

# WAS BRITAIN'S MILITARY IDOL NEVER FAILED IN HIS SERVICE

Kitchener Was in Franco-Prussian War Before He Entered British Army—Most of His Life Was Spent in Foreign Climes.

Irishmen like to claim Lord Kitchener as a countryman of theirs on the ground that he was born at Gunborough Villa, County Kerry, on June 24th, 1850. But although his father, Col. Henry Horatio Kitchener, had migrated to Ireland from Leicestershire two years before the birth of his son Herbert, the family is East Anglian. Even before he entered the army in 1871 he had had a taste of actual war. While still a Woolwich cadet he was staying during a vacation with his father in Brittany, for the Irish estates had been sold. France's last desperate struggle against the German hosts was being fought out by brave but ill-organized armies of hastily-raised levies. Young Kitchener offered his services to the French, was accepted, and fought under General Chanzy in the operations around Le Mans.

## Learned Value of Organization.

In that terrible winter campaign Kitchener saw miles of stalled freight cars loaded with war material; soldiers freezing for lack of overcoats stored in plenty half a mile away, but which there was no one to issue, and starving for food that rotted because there was no machinery for its distribution. That is why he later fought the Dervishes with Nubian track-layers and American bridge builders and hemmed in the Boers with blockhouses and charged wire. His first campaign ended by his catching a severe cold after a balloon ascent made when his clothes were wet. In three months he was near to death with pleurisy.

## With British Army.

He joined the Engineers in the spring of 1871 and began the long, hard toil that England exacts from the men who serve her. For three years he worked at Chatham and Aldershot and then was detached to work in a semi-civil capacity on the Palestine survey. For four years he passed up and down measuring the land of Canaan and learning the ways and the speech of its people. In Palestine, in Cyprus, in Egypt, Kitchener managed to adapt himself to the ways of the natives. He acquired not only their language but their very intonation, and could live among the Arabs as safe from detection as Kim in the crowded streets of Lahore.

## Making a Mummy Fight.

England acquired Cyprus in 1878 and Lieut. Kitchener was placed in charge of the exploration. He had neither money nor powerful friends, but the maps and reports he sent back to London were models of their kind. In 1880 he was made British Vice-Consul at Erzerum. His real chance came in 1883. After the bombardment of Alexandria England had to reorganize the Egyptian army. Kitchener volunteered and was one of the twenty-six men chosen for the work of raising a force of 6,000 men for the defence of Egypt. The Fellah does not come of a fighting race and the job seemed hopeless. Capt. Kitchener was told to lick the cavalry into shape and was attached to the Intelligence Department. He proved that the Fellah was like a bicycle, incapable of standing up alone, but very useful in the hands of a skilled master. In ten weeks after the arrival of the first batch of raw recruits 5,600 men went through the ceremonial parade movements as practised by the British Guards in Hyde Park, and they did it with unusual precision.

## 14 Years in Egypt.

For fourteen years Kitchener served in Egypt. He was with the Gordon relief expedition in 1884, and stayed till the hero of Khartoum had been avenged. At Handoub he was severely wounded by a bullet that shattered his jaw and buried itself in his neck, and he was invalided back to England. In 1888 he returned to Egypt as adjutant-general to head the First Brigade of Soudanese troops at Toski, where he led the final charge. Time and again he was mentioned in despatches. From Governor-General of the Red Sea littoral and Commandant of Suakim he was made Chief of Police at Cairo, and on Lord Cromer's recommendation was promoted to be Sirdar in 1892. He was only a colonel then.

## Slaughter of Dervishes.

Four years later he began his reconquest of the Soudan. The Dongola expedition won him the rank of major-general, and the next year, 1897, he started to avenge Gordon's death. His first step was a railroad from Cairo to Khartoum. It had to cross the desert from Halfa to Abu Hamed, 230 miles of sand. Experts scoffed at the idea; it was absurd; the entire carrying capacity of the train would be taken up by the water

supply necessary for the locomotive. But Kitchener built on, and as he built he bored, and he struck water in the sands just where he needed it, and the work was finished on October 31, 1897. In April of the following year Kitchener won the battle of the Atbara, and on Sept. 2 caught up with the Mahdi's forces at Omdurman and sealed his former victory and the Khalifa's doom. Gordon was avenged. After the fight was won he cut off the Dervishes' retreat, and as they huddled around their standards he played his machine guns upon them, killing about 15,000. The Mahdi's tomb was the great shrine of the Dervishes. Kitchener demolished the tomb, the holy place, and scattered the mummy so that no part of the body could be gobbled for re-enshrinement to be a focus for future trouble. He gave peace to Egypt.

## Congratulated by Kaiser.

He was created Baron Kitchener of Khartoum, received the Grand Cross of the Order of the Bath, the thanks of Parliament, and was voted \$150,000; also it may be recalled the Kaiser telegraphed his sincere congratulations. Two weeks after Omdurman, Kitchener's forces met Marchand at Fashoda with eight French officers and 120 Soudanese tirailleurs, and their withdrawal left the whole of the Soudan in the power of England. Kitchener at once began to build up the country.

## Boer War.

Within a year the Boer War broke out, and after the British disasters Lord Roberts was sent to South Africa. Lord Kitchener, while still Sirdar of the Egyptian army, was promoted lieutenant-general and made chief of staff. He arrived in Cape Town in January, 1900, and in November took supreme command after Lord Roberts had left for England. He went to work with systematic thoroughness and built across the Transvaal a line of blockhouses connected by wires charged with electricity; sixty mobile columns were put into the field; all the women and children and non-combatants were taken off the farms and placed in huge concentration camps. Slowly and with much less loss of life than would otherwise have been possible the Boers were worn down, and in May, 1902, the struggle ended. Kitchener was made a viscount, advanced to the rank of General, given the thanks of Parliament, and \$250,000, also the Order of Merit.

## Sent to India.

No sooner was peace signed than Viscount Kitchener was sent to India as Commander-in-Chief, and in seven years he revolutionized the Indian army, and freed it from red tape. This stern, icy man put an instant end to the old round of polo-playing garrison life. He made every one work and thanked no one for working. Just as in South Africa he had shipped back to England more than 400 officers as "useless," he started in to weed out the incompetents in India. He never played favorites.

After leaving India with the rank of Field Marshal, Kitchener succeeded the Duke of Connaught as Commander-in-Chief and High Commissioner in the Mediterranean, and made a tour of England's colonies to organize their fighting forces. On his way from Australia he visited Japan and the United States, returning to England in 1910. His latest service prior to the war had been in Egypt, where he went to continue Lord Cromer's great work. He succeeded in restoring the Fellah to the land, and, with a grant of \$15,000,000 from the British Government, created a great cotton-raising industry.

## When War Began.

When war broke out Kitchener was in England to accept promotion in the peerage to an earldom. The Prime Minister made him Secretary of State for War, and he had responded in his wonderfully efficient way. His first question when he got to the office, "Is there a bed here?" He was told there was not and said, "Get one." It was said he slept only five hours out of the twenty-four and left his post every morning at 1 o'clock, returning before 9. His orders to recruiting officers were typical:

"Never mind about drill; it doesn't matter if they don't know their right foot from their left. Teach them how to shoot, and do it quick."

## Striking Appearance.

In appearance Lord Kitchener was six feet and several inches tall with a brick red glow to his cheeks, due to years of exposure to the tropical sun. He was as straight as any soldier well drilled in calisthenics.

During all the years the British

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people had looked on Kitchener's silent but effective work; they had never been able to fathom his personality. A cockney non-commissioned officer, who had seen much service under him, summed up the general opinion when he said of Kitchener: "E's no talker. Not 'im. 'E's all steel and h'ice."

## Demanded Deeds.

His face was that of a man who neither asked for sympathy nor wanted it. He had steady blue-grey passionless eyes and a heavy moustache covered a mouth that shut close and firm like a wolf trap. He believed with all his might in the gospel of work. He had illimitable self-confidence. For bungling and faint-heartedness he was incapable of feeling sympathy or showing mercy; an officer who failed him once got no second chance.

Nineteen-twentieths of Kitchener's active life were spent outside of the British Isles, and for that reason it has been said of him he didn't really know England when the war broke out.

## Viceroy of India



LORD CHELMSFORD, G.C.M.G.,  
the new Viceroy and Governor-General of India.

## Dressing Percentage.

The average dressing percentage of hogs is 75, while of cattle it is 53, and of sheep 48. Part of this difference is due to the method of figuring. In the case of the hog the hide, head and feet are included in the carcass weight, while in the case of cattle and sheep the head, hide and feet are not included. Then the hog is very thick fleshed and has a small digestive system. Cattle and sheep have large paunches and digestive systems. Sheep dress out lowest, due to the wool and the rather light fleshing of the carcass.

The dressing percentage of animals of each class varies widely. This is due to the amount of flesh, especially fat present on the carcass, and somewhat to the thickness of the hide and size of the heads and legs, and to the amount of fill or the amount of feed and water present in the digestive tract at the time of slaughtering. For the hogs the dressing percentage varies from 65% to 85% with an average of 75%. For cattle it ranges from 48% to 70% with an average of 53%, and for sheep from 44% to 56% with an average of 48%.—W. H. Peters, North Dakota Experiment Station.

## Yet Hope.

"Waiter, have you forgotten me?"  
"No, sir, not yet, sir."

## ABOUT THE HOUSEHOLD

### Selected Recipes.

**Tapioca Snow.**—Four ounces of tapioca should be soaked in a pint of cold water, flavored with strained lemon juice. Simmer the tapioca until it is quite clear, mix it with three or four tablespoonfuls of red currant jelly, pour into a glass dish, and leave to become cold. Just before serving cover with beaten white of egg, sweetened, and, if desirable, more lemon juice may be added.

**Broth for the Family.**—One cupful of pearl barley should be poured into three quarts of cold water, and then put into a saucepan and allowed to boil. Remove all fat from about two pounds of mutton, either neck or loin, and cut the meat into small pieces. Add to the barley, and boil gently for one hour, skimming occasionally. Grate a carrot, cut two small turnips into dice, and add these, with a little onion. Boil for one hour longer, skimming occasionally, and adding a little hot water if necessary to keep up the required quantity. When cooked, strain, season with pepper, salt, and a little chopped parsley. Serve very hot.

**Hot-Pot.**—Take the remains of cold beef or mutton and slice it thinly. Slice up sufficient onions and potatoes. Put in a pie dish a layer of meat, one of potatoes, one of onions, seasoning them with pepper, salt and chopped parsley. Continue this until the pie dish is full. Put in about half a pint of water and a little butter, cover with another dish, and put into a slow oven for one and a half to two hours.

**Creamed Potatoes.**—Take one cupful of milk, a teaspoonful of butter, salt and pepper to taste. The butter should be put in a small frying-pan, and when hot, but before it browns, add enough flour to thicken, stir till smooth, and gradually add the milk. Have cold boiled potatoes ready sliced, turn them into this, and let them gradually heat through; a very little nutmeg grated over the potatoes before frying improves the flavor. More salt and pepper may be added, if desired.

**Cold Meat Pudding.**—Two ounces of suet, three pounds of chopped cold meat, two ounces of bread crumbs, two eggs, one onion, pepper and salt to season, one teaspoonful of sauce, one teaspoonful of chopped parsley, gravy. Hard boil the eggs and cut them into slices; chop the meat, onion and parsley, and soak the bread crumbs in boiling milk; season to taste and mix all the ingredients well together and bake in a basin for one hour; then turn out and serve with good gravy.

**Cinnamon Toast.**—Cut the bread about 1/2-inch thick and toast quickly, watching carefully that it may not burn. Score lightly while piping hot and spread with enough butter to sink in; then cover over with powdered cinnamon and granulated sugar mixed in the proportion of 1 spoonful of cinnamon to 2 of sugar. Remove the crusts and cut into fingers; put in a very hot covered dish and serve at once.

**Scotch Tea Scones.**—Half-pound flour; 1 teaspoonful baking powder; 1 ounce butter; 1 cup milk; 1 teaspoonful sugar. Rub the butter into the flour, add the sugar and baking powder; mix with the milk into a soft dough, roll out and cut into three-cornered scones. Brush over with milk and bake in a quick oven.

**Butterscotch Pie.**—One large cup of light brown sugar, two tablespoons of flour, yolks of two eggs beaten light, one cup of cold water, pinch of salt, two tablespoons of melted butter. Mix sugar and flour, add egg, water, salt and butter and stir smooth. Cook to a cream in a double boiler; add half teaspoon of vanilla. Let it cool a little; pour into a baked crust; make a meringue from the eggs

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whites. Beat light, add a level tablespoon of white sugar for each egg and five drops of lemon extract. Whip light and bake brown in a moderate oven.

## With Strawberries.

Nearly every one agrees that the luscious ripe strawberry dipped into powdered sugar and eaten from its stem, cannot be improved upon as a dessert, but there are times when it is necessary to make one box of the fruit go a long way. Some new recipes for this purpose may be appreciated.

**Strawberry Ice.**—Boil two cups of sugar and one-half cup of water together, without stirring, for three minutes; then cool. Add the juice from one box of strawberries and the juice of one lemon, then add one cup of ice water and freeze. When partly frozen stir in the white of one egg, beaten stiff.

**A Delicious Mousse.**—Mash one box of berries. Dissolve one teaspoonful of granulated gelatine in a little of the juice. Boil one-half cup of sugar and one-half cup of water till it threads and then pour it on the stiffly beaten whites of two eggs. Add the gelatine, set the dish in a bowl of ice water and stir till it is cold. When it has begun to set add one and one-half cups of cream, which has been whipped, and the berries. Turn into a mold, pack in salt and ice and let stand for three or four hours before serving. Garnish with whole berries.

**Strawberry Whip.**—Soak one tablespoonful of gelatine in a little cold water for 10 minutes and then dissolve it in one cup of boiling water. Mash one box of berries and add the juice and two tablespoonfuls of lemon juice to the gelatine. Put in a cool place. When it begins to set whip with a Dover egg beater till light. Serve in sherbet glasses, garnished with a spoonful of whipped cream and a berry.

**Strawberry Cheese.**—A delicious hot-weather dessert may be made by stirring a few crushed berries into a cream cheese and serving it with saltines. This tastes like strawberries with Devonshire cream, and is particularly good for porch teas.

**Strawberry Sauce.**—Bread or rice pudding may be made into a real company dessert, if served with strawberry sauce, made by creaming one-third of a cup of butter with one cup of powdered sugar, into which a half cup of crushed berries is stirred. Make it just before it is to be eaten.

**Strawberry Tapioca.**—Hull a box of berries in a large glass bowl and sprinkle with sugar. Soak three-quarters of a cup of tapioca in cold water for two hours, then drain and cook in a double boiler with two and one-half cups of boiling water till transparent. Cool and pour over the sweetened berries. Serve with sugar and cream.

Improperly kept food exposes the family to ptomaine poisoning.

Use a stump of a candle instead of a cork for the glue bottle and it will not stick.

A piece of fungus broken from an old tree is a splendid buffer for mahogany furniture.

## Doctor Tells How To Strengthen Eyesight 50 per cent In One Week's Time In Many Instances

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Philadelphia, Pa. Do you wear glasses? Are you a victim of eye strain or other eye weakness? If so, you will be glad to know that according to Dr. Lewis there is real hope for you. Many whose eyes were failing say they have had their eyes restored through the principle of this wonderful free prescription. One man says, after trying it: "I was almost blind; I could not see to read at all. Now I can read everything without any glasses and my eyes do not water any more. At night they would pain dreadfully; now they feel fine all the time. It was like a miracle to me." A lady who used it says: "The atmosphere seemed hazy with or without glasses, but after using this prescription for fifteen days everything seems clear. I can even read fine print without glasses." It is believed that thousands who wear glasses can now discard them in a reasonable time and multitudes more will be able

to strengthen their eyes so as to be spared the trouble and expense of ever getting glasses. Eye troubles of many descriptions may be wonderfully benefited by following the simple rules. Here is the prescription: Go to any active drug store and get a bottle of Bon-Opto tablets. Drop one Bon-Opto tablet in a fourth of a glass of water and allow to dissolve. With this liquid bathe the eyes two to four times daily. You should notice your eyes clear up perceptibly right from the start and inflammation will quickly disappear. If your eyes are bothering you, even a little, take steps to save them now before it is too late. Many hopelessly blind might have been saved if they had cared for their eyes in time.

Note: Another prominent Physician to whom the above article was submitted, said: "Bon-Opto is a very remarkable remedy. Its constituent ingredients are well known to eminent eye specialists and widely prescribed by them. The manufacturer's guarantee to strengthen eyesight 50 per cent in one week's time in many instances or refund the money. It can be obtained from any good druggist and is one of the very few preparations if fact should be kept on hand for regular use in almost every family."

It is sold in Toronto by Valmas Drug Co.