

OUT-OF-ORDINARY PEOPLE

BRITISH FIRST SEA LORD A GERMAN



The first sea lord of the British navy is a German. Admiral Sir David Beatty is his mouth-filling title, but it may be reduced according to taste, beginning eliminations at either end. Whether the title is used in whole or in part, its holder is the directing force back of his majesty's ships, the greatest navy the world has ever known.

The present first sea lord came to England to live when he was but fourteen and was naturalized. He took to the sea immediately and has been there ever since, a total of 46 years. The peculiarity of his present position is emphasized by the fact that he married Princess Victoria, Alberta of Hesse, forming another tie to the Fatherland. This was somewhat mitigated by the fact that the Princess Victoria was a granddaughter of the late English queen of the same name. His advancement has been due largely to his technical skill and knowledge. He is a scientist and inventor, having to his credit such creations as a cone signaling apparatus which can flash lights that may be read at a distance of 20 miles. It was because of his technical knowledge that he became adviser to the board of admiralty and director of naval intelligence and was, as early as 1882, placed in command of a battery of gatling guns which landed at Alexandria, Egypt, where he got his initial baptism of fire.

The first sea lord is a most precise and punctilious gentleman of the same school that boasts the king of England and the czar of Russia.

GERMAN WHO INVADES GERMANY.

Gen. Carl Rengenkamp, who commands the Russian army now invading Prussia, is a German himself. He is German in blood, habits and education. There is not a drop of Slavic blood in his veins, yet he is leading the forces of the czar against the fatherland.

Less than a century ago the grandfather of the present czar invited the Rengenkamp family to come to his domain and join his forces. The Rengenkamps came, settled in the provinces on the Baltic, which are thickly populated with Germans, and the general is the first of the children of the old German family to be born in the land of the Muscovites. When the Germans of the Baltic provinces objected to being Russianized, it was Rengenkamp who represented them ruthlessly. In the war with Japan he was in command of a huge force of Cossacks. His merciless tactics had much to do with the failure of the uprising of 1906, and after that he became a notorious oppressor of the Poles and Jews.

To his military staff and his army of Cossacks and soldiers Rengenkamp has been a constant enigma—an unsolvable riddle. Though severe by reputation, he has been known to display the most incomprehensible acts of kindness to his soldiers. While aloof and reserved in manner, he at times showed himself to be more than democratic by nature, mingling with his army, drinking and celebrating with them, entirely unconscious of his high rank. This is usually followed by reactions which have been the dread of those who know him well.

Like Bismarck, Rengenkamp believes in the force of the mailed fist, in the rule of iron and blood.



BRILLIANT YOUNG SEA FIGHTER.



Rear Admiral Sir David Beatty, the English victor of the first naval battle of the war, is the youngest man of his rank in the British service. He is but a little over forty. He has an especial interest for Americans as the husband of a daughter of the late Marshall Field of Chicago. They are immensely wealthy and Lady Beatty is one of the foremost social leaders in London. She is now earnestly working on behalf of a fund for the relief of soldiers' families. She is young and noticeably beautiful.

Admiral Beatty gave the first demonstration of a new and unexpected use of the submarine in war. With his cruiser fleet hanging on the horizon he sent in beneath the impregnable defense of Helgoland two of these mosquito craft. One pretended to be disabled and the other pretended to go to his companion's aid. By ingenious maneuvering they succeeded in luring a detachment of German cruisers out into the open sea, where Beatty destroyed three of them. He is a man of exceptional ability and initiative and will probably be given high command in the later developments of the war.

JAPAN'S GRANDEST OLD MAN

There is only one Okuma in Japan or in the world. He is a positively unique character. As far as years go he is called an old man and should long ago have been Oseized. But he is really only seventy-six years young and has declared that he expects to live 50 or 60 years longer. And in spirit he is certainly still a young man.

He has never been called one of the "elder statesmen," but he deserved the appellation as much as they did. He was prominent in public service before any one of them; but he was sidetracked into private life because he dared to differ with the policies of others who later rose into prominence and he has been kept in the background because he was considered too liberal, even too radical. He has survived all except three or four of his old colleagues and rivals.

Okuma's career has been a long and versatile one. He has been politician, statesman, educator, orator, author, horticulturalist, etc.; and he has shown in every capacity, in every position. In his political life he shares with Count Itagaki the honor of pioneering in the agitation for constitutional government and in the organization and development of political parties. He has held the portfolios of finance, agriculture and commerce, foreign affairs, and he has been premier, though it was only for a few months in 1898. In the present cabinet he temporarily assumes also the post of home minister.



The Dumdum Bullet.
The dumdum bullet is one that is so made that it splits or flattens upon hitting its mark, thus producing a much uglier wound than is made by the steel-cased bullet such as the present rules of warfare are understood to call for.

All the Difference.
The little thefts and petty mischiefs are interrupted by the laws; yet if a mischief becomes public and great, acted by princes and effected by armies, and robberies be done by whole fleets, it is virtue, it is glory!—Jeremy Taylor.

AS TO MAKING CAKES

EXPERT ADVICE FROM DEPARTMENT OF AGRICULTURE.

Cases Where Rendered Beef or Veal Fat May Be Substituted for Butter—Introducing Variety into the Confections.

There are, generally speaking, only two kinds of cake made by the American housewife; namely, sponge cakes and butter cakes. The former are made with butter in them and are frequently raised entirely by means of eggs. The eggs usually provide the only moisture used, but when eggs are expensive, economy sometimes demands that water be added and baking powder used. In the latter kind, butter is generally used on account of its flavor. Its effect on dough is to make it tender and brittle instead of tough and elastic.

Sponge cakes are mixed differently from butter cakes and should be baked in a cooler oven and about one and one-fourth times as long. The tests and rules for baking are the same for sponge cakes and butter cakes.

Gingerbread and other highly spiced cakes may be classed as "butter cakes," but for economy's sake pure rendered beef or veal fat may be substituted for butter as the flavor of the fat will not be so evident as in other kinds of cake.

A cooky also comes under the class of "butter cakes," any butter cake recipe being applicable to cookies. If only one-third to one-half the amount of milk called for is used, the dough should be rolled out on floured board. Cookies should bake in a slow oven for 8 to 10 minutes.

Much variety can be made in cake by introducing fruits, nuts, spices and different flavoring extracts into the dough, or by using only the whites of eggs for white cakes, or a larger number of yolks than whites for yellow cakes. Brown sugar may be used at one day last week two dark fruit cake.

Pastry flour will make lighter more tender cake than standard flour. If standard flour is used take one tablespoonful less for each cup measured. In making cake only granulated or powdered sugar should be used as a rule. One of the best of these materials in any case should be employed.

In preparing the pans for cake they should be greased well with butter or lard or lined with paraffin paper. Bright, new pans will not need to be buttered for sponge cakes and if left unbuttered a more delicate crust is formed.

If a wood or coal fire is used there should be a small or moderate-sized fire, but one that will last without much addition through the baking. Regulate the oven long enough before the cake is to go in to have the dampers adjusted as they are to remain throughout the baking. If this is not done the dampers must be changed to regulate the heat during the baking, and the cake will not be so well baked. Most cakes can be at once removed from the pan when baked, but very rich cakes and dark fruit cake will be liable to break unless allowed to stand about five minutes.

Spley Chili Sauce.
To make chili sauce cut 24 tomatoes up in small pieces and cook as for the table. Run twelve green peppers and eight onions through the meat chopper. Rub the tomatoes through a sieve or colander and have the peppers and onions ready to add to the tomatoes, with two tablespoonfuls each of ground cinnamon, ground cloves and allspice, four tablespoonfuls of brown sugar, four tablespoonfuls of salt and three quarts of cider vinegar. Mix all together and boil for three hours. Put, when hot, in sterilized jars or bottles and keep in a cool place.

Nutmeat Biscuit.
One pint scalded milk, one and a quarter cupfuls sugar, one egg, one scant tablespoonful flour, one-quarter teaspoonful salt, one quart thin cream, one tablespoonful vanilla, one teaspoonful of almond extract, one-half cupful of macaroons, almonds and peanuts. Mix the sugar, flour and salt, add the egg (slightly beaten) and the scalded milk; cook in a double boiler 20 minutes, stirring constantly at first; cool, add the cream, vanilla and almond extract; strain and color with leaf green; add the macaroons broken in small pieces, add nuts chopped fine and freeze.

Pineapple Delight.
Cut the pineapple into slices and peel and core. Stack the slices, then cut them into eighths. Sprinkle with lemon juice. (This helps to bring out the flavor.) Pare ripe, juicy oranges, remove every particle of the bitter white, divide into sections and cut each section in two. Toss into a glass bowl with the pineapple, sprinkle with powdered sugar and grate over it a layer of fresh cocoanut. Serve at once.

Dresden Oysters.
Chop two dozen large oysters with a tablespoonful of melted butter, an unheated egg, one-third the bulk of bread crumbs, a tablespoonful of parsley, and a little onion juice if liked. Season with salt and paprika, form into balls, and bake ten or fifteen minutes in a hot oven, until the outside is well browned. Serve on half oyster shells with a parsley garnish.

First Love Kisses.
Beat together the whites of two eggs. Add to these a teaspoonful of sugar and stir until it is so thick it will not slip from the spoon. Stir in three tablespoonfuls of grated cocoanut. Drop teaspoonfuls of the mixture on buttered paper and bake in a hot oven until light brown.

To Prevent Glass From Cracking.
When pouring hot drinks into a thin glass, if a silver spoon is placed in the glass first it will prevent it from cracking.

SCENE OF BLOODY HAND-TO-HAND ENCOUNTER



The French Zouaves engaged the Germans in a hand-to-hand encounter and the French were victorious. The haystack which miraculously escaping fire, was an avenue, who are here seen preparing to bury the dead.

...last week made it look... again.

...Mrs. Datsy Lang and... Mrs. Winburne was in... day.

...Mrs. J. A. Ealey... daughter of... and Sunday.

...Wright have except... building... Mr. John Brisker.

...Miss Nina Sue Iaral... surprise package by... Mr. B. H. Brown... after being down sick... days.

ANIMALS CAUGHT BY FIRE

Forest Flames on Glenn Ranch in California Overtook Thousands of Them in Flight.

Los Angeles, Cal.—Thousands of deer rabbits, with here and there a deer caught by the whirl of flame, and trees full of roasted apples, on the Glenn ranch, were among the toll of the big forest fire that swept from Lyon to Lytel Creek, according to reports brought here by Supervisor R. L. Charlton, after almost a week spent in the big woods fighting the fire.

The woods are as dry as tinder, and the flames made rapid headway in spite of the efforts of nearly two hundred experienced firefighters, who were almost worn out by their efforts.

The blaze was confined for the most part to leaves, needles and small brush. When it was confined to a certain area by the men, the inside of the fire line was filled with wild game trying to get away. The sweep of the fire was so quick that in hundreds of instances they could not get out of the zone of danger.

The rabbits ran in droves to the center away from the fringe of the flames, only to be burned up when the fire cut its way into their hiding places. Several deer, one of them a big strong buck, ran right into the better blaze.

HEIRS OF A BARRON IN FAITH

New York Leaves Under... provisions of... a real... daughters and... receive any part... of his estate... of my children... he or she shall... from all partici... income or prin... that she so... divided among... the other... dig graves... When He Takes... in Wilkes... appearing in do... Mrs. John... of Darling... she was... dig graves to... guarantee... husband's job... she exhibited... most recent... was in a grave... of her sons, not... Her hus... took the... total abstin...

CLOCK OVER 112 YEARS OLD

Kansas City Man Unable to Find Any One Who Can Repair It.

Kansas City.—N. W. Orr owns a grandfather clock, which he believes is one of the oldest in America. Mr. Orr doesn't know just how old the clock is, but knows positively that it is more than one hundred and twelve years old.

"My grandfather brought the clock over from Europe when he came," said Mr. Orr. "I don't know when he came over, but my father, William Orr, who would be 75 years old if he was living, was born in Ohio."

Mr. Orr says the clock stands seven feet high, kept good time until last fall, when it weight cords broke. He has been unable to find a clockmaker or repairer who can repair it.

HE'S LEPER FOR GRAFT ONLY

Confession of California Laborer Who Says He Gets Money to "Move On."

Oakland, Cal.—Jose Pavana, a Mexican who, according to the superintendent and three physicians of the county hospital at Martinez, is a leper, was found working here with a Santa Fe track gang.

He was picked up on the streets of Martinez and isolated on a vacant lot.

SOUPS EASY TO MAKE

PALATABLE AND ECONOMICAL ADDITIONS TO THE MENU.

Enable Housewife to Utilize Leftover Materials Which Could Not Be Otherwise Employed—Three of the Best Recipes.

Prices of foodstuffs are keeping wonderfully normal, but it behooves the housekeeper in these uncertain times to learn to make the very best use of the supplies which she obtains, so that she can supply nutritious meals at the lowest possible cost.

Soups provide a great deal of nutrition, and in making them cooked bones, whether of meat or fish, make a really good basis for the stock, while the water in which vegetables have been cooked is also excellent for soups.

Into the stock pot can go all meat trimmings, bones, carcasses and giblets of poultry and game, all rinds and trimmings of tongue, ham and bacon, all liquids in which meat or vegetables have been cooked and all strippings of vegetables.

All these should be properly trimmed, rinsed and put into the stock pot. Simmer, but do not boil the soup. Ten minutes' rapid boiling will cloud a kettleful of soup. Do not add the vegetables until the last hour of cooking. The delicate flavoring of both meats and vegetables is easily driven off in the steam if they are boiled rapidly or cooked too long.

An easily prepared and cheap soup is made as follows: Place some bones, cooked or uncooked, in a pot with an onion, two carrots and two sliced turnips, two stalks of parsley, a little pepper and salt, and pour in sufficient water to just cover them all. Bring this all just to a boil, then draw the pan to the side of the fire, and let the contents simmer for two to three hours. Now cook and blend one-half an ounce of dripping and three-fourths ounce of flour. Strain the liquor out to this, stirring well. Then put all back on to the fire and simmer for fifteen minutes, and serve.

To make an inexpensive vegetable soup slice down half a carrot, half a turnip and one onion and fry them in one-half an ounce of clarified dripping for five minutes; then lift them out, make the fat hot again and fry in it one-half an ounce of flour until a brown color. Take the pan from the fire, add one and one-half pints of stock, stirring over the fire until it boils and is smooth, then put in the vegetables, a bunch of herbs and a little salt, and let all simmer until the vegetables are tender. Lift out the bunch of herbs and serve the soup.

This is a good onion soup: Peel and cut up rather small three good-sized onions and cook them in two ounces of dripping in a covered pan for one hour until tender, then moisten with one and a half pints of hot water in which a cauliflower or beans have been cooked, or even plain water. Add some slices of bread cut diagonally and season with pepper and salt. Cover the pan again and let the contents simmer for at least an hour. Crush the onions through a sieve and just before serving gradually add a tablespoonful of grated cheese, stirring rapidly into the soup to blend.

NEAR PAPER'S LOT

Body of James Phillips, Nephew of Former Lord of London, Found in Pot.

New York.—The body of a young man, James Phillips, nephew of an old lord of London, and who was rescued from a pauper's grave in the city hospital at New York, had been in the morgue for several days and arranged for its burial by a daughter, who gave the body to a friend to have it forwarded to her home in Conn. She had not heard of the body for 33 years.

Dr. Phillips, who was born in London, and was a surgeon, once served in the army, and was a member of the British Medical Association. He was a friend of the late President Phillips.

After the body was found, it was taken to the morgue and later he was transferred to the Washington, D. C. hospital. His wife was a daughter of General Wallace, who was followed by his son, Mr. Phillips. She was a widow and had three children, one of whom was a physician.

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