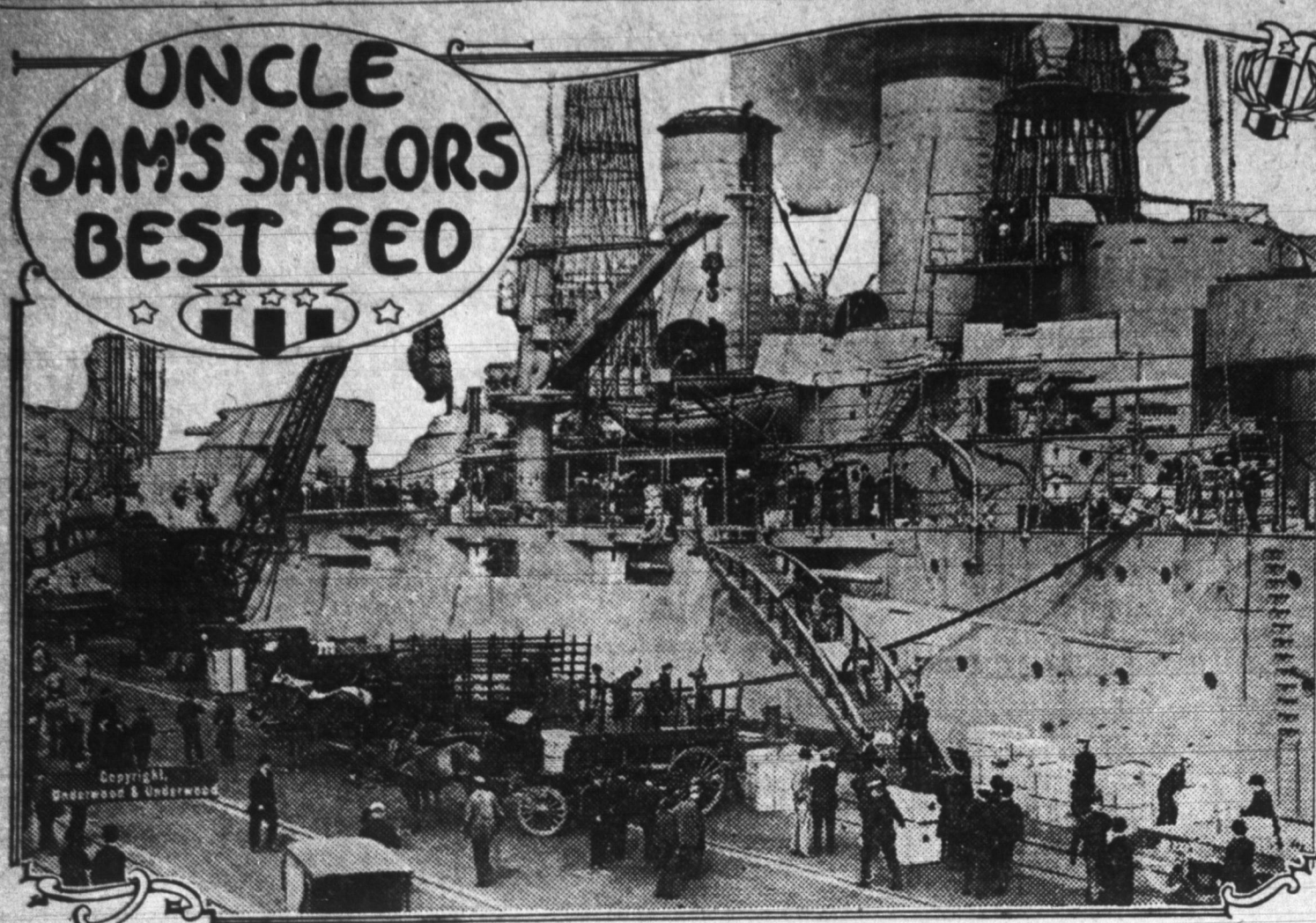


# UNCLE SAM'S SAILORS BEST FED



LOADING PROVISIONS ON A BATTLESHIP

UR bluejackets are the best fed fighting men in the world, and if a boy has any leanings toward enlisting in the nation's defense he will make no mistake by casting his lot with the men afloat.

He may have a hankering for terra firma, but it must not be forgotten that the army is outdistanced by the navy when it comes to the matter of dietary. The daily issue of food either to the soldier or the sailor, out of which three meals are made, is officially called a ration. This allowance for the army costs Uncle Sam between 24 and 25 cents, but last year the average cost of subsisting one man for one day in the navy was \$0.366, Jacky being the higher liver by the purchasing power of nearly twelve cents more than his soldier fellow in the national defense.

It is not overstating the case to say that the major part of the fleet's efficiency and the contentment of the men is due, either directly or indirectly, to the generous and varied provender which is now given them whether the ship is in port or plowing her way through stormy seas. There was a time, not long ago, when tinned foods were extensively served on board our naval craft, but the fleet is using less and less of these all the while.

Upon this point Admiral McGowan, chief of the bureau of supplies and accounts, has recently said: "There are certain things that it is almost necessary to use as a part of a ration. For instance, there is canned corned beef, which is so well understood and so well liked in the navy that its use to a certain moderate extent is not only welcome but most welcome to the men—they like it. Then canned tomatoes and a few other staples; canned fruits and some vegetables are very serviceable and are used right along. But the great majority of all the food furnished to the men now, at least in the battleship fleet, is fresh food—fresh vegetables, fresh meats, fresh bread, etc." Surely this is enough to make our old sea dogs rise in protest from their graves. They could remind their young followers of today of the trying times of wooden ships and canvas when "salt horse," "sowbelly," "hardtack" and the like constituted the main elements of the sailor's ration. Tinned foods, as we know them now, would indeed have been a delicacy in the decades gone, but the fighting Jacky of those days had to be content with such delectables as "scouse," "lobscouse," "soft tack," "soft tommy," "skilagalee," "burgoo," "doughboys," "dog's body" and "duff," the latter not always able to boast of plums. The water, too, that our seamen drank in those other days was both scant in its allowance when on the open ocean and as likely as not tainted and unpalatable.

Just 14 years ago the navy department and the national legislators awakened to the fact that our bluejackets were the victims of official blindness. Congress in 1861 put a daily limit of the measure of food to be allowed in a ration, and nine years later it established the value of the ration at 30 cents. That is, if the sailor did not draw his ration it had a commutative value of 30 cents.

That sum then rightly represented the cost of the food supplied by Uncle Sam to the enlisted men of the navy. But as the years grew following the Civil war the items of that dietary became generally cheaper, and in 1901 the food supplied under the terms of the ration cost the navy department on an average 18 cents instead of 30.

That meant that if the men could go into the open market, after commuting the entire ration, they could actually buy 30 cents worth of food

in place of that costing 18 cents, which the government ration represented. The navy department then set about rearranging the constituents of the ration so that the men would have a wide variety to draw upon while getting the body building or fuel values needed. This was where the authorities reduced the dietary scale to a matter of calories or nutrient units. Such was the state of affairs eight years ago.

Since then the medical authorities of the service have found that some of the allowances for certain provisions were in excess of those desired or consumed, and accordingly they are now shifting things so that better results in the way of satisfying the men can be obtained without adding to the total cost.

The public little realizes what nice figuring must be done in order to keep expenditures within bounds. With a total enlisted force of approximately 55,000 men, Uncle Sam has to pay more than \$7,400,000 annually to make the "inner man" happy.

The prize ship of the navy is the dreadnaught Wyoming. The men behind her guns have scored the highest marks at target practice and their husky mates below the protective deck have outclassed their rivals in engineering efficiency. The Wyoming is a "happy ship." There are no hungry or dyspeptic mischief makers or malcontents aboard of her. One might wonder at this were it not possible to give a week's bill of fare for the general mess. This will show the part the chief commissary steward plays in making this a fact.

## MONDAY.

Breakfast—Baked corned beef hash, fried hominy, oranges. Bread, butter, coffee.

Dinner—Split pea soup, boiled cabbage, boiled corned beef, boiled potatoes, raisin pie. Bread and coffee.

Supper—Fried liver, fried onions, fried potatoes, rice blanc mange. Bread, butter, tea.

## TUESDAY.

Breakfast—Fried eggs, fried bologna, fried potatoes, bananas. Bread, butter, coffee.

Dinner—Grilled sirloin steak, fried onions, mashed potatoes, coconut custard. Bread and coffee.

Supper—Beef a la mode, hashed brown potatoes, corn fritters. Bread, butter, tea.

## WEDNESDAY.

Breakfast—Boston baked beans, tomato catchup, hot corn bread, oranges. Bread, butter, coffee.

Dinner—Vermicelli soup, prime roast beef, onions, gravy, boiled potatoes, fruit tapioca. Bread, butter, coffee.

Supper—Oyster stew with crackers, cold beans, doughnuts, fruit jam. Bread and tea.

## THURSDAY.

Breakfast—Fried pork sausage, onions, gravy, German fried potatoes, preserved fruit. Bread, butter, coffee.

Dinner—Tomato soup, spiced ham, German browned potatoes, dried peach pie. Bread, butter, coffee.

Supper—Baked veal pie, biscuits, sweet corn. Bread, butter, cocoa.

## FRIDAY.

Breakfast—Scrambled eggs, fried bacon, force with milk and sugar. Bread, butter, coffee.

Dinner—New England clam chowder, fried trout, baked potatoes, mince pie. Bread and coffee.

Supper—Beef croquettes, tomato catchup, fruit jam. Bread and tea.

## SATURDAY.

Breakfast—Railroad hash, tomato catchup, currant buns. Bread, butter, coffee.

Dinner—Bean soup, boiled bacon, boiled cabbage, potatoes and turnips, boiled potatoes, pickles. Bread, butter, coffee.

Supper—Steamed frankfurters with mustard, string bean salad, boiled potatoes, jam turnovers. Bread, butter.

## SUNDAY.

Breakfast—Baked pork and beans, tomato catchup, coffee cake. Bread, butter, coffee.

Dinner—Rice and tomato soup, breaded pork chops, tomato catsup, green peas, mashed potatoes, ice cream and cake. Bread and coffee.

Supper—Italian macaroni, sliced bologna, potato salad, peaches and cream. Bread, butter, tea.

One might wonder how it is possible to supply all of these fresh and good things on a man-o-war if one did not know that each battleship has great cold-storage compartments in which these things can be tucked away and kept.

Years ago the butter served to our sailors was of a character properly termed "forceful," and even the most hardened sea dog had to hold his breath when he ate it. Today the butter supplied our bluejackets comes from the best of the creameries and has the most rigid specifications and undergoes exacting inspection before it is accepted for the service. In the same way all beef and other meats are examined by experts, and Jacky knows that he will have only the best and juiciest of joints.

The following proportion of fresh meats is issued: In any one month there will be 50 per cent of beef, 20 per cent of pork loin, 10 per cent of sausage, 5 per cent veal, 5 per cent mutton and 5 per cent fowl. During the Christmas holidays and at Thanksgiving a more generous allowance of fowl is permitted, for then prime plump turkeys figure frequently on the bill of fare.

In the old days the nearest approach to a fresh vegetable when at sea was the Irish potato, and lemon or lime juice helped further to guard the men from scurvy. Now our sailors have a variety of fresh vegetables and a daily issue of fruit is considered necessary from a health standpoint. The medical men of the navy have found that life aboard ship is of necessity more or less sedentary, and for that reason bodily functions are prone to become sluggish. Fruits in ample quantities have a great corrective and curative value in this respect and the allowance is now increased on going to sea.

Formerly the crew of a ship were divided into messes containing from 14 to 20 men, and the food for each mess was, within some limits, subject to qualifications or change to suit the desires of the group. By commuting some of the rations and taking the money equivalent it was possible to buy supplies ashore that could not be obtained from the ship's stores. This added to the difficulties of the cooks and bred discontent through the disparity of diet existing between a bad and a well run mess.

Now, this objection has been overcome by placing all of the enlisted men in what is known as a general mess and all have to fare alike. The chief commissary steward and his assistants, the chief cook and his subordinates, together with the system of purchase and the wide range of the dietary allowed under the ration scale now make it possible to provide, to prepare and to serve to our sailors food that cannot be equaled anywhere else for several times the price.

The question of water is quite as vital in the official mind as solid food for our sailors. Now every drop drunk on shipboard is distilled and the men commonly drink from sanitary fountains placed at convenient points. The medical experts of the service have found that this water is of peculiar value in cases where the Jackies are predisposed toward rheumatism, hardening of the arteries, abnormal blood pressure and kindred conditions. In short, this distilled water will contribute to longer life under such circumstances, and this fact should be of general interest.

## Far Afield.

The German officer who confiscated a map of Cripple Creek belonging to an American traveler, and remarked that "the German army might get there some time," should be classed with the London banker who said to a solicitous mother seeking to send cash to San Antonio, Tex., for her wandering son: "We haven't any correspondent in San Antonio, but I'll give you a draft on New York, and he can ride in and cash it any fine afternoon."—Brooklyn Eagle.

## GIVES DOUBLE SERVICE

GOWN DESIGNED FOR AFTER-NOON OR EVENING WEAR.

Fine White Silk Net Employed in Making the Blouse—Tunic and Sash Give Unusual Features to Attractive Costume.

An interesting gown is shown in the accompanying cut, one of that variety designed for no particular occasion, but which, possibly, for that very reason, gives more than double the service of the other kind. It may be worn in the afternoon or evening, for formal or informal affairs, without ever looking out of place.

Fine white silk net is used for the full guimpe blouse, mounted over flesh-colored net, while for the skirt a lace-bordered net is joined to a hem of white taffeta by a band of lace insertion, upon which a zigzag line of pearl beads appears to lace the two edges together. The blouse is shirred around the top, and the neck finished with an upstanding frill some four or five inches high across the back, that gradually narrows until it is no more than a heading in front. The sleeves are long and of the bishop style, gathered in at the wrists under a double ruffle of the same material.

Over the blouse is worn a quaint little jacket vest of prune-colored satin or taffeta, made with a deep V neck that has a slight flare across the back, to give a partial effect of a collar—a much more becoming line than the



Handsome Frock of Satin and Net.

straight line. The vest meets only across the bust, with each corner caught together by a snapper, from that point the lower edge describes a gradual sloping line to the sides, and in back it is cut off even with the waist line.

The tunic and sash are the unusual features in this design. The former is of prune-colored satin, brocaded in a large design in dull silver thread, and the latter is of white taffeta, arranged as a part of the dress and not put on over it every time the dress is

## BELTS OF ALL DESCRIPTIONS

Variety of Styles and Materials Allows Wide Choice—Military Effect Most Popular.

A wide variety of belts suggests the military effect in soldier blue, sand, putty and black and white. Usually metal buckles further carry out the military idea.

A suede leather belt, two inches wide, has stitched edges and is ornamented with a double row of ball-shaped gilt military buttons. It is fitted with two pockets, which button with a single brass button. These belts come in various colors.

A new military belt in suspender style is made of sodat blue suede, trimmed with gilt military braid and gilt buttons. It fastens with a plain brass buckle.

Another belt is made of khaki-colored suede with stitched trimmings of black patent leather, finished with a brass buckle embossed with a flag.

A belt of light-brown suede is trimmed with narrow-stitched straps of black patent leather and finished with brass buttons. It fastens with a circular gilt buckle in military design.

A black and white kid belt in a checkerboard or block design comes in various patterns and different widths, one and one-half and two inches wide being the most popular. They are finished with nickel buckles.

A striking white kid belt, two and one-half inches wide, is decorated with narrow-stitched bands of black suede in two widths. Two stitched straps of the white kid, with covered buckle ends, form the fastening.

## BLACK AND WHITE CHECKS



The skirt of this white checked beach creation is full and flaring and gathered at the waist. The waist with its high military collar is severe in its plainness. A very novel idea is carried out by pockets which, instead of being sewed into the dress, are attached to two strips of braid and sewed on underneath the belt. The entire dress is trimmed with white silk braid. A hat and parasol of the same material complete this striking dress.

worn. The sash will need to be about four yards long, for after encircling the waist it is crossed in front, then carried around the hips to the back and tied in a bow with pendant ends. The tunic is applied to the lower edge of the sash across the sides and back with even gathers. Its length is equal to that of the skirt, and the space left between the open front edges measures about nine inches.

## POCKETS RETURN TO FAVOR

Women Will Welcome Change in Fashion That Has Marked Tendency to Increase Comfort.

Frivoline, in L'Art et la Mode, speaks of the fashion of pockets. "We are going to have pockets again," she writes, "which is a logical outcome of the return to short dresses that demand absolute freedom of movement and liberty, in view of the simple life we are adopting."

"Pockets already existed, numerous and of all sizes, in our tailored coats, but this summer it is on our skirts themselves that, varied, embroidered or plain, little or big, we must have them. For the moment they are very apparent, marked by stitching or a little braid; generally they are rounded and placed very near the waist line."

"Others, more amusing, accompanying the robes of blue serge, are placed a little further back on each hip, like the flying pockets of the Brittany and Normandy fisher folk. It is a very good way to bring last year's skirts up to date, if they are too narrow."

## To Make Smelling Salts.

To make smelling salts, procure an ounce of rock volatile and break it into small pieces. Put it into the bottle, and then cover with an eau-de-cologne. Let it stand a few days and it is ready for use.

The girdles of the 1830 period are extremely quaint and dressy. They are in a wide variety of models, combinations and colors and in various widths. They have quaint, old-fashioned forms of decoration, including steel buckles, rhinestone ornaments, jet cabochons, military buttons, caemes, etc. An unusually dressy design is six inches wide and is made of battleship gray satin in a shirred and boned model. It is finished with shoulder straps in suspender style, these being made of narrow black velvet ribbon, edged with deep black lace three and one-half inches wide. The same lace is used to form a large rosette at the center top of the girdle, where it is caught by a jet cabochon. Small jet buttons are used for further ornamentation.

## Accessories.

The latest novelties in artificial flowers are those in tinsel tissue and the huge transparent ones in white gauze with each petal modeled and outlined with a firm, invisible wire incased in the twining at the edge. A cluster of yellowish pistils represents the heart. Butterflies are treated in a similar artistic way.

Dainty sachets are edged with light puffs in green gauze. The embroidered center is also shaded with a veiling of green gauze.

## Pearl Ornaments.

Pearl ornaments may be elegantly polished by first rubbing with olive oil to remove the dirty appearance, then applying any red nail polish. This latter gives a burnished appearance, and with a little fast rubbing the pearl takes on a brilliant glow.

## WITH BARNS FULL OF STOCK

Didn't Look Much Like Hard Times in Western Canada.

A. Meyer, who left one of the best Counties in Minnesota, probably because he got a good price for his excellent farm, and left for the Canadian West, writes to his local paper, the Bagley Independent. His story is well worth repeating. He says:

"To say I was greatly surprised when I reached Saskatchewan and Alberta would be expressing it mildly. In a country where so much suffering was reported, I found everyone in good circumstances, and especially all our friends who have left Clearwater and Polk counties. They all have good homes and those who were reported to have sold their stock through lack of feed, I found with their barns full of stock, and it did not look very much like hard times. They have from 160 acres to two sections of the finest land that can be found."

Those that left here two or three years ago have from 100 to 400 acres in crops this year.

Prospects for a bumper crop are splendid. It is a little cold now, but nothing is frosted, either in gardens or fields. Land can be bought quite reasonably here from those who volunteered their services in the European war. Here are certainly the best opportunities for securing a good home with a farm and independence for life in a short time. Before I started I heard that prices were so high. Flour was reported at \$12 per hundred it is \$4.25 here. In the west all the groceries can be purchased for nearly the same as in Minn. The only article that I found higher was kerosene at 35 cts per gallon. When I saw the land I wondered why people do not live where they produce enough from the soil to make a comfortable living. We visited T. T. Sater, John Dahls, W. J. and R. D. Holt's, Martin Halmen, Ole Halvorsen, Wm. Walker and Geo. Colby, all from Bagley. We found well and prosperous farmers who wished to be remembered to all their Bagley friends."

(Sgd.) A. MEYER.—Advertisement.

## REASON FOR THE MUSTACHE

In Evidence as Having Been Worn by British Soldiers as Measure of Military Necessity.

The correspondent who writes to a contemporary suggesting that the British war office authorities should insist on soldiers being clean shaven instead of ordering them to wear mustaches, might have alleged Teutonic influence in the adoption of the mustache of the British army. The idea was first borrowed from a batch of Austrian officers quartered with some of our troops on the South coast during the Waterloo campaign. It was then taken up by the guards, who very much resented any attempt on the part of mere line regiments to follow the new fashion. The winter campaign in the Crimea led our men to grow full beards for warmth, and these, modified into flowing whiskers ("Piccadilly weepers," as they came to be called) on their return to London, were long regarded as the mark of the man of fashion.—London Chronicle.

A Modern Incubus. "Poor Dobble! He was the victim of an unfortunate automobile accident yesterday."

"Goodness! What happened?" "He fell into casual conversation with a smooth-tongued person who turned out to be an automobile salesman and sold him one."

The Way Out. "Sometimes I think," remarked the timid young man in the parlor scene, "that if I—er—had money I would—er—get married."

"Well," suggested the dear girl who was occupying the other end of the sofa, "why don't you try and—er—borrow some?"

Let Them Go Cheap. Lady (in furniture store to new clerk)—Where are those handsome sideboards that you had last week?

Clerk (embarrassed)—Oh, I—er—I shaved them off day before yesterday, ma'am.—Life.

Its Yearnings. "I see they are going to establish a jitney line in Manila."

"Ah! Then I suppose the jitney service is that for which the Philippines."

Spills the Impression. "Rogers has an intelligent face. If he didn't say a word you'd know he was clever."

"Yes; but the trouble is he doesn't."

Not Under the Circumstances. "Were you surprised to hear of Jones' death?"

"Not at all. I knew he was being attended by a physician."

But She Can Stop Her Ears. "Pa, what is an echo?"

"An echo, my son, is the only thing that can cheat a woman out of the last word."

Exactly. "How did you come to run up your cottage?"

"Oh, that's another story."

## LIONS LIKED ELEPHANT MEAT

Animals in New York Zoological Park Lived High on Flesh of Former Companion.

Carnivorous animals in the New York Zoological park had a feast since Gunda, the pride of the Bronx elephant collection, turned "bad," and was put to death. Nearly a ton and three-quarters of elephant meat was fed to them.

Gunda's hide and bones have been turned over to the taxidermists and osteologists of the American Museum of Natural History. Dr. William T. Hornaday, director of the zoological park, said: "The Zoological society saved 10½ cents a pound, which is what we have to pay for beef. There is nothing unusual in the use of the flesh of an animal of the collection to feed the others."

He said that the flesh eaters of the park seemed to like the taste of elephant meat as well as that of beef.