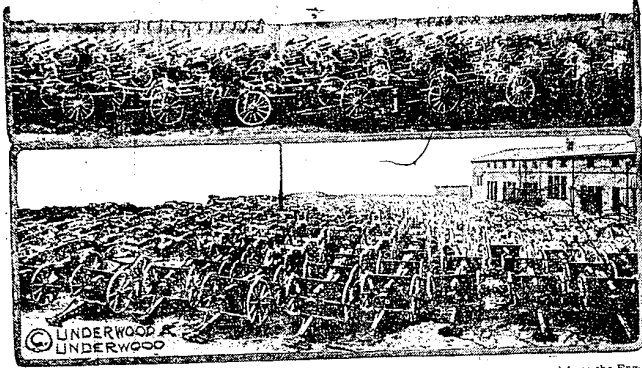


ACRES OF CANNON CAPTURED BY THE GERMANS



Scenes at the Krupp works at Essen, Germany, showing acres of field and siege guns captured from the English, French and Russians and sent to Essen to be repaired and remodeled.

"RICH LADIES" ARE ARRESTED

Girls Entertain Lavishly While Owners of Handsome Residence in Pittsburgh Are Away.

Pittsburgh, Pa.—"I did so want to know what it felt like to be rich and entertain people in a fine house," was the excuse given by Audrey Garvin, aged nineteen, who, with her sister Jeanne, aged seventeen, had played "lady" while her employer, Mrs. Eugene S. Reilly of No. 1047 Negley avenue, was away from home.

Audrey Garvin was left in charge of the Reilly house three weeks ago while the family went away. She sent for her sister and together the couple entertained many young men lavishly. Among their guests were students of Pittsburgh university and Carnegie "Tech." When Mrs. Reilly arrived home she learned of the girls' pranks and had them arrested.

Audrey said when arrested: "I should have married one of those rich fellows while I had the chance."

COULDN'T WED; ADOPTS HIM

Los Angeles Woman Takes a Singer, Whose Voice Attracted Her, to Family.

Los Angeles.—The sweet voice of Alois Mayer, twenty-seven years old, who earns his living by singing in a cafe, and whose parents were alive in Germany the last he heard, won him a fortune when the superior court granted the petition of Mrs. Edith Amos, forty-seven, to adopt him as a son.

Mrs. Amos, who said she had been attracted by the singing, which reminded her of her own dead boy, is the daughter of Mrs. Mary A. Burke of San Francisco. At her death Mrs. Burke left an estate valued at about \$175,000.

"I couldn't very well marry him," Mrs. Amos told Judge Sidney N. Reese in urging her petition. Mayer came here from Munich a couple of years ago. He said he had not heard from his parents for months.

NELSON GIFT TO NAVY LEAGUE

Plate From Famous Admiral's Collection Presented Under Certain Conditions.

London.—A well wisher has placed at the disposal of the Navy League 23 pieces of plate which were at one time the property of Admiral Lord Nelson and bearing his arms and used by him on the Victory up to the day of his death at the battle of Trafalgar.

The conditions attaching to the gift are: That a sum of not less than the equivalent of £125 for each piece of plate be raised by the Navy League, which amount shall be paid over to the British Red Cross society and the Order of St. John of Jerusalem in equal shares, and that the plate be presented in separate pieces to such of the British warships as shall have done conspicuous service during the present war.

WIFE QUITS THE PARSONAGE

Pastor- Husband Forgets Art of Kissing and Young Bride Returns to Her Mother.

St. Louis.—Mrs. Eugenia Anderson, nineteen years old, seven-months bride of Rev. Arthur R. Anderson, pastor of the Central Christian church in Granite City, has returned to the home of her mother, Mrs. Minnie Koch of this city, because, she says, her husband would not kiss her.

She told a reporter that, in the last two months, her husband had kissed her but once, and that this lone salute was bestowed not upon her lips, true lover fashion, but in a half-hearted way on her cheek.

She said she did not wish to be divorced, and would be glad to resume her place as mistress of the manse, if her husband would only give her a little affection.

Pass Up 5,000 Pennies.

New York.—After five thousand pennies in a canvas bag had been ignored for half an hour by passersby, Joseph Poerlis, Italian, picked it from the sidewalk in the busiest section of Brooklyn. A bank messenger had lost it.

TAKING OF CARENCY

Soldier Describes Horrible Fighting in Storming Ruined City.

Town a Regular Fortress, All the Houses Communicated by Cellars and Underground Passages—Kill With Hand Grenades.

Paris.—The horrible fighting which resulted in the taking of ruined Carency by the French is described thus by a soldier in a letter received here: "At 10 a. m., with knapsacks and with our pouch bags well stored with grenades and melinite potatoes, we left our trenches, and along a front of one and a fourth miles rushed the first German trench. We were allowed ten minutes; it took us exactly 15 seconds. All the Boches in the trench were killed or captured. We at once cut the electric wires, for everything was mined.

"Away to the second trench, which is carried in the same manner. We took many prisoners and a heap of spoil. The machine guns we at once swung round and so peppered the enemy with their own projectiles. We exploded mines, which made holes 40 yards in diameter and ten yards deep. Numbers of Boches were hurled. Others lay on the parapets or in the trenches, horribly cut up—some decapitated, others bayoneted. They had been taken by surprise, and could not make use of their asphyxiating bombs.

"In the evening we seized a cemetery. Not fighting. We lost pretty heavily, for the enemy fought bravely, and made good use of his machine guns. In the night they bombarded us with shells, but we lay low in their plentifully, but we lay low in their holes, and our losses were very slight.

"Monday passed in the attack of other points and the consolidation of our positions and investment of Carency, which is a regular fortress. The houses communicate by the cellars and underground passages. Everywhere deep, well-defined trenches. Nitralleues in the houses and 77 millimeter and one 105 millimeter guns in the big farm.

"On Tuesday morning, with a rush, we enter Carency. It has to be taken house by house. No sooner was one taken than the enemy fled into the next. They shot at us through the cellar gratings. We crawled up under the walls and threw down grenades. Heaps of them were killed in the cellars.

"At noon the whole of Carency was ours. A lieutenant whom we took prisoner said he was in his brain. 'I cut a lieutenant's cabin. First of all, on top was a ten-foot layer of earth, covered with green sods. Twelve steps led down to the living room, which was 15 feet by 15 feet, with a class paneled door and curtains. Enormous tree trunks propped up the whole.

"The walls were lined with morocco, and the ceiling was linoleum. Gilt latins hung everything fast. On the right was a comfortable walnut bed; on the left a square table with a new oilcloth covering; in the middle, a fine lamp on a stand, and in the corners a Frustis sofa. Knickknacks, books, valuable odds and ends lay about on shelves. Boxes of cigars; hams, butter, sausage, beef.

"The Germans, fighting inch by inch, fell back on Ablain. The remains of a German containing some fragments of human bones was unearthed here by workmen excavating for a cellar in New Ross. The grave was not near a cemetery.

Comin Found by Workmen.

Ladoga, Ind.—The remains of a coffin containing some fragments of human bones was unearthed here by workmen excavating for a cellar in New Ross. The grave was not near a cemetery.

FLEES DOWN A PHONE WIRE

But It Cuts His Hand and New York Policeman Catches the Fugitive.

New York.—Three men alighted from an auto at One Hundred and Eleventh street and Lenox avenue at four o'clock yesterday afternoon and, leaving the chauffeur in the machine, entered the apartment house, 109 West One Hundred and Eleventh street.

Soon a tenant phoned to the West One Hundred and Twenty-third street police station that three burglars were in the flat of John Gray on the third floor. When Patrolman Clinchy arrived the men had fled to the roof. Clinchy got there in time to see two go down the rear fire escape. The third man started to slide down on a telephone wire. The wire cut his hands so badly that at the second floor he swung himself through a window of Charles Leroy's flat. Clinchy followed, found him hiding behind a bed and arrested him. The prisoner described himself as James Regan, a chauffeur, of 214 West One Hundred and Fortieth street. His hands had to be dressed by a doctor.

The other men fled in the machine.

POPE BENEDICT XV



Latest photograph of the ruler of the Roman Catholic church, who is using his influence and his office to end the war in Europe.

COST \$17 TO HANG A MAN

Old Warrants in Rush County, Indiana, Show Some Curious Statistics.

Rushville, Ind.—The first record of warrants ever used by a treasurer of Rush county, covering the period from 1822 to 1841, was found in the treasurer's office recently. The records show that it cost the county only \$17 to hang Edward L. Swanson, the only man who ever paid the death penalty in Rush county.

He was convicted of the murder of Elijah Clark in April, 1829, and after a motion for a new trial failed, was hanged in May of the same year. The warrants issued show that \$3 was allowed Beverly R. Ward for making coffin for Swanson, \$2 was allowed David Looney for digging the grave, and \$10 was paid William L. Bupelt for "rope, cap, shroud and gallows for the execution of Edward L. Swanson."

Wrote Out Two Doctors.

Detroit.—Dr. D. B. Downey, one of the city physicians, is back at his desk after being laid up for five months with diphtheria of the eye, contracted when a child he was treating for diphtheria coughed in his face. Doctor Downey was blind for two months and had to be led around, and for several weeks was laid up in St. Mary's hospital. Diphtheria of the eye is a very rare affliction.

The KITCHEN CABINET

Whatever gifts the hour bestow, of great or small, I would not measure As worth a certain price in praise, but take them all, with simple, heartless pleasure.

—Henry Van Dyke.

TIPS FOR THE HOMEKEEPER.

It is surprising how little the ordinary housekeeper appreciates the useful garlic. One reason why it has fallen into disrepute is because the brown-eyed brothers from the South are apt to overdo it in its use. A whiff of garlic-laden breath is not enjoyable; but a small clove of the delectable flavor put into nearly all meat dishes and many salads improves the dish immeasurably. The flavor is so elusive that when used as the French do, a mere "sopcon" is indescribably good. A clove of garlic, cut in halves, and a piece the size of a pea, put in soups or meat dishes will be sufficient.

When serving lettuce salad in the bowl at the table, rub the inside of the bowl with a clove of garlic cut in halves, or rub a small piece of bread with it and let it lie in the bottom of the bowl.

Before broiling a steak, rub it all over, fat and all, with a cut clove of garlic, then broil away with generous dots of butter, and note the delight of those fortunate enough to have one so served.

If you have a family that turns up its nose at onions, the most wholesome of all vegetables, reason with your garlic and be able to say with a clear conscience that "there is absolutely no onion in this dish." The tricky one would probably faint away if told the flavor was garlic, so it is not always best to inform the family on all culinary secrets.

A pot roast with a clove of garlic, when it is broiling, then cover closely and without water set into a hot oven to roast until tender, makes life worth living.

Many of the delicious canned goods that are so well flavored have the bit of garlic in them which makes them so tasty.

A piece too small to notice dropped into soup will add to its flavor. Added to a roast or fried chicken enhances the flavor. In fact, nearly any meat or vegetable dish is improved by a touch of it.

SOME NEW WAYS WITH PEAS.

When making boiled dressing, if one likes to have a green one, put cooked sifted peas through a sieve and add to the dressing; the flavor will be good and the color will make an attractive dressing.

Lamb Stew With Peas.—Cut the meat in small pieces, put in a stew pan with a few slices of salt pork sliced thin; brown, then add water to cover. Cook slowly until the meat is tender, then add a can of peas and more hot water if needed. Thicken with flour and butter, well creamed together, and serve after cooking the flour.

Pea Souffle.—Cook a pint of peas until soft, put them through a sieve, add two tablespoonsful of butter and one pint of milk, into which the yolks of three eggs have been beaten. Mix thoroughly, season with salt and pepper. Beat the whites of the eggs and fold into the mixture. Pour into a buttered dish and bake twenty minutes.

Salmon and Pea Salad.—Flake a can of salmon, removing the skin and bones. Drain a can of peas or an equal amount of cooked peas and mix with the salmon. Serve on lettuce with a boiled dressing and sour pickles, chopped in bits, for a garnish.

Tomato and Pea Soup.—Heat together a cupful each of peas and tomatoes, press through a sieve and add to a quart of seasoned stock. When boiling add two tablespoonsful of cornstarch, blended with the same amount of butter, stir into the hot soup. Simmer ten minutes and add salt, pepper and half a cupful of peas. Serve hot with crackers.

Pea soup, because so rich in food value, should never precede a heavy dinner.

Peas and Peppers.—Cut the tops from half a dozen peppers, remove the seeds and soak in strong brine several hours. Moisten with liquor from the peas and fill the shells with a mixture of one-half cupful of chopped meat, one cupful of drained peas, a half cupful of bread crumbs, onion juice, salt and pepper to taste.

Trade Winds.

"Look here," exclaimed the Irish man, "the horse you sold me interferes."

"What of it? He doesn't interfere with anybody but himself," responded David Harum.—Philadelphia Public Ledger.

Prepared for the Law.

May—What have you saved up for a rainy day?

Fay—A diamond snubnose old Rich gave me and a bunch of his love letters.



WAITING FOR YOU

Yes, waiting for every farmer or farmer's son—any industrious American who is anxious to establish for himself a happy home and prosperity. Canada's hearty invitation this year is more attractive than ever. Wheat is higher but her farm land is just as cheap and in the provinces of Manitoba, Saskatchewan and Alberta

160 Acre Homesteads are Actually Free to Settlers and Other Land at From \$15 to \$20 per Acre

The people of European countries as well as the American continent must be fed—thus an even greater demand for Canadian Wheat will keep up the price. Any farmer who can buy land at \$15.00 to \$20.00 per acre—get a dollar for wheat and raise 20 to 45 bushels to the acre is bound to make money—that's what you can expect in Western Canada. Wonderful yields also of Oats, Barley and Flax. Mixed Farming is fully as profitable an industry as grain raising. The excellent grasses, full of nutritious food for stock, are the only food required either for beef or dairy purposes. Good schools, markets convenient, climate excellent.

Military service is not compulsory in Canada. There is no conscription and no war tax and India. Write for literature and particulars as to reduced railway rates to Superintendent Immigration, Ottawa, Canada, or to

M. V. MacINNIS
176 Jefferson Ave., Detroit, Mich.
Canadian Government Agent.



Business Opportunities

Do you know that one of the most profitable lines of trade is a Billiard Room and Bowling Alley in combination with a Club? We have a large list of good locations. They are yours for the asking. Write at once stating where you live to locate. Ask for catalogues of Billiard Tables, Bowling Alleys and Billiard Rooms. We sell on easy payments.

The Brunswick-Balle-Callender Co., Dept. X77, 623 Wabash Ave., Chicago

TEST THAT NEVER FAILED

Mine Foreman Had Particular Reason for Patronizing Sawyer's Place on His "Vacation."

Among the old miners of Siskiyou county a man can get worse whisky at Sawyer's bar than in any other place on earth. This is the belief of the gold-diggers of that section, and that faith is accepted as orthodox, says the San Francisco Call.

Regularly every Christmas Billy X, foreman of the Oro Pine mine, takes his layoff down at Sawyer's. Once the superintendent asked him why he always selected that place for his vacation.

"I want to have one yearly drunk," said Billy, "and I want to know just when I am drunk, so that I may enjoy the sensation."

"Well, can't you enjoy the sensation in any other portion of the county or state or continent?" asked the superintendent.

"No. When I'm drinking Sawyer's whisky it begins to taste good, then I know I'm drunk."

But in after years if a man refuses to let his wife buy his neckties she imagines that he has ceased to love her.

It is better to remain a Rube and be satisfied that to become a Polished Article and take all that goes with it.

He Would Not Corrupt Him. Edmund had just begun to attend the public school, and had found a new friend, a child of whom Edmund's mother had never heard. "Who is this Walter?" she asked. "Is he a nice little boy?"

"Yes, ma'am, he is!" replied Edmund, enthusiastically.

"Does he say any naughty words?" phrased his mother.

"No," with emphasis, "and I'm not going to teach him any!"—Youth's Companion.

Life in London.

On the day after the fall of the German Zeppelins there occurred in Southwark—a so a wireless message from Berlin asserts—the following conversation:

"Betty," whispered Mr. James, leading his wife into the darkest corner of the cellar, "here is a wallet. You will find in it all our valuable papers, the stocks and bonds, my will, my insurance policies, and the lock of baby's hair cut off on his first birthday. Good-by, Betty. If I fail to return, bring up our children to be good English men and women."

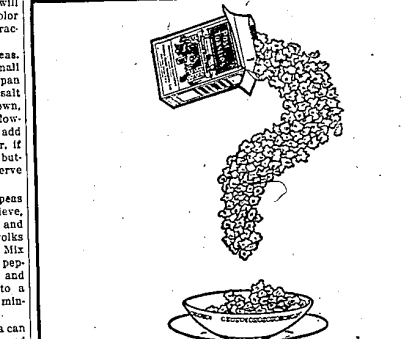
"Oh, James, dear, you are not going on a dangerous journey, are you?"

"Yes, dearest. I must go up to the first floor."—New York Evening Post.

The Reason.

"I say, why did you name that dog of yours Gossyp?"

"Because he's such a backbiter."



Why Post Toasties?

A question that's fully answered by your first package of the New Post Toasties.

These Superior Corn Flakes are delightfully crisp to start with, and they have a body and firmness that stay crisp, even after cream is added.

New Post Toasties

have the real corn flavour. Eat them dry direct from the package and they please amazingly, but serve these tender, crisp bits of corn with milk or cream and at once you realize that the day of ordinary "corn flakes" is past.

All grocers have been supplied with the New Post Toasties, fresh from the factory ovens. An order to your grocer will bring a package quickly—

Buy and Try and Smile Awhile