

WHO IS WHO NOW

KAISER'S CHIEF OF STAFF



Lieut. Gen. Erich G. A. S. von Falkenhayn, recently made chief of staff of the German army to succeed Von Moltke, is only sixty-three years old—rather young as the age of commanding officers goes in modern armies. He is lively, energetic, a bundle of nerves, sometimes agreeable, sometimes fractious, intitutional, aristocratic and venturesome.

The only active service undertaken by Falkenhayn previous to the present war was during the Boxer rebellion, when he served on the staff of Count Waldersee. After the Boxer war he was retained by the Chinese government to instruct a number of young officers in the Chinese army.

For a dozen years or more the kaiser has been particularly interested in Falkenhayn. As a definite earnest of his trust and regard he placed under Falkenhayn's charge and intrusted to him the military education of the crown prince. One reason for the kaiser's interest in Falkenhayn is that he is a considerably older than the heir apparent in the superior birth of the general. His noble blood dates back seven or eight centuries.

His viewpoint on all matters is purely that of the soldier. He has never been a diplomat and never an agitator. His attitude on the dueling question is illustrative of his type.

Early in the present war there occurred a duel in the German army in which Lieutenant Haage was killed. As this was contrary to army regulations, in violation of the edict of the kaiser, and against public opinion, the new minister of war was called upon to abjure the event and castigate the survivor.

He did nothing of the sort. He said frankly in a public statement that, although dueling was against the laws of God and man, every German officer must be ready to vindicate his manhood by personal combat if necessary. He added that he was doing everything in his power to diminish dueling in the army.

GABE E. PARKER

Animated by a sense of obligation to his own people, the Indian race, and especially to the Choctaw nation, which contributed from tribal funds to pay for his education in the public Indian schools of Indian territory, Gabe E. Parker, appointed by the president commissioner of the Five Civilized Tribes, takes up those duties with the anxiety and hope to advance the interests and welfare of those intrusted to his charge. Muskogee, Okla., is his headquarters.

Mr. Parker is one-eighth Indian. His mother was one-quarter Choctaw. His father, a Kentuckian, owned a ranch in Indian territory, near Fort Towson now in southeast Oklahoma, where Gabe E. Parker was born September 25, 1878. He has one brother and two sisters.

The country schoolhouse, an Indian school for the children of the Choctaw nation, provided him with the rudiments of his education. Later he went to Spencer academy, also an Indian institution of learning. He obtained his degree as a bachelor of science from Henry Kendall college. Two things stand out in his memory of college days: That he met his wife, who was a fellow student; that he closed his course as valedictorian of his class, graduating with the highest honors in 1899.

The death of his mother diverted him from the study of law, and he returned as an assistant teacher to Spencer academy after his graduation, and in three months was made principal teacher. After a year of teaching there, in 1900 he was transferred as principal to Armstrong academy, another Indian institution, and in 1904 was superintendent. He was occupying this post when called to Washington to become register of the treasury.

Mr. Parker is a thirty-second degree Mason and a Shriner. He owns a large ranch in Oklahoma.



HEROINE OF PRETTY ROMANCE



Elizabeth Reid Rogers, a pretty southern girl who made her Washington debut two years ago, has come into a romance that reads like a story book. Inasmuch as she is credited with being engaged to the nephew of the kaiser—one Prince Christian of Germany, a captain in the imperial navy, on duty at present, on a man-of-war in the Kiel canal.

The young folks met at Cairo, where Miss Rogers was stopping with her mother, who sets the pretty girl a difficult example to follow when it comes to looks.

Mrs. Rogers was a Tennessee belle and beauty, Miss Eunice Tomlin of Jackson. She married a son of the Blue Grass state, in young Reid Rogers of Mt. Sterling, Ky., a protégé of the multimillionaire, Theodore P. Shonts of New York and Panama, largely through whose instrumentality Mr. Rogers, whose mother and Mrs. Shonts were intimate friends, became the Rogerses are prominent in the utradiplomatic set in Washington, where they have been spending the last few winters. Miss Rogers is all vivacity and temperament and charm. She shows her Kentuckiness in her devotion to horses. She and her father ride together frequently. Mrs. Rogers and Miss Rogers are in Berlin.

PENNSYLVANIA'S NEW GOVERNOR

Martin G. Brumbaugh, the new governor of Pennsylvania, is one of the best-known men of that state as an educator and friend of the schools. His achievements as a county superintendent, then as the organizer of the schools in Porto Rico, and in the last eight years as superintendent of schools in Philadelphia, won for him popularity and the greatest support a candidate for governor has received in recent years in Pennsylvania.

Doctor Brumbaugh is a rugged, healthy figure of a man, a perfect product of outdoor life and truly representative of his German stock. He is the picture of a powerful athlete, erect, and towering over six feet. He is impressive of the physical giant, rather than the intellectual. Nothing in his appearance betokens the lines of a student or recluse. His leonine head, double-barreled square jaws, and thick yet well-developed body, recall to mind one of the characters in Wagner's operas. The most striking facial characteristic of the man is his crazy, bustling brows. His keen, discerning, kindly glance travels beneath this abundance of hair, overhanging his steely eyes.



DIVERSIFIED FARMING SAFEST PLAN



Feed Yards Near Shawnee, Okla.

(By W. M. KELLY.)

In order to grow successful crops for less cost than they will sell for in the market, we must feed them out on the farm, so that we shall realize more than the market price for them, and thus make two profits. Could we market price for feeding crops, we should price we would not need to raise so much to meet expenses. And if we could realize a profit above the market price our feeding crops, we should in many instances, double our income, and without adding to the cost of production and so have less cause to complain of low prices and overproduction.

The first step towards more profitable feeding is improved stock. There are very few farms that are not supporting animals at a loss, on account of their inferior quality.

We should keep not only more good stock, but we should keep those that are adapted to our needs.

Diversified farming is the safest. Different soils require different crops; and upon all, farm rotation is essential to profitable production. But the feeding of live stock is a separate and distinct branch of the business; and the narrower the limits to which we confine ourselves the better the results.

Study the adaptation of your farm; its location to good markets, your own dislikes and then specialize upon the kind of stock husbandry that judgment teaches is best for your farm.

The beef producer will not find it profitable to keep Jerseys, nor the dairyman Herefords.

It is feeding special-purpose animals that has enabled feeders to realize profits on the amount of feed that is consumed and it is the feeding of dairy animals that has enabled dairymen to make their business profitable.

The better the animals the larger the profits, and the animals that are bred for special purposes are more certain of giving good results.

While it is my opinion that dairy farming is the most profitable manner of realizing good profits on home grown feeds, yet it is out of the question for all of us to become dairy farmers. Some will do better with sheep and some with horses.

It is not profitable for a man to handle animals that he does not like, and that he cannot take pride and interest in keeping in a good condition. The most important requisite for feeding any kind of stock, is pure water and plenty of it; other things may be neglected to a certain extent but the water is indispensable.

More than one-half of the live weight of all our domestic animals is water, and water is the universal solvent, the medium by which all substances that nourish plant and animal life are made available.

Another important factor is good shelter, a protection from heat and cold. It requires food to maintain heat in the body, and the amount required for this is much greater, if the animals do not have protection from the cold. On some farms, the amount of feed required to keep up heat is more than the amount converted into growth and fat.

Many of us fail to preserve our feeding crops in a way to make them palatable and digestible. If they are not palatable they will not be eaten, and if they are not digestible they will produce no good results.

Too much of the food finds its way into the manure, without being eaten on account of not being palatable, and much that is eaten, many times fails to nourish, on account of not being digestible.

Overripe hay that is damaged, over-ripe straw, corn fodder and stalks that have become woody, contain but a small per cent of nutritive value which they would have possessed, had they been cut and cured at the proper time. The silo offers a way by which we can preserve our corn crop at a time when it is of the greatest feeding value and keep it without waste and preserve it in the best and most palatable condition, so that it will furnish the greatest possible amount of nourishment.

If you have no silo, the stalks may be improved by cutting and feeding to the stock after being sprinkled with water and a little mill feed.

If preserved in good condition, the cattle will consume about all of the hay, straw and fodder with very little waste, and so yield us all the profit there is in them.

It seems the height of folly to grow good crops and feed them out under conditions that will not allow of profits.

No single crop will form a balanced ration for any animal, when fed alone. We need to make combining foods a study if we could feed them to the best advantage. We must remember that we are keeping our farm stock under more artificial conditions every year, and if we confine them to one kind of food, they cannot make the best gains and keep in a healthy condition. Unless they have the kind of food best suited to their needs their development is slow and uncertain. The soil stands ready to give large returns to intelligent farmers. Every well-bred animal on the farm, by the very law of its being, is ready and able to assist in giving additional value to all crops that are grown on the farm, if we only surround them with the right conditions. Successful feeding depends entirely upon the man.

STEADY INCOME FROM DAIRY

As There is Always Good Demand for Butter, Cream and Cheese Farmer Should Retain Best Cows.

In these days, when the price of beef is soaring so high the farmer will be tempted to sell the milk cows, and invest in young cattle. He may forget the fact that, while most is advancing rapidly in price, dairy products will do the same. There will be good prices for butter and cream and cheese, so he should hold to the good, faithful cows. The profits from milk cows will be daily and certain. A herd of good milk cows gives a weekly or monthly income, while one must wait for steers to grow and fatten for the market.

Of course, the cows that are unprofitable should not be kept. The cow with a diseased udder, the cow of beef type, the cow that is troublesome to milk, that has short teats or gives a stream of milk the size of a pin—such cows should be gotten rid of at the first opportunity. But the good dairy cow is worth lots of



We Should Keep Good Stock and Hold on to Those Adapted to Our Needs.

money. She will more than pay her way every day in the year. She may be getting a little old, but keep her, nevertheless. To exchange might make matters worse. The cow that has been tried and proved is the one to keep. Give her a little better care and she will hold her usual record.

As winter comes on the dairy herd may slacken up a little in the quantity of milk because of being put on dry feed, but the milk will be richer and the profit in cream will be about the same. There are many farmers whose support is in the dairy cows, and to change to beef animals just because beef has advanced might mean ruin.

GENERAL FARM NOTES

Burn weeds to destroy the seed pods.

Clean up the garden. Burn all weeds, vines, etc.

The silo is a sign of contentment, and contentment is a sign of success.

Great producing ability comes from the modified form best suited to do the work.

If you do not keep an eye on that seed corn it may mold. Let it have fresh air.

The drainage deepens the feeding ground of the crop and insures the farmer against both drought and flooding.

Hay slings and a loader are among the tools that cut down the cost of hired help by making that help more efficient.

Humus mellowes the soil, regulates the temperature to a certain extent, and assists in the storing and holding of moisture.

Have good gates and fences on the farm. How many farms are condemned at the gates. Have them hang straight and open easily.

Rats will leave a place where plaster of paris is mixed with bran or flour or anything they will eat. It interferes with their digestion.

SOME KITCHEN KINKS

METHODS THAT MAY BE NEW TO MANY HOUSEWIVES.

Tiles Always Best When One Can Afford Them—Keeping the Dish-cloth Fresh—Linoleum for the Floor Covering.

Tiles are so clean and nice if one is able to afford them. The young wife who has them will never regret the outlay, although they are rather expensive at the start. Round the kitchen walls they are splendid and most hygienic in every way.

The back of the sink is bound to get splashed with the washing up after each meal. Therefore here it is essential to have either tiles or zinc or something of the kind through which the water cannot penetrate. Zinc answers the purpose quite well if securely nailed flat against the wall. This is easily cleaned daily with a little dry brickdust.

The tiles, of course, are ideal, as all they need is a washdown with warm water daily.

A little enamel basket is so useful in the sink for tea-leaves and such things which are more than likely to go down the sink and eventually stop it up. It is shaped so that it fits into the corner of the sink, perforated with holes, so that all liquid passes away, leaving the solid bodies in the basket.

Nothing is more unpleasant than a greasy dishcloth. To keep this important article fresh and sweet, it should be scalded each time after use, or else washed out thoroughly in hot water and rinsed well in several waters.

A plate rack fixed above the sink is a great saving of labor. Plates put in the rack must be rinsed in cold water after being washed in hot, if you do not want them to be smudgy.

When roasting meat, use a double meat tin. Put cold water in the under one. This prevents the dripping burning and also keeps it from boiling away.

Plenty of hot water is essential for dish washing. Collect all the silver. Place the knives blade downward in a jug of hot water. Pile up the plates neatly. A little arrangement saves the middle one so often sees in connection with washing up. Wash all the cleanest things first to save the water. Rinse glass in cold water after washing in hot and polish well with a dry, clean cloth.

The most useful and healthy floor covering for the kitchen is linoleum. Inlaid linoleum is the best to purchase. Here the pattern goes right through and therefore will be perfect to the last.

Clean your windows when the sun is not shining, for if the sun shines on a wet window no amount of rubbing will prevent it from being streaky when dry. Avoid a frosty day, too, as the glass is apt to break easily then. Dust the windows thoroughly. Wash the glass with a sponge wrung out in tepid water with a few drops of ammonia in it. Dry with a clean cloth (with no fluff on it). Polish with pads of newspaper.

The Cook Says.

If your market basket or clothes basket of willow shows a few loose ends, put it to soak for twenty minutes or half an hour in lukewarm water.

A good way to do up to put the basket into the bathtub, resting it on the part that is to be repaired, then turn in enough water to soak this part. The important thing is to get the willow ends soft and pliable.

When this is accomplished the strips can be readily bent back into place, and if you push them in firmly, they will stay in place when dry. Never try to bend the willow strips while they are dry, as they will be sure to snap off.

A putty knife, with its short handle and broad blade, is an indispensable tool in the kitchen. It can be used for turning hash, fritters and fish. Its broad end is also most useful in scraping pots and pans.

Halibut With Tomatoes.

Take the required amount of halibut steak and put into a buttered pan. Arrange slices of tomato to cover it and put on top of the tomatoes plenty of green peppers sliced rather thin. Season with salt and pepper and pour over all one-fourth cupful of melted butter. Bake in hot oven 30 minutes, basting frequently. A garnish of sliced hard boiled eggs may be added.

Codfish Wiggle.

Pick up a cupful of codfish, place in saucepan with enough cold water to cover, let come to boiling point; drain off as before; thicken a pint of milk as for cream toast, season with salt and pepper, and butter; row add the fish and half a can of peas and let all boil up. Have ready some nicely browned french-fried potatoes and turn the cream, fish, etc., over them.

Red Pepper Salad.

Mix half can of pimentos or sweet peppers with one cream cheese. Beat into the mixture sufficient mayonnaise to soften it slightly and add a few drops of onion juice, more if a decided onion flavor is liked. Pack in a mold, chill on ice and when ready to serve cut in slices and place on crisp lettuce leaves. This makes a good luncheon salad.

Deviled Ham Rolls.

Make light, rather rich pastry, roll thin and cut into squares of about four inches. Spread upon each square a small quantity of deviled ham, leaving about half inch around the edge uncovered. Moisten the edges with cold water and roll each sheet of ham and pastry compactly, pressing the ends together, and bake.

Grease Spots on Woolen Clothing.

For removing greasy spots on black woolen clothing the following is excellent: Make a solution of borax and warm water and wash the soiled article in it, then rinse in clear water and dry in the sun. This is a good way to clean men's coat collars.

NEWS and GOSSIP of WASHINGTON



Uncle Sam Now Is Publisher of Daily Newspaper

WASHINGTON.—To promote the foreign commerce of the United States, the government has gone into the newspaper business, and the Daily Commercial Report is now being issued regularly by the department of commerce.

In it are carried all important commercial cablegrams received from the attaches at the various embassies abroad and from consuls throughout the world. It also contains brief abstracts of the findings of investigators of the department in many lines of American enterprise, and presents to the business world each day the gist of the business of the department for the preceding day.

The plan for a live, up-to-the-hour commercial daily was worked out by Dr. E. E. Pratt, chief of the bureau of foreign and domestic commerce. The new publication takes the place of the daily consular report which has been issued for some time, and hereafter the long mail reports from American consuls reviewing business conditions and opportunities in their respective sections will be published as supplements to the Daily Commercial Report.

Wonderful Collections of the Dead Letter Mail

WONDERFUL beyond belief is the collection of articles which the post office can make within a year from the mail that can't be delivered because of bad addresses. Through the benevolent agency of the parcels post department last year exceeded all records, and upon the shelves of the historic dead letter office are packages containing everything from Bibles to bassoons.

All of these articles were sent to the wrong address. Their original packages were stamped and restamped until the paper was worn out. For the sake of convenience, the officials of the dead letter office have lumped certain articles together in large packages. Thus one passes a package of handkerchiefs and runs into a bright young assortment of brass castings. Or, turning from a particularly melancholy collection of books, he runs smack into a collection of toys that might have come right out of the bag of Santa Claus. There is a single package that contains 241 women's aprons, with 51 assorted garments which the gay young flappers of these perilous times consider obsolete. Then there are 176 pairs of hose bundled together.

Even the most pessimistic sufferer from hay fever cheers up when he goes by the handkerchief department of the dead letter office. There is a single bundle of 1,149 initialed and uninitialed handkerchiefs reposing near him, which is about the number that a hay fever patient uses during a 24-hour day.

Sixty-six aviators in the United States are wondering where those aviation caps are that they were told about in a letter, but which they never received. The caps are in the dead letter office with some automobile hoods.

And the dead letter office must ring at night with the disappointed cries of many fishermen. It has received 1,842 fishhooks and 505 pieces of fishing tackle. The only thing the dead letter office hasn't got is the fisherman's alibi.

A few other little side lines in the dead letter office are awls, bicycle tires, shotguns, horse blankets and picture postal cards to the number of about 70,000.

Old Washington Cafe Landmark Forced to Move

SHOOMAKER'S has moved. The quaint old restaurant landmark, which has stood in Newspaper Row since Washington was a village and Pennsylvania avenue was a continuous mudhole, has been snowed under by the march of progress. The place where statesmen, diplomats, journalists and financiers have sipped their juleps among the cobwebs has gone to a new location.

Shoomaker's was a "gentleman's bar." If you were not a gentleman you were not supposed to frequent Shoomaker's. The bartenders never wore aprons; they were simply business men, clad in conventional sack suits, without even the cuffs of the coats turned back. The cashier's desk, with its antiquated wooden cash-drawer, chipped and scarred with the ring of quarters and half-dollars, stood midway between the bar and the front door. The bartender never used a cash register; he would have used loud tones sooner. When the libation was received he pushed across a check with it. If you were honest you paid the check as you went out the door. If you were not honest you went out without paying—but only once.

The wall behind the bar was a museum. It was hung and clustered and overlaid with mementos of a Washington long past. There is told the story of a newspaper correspondent in the old days who inclined mightily toward Shoomaker's. He had planned to write a story about some art work that had been done at the capitol, but he got his dates (or his drinks) mixed and filed a 2,000-word story on the decorations behind Shoomaker's bar.

Tradition says that national history has been made in the back room of Shoomaker's. The stockroom crowded in close against the bar. In the middle of the bar stockroom was an old-fashioned coal stove with the sawdust box beneath it. In the cold winter days the old stove would bludge around its base, and over in the corners, behind the tiers of wine cases, members of congress would gather over their Tom-and-Jerries and their egg-nogs, to discuss the state of the nation or tell yarns.

Black Box That Ticks Stirrs President's Guard

FIVE minutes of feverish anxiety ended in a laugh at the White House and the joke seemed to be on "Jimmy" Murphy, head of the White House secret service. Someone telephoned to the "cave of the winds," by which the newspaper room at the White House is known, that a man was on his way to the executive offices bearing a "black box that ticked." The news was instantly communicated to "Jimmy" Murphy, who stationed three of his best men at intervals in the executive offices with orders to intercept the "ticking box." Visions of infernal machines and bombs with clock attachments arose in the minds of the president's protectors.

Finally, the mysterious man appeared with the "black box" and, sure enough, it "ticked." He was nailed immediately by Mr. Murphy personally. It took but a minute, however, to explain that the box contained an alarm clock which Lee O. Duncan of La Salle, Ill., brought to the president to assist him in opening the San Diego exposition to start which the president had agreed to press the button at three o'clock New Year morning—midnight San Diego time.

A big smile went all around the executive offices when the truth was discovered, and no one smiled more broadly than the president himself, who seemed to think he had a good joke on the men who guard him so jealously. When it was all over, Mr. Murphy wiped large beads of sweat from his brow and acknowledged that he had had a bad five minutes.

Iodin in the Tissues.

Iodin is present in appreciable quantities in certain tissues of all marine species. As we get higher in the scale there is more differentiation and probably less total iodine in the whole organism, until in vertebrates, and particularly in mammals, thyroid tissue alone is of consequence in connection with the storage of the element. Where there is a circulation of iodine in the organism other tissues will also contain minute amounts; but the trace of iodine found in tissues other than the thyroid is in probability without significance.

Uncle Sam's Farm.

According to Secretary Houston, the values of the principal farm crops of our country last year are as follows: Corn, \$1,702,599,000; wheat, \$573,550,000; hay, \$779,068,000; cotton, \$519,016,000; oats, \$499,431,000; potatoes, \$198,009,000; barley, \$105,908,000; tobacco, \$101,411,000; sweet potatoes, \$44,294,000; rye, \$37,018,000; sugar beets, \$37,950,000; rice, \$21,849,000; flaxseed, \$19,540,000, and buckwheat, \$12,882,000. The total crop value, including animals sold and animal products, \$9,872,933,000—\$83,000,000 ahead of 1913.

