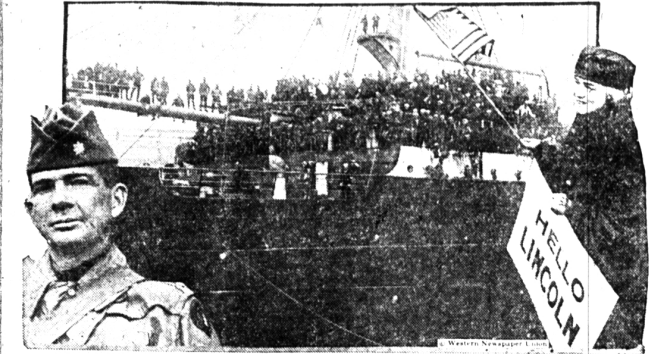


## BOYS FROM THE PRAIRIES ARRIVE AT NEW YORK



The steamship pier at New York with boys from Nebraska, Kansas and Missouri. At the left is Lt. Col. L. G. Brown of the Third Infantry, from Nebraska, and at the right a little gray haired mother who went all the way from Lincoln, Neb., to welcome her son.

## HOW UNCLE SAM FED HIS SOLDIERS

One Meal, on One-Man Basis for War Period, Cost \$727,000,000.

9,000,000 POUNDS DAILY

Doughboys Eat 800,000,000 Pounds of Roast Beef, Smoked \$25,000,000 Cigarettes and A Month's Cigars of Candy a Day

Washington.—Soldiers who fought against Spain in 1898 lost in weight an average of 22 pounds each; the average American soldier at the end of the fighting in 1918 weighed 72 pounds more than he did when the war broke out. He had his own ration brought him into the army.

The food problem of the great war of 1917-1918 is visualized in the history by considering the force as a single man and the entire war period as one single day. Artillery comprised in the army ration assumed these tremendous totals:

- Roast beef, 800,000,000 pounds; bacon, 150,000,000 pounds; flour, 17,700,000 pounds; butter, 17,700,000 pounds; marmalade, 11,000,000; baked beans, 150,000,000; onions, 40,000,000; corn, 150,000,000; apples, 100,000,000; cranberries, 100,000,000; cranberries, 100,000,000; sugar (for desert), 107,000,000; eggs, 30,000,000; coffee, 75,000,000; evaporated milk, 200,000,000 cans.

The bill for this "meal" amounted to \$727,000,000 to December 1, 1918, the per capita cost having risen from 4 cents in 1897 to 48 cents in 1918. 9,000,000 Pounds Daily.

At the time of the armistice, American soldiers in France were consuming 9,000,000 pounds of food daily. The assistance of the American food industry, the report says, and white instances were found of food specifications being violated, these are described to have been very few and in most instances not intentional.

The emergency ration of the American soldier, designed to be used only in cases of extremity, was perfected during the war to consist of three cakes of beef, prepared with a bread compound of ground cooked wheat, each cake weighing three ounces.

A special ration was designed for the

## Victory Cathedral as World War Memorial

Seattle, Wash.—The part which Northwestern soldiers played in the world war will be commemorated here by the erection of a victory memorial cathedral to cost almost \$1,000,000. It is proposed that the 12 windows in the cathedral shall be in memory of the heroes of the allied nations which have made the supreme sacrifice. These nations include England, France, Belgium, Italy, Canada, Greece, Russia, Serbia, Portugal, Japan and China. Bronze tablets will contain the names of the Northwestern men who entered their country's service and battle flags will be hung from the Gothic rafters.

## A Springtime Thaw

By ANNA REDFERN

"The Bill Shelton was decidedly not a Western. One could have guessed that fact by his air of reserve, a certain cautious, but nevertheless cheerful, bearing. The smile on his face was not of Bill's own choosing, rather was it a product of circumstance. More over, it was a smile of deep gratitude. The fact that he had no friends could not make friends, with a reserve as impetuous as the look of a girl trying between himself and every one else. Even the girl's spontaneous display of sympathy, where it was Bill's was the rule, rather than the exception, seemed not to melt the gloom.

At the moment he was looking into his six feet of oak, oak-lined trunk. He had a desire for adventure as keen as that of some twice-voiced sailor. He had not a candle in the window, but he had a lamp in the pocket of his vest. He was looking into the trunk, not at the girl, but at the girl's feet. He was looking into the trunk, not at the girl, but at the girl's feet. He was looking into the trunk, not at the girl, but at the girl's feet.

"I think, Annie," he said after the first week of agony, "I shall have to be starting for home. Father can't stand the strain of the war, and as much as I would like to stay, he added as a polite afterthought.

There was no doubt that Bill was a hero. And after 9 feet 200 pounds' stress, he had lost more than 300 pounds. He had lost more than 300 pounds. He had lost more than 300 pounds. He had lost more than 300 pounds.

"The morning was clear and fair and radiant. The clouds were blue and soft green with young grass. The birds were new in their flight and their song at that time. It was a beautiful day. It was a beautiful day. It was a beautiful day.

Murderer's Oversight. Perhaps the smallest oversight that ever unfolded the curtain from before an unsuspected murderer was that of Mrs. Newton in 1908. A young man named Robert had a small tin and received a silver coin dated 1908, rather oddly marked. He put it in his pocket and forgot it.

If Your Eyes Are Tired. Sent yourself on one side of the room, facing the wall opposite. Had the head stiff and raise the eyes slowly to the ceiling, and then slowly as possible at the ceiling above you. Now lower the eyes, looking at the floor before you. Take care, when looking down, not to let the eyes rest on the floor at the door at your feet. Repeat as before.

Telling Fortunes With Oil. Among the Kherrias of India a very curious marriage custom is reported. Taking a portion of the hair from the head of the bride and the hair from the head of the groom, the couple are seated at the feet of the bride and groom. The hair from the head of the bride and the hair from the head of the groom are mixed together and the couple are seated at the feet of the bride and groom.

Exit the Towel. Spokane, Wash.—Exit the towel; exit the paper towel; exit the individual towel—in fact, exit all towels. Stop on a pedestal and release a rapid hurricane on the hands and feet. That's the way it's being done at Spokane's largest hotel. The drying machines are operated by electricity.

INVENTORS HELPED WIN WAR Patents, Long Held Up, Are Now Being Allowed—Gave From All Sections.

Washington.—The latest war secret to leak out is how friendly inventors all over the world gave to the United States their ideas for death dealing machines for the destruction of Germany.

More than 2,000 devices which it was thought might be of value to the United States or the allies were passed to the War Department by the inventor or his representative before the war.

Spokane, Wash.—Exit the towel; exit the paper towel; exit the individual towel—in fact, exit all towels. Stop on a pedestal and release a rapid hurricane on the hands and feet. That's the way it's being done at Spokane's largest hotel. The drying machines are operated by electricity.

## HOUSEKEEPER WHO FOLLOWS DIRECTIONS CAN MAKE CONVENIENT FIRELESS COOKER



Inexpensive Material and a Little Work Plus Common Sense Will Produce This Fireless Cooker.

There are no neighbors who come in. It will give you an enviable feeling to be able to say, "I made that myself. It cost very little and does good work." Try it and see.

How to Make the Cooker. Scour the tin. Let it dry thoroughly, and put in enameled. Line with several thicknesses of newspaper tacked to sides. Put in a solid layer of excelsior about 2 inches thick. This should be at least 2 inches thick, but might well be more if the firekin is deep enough to permit. Fit asbestos around pall and wire or tin it firmly.

Materials You Will Need. These materials plus a few hours' work will produce a fireless cooker you want and need in your kitchen. 1. Lightly-buffed wooden box or large tin, large enough to allow at least 2 inches of space around the "shell" or inside part. 2. Material for lining the box, preferably its inside part. If this is not available, use a similar material, such as newspaper, excelsior, ground cork, etc.

Construction of Same Principle as Refrigerator. When Used to Keep Food Cool It Must Be Chilled to Desired Temperature—Is Convenient to Make Many Cold Drinks.

The fireless cooker can be used to keep food cool as well as hot, because it keeps any more heat than the walls and food then. In this respect it works very much like a refrigerator.

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## HOUSEHOLD QUESTIONS

Boiling water removes tea stains. Rice water should be saved for starching. Add acid fruits to ice cream after it is frozen. Almond meal is an excellent cleanser for a sensitive skin. Lemon juice will take out ink spots from tables or furniture, which is not French polished. Clean stained knives with a raw potato kept damp with water and dipped in powdered brickdust.