

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 Oppen Hydrogen Extraction process and developer of poison gas used in the World War.

"No nation," Professor Haber said, "is ready to give up the use of poison gas warfare, because the possibilities of further mechanical developments for making slaughter on a wholesale plan are almost exhausted while there are still many new chemical possibilities for creating widespread death."

FRANCE FIRST USED POISON GAS.

"Poison gas was first used against humans by French police in fighting the German revolutionaries in Paris who had headquarters at Cholay-Lerol. 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 greater volume, so we can values less. Germany had not run enough for driving 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."

"At the beginning of the war, we prepared for an attack on a very large scale, instead of experimenting as at Ypres. Germany would have won the war. As it was, the allies, being farwaryed by poison gas possibilities in the Ypres defeat, were enabled to take counter measures."

BRITISH MADE MISTAKE WITH TANKS.

"The British made the same mistake as the French and 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 had a different story. As it was, the Germans were farwaryed by the new invention."

"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 to be any more cruel than other war weapons. Poison gas 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 once in a while. Then came a flood of advertising by soap manufacturers with words like 'perfect' and 'whole Christians unless we took a daily bath. We were advised into it. Advertising ought to raise the standard of living."



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 over her back. They were very itchy and burned terribly. 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 Pekas, 1951 W. 22nd St., Cleveland, Ohio.

Use Cuticura for all other purposes.

Sample Each Free by Mail. Address: "Cuticura Laboratories, Dept. H, Mellen 44, Mass." Send every two weeks. Soap Six Ounces and the Ointment 25c. "Cuticura Soap shaves without any.

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 unless 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 body.

He freely gave his discovery to others who took it, with what might be called marvellous results. After years of urging he decided to let the world know what he knew about his discovery through the newspapers. Haag Drug Company has been appointed agent for Allenburg in the vicinity with the understanding that he will furnish retail and the 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 on a limited income, will tell the reader of the daily trials how the many present-day problems of the home are solved by working on the budget that Mrs. Hooper has evolved and has adopted. Follow them daily 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 mind it, and it was not time to be 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 boy's care, and was 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 but known it, Mrs. Hooper's grace and strength had enabled him to do all that 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 treatment she had received from the doctor had given the baby the 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 skill of the doctor.

"Oh, will you?" exclaimed Helen, her eyes dancing.

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

The menu for the three meals on Wednesday is:

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.

(Copyright, 1921.)

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 she has to, for every cent and only \$900 besides."

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."

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The menu for the three meals on Wednesday is:

BREAKFAST
Sliced Peaches

Cereal Scrambled Eggs Biscuit

LUNCHEON Boiled Rice and Milk Peanut Butter Sandwiches Cold Meat Cocos

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

BISCUITS.

One quart of flour, one cup of salt, 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 or 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 flour-dusted 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 rolling 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 this hard, and set it aside to drain all the kernels, and set in the open over fire to dry before dishing. Each grain should stand separate from the rest. Serve with cream and sugar. Cinnamon adds a delightful flavor when sprinkled on just before eating.

BREAKFAST COCOA.

Two tablespoonsfuls of cocoa, two tablespoonsfuls of sugar, two cups of boiling water, 2 cups scalded milk, pinch salt.

Soak the cocoa in the milk and scald it with boiling water, add the sugar, dilute with boiling water, add the salt, stir until a smooth paste, then add remaining water. Boil three minutes, turn into scalding milk in double boiler, and whisk briskly with a Dover egg-beater, forming a froth which will prevent a scum from forming on top.

BOILED STRING BEANS.

You can not destroy this dish more effectively 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 neatest way of ridding beans of backbone is to pare each the whole length with a sharp knife. The flavor is more delicate when this is done.

Large hand beans are the pods upon a board with the ends even, and cut through all into inch pieces. Wash and cook in boiling salted water until ten

minutes. Turn the beans over and add a soft sponge and polish with fanned. This will not hurt the furniture. This can also be used to remove spots from dress fabrics.

TO BUTTER CRACKER CRUMBS.

Allow one-fourth cup 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.

TO REMOVE SPOTS ON FURNITURE.

Use four ounces of ammonia, one ounce of glycerin, one ounce of white castle soap and one-half ounce of alcohol. Dissolve the soap in hot water, add the ammonia, then add the glycerin. Add the alcohol, stir until a smooth paste, then add remaining water. Boil three minutes, turn into scalding milk in double boiler, and whisk briskly with a Dover egg-beater, forming a froth which will prevent a scum from forming on top.

TO SCALD MILK.

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

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