

DRAWNUMBERSFOR NATIONAL ARMY

Youth of the Land Now Know the Order for Service.

Great Draft Lottery Continues for 16 Months Before Final Number is Drawn.

Washington, July 21.—America's great army of democracy has been drafted. At 9:49 o'clock on Friday morning...

The beginning of the draft was participated in and witnessed, by a company of notables as large as could be accommodated and was surrounded with all due solemnity.

More than a million were represented by the first 1,000 numbers drawn, according to an official statement...

The following list shows the numbers in the order in which they were drawn. The first number in each case represents the order in which the select or re-draft registry number was taken from the bowl.

Table of lottery numbers, columns 1-10, containing numbers from 1-28 to 100-145.

INSURANCE MEN ON GUARD

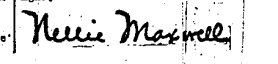
How First-Class English Companies Succeed in "Warding Off" Their Depredations.

printed. These are deeply etched in black, the center of the card bearing the name of the company which issues the card. When a customer has suspicions regarding a customer one of its offices takes a number of these cards...

through the staff of inquiry offices of the insurance companies. These strong evidences against the men whose names they bear. Each company keeps a book regularly posted with these cards in it, and the book is more frequently consulted than any other in the office.

panies thousands of pounds each year. It is the most successful of these "insurance warnings." Whenever a salvage officer notes the slightest suspicious circumstance and the ruins of a fire he only reports it.

Origin of the Dollar. Although America borrowed the dollar from Spain, in origin it is German, the word being the English form of the German "Mark."



A new grease cup resembles the tubes in which tooth paste is put up.



Beauty is not undervalued in the home life. Whatever brings the dweller into a finer life, what advances his eye, or hand or ear, whatever purifies or ennobles him, may well find a place there.

The fountain of beauty is in the heart, and every generous thought illustrates the walls of your chamber.

SANDWICH FILLINGS. Chop fine two large serrated, one cup of boiled ham, two small cucumber pickles. Make a paste by adding a tablespoonful of mayonnaise. Spread on a thinly sliced white bread, lightly buttered.

Take a piece of fine chopped (tender) key meat, one-half cupful of very ground almonds, blanched, mix with cream or mayonnaise. Spread on brown bread that has been buttered.

Chop the desired quantity of olive oil with mayonnaise and spread on thin slices of buttered bread. Chop equal quantities of veal and tongue, moisten with the stock from the tongue and add a little salt, paprika, a bit of scraped onion and nutmeg. Spread on thinly sliced buttered bread.

Add one cupful of very ground ham to the mixture of chicken, also finely chopped. Add a piece of green pepper finely chopped, and mix with mayonnaise. Spread on buttered graham bread.

Prepared cheese softened with a little cream makes a delicious filling. Use one-half the quantity of pecana finely minced, a few chopped olives, and spread on buttered brown bread. Strain a little cream cheese with cream and spread on buttered white bread cut in thin slices. Then cover the cheese with bits of chopped prepared ginger and candied lemon peel.

Chop equal parts of pecana or cashew nuts, and spread on buttered white bread cut in thin slices. Then cover the cheese with bits of chopped prepared ginger and candied lemon peel. Chop three hard-boiled eggs, season with onion juice, and softened butter, spread on buttered bread.

Chop equal parts of pecana and celery and mix with mayonnaise which has been well seasoned with grated lemon peel. Spread on thin buttered slices of white bread.

Efficiency in the home is as great a danger to the state as quackery in medicine.

SOME GOOD OLD SOUTHERN RECIPES. Make a good big kettle of cornmeal mush, mold it in small breadpans and cut in slices to fry for breakfast. Any chopped meat may be stirred into the mush while warm, making a more substantial dish.

Creole Tongue.—Boil a fresh beef tongue, and after skinning it, and trimming it carefully, add the following sauce: Into a double boiler put a glass of cream, jelly and a cupful of orange juice, quarter of a cupful of lemon juice, a tablespoonful of butter, a quarter of a pound each of raisins, currants, citron, chopped almonds, all well blended, and soak in the fruit juice and pour over the tongue, after it has become well heated.

Couilles of Chicken.—Stew cold chicken with mushrooms, cut up and all highly seasoned with butter, pepper salt and a tablespoonful of rich cream for each rasher. Put the chicken in the rasher, sprinkle with buttered crumbs and bake; serve hot with green peas.

Chili Sauce.—Pare a dozen large tomatoes and peel two onions; add four medium sized peppers, all chopped. Slice and add two tablespoonfuls of salt, two of sugar, one of black pepper and three-fourths of a cupful of vinegar. Boil for half an hour, strain off. Bottle and seal.

Lobster Dressing.—Have ready a pint of cold cream, fresh or canned. Heat a tablespoonful of butter, add a tablespoonful of chopped onion, a green pepper and a half cupful of rich tomato sauce. Cook for eight minutes, add a cupful of clear chicken broth, cook five minutes longer, then add the lobster and salt to taste. As soon as it is heated through, it is ready to serve.

Chese Omelet.—A cupful of chese, a cupful of cream, two tablespoonfuls of melted butter and an egg beaten very light, seasoned with salt mixed quickly and put into a buttered baking dish to bake, makes a most dainty supper dish.

Orange Salad.—Cut thick rounds of orange, peel and all, and place a thin slice of Southern onion of the same size, sandwich fashion, between two slices. Place on lettuce and serve with French dressing.

Kidney Bean Salad.—Cook three-quarters of a pound of Kidney beans until tender, drain well and when cold add a cupful of chopped celery, a cupful of sweet pickles, cut in cubes and three-fourths of a cupful of creamy dressing. And boiled dressing, stir in lightly and serve on lettuce leaves.