

Between the Lines

By FRANK FILSON

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A baby between the lines of trenches!

The troops had advanced by night under the searchlight; they had taken up a new position within a hundred yards of the enemy, on what had been a farm. And at dawn they could all distinctly see the child sitting up in the hole made by a ten-inch shell, one hand extended toward the ruined buildings.

It was a raw and foggy morning, and presently, while the men still gaped, the mist came down and hid the child from sight. To show a head above the sandbags ordinarily meant instant death. But now a dozen men leaped from the trenches and ran forward.

There came a fusillade from the enemy, and half of them fell dead in their tracks. The rest staggered onward, wounded, to collapse one by one. Only one man reached the edge of the crater before he collapsed, shot through the heart.

The fog lifted. By a miracle the child had escaped injury. She was still seated there in the shell-hole. From the opposing trenches a dozen men came crawling forward through the fog. These of their opponents' eyes were turned to the child.

But to the right and left were soldiers who were ignorant of the situation. A fusillade rang out, and of the dozen men only three were left to work their way forward.

"Cease firing!" came the order. "It is hard to control a body of troops that stretches away for un-



Carrying in His Arms an Enormous Rag Doll.

known miles on either side. A second volley, and not a man remained to rescue or to fly.

The child was still uninjured. The bullets had passed over her head, and she had fallen forward, each side of her head, and she was still, each side of her head, and she was still, each side of her head.

Excellent oil can be extracted from sunflower seeds, and Germany, who has none too much of the former just now, has planted sunflowers along her railroad lines for the sole purpose of obtaining the oil, the quality of which is hardly inferior to that of the famous olive oil.

Again, sunflower seed makes an excellent bread; both seeds and leaves are given to stock, while the stalks can be used for fuel.

Bracken—a fern which overruns almost every portion of our isles—is another hardy plant that can be turned to good account. Scotch people use it in the shape of a vegetable, and it is a most nutritious food.

Old country folk burn bracken, and in the smoke, sprinkled with water, into balls. The "bri" obtained serves the purpose of soap quite well.

Checks Against Future. We repeat—when you're tired, quit. This is the most practical advice you can give. It means quit spending so much time in other ways that you don't get enough sleep to furnish you with proper working energy. You can, of course, keep going on black coffee and your nerves. But whenever you are spending more energy than you are getting, you're issuing checks against the bank's balance of future health.

And as these checks are cashed the balance dwindles. One "night" tonight must be repaid later in life with compound interest.—Fresno (Cal.) Herald.

Untruth Traced to Egotism. Here is the most pathetic circumstance connected with lying. It is essentially self-deception. And yet it comes from the desire for self-protection and for selfish advantage. In nearly every instance it can be traced to egotism and to the weakness that egotism is bound to engender.

Signs don't worry them—hence the new idea of the contractor. He has insured the top of the railing with tar and grease. Now persons who never shudder at the "danger" sign flee from the greasy menace as if it were poison.

Reality Movement. "Any activity in real estate about here?" asked the tourist. "None whatever," answered the disconsolate citizen of an Arizona town, "except when a pair of wild comes along and strangles a little snake."

Grease Effective "Danger" Sign. A Philadelphia contractor who has observed that pedestrians pay little attention to signs has evolved a new plan to guard against accidents to "innocent bystanders." A steam shovel working many feet below the surface of the street attracts scores of persons daily. They stop, lean over the board railing around the excavation and stare. Sometimes the crowd gets so large that there is danger of the railing giving way and plunging them into the excavation. "Danger"

junction of the two armies. On the opposite side of No Man's Land the Germans had put up a notice to the same effect in their own language.

They quickly exchanged it for another. "When?" he asked.

"At twelve o'clock," answered the English.

It meant an hour to wait. All the eyes were strained upon the baby. She had not moved since the morning.

There was every fear that she was dead. And here the child, at the time set the artillery behind the British lines began to rattle. Showers of shells broke upon the opposite trenches. The artillery of the Germans answered. And since nothing was known at the front about the child, because its life or death was a small matter in the general run, the attempt was abandoned.

All that day the soldiers on either side crouched in their trenches and waited for the artillery to cease. A general attack had been ordered for six o'clock on the Franco-British front. There were few now who cherished any hope of saving the baby's life. Yet none of the shells had fallen near the crater, and the little body was still visible there.

At six o'clock the British artillery suddenly ceased. The men leaped from their trenches and ran forward, cheering.

But to their surprise their opponents did not wait for them but ran forward also, perhaps inspired by the same motives. The two parties met on a half-mile front. Bayonet clashed with bayonet, there was fierce thrust and parry, men fell dying, the cries of the wounded rent the air, and neither side would give way.

It was not until the combat had been thinned out by the loss of thousands that the two lines of enemies suddenly withdrew and dug in their respective trenches. But there were those on either side who remembered.

And, moved by a simultaneous impulse, six men from either of the conflicting armies rushed toward the shell crater. They were greeted each other. A big Scotchman leaped into the hole and emerged, carrying in his arms an enormous rag doll, with a painted face of blue.

It was riddled with bullet holes, and had evidently been abandoned by the former owners. Perhaps the very child whose playing it had been had long ago grown tired of it.

Yet it was strangely human in appearance, and the head with the golden curls, dropped forward like that of a tired child sleeping.

There was a stunned silence on either side. With no thought of fighting, the men intermingled and clustered about the figure. How many thousands had died for this rag doll? It was grotesque and pitiful.

The Scotchman laid the doll down in the crater and flung a little earth over its head. He looked up at the faces of the enemy.

"It's for a trifle like this that good men's lives have been flung away!" he said bitterly.

There was silence, till a young student spoke up.

"Are we any wiser?" he asked quietly.

The other appeared as if about to answer him; but instead he turned his back, and, calling his men, marched toward the figure. How many thousands had died for this rag doll? It was grotesque and pitiful.

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THIEF CALLED TO WORK BY CLOCK

Most Industrious of Burglars Is Finally Landed in Jail in Seattle.

LOOTED MANY HOUSES

Operating on Systematic Basis, Thrifty Marauder Was Able to Accumulate Bank Account and Says He Likes Game.

Seattle, Wash.—Carl Peterson, the most industrious and busiest night burglar that ever operated on the Pacific coast, who confessed that an alarm clock called him to "work" every night and that he systematically and carefully went about his business as a banker or merchant would take up his duties for the day, is in the city jail here.

Peterson has been in Seattle since last April and during this time has robbed about 80 private residences and stores. Regularly every morning, according to his story, he would rise at the call of his alarm clock, at 3:30 in the morning, eat a light breakfast, load his revolver, put a couple of "blinies" and a flashlight in his pocket and then start out to plunder some house.

Lifetime of Robbery. Quick-eyed, well-built, with features betraying a love for excitement, Peterson devoted almost a lifetime to robbing folks, "on a business basis with a bank account to show for it." He says he took up burglary as his profession many years ago by accident.

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SOME TASTY DISHES

NEW AND OLD RECIPES OF AC-KNOWLEDGED MERIT.

Best Way to Serve Wings and Drumsticks of Cold Fowl—Fried Apples a Delicacy That Will Be Appreciated—Nut Preparations.

Put two tablespoons of butter in a frying pan and, when melted, add a tablespoonful each of chili sauce and mushroom catsup and a teaspoonful each of onion and a little boiling hot water. Take the wings and drumsticks and any other pieces from a cold fowl, make gashes in them and sprinkle with pepper, salt and flour and cook in the above sauce until thoroughly heated. Then dip them in a little boiling hot chicken stock—beef extract diluted with hot water will also do—sprinkle in a small quantity of chopped parsley and serve at once.

Put and pour several fine cooking apples and cut the slices into must about a quarter of an inch thick. Dip these in a sauce made by mixing one tablespoonful of lemon juice with the same quantity of brandy and a little granulated sugar; fry the apples in butter. But to make a little boiling hot chicken stock—beef extract diluted with hot water will also do—sprinkle in a small quantity of chopped parsley and serve at once.

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SELECTION OF LOCATION FOR ORCHARDS

Prepared by the United States Department of Agriculture.

Before deciding upon the location of an orchard, among the features that should be carefully considered are the roads and the distances over which fruits and supplies must be hauled. Rough roads with steep grades in sections where there is no immediate prospect of improvement will make it almost impossible to produce fruit at a profit. Long hauls are expensive, and rough roads cause serious damage to the fruit; and where there is close competition with more favorable localities the profits are apt to be very small.

Transportation facilities are important. Where orchards are some within wagon or truck haul of the market, the railroad facilities should be carefully considered. Not only must the train service be adequate, but the securing of refrigerator cars when needed is of great importance. In localities where rates are necessary in shipping perishable fruit.

The markets to which fruit will be shipped must be accessible without much delay in transit. Where transfers are necessary, such as the case with connections with branch lines of railroads must be used, delays are frequent and rates are high, thus considerably increasing the expense.

The economic conditions, such as the securing of labor and the facilities for the care of this labor, must be taken into account.

The climate must be considered in selecting the kinds of fruit to grow in a locality or region, for it is usually unprofitable to attempt to grow fruits in any region that are not adapted to the conditions under which they are planted.

Selection of Site. The soil should be deep with a porous substratum which will allow excess water to seep away quickly. If the soil is run down it is not in good condition for the growth of orchard trees.

Land that is gently rolling is to be preferred to land that is either very rough and uneven or very steep. Erosion is apt to be very heavy on steep land, and the expense of orchard operations is heavy in comparison with which is where the conditions are favorable.

If the relative elevation, or elevation as compared with the surrounding country, is high, it provides for good air drainage and good soil drainage. The decay of fruit is less apt to occur, and under which fungus diseases are more easily controlled. A well-drained soil is almost essential for the proper growth of fruit trees; therefore, if the site for an orchard is not well drained or capable of being well drained at little expense, it is a waste of time and money to use it for orchard purposes.

The climate of a particular site with reference to frosts should be considered, for it is very difficult to produce fruit profitable in sections subject to severe frosts or in sections where late spring frosts occur annually.

to the exhaustion of the water supply or to the cutting off of capillary water from the top soil, but are partly due to certain definite chemical compounds formed by the decay of the plant itself. Bye means, there will be a beneficial effect on the soil, and is very good under where pointers are to be grown.

Crimson clover is better known in northern New Jersey than in lower New York. It must be sown earlier than rye and will not succeed on soils that are notably acid. On the other hand, it does add more nitrogen to the soil than is required to raise a full crop of corn and at the same time adds enough humus to the soil to greatly increase its water-holding capacity.

The decay of crimson clover in the soil is very rapid and it seems to provide just the right food for the friendly bacteria which put out plant food in available form. Most failures in crimson clover are due to one of three things: (1) Sowing too late, which allows the plant to winterkill. (2) Sowing too early, which prevents the growth of nearly all useful legumes. (3) Improper covering of the seed. At the time crimson clover is sown in August the ground is usually very warm and quite dry, making it necessary to cover the seed more deeply than would be done if the seed were sown in the early spring.

A crop of crimson clover will add to the soil an amount of organic matter equal to ten tons of stable manure, and will, by occupying the land through the winter, conserve a very large amount of soil nutrients which would otherwise be carried away in the water which flows over the surface.

Land which has become unproductive may be rapidly increased in value in this manner: Sow a crop of rye as early as the land is available in the fall, applying a small top dressing of acid phosphate to give the rye a strong, vigorous autumn growth. Plow this under when the rye is just coming into head and, after liming it with a ton of lime to the acre, sow cowpeas or soy beans at the rate of two bushels per acre. These will make a very rank growth, and seem to thrive on land where rye has been plowed under. As soon as seeds have begun to form on the cowpeas or soy beans, they should be plowed down and rye or crimson clover again sown on the grounds.

This treatment will do more to restore land health and productiveness than even a large application of high-priced stable manure.

If it is not possible to allow the land to rest for a year, the use of winter legumes will alone be sufficient to keep the land in a fair state of productivity with only the application of moderate amounts of mineral fertilizers.

The greatest loss in soil fertility in the eastern United States consists in leaving the ground bare through the winter. Any cover crop will prevent this loss, but a clover will at the same time add large quantities of high-priced nitrogen.

Feeding for Profit. With the present market prices, every volt of good draft breeding ought to return a good profit if fed so as to make the maximum development.—J. S. Montgomery, University Farm, St. Paul, Minn.

Two Litters of Pigs Yearly. Prof. H. H. Henshaw, who has been mentioned by providing for two litters a year, something that seldom happened in former times. The new efficiency demands that everything be kept constantly moving.

Pedigree With Stock. Pedigree counts in the selection of live stock, but to pedigree must be added performance. A cow of illustrious lineage which does not make good at the milk-pail might as well be a scrub.

Insult. Judge—What occasion had you to assault this man? The Organ Grinder—He abuses da monk, your very worshipful honor.

Judge—In what way? The Organ Grinder—He aska da monk eef I was hees fadder.

Cautious. "Why does young Mr. Gay always knock at the door when he calls on you?" "He's afraid if he comes with a ring I may consider it as a proposal."

HOME TOWN HELPS

SCOTCH CITY HAS SIDE LINE

Glasgow Reports Gratifying Success of Its Municipal Agriculture Lesson for America.

The individual efforts of many