the desk of the head bell boy, at the clerk's office, at the cashier's desk, in the chief porter's office, and in the writing room.

New Use for Infusorial Earth.

Our 6,500 tons of infusorial earth mined in Nevada and California is finding a ready market at $10.50 a ton. It has long been used in polishing powders and soaps and to absorb nitroglycerin forming dynamite and as heat-insulating material in packing safes, steam pipes, etc., but now talking machine records are to be made from a boiled mixture of the earth and shellac. In Europe it is used to absorb liquid bromine, which they then put on the market as "solidified bromide," and especially to absorb liquic manure for more convenient handling.—Scientific American.

Summer Luncheons Made in a jiffy

Let Libby's splendid chefs relieve you of hot-weather cooking with this pantry delight

Libby's Sliced Dried Beef

and the other good summer meats including Libby's Vienna Sausage—you'll find them tasty and appetizing.

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DEVELOPING ANY SIZE ROLL 10¢

BLACKS ITS ROCHESTER DETROIT

Notice, Housekeeper. As this advertisement will these prices, any 10 days' approval, and receive back in full purchase price if not satisfactory. Ring free. Stamps accepted. Write for Watch Book. Ward, Kalamazoo, Mich.

WIDOW will sacrifice WHOLESALE ICE CREAM PLANT, cost $18 yrs. Clearing $6,000 per annum. Great selling trade in reality. Full value of principal town in No. Michigan, a city bldg. Good factory. Owner, R. Flat, Chas.

PATENTS Watson E. Coleman, Washington, D. C. Books free. Highest references. Best results. Terms reasonable.

Look! Look! Look! Your vest or coat with elegant, genuine, beautiful imported Ostrich Feather Fringe, size Rapid in Acquisitions, Rapid in Sales, Rapid in Profits. Agents, Ave. Mfg. Co., Bay City, Mich.

Moral Discipline.

"Why do you insist on going away every summer?" asked one woman.

"For the sake of moral discipline," replied the other. "I like to get my husband where he has to eat what is set before him, without uttering a word of complaint."

Beautiful, dear white clothes delights the laundress who uses Red Cross Ball Blue. All grocers. Adv.

So It Is.

"The creeping vine you see on your back roadside reminds me of a rural panic."

"In what way?"

"Don't you notice its run on the bank?"

Logical.

"Why are you so violently opposed to woman suffrage?"

"Women haven't got the intellect to grapple with problems of state. Why, even we men don't know what we're talking about half the time when we're discussing politics."

Know Him?

"What do you think of my graduation essay?" asked the young man.

"I'd rather," replied his father, "not. I'm afraid a lot of people are going to be bashful about offering plain wages to a man whose intellect is so much above the average."—Washington Star.

He Was With the Coast.

"Hark, sir," said an Irishman to a farmer going to market one day, "would yez be so obliging as to take me great coal here to B— wid yez?"

"Yes," said the farmer; "but how will you get it again?"

"Oh, don't mind that, sir, so it is," said Pat, "for shure I'll remain inside av it."

Divided Ownership.

A gentleman while taking a morning walk down a country lane met a boy driving some pigs to market.

"Who do those pigs belong to?" asked the gentleman.

"Well," said the boy, "they belong to that fellow big sow."

"No, my boy," said the old gentleman; "I mean who is the master of them?"

"Well," replied the boy, "that fellow little un; 'es a beggar for fighting."

And This Is No Joke, Either.

"Mistah Tambo, can yeah tell mah when's a joke not a joke?"

"No, Mistah Brown. Ah can't. When is a joke not a joke?"

"Usually, Mistah Tambo."

BUILT A MONUMENT
The Best Sort in the World.

"A monument built by and from Postum," is the way an Illinois man describes himself. He says:

"For years I was a coffee drinker until at last I became a terrible sufferer from dyspepsia, constipation, headaches and indigestion.

"The different kinds of medicine I tried did not cure me, and finally some one told me to leave off coffee and take up Postum. I was fortunate in having the Postum made strictly according to directions on the pkg., so right from the start I liked it.

"Gradually my condition changed. The old troubles disappeared and I began to feel well again. My appetite became good and I could digest food. Now I am restored to strength and health, can sleep sound all night and awake with a fresh and rested body.

"I am really a monument built by Postum, for I was a physical wreck, distressed in body and mind, and am now a strong, healthy man. I know exactly what made the change; it was leaving off coffee and using Postum."

Name given by Postum Co., Battle Creek, Mich. Read "The Road to Well-ville," in pkgs.

Postum comes in two forms:

Postum Cereal—the original form—must be well boiled. 15c and 25c package.

Instant Postum—a soluble powder—dissolves quickly in a cup of hot water, and with cream and sugar, makes a delicious beverage instantly. 30c and 50c tins.

Both kinds are equally delicious and cost about the same per cup.

"There's a Reason" for Postum.
—sold by Grocers.