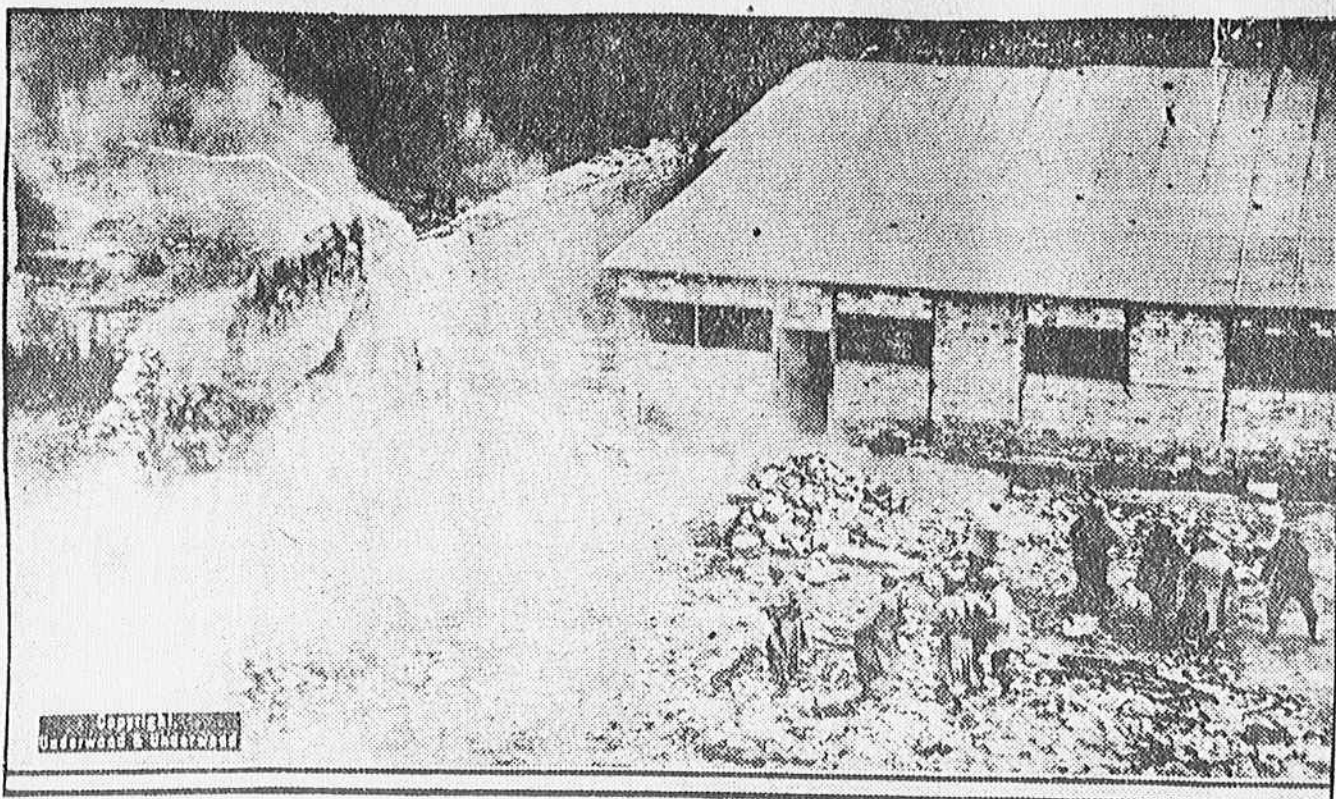


GERMAN SHELLS BURSTING OVER FRENCH POSITION



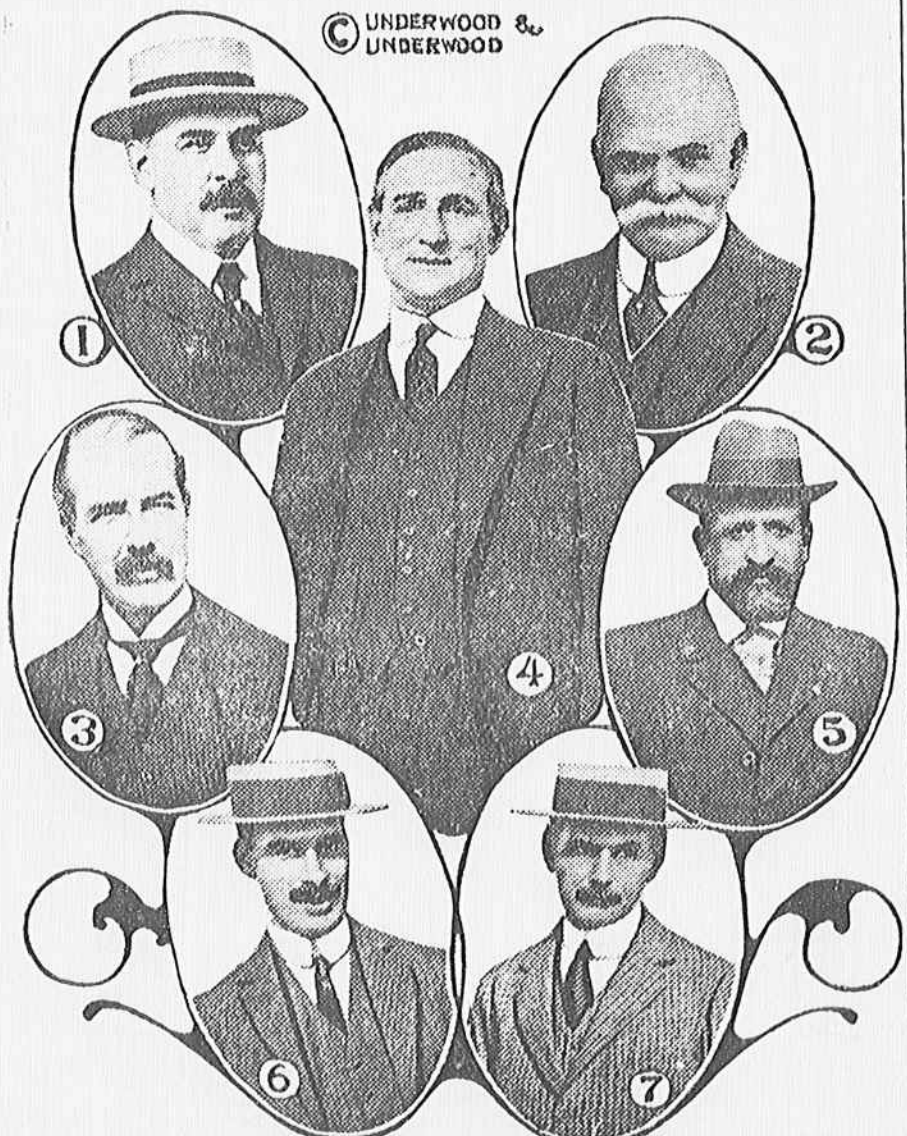
This remarkable picture of bursting German shells was made just at the moment when they were falling on a farm in the Argonne district used by the French as a rendezvous. The shells were directed at the French soldiers, who are seen working. None of the French soldiers who were present while the rain of shells fell on them were hurt.

WAR'S TRAGEDY FOR THE NONCOMBATANT



One of the London Daily Mail's prize photographs, showing a family returned to their native village after a serious battle had been fought there, only to find their cottage in ruins.

CAME TO BORROW A BILLION FOR ALLIES



Representatives of England and France, who came to the United States for the purpose of negotiating a loan of a billion dollars for the allies, are shown in this illustration. J. P. Morgan (1), as financial agent of the British government, acted as their host. The others are: (2) Sir Edward Holden of the London City and Midland bank; (3) Sir Henry Babbington Smith; (4) Lord Reading, lord chief justice of Great Britain and head of the commission; (5) Octave Homberg of the French foreign office; (6) Basil B. Blackett of the British treasury; (7) Ernest Mallet, regent of the Bank of France.

Russian Barbers Act as Surgeons.
 Russian barbers with about six weeks medical training are with the czar's army in great numbers as full-fledged surgeons, according to reports of wounded German soldiers who have just returned from the front. These soldiers, many of whom bear evidence of improper amputations, also complain of poor sanitary conditions in Russian hospitals, but praise the Russian woman nurses as being kind and considerate.

Lavender Repels Mosquitoes.
 Noted in this evening's issue a formula for repelling mosquitoes. A simpler and more effective repellent is oil of lavender, sprayed through an atomizer on parts exposed. This oil is more efficient than citronella, ammonia, camphor, tar and a hundred other "attracts" that "skeeter" victims have clutched at. It has been found tried in New Jersey and not found wanting, so what more can one ask for?—(Letter to New York Globe).

TAKING WOUNDED ABOARD



This photograph, taken at the Dardanelles, shows a British soldier, wounded in the arms, being lowered aboard a hospital launch in what is known as a "bosun's chair," which is swung out by means of a crane.

Would Help Some.
 It is a small English country town, and one of the members of the special war relief committee is also proprietor of a drapery "emporium." To him came for advice and assistance a poor woman who had just "heard the worst" about her man at the front. Would the separation allowance be paid still? Or would the war office make a special grant? "I can't say definitely what the war office will do in your particular case," was the judicious verdict. "But, personally, I shall be glad to—ah—to supply you with mourning from my establishment at a wholesale price."

INTERNATIONAL SUNDAY SCHOOL LESSON

(By O. E. BELLERS, Acting Director of the Sunday School Course of the Moody Bible Institute.)

LESSON FOR SEPTEMBER 26

OBEEDIENCE AND KINGSHIP (REVIEW).

LESSON TEXT—Psalm 72.
 GOLDEN TEXT—The king shall joy in thy strength, O Lord; and in thy salvation, how greatly shall he rejoice. Ps. 72:1.

The subject assigned for this review lesson is aptly chosen, for the kindest quality or virtue passed by any king is to be obedient. The servant who truly serves is obedient. The motto of the king of England is "Ich dien"—I serve.

Gen. R. E. Lee once said that for him the greatest word in the English language is the word "obey." We read of our master that he "learned obedience by the things he suffered" (Heb. 5:8) and he taught that "if ye love me, keep (obey) my commandments" (John 14:15).

The lessons for the past quarter cover an approximate period of about 125 years beginning probably B. C. 1024 (Beecher). In them there are presented nine rulers; David, Solomon, Rehoboam, Jeroboam, Asa, Ahab and Jezebel from within, and two from without Israel, the Queen of Sheba and Ben-hadad, king of Syria. There are also five prophets mentioned, Nathan, Ahiah, Azariah, Obed and Elijah. It might be well for teachers to distribute blank pieces of paper and ask the scholars to write a brief outline of the outstanding facts regarding these rulers, also of Nathan and Elijah, though the last will more properly come later as there are yet several lessons about that great prophet. These kings can be classified as good and bad, though the greatest of them all (David) suffered a most terrible fall. From these lessons the great facts of sin, grace, prayer, the word of God, faith, salvation and unbelief are all to be emphasized.

For the older classes a most interesting study can be made of the development of God's people materially and the religious development also as well as a study of the causes for the division of the kingdom.

The tendency in both kingdoms was downward towards the destruction of the northern one and the captivity and impoverishment of the southern.

A good method of review would be to take up each of the different characters and give a summary of his life and of its effect upon the nation. It will be profitable to answer such questions as: What do the events of the past quarter teach us about the character of God? What great teachings have we had presented on the subject of prayer? What peculiar manifestations have been seen in the development of sin? In this quarter's lessons what emphasis has been made relative to the word of God? What moral duties and obligations have been emphasized? If a good crayon artist is available prepare on the blackboard 12 circles, five above, five below, and one at each end of a rectangle. In this last place the Golden Text for the day and in each of the circles, beginning in the upper left hand corner, either a sketch or some other suggestion of each of the several lessons.

Another suggestion for use upon the blackboard would be to draw two panels or columns on either end of the board and connect the tops by an arch. Divide the arch into five divisions and in the top, the keystones of the arch place the name of good King Asa, to the left Absalom and Adonijah, and to the right Elijah and Ahab. On the left panel write "The Word of God" and on its capstone "David." On the right panel write "Obedience," and on the capstone "Solomon." Then underneath the arch and between the panels first the names of the remaining chief characters belonging to Israel, and below, but separate, those from without whose names have been considered during the past quarter. This arrangement of names might be so made as to call attention to the separated kingdoms of Israel and Judah, using the arch for the names of the characters affecting the kingdom before its division.

Again the board may be ruled into two columns, one to contain the names of the "chief persons," and the other the "chief facts." Divided according to lessons they will be about as follows: Chief persons 1, David, Joab, Abishai, Absalom; 2, David, Bathsheba, Zadok, Nathan, Solomon, Adonijah; 3 and 4, Solomon; 5, Solomon, Queen of Sheba; 6, Rehoboam, old and young men; 7, Jeroboam; 8, Azariah, Asa; 9, Elijah, Ahab and the widow of Zarephath; 10, Elijah and prophets of Baal; 11, Elijah and God; 12, Ben-hadad, Ahab, young men.

Chief Facts—1, failure; 2, anointing; 3, choice; 4, prayer; 5, wisdom, 6, division; 7, sin; 8, reform; 9, providence; 10, testing; 11, discouragement; 12, defeat. Thus by careful and prayerful preparation a review of each lesson can briefly but profitably be presented.

The material for a successful review along any of the lines suggested will demand careful preparation on the part of the teacher, but will be well worth while in fixing the chief facts in the pupils' mind while it also will test the sort of work the teacher has been doing.

The KITCHEN CABINET

A generous heart asks no reward;
 It is, like conscience, clear;
 A feast where all best gifts are stored,
 And guests have all good cheer,
 And with glad song
 In happy throng
 The hours prolong,
 With loving friends whose presence
 makes life dear.

RICE, IN VARIETY.

Rice is such a common dish and withal so little varied that a few recipes which may give ideas will be welcomed.

Simple rice pudding, using three tablespoonfuls of rice, a quart of milk, sugar, nutmeg and a few raisins, put into a baking pan and baked for three or four hours in a slow oven is a most wholesome, nourishing dish which will be good food for the children and one which they like.

Add a few tablespoonfuls of coconut to a rice custard, or a cup custard for a change. Serve a chocolate sauce with plain boiled rice. Maple sugar sauce is another delicious one to use with plain boiled rice.

Rice With Fruit.—Rice is particularly good with peaches. Cook the rice and while still warm put into cups with sliced peaches to mold. Turn out and garnish with fresh sliced peaches, serve with sugar and cream. Pineapple is another fruit that goes well with rice. Chop it fine and stir it into the cooked rice, serve with cream and sugar or a sirup of pineapple juice.

Rice With Cheese.—Take a half cupful of rice, drop it gradually into two cupfuls of boiling water and add more water as it cooks, if necessary. When perfectly tender let the water cook off, allowing the steam to escape. Make a rich cream sauce, using two tablespoonfuls of butter, two of flour and a cupful of rich milk or thin cream, cook until smooth. Mix the sauce with the rice, adding a cupful of grated cheese. Put into a baking dish and bake until hot. The cheese will be stringy if allowed to stay too long in a hot oven.

Rice With Tomatoes.—Cook the rice using a cupful of tomato juice at the last when nearly tender. This will be absorbed, then serve with a well seasoned, strained tomato sauce. To get the juice strain a can of tomato. To get the pulp for the sauce, put the tomato through a sieve.

Some of your hurts you have cured,
 And the sharpest you still have survived,
 But what torments of grief you endured
 From evils which never arrived.

AROMATIC VINEGARS.

Those who enjoy changes in flavor and well seasoned delicacies will keep on hand a supply of various vinegars.

Pepper Vinegar.—Select 18 pods of red peppers, take out the stems and cut the pods in two; place them in a kettle with two quarts of vinegar and boil it away to a quart. Strain and seal. This is a fine flavor to add to catchup for fish sauce.

Many of the herbs used in aromatic vinegars may be raised in the home garden. A mint bed, nasturtiums, parsley, thyme, marjoram and others are all attractive flavors to be preserved in some form to be used in sauces.

Dry tarragon may be purchased if the fresh plant cannot be obtained. Allow a half pint of leaves to a quart of vinegar, steep in the vinegar for two weeks, strain through flannel, bottle and seal.

Horseradish Vinegar.—Pour a quart of boiling vinegar over one and a half cupfuls of grated horseradish, add two tablespoonfuls of sugar and one of salt and let stand one week, strain, bottle and keep to serve with meat and fish, to flavor salads, salad dressings and many other dishes.

Spice Vinegar.—Place the spices in a small bag and take them out when the vinegar seems sufficiently spicy, as otherwise the spice darkens the vinegar. For all these vinegars use cider vinegar for the foundation. Take two ounces each of parsley, thyme, sweet marjoram, mustard, celery seed, and one ounce each of allspice, cloves, pepper and mace; place in a jar and cover with a quart of vinegar; let it stand three days, then strain through a cheesecloth and bottle.

Celery Vinegar.—Pound three tablespoonfuls of celery seed in a mortar, add to a pint of vinegar and shake every day for two weeks, then strain

Little of Value in Poverty.
 There is no doubt, of course, that poverty develops much that is precious in life, not talent nor genius alone, but valuable qualities of character. But it does vastly more harm than good.

Forgotten for the Moment.
 People who profess to be tender-hearted are quite as selfish as others. The man who says he couldn't stand it to kill a chicken does his full share to a chicken dinner, just the same.

and keep for use. Mint is prepared in the same manner. A large bunch of fresh mint, bruised, is placed in a pint of strong cider vinegar. Let stand for two weeks, strain and it is ready for use. Mint vinegar made three years ago is aromatic and fine-flavored yet

If you have a kind word—say it,
 Throbbing hearts soon sink to rest;
 If you owe a kindness—pay it,
 Life's sun hurries to the west.

Days for deeds are few, my brother,
 Then today fulfill your vow;
 If you mean to help another,
 Do not dream it—do it now.

PALATABLE DISHES.

Carrots are so wholesome and cheap that they should be served at least once a week, if not oftener. They are especially good cooked, then chopped and seasoned with butter, salt and a dash of lemon juice. Serve hot.

Carrot Patties.—Put six boiled carrots through a meat chopper, break over them two fresh eggs and mix well. Rub six crackers fine and add to the first mixture. Season with salt, cayenne pepper, a little lemon juice and form into cakes, then fry a delicate brown. Serve very hot garnished with parsley.

Russian Sauce.—To four tablespoonfuls of freshly grated horseradish add a teaspoonful of mustard, one-half a teaspoonful of sugar, a little salt, a dash of cayenne and two tablespoonfuls of vinegar. When served with fish, add two tablespoonfuls of melted butter.

Raisin Sandwiches.—With one cupful of seeded raisins chop an equal quantity of nut meats. Mix to a paste with fresh, sweet butter and spread on toasted crackers or thin slices of brown bread. Cut the bread very thin for the sandwiches.

Casserole of Heart.—For a medium sized heart slice rather thin one tart apple, one potato, one onion, one carrot and season with salt and pepper. Cut the heart so that it may be sufficed with the vegetables. Place it in a casserole with the remaining vegetables and cover with seasoned stock. Cover and bake for three hours. When done, remove the heart to a platter, surround with the vegetables and a gravy, thickened slightly. Garnish with parsley and serve. This meat is good sliced.

Not what we have done avails us,
 But what we do and are;
 We turn from the deed that is setting
 And turn to the rising star.
 J. T. Trowbridge.

GINGER CAKES AND COOKIES.

Who is there who does not enjoy a square of fresh, spicy, soft ginger bread or a crisp, snappy cookie?

Hot Water Gingerbread.—This is a recipe which might be called "Never Fails," for it is the most satisfactory one of many different combinations tried.

Take a cupful of sugar, one cupful of dark molasses, a half cupful of shortening, melted; one egg, three cupfuls of flour, a tablespoonful of ginger, a teaspoonful of soda, dissolved in a cupful of boiling water added the last thing. Salt should be added if hard to use. Bake in a large dripping pan forty minutes in a moderate oven.

Sour Milk Gingerbread.—Take two eggs, a cupful of molasses, a half cupful of sugar, one cupful of sour milk or cream, two tablespoonfuls of melted butter, one-half cupful of currants, one teaspoonful of spices, one teaspoonful of ginger, half a teaspoonful of salt, and 2½ cupfuls of flour. Mix the soda and sour milk, add to the molasses, sift the remaining dry ingredients and combine mixtures; add the butter and beat vigorously. Bake 25 minutes in a moderate oven.

Molasses Layer Cake.—Take two cupfuls of flour, one cupful of molasses, half a cupful of sour milk, one teaspoonful of soda, dissolved in a tablespoonful of water; one-half teaspoonful of salt and two tablespoonfuls of butter. Bake in two layers and put together with chocolate filling.

Ginger Cookies.—Take two cupfuls of molasses, one teaspoonful of soda, three eggs, one cupful of lard, and a tablespoonful of ginger. Mix all the ingredients, adding the eggs last. Use enough flour to roll out very thin and bake in a hot oven.

Nellie Maxwell

Unreasonable.
 "Muh wife am de most puihsistent lady I ever seed in all muh bawn days, sah!" complained Brother Ramdiddy. "Why, looky: We been mar'd three yeahs now, and she's still axin' me to buy her a new hat!"—Kansas City Star.

Rids Plants of Insects.
 A good way to get rid of insects in the earth of a potted plant is to pour over it a glass of water to which a pinch of mustard has been added.