

GAS EXPERT HAS FAITH IN GAS AS WEAPON OF WAR

German Chemist Declares Nations Will Not Abandon Its Use.

EXPERIENCE IN FRANCE

BERLIN, Sept. 27.—No nation is ready to abandon poison gas as a war weapon, according to an exclusive statement obtained today from Prof. Wirtz Haber, inventor of the Oppau Hydrogen Extraction process and developer of poison gas used in the World War.

FRENCH FIRST USED POISON GAS.

"Poison gas was first used against human beings by French police in fighting the notorious 'Bonne' gang of assassins who had headquarters at Champs-Elysees. At the beginning of the World War, the press was filled with reports of remarkable results obtained by the French engineer named Turpin in developing a deadly gas. German military authorities were most nervous."

"The first months of the war both the Germans and the French used gas, but it had no noticeable effect upon the opposing troops. I suggested poison gas had to be used in great volume; otherwise, it was valueless. Germany had not time enough for testing gas projectiles and so, therefore, relied upon nature and used the wind. I had the greatest difficulty in inducing the general staff to adopt my plan."

"Had the German general staff prepared a gas attack on a very large scale, instead of experimenting, as at Ypres, Germany would have won the war. As it was, one ally of the French, the British, was enabled to take counter-measures."

"The British made the same mistake as regards land tanks. The British employed these on a small scale at first, at Cambrai, and won a small, temporary victory. But had they waited, until thousands of tanks were available, the progress of the war would have been a different story. As it was, the Germans were enabled to take counter-measures."

"A new weapon always wins out in war if it has merit. When the world war closed, 27 per cent of all German munitions were poison gas munitions. Germany had a new gas that was to be tried out about the time the armistice was signed. This gas caused boils to form on soldiers, thus disabling them from service."

"On the whole, I do not think the use of poison gas was almost entirely successful. It caused fewer deaths than bullets."

Forced to Bathe by Soap Advertisements
CHICAGO, Sept. 27.—Here's the "low down" on bathing.
Charles Henry Mackintosh, an advertising expert, blames it all on soap advertising.

Says Charles:
"Only a short time ago we bathed once a week and generally on Saturday. We even skipped one in a while. Then came a flood of advertising by soap manufacturers until we were persuaded we weren't Christians unless we took a daily bath. We were advertised into it. Advertising ought to raise the standard of living."

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SCALES ALL OVER BABY'S HEAD

Also Pimples Over Back. Very Itchy. Cuticura Heals.

"I had a baby about six months old whose head came out all over with scales that were very itchy and then little pimples began. They got larger and spread all over her back. They were very itchy and burned awfully. She often woke through the night and was very fretful."

"A lady told me to try Cuticura Soap and Ointment so I bought a cake of Soap and a box of Ointment and baby was healed in two weeks." (Signed) Mrs. John Petkase, 1951 W. 22nd St., Cleveland, Ohio.

Use Cuticura for all toilet purposes. Sample Book Free by Mail. Address: The Cuticura Soap Co., Dept. 44, Station 44, Newark, N. J. Sold everywhere. Cuticura Soap and Ointment 25 and 50c. Cuticura Soap and Ointment 25 and 50c. Cuticura Soap and Ointment 25 and 50c.

Says His Prescription Has Powerful Influence Over Rheumatism

Mr. James H. Allen suffered for years with rheumatism. Many times this terrible disease left him helpless and unable to work.

He finally decided, after years of ceaseless study, that no one can be free from rheumatism until the accumulated impurities, commonly called uric acid deposits, were dissolved in the joints and muscles and expelled from the body. With this idea in mind he consulted physicians, made experiments and finally compounded a prescription that quickly and completely banished every sign and symptom of rheumatism from his system.

He freely gave his discovery to others who took it, with what might be called marvelous success. After years of struggling he decided to let sufferers everywhere know about his discovery through the newspapers. His Drug Company has been appointed agent for Allen's in this vicinity with the understanding that he will freely return the purchase money on the first two bottles to all who state they received no benefit. Advertisement.

IN THE REALM WHERE WOMAN REIGNS

Keeping House With the Hoopers

(The Hoopers, an average American family of five, living in a suburban town, have a monthly income, will tell the readers of the Daily Times how the many present-day problems of the home are solved by working on the budget that Mrs. Hooper has evolved and found practical. Follow this plan in an interesting review of their home life and learn to meet the conditions of the high cost of living with them.)

TUESDAY

That Betty was holding her own was all that the doctor would say when he came downstairs after his morning visit, and with that Mr. Hooper and the desolate grandmother and Helen and Roger had to be content. Mr. Hooper had begged permission to go upstairs and relieve his wife, but the doctor had gruffly refused. She was doing very well. She didn't need him and it was not time to risk disturbing Betty by having another person in the room. With this also Mr. Hooper had to be content, though he was nearly out of his mind with anxiety and his inability to do anything to help. He reasoned that Mrs. Hooper's position was much better than his in this terrible crisis; at least she had the joy and satisfaction of being able to do something for the baby. No matter how futile it all might be in the matter of Betty's ultimate recovery, Mrs. Hooper could keep herself occupied every moment carrying out the doctor's orders between his visits, which he was now making four times a day. Could he have known it, Mrs. Hooper's grief and anxiety well might equal his, for although she never left Betty's bedside, and followed every detail of the doctor's instructions for her relief, she realized how little she was really able to do to keep the little life from ebbing away, once the tide against their human efforts had set in. The child had a marvelous constitution, and all the same, sensible care and good nourishment she had received from her babyhood was giving her strength for the battle she was now making for her life. The doctor recognized this and mentally gave Mrs. Hooper credit for the reserve force she had so intelligently stored up in the child's small body. He could have told her that her care of her baby during the past five years was what was helping to pull her through, and not the medical skill nor the nursing she was giving her now, when the crisis of the fever was upon her.

"I wish you'd come downstairs and help us with the washing machine," requested Helen, timidly, as she followed him out to the front porch after breakfast. "It's awfully interesting the way it works, and Roger doesn't want to help me, and grandma has all the other work to do."

"Why do you bother with any washing, Helen?" asked Mr. Hooper, looking at his small daughter in surprise. "Just pile it up in the wash bag and we'll send it to come for it; you can't do it."

"Oh, yes we can, if you'll help a little, father," insisted Helen, "almost anyone can do the washing with an electric washing machine, and I know exactly how mother sorts the clothes and everything."

"But we mustn't spend so much money replacing her father, reluctantly, and besides it would be better to send the clothes to the laundry until your mother is able to attend to them again herself."

"Bu we mustn't spend so much money this week, father," Helen went on, "I'm trying to keep account of everything for mother so she can put it in her book and I know grandma and I are buying more things from the food money than we ought to, and so we can't do the washing. We won't have enough housekeeping money, and we'll get everything all mixed up."

"Do you know how your mother keeps her accounts?" asked Henry.

"Not exactly," replied Helen, "but I know she doesn't spend a cent more than \$20 for food every week and only \$5 besides to run the house."

Henry pulled himself together with an effort as he said, "You are right, Helen, we ought to take care of things for mother while she is giving all her time to Betty and helping you with that washing will make me feel better than just sitting here thinking of our trouble. Then I'll show you how your mother keeps her accounts."

"Yes, but that's all I can do, dear," he answered; "I haven't any more idea then you have how she makes ends meet always the way she does."

The menu for the three meals on Wednesday is:

BREAKFAST
Sliced Peaches
Cereal
Scrambled Eggs
Coffee

LUNCHEON
Boiled Rice and Milk
Peanut Butter Sandwiches
Cold Meat
Cocoa

DINNER
Rice Tomato Soup
Meat Pie
String Beans
Vegetable Salad
Tapico Pudding
(Copyright, 1921.)

BISCUITS
One quart of flour, three cups of milk, one tablespoonful of mixed butter and vegetable oil, one heaping teaspoonful of baking powder, half teaspoonful of salt. Sift the salt with the flour, chop

the butter and other fat, add the baking powder and the milk and mix to a soft dough. Handle as little as possible. Roll out into a sheet and inch thick, cut into rounds and bake in a floured pan.

BOILED RICE AND CREAM.
Wash a cupful of rice in several waters, then drop it slowly into two quarts of boiling salted water. The water should be at a galling boil. Do not stir the rice once during the twenty minutes in which it must cook steadily. At the end of that time test a grain to see if it is tender, and if it is, turn the rice into a colander, shake it hard, that the air may reach all the kernels, and set in the open over fire minutes before dishing. Each grain should stand separately from the rest. Serve with cream and sugar. Cinnamon adds a delightful flavor when sprinkled on just before eating.

BREAKFAST COCOA.
Two tablespoonfuls of cocoa, 2 tablespoonfuls of sugar, 2 cups of boiling water, 2 cups scalded milk, pinch salt. Scald milk, mix sugar, cocoa and salt; dilute with boiling water, adding slowly until a smooth paste, then add remaining water. Boil three minutes, turn into scalding milk in double boiler, and whisk briskly with a Dorer egg-beater, forming a froth which will prevent a scum from forming on top.

BOILED STRING BEANS.
You can not destroy this dish more effectually than by "stringing" the beans in the careless manner practiced by at least one-half of American cooks, or those who represent the American kitchen. The nearest way of ridding beans of backbone is to pare each the whole length with a sharp knife. The flava is more delicate when this is done.

Lay a handful of the pods upon a board with the ends even, and cut through all into fine pieces. Wash and cook in boiling salted water until tender.

Men You May Marry
By E. R. PEYSER

Has a man like this proposed to you?
Symptoms: Always says, "Wonderful," and opens his eyes wide in ecstasy! His counterpart in the woman would say "Adorable." He is graceful, lithe, very effectively dressed, tall and easy. Usually has a flower in his buttonhole and carries a cane always. He doesn't use it—but lets it hang from his artfully crooked arm. "You are wonderful," the last book he read was wonderful, the play is wonderful.

IN FACT,
He is always easily pleased with the things that are pleasing.
Prescription to his bride:
Keep the peace—Read the Gentle Art of Pleasing.
Absorb This:
RAPTURE CAPTURES.
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RICE AND TOMATO SOUP.
Peel and cut up a dozen ripe tomatoes and boil in a quart of salted water. Strain, return to the fire and add two tablespoonfuls of butter rubbed to a paste with the same quantity of flour; pepper, salt and sugar to taste, a tablespoonful of minced parsley and a tablespoonful of onion juice. Cook for ten minutes, then stir in a cupful of boiled rice.

MEAT PIE.
Chop cold meat very fine. To each cupful add one salt spoonful of salt and one and a half spoonfuls of pepper, a pinch of summer savory or your favorite seasoning, and one-half cupful of stock. Pour into a baking dish and cover with a crust of mashed potatoes. Brush over the top with milk and bake.

APPLE TAPIoca PUDDING.
One cup pearl tapioca, two and one-half cups of boiling water, one-half cup of sugar, four tart apples, two tablespoonfuls of butter, cold water and salt. Wash apples in cold water to cover for two hours. Drain, add the boiling water and cook in a double boiler until tapioca is transparent. Pare and core apples and cut into quarters, then into thin slices. Arrange in buttered pudding dish. Sprinkle over the sugar and dot with butter, pour over all the transparent tapioca. Bake for one and a half hours in a slow oven. Serve with powdered sugar and cream. If the apples are lacking in flavor, a little grated lemon peel, cinnamon or any flavor you like, can be used.

Helpful Household Hints
TO CREAM BUTTER.
If weather is cold, beat an earthen bowl thoroughly in hot water. Measure butter and turn into bowl, cut in small pieces and let it rest for a few moments, then work with a wooden spoon until soft and creamy. If there is any butter remaining in the bowl drain it off as you cream it.

TO SCALD MILK.
Fill lower part of double boiler partly full of boiling water and place milk in upper part. Cover and place over flame until the milk forms bubbles around the edge.

TO REMOVE SPOTS ON FURNITURE.
The four corners of ammonia, one ounce of glycerine, one ounce of white castile soap and one-half ounce of alcohol. Dissolve the soap in hot water, using half a gallon. Add the remaining ingredients. Apply with a soft sponge and polish with flannel. This will not hurt the furniture. This can also be used to remove spots from drapes, fabrics.

TO BUTTER CRACKER CRUMBS.
Allow the four corners of cracker crumbs to a tablespoonful of melted butter. Pour on slowly and stir with a fork, that each crumb may be entirely coated. They must be light and easily distributed over the top of the dish for which they are to be used. The crumbs should be crisp and dry before buttering.

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