

# NO FAMINE IN GERMANY, BUT FOOD IS SAVED

Teuton Officials Expect Supplies to Hold Out With Proper Conservation.

## LIMIT TO BE PUT ON BEER

Brewery Output Will Be Cut to Save Barley—Prisoners Used on Farms—Meat Is Plentiful—Cut Down on Cakes.

By OSWALD F. SCHUETTE.

Correspondent of the Chicago News. Berlin.—Germany's official conservation of her bread and grain supplies is not regarded here as a promise of famine. It is only an episode in the all inclusive care with which the German government controls the price of eggs in Berlin with one hand and with the other fights against eight nations in arms. For Germany's food supply is, according to all available statistics, more than large enough to feed her 65,000,000 until the summer harvest, even without importations. It was only under the abnormal conditions created by the war that the government found any danger that the grain supplies would run short. Of every other item, practically, in the national bill of fare there seems to be a surplus, particularly of meat. But bread is such an important item in the life of this nation that its conservation becomes necessary.

The allowance which has been made of nine kilograms (approximately 20 pounds) to an individual each month is certainly a most liberal one. There are probably few families of five persons in America that consume 100 pounds of bread or flour a month.

### Meat Supply Is Abundant.

As far as the other food supplies are concerned, the most important feature lies in the abundance of meat. For years the German empire has done all in its power to encourage the increase of animals on farms. The result is that at this time the cattle total is, approximately, 22,000,000, while the number of hogs has reached a total of 25,000,000. In fact, it is this relatively large number of farm animals that has been the greatest peril to the sufficiency of the grain supplies. Therefore, the farmers are being ordered to slaughter the hogs particularly, and to convert them, as far as possible, into smoked meat, which will be available for future use, without, in the meantime, eating any deeper into the national bread basket.

Two interesting items contributed to making radical steps necessary at this time. The first was the fact that the government prohibition against feeding grain to cattle and hogs has proved almost impossible of enforcement. The government authorities declared that the larger agriculturists obeyed, but the small farmers insisted on regarding their cattle as household pets. Against this even the iron hand of the German government was powerless.

The other item that contributed to compelling action at this time was the changed condition brought about by the sending of millions of men from the city to the front. This turned the handling of the household treasure completely over to the wives. It must be stated parenthetically that in Germany this is not as customary as in America. The government authorities say that as a result there has been a great increase in the consumption of bread and other flour products and a decrease in the consumption of meat and similar food.

They say that this came because the soldiers sent home virtually all their meager pay. But to this was added the additional subsistence provided by both government and municipality. They found that with this the housewife discovered it was possible to eat a meal or two a day in the thousand and one cafes that dot every big city until the consumption of flour began to soar at a surprising rate.

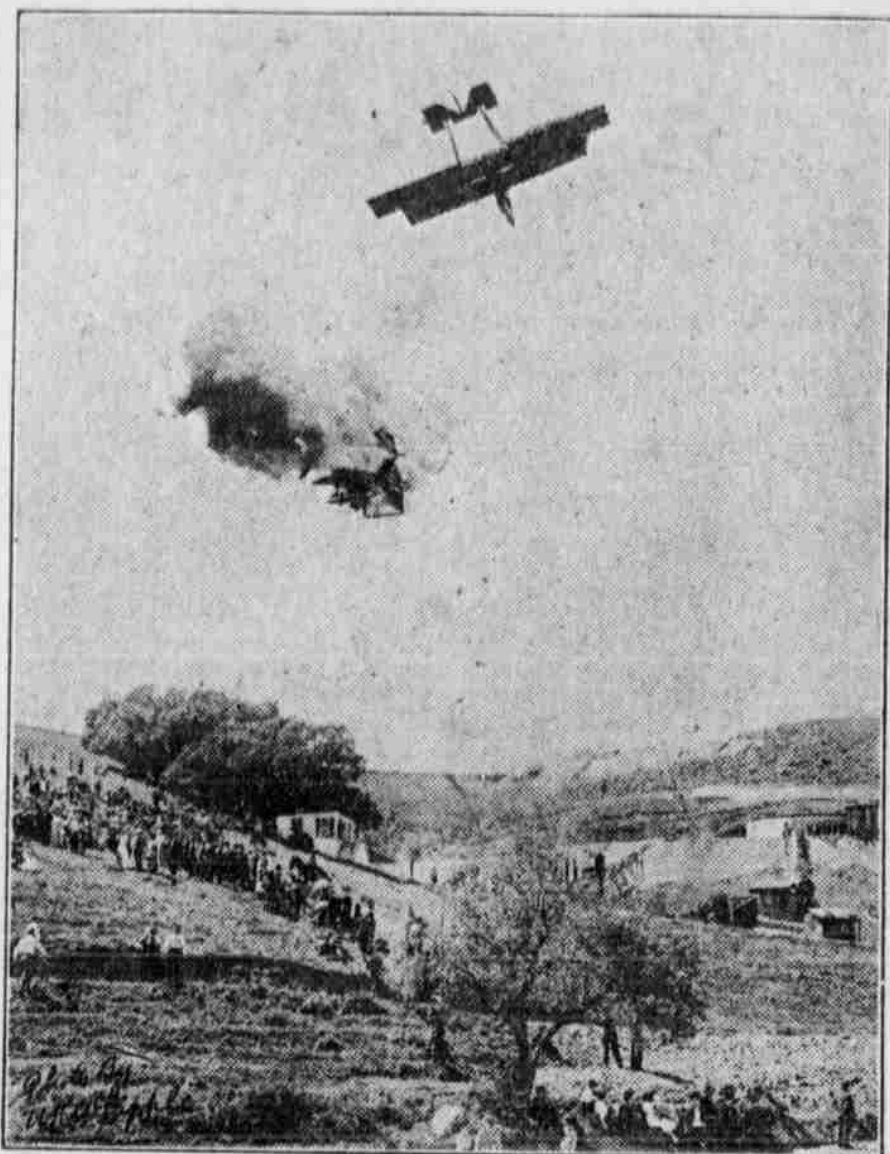
### Never So Much Cake Eaten.

The government officials tell you, with seriousness which demonstrates at least their conviction, that never in the history of Germany has so much cake been consumed as in this winter. In fact, they refer to these cafes and bakeries as the "internal enemies" of the empire. When the war broke out the pig that insisted on eating grain had this distinction, but since then his slaughter has been decreed.

Another restriction is in immediate prospect. This concerns the amount of beer to be produced by the breweries. For the breweries are great consumers of barley. Barley is needed, not for human consumption, but to feed farm animals. And the government has determined that food for farm animals is far more important than beer for human beings.

From a food standpoint Germany's salvation really lies in the enormous supply of potatoes furnished by last year's crop. Exact statistics are not available, but the government considers the potato production as inexhaustible. For this reason potatoes are being used in bread and in every possible form for human and animal food. The surplus of sugar beet also

## MIMIC AIR FIGHT RESULTS FATALLY



Unusual photograph of falling aeroplane in which Frank Stites was killed at Universal City, Cal. At the time of the accident Stites was taking part in the making of a moving picture play film and had just dropped a bomb on an aeroplane that had been started across a canyon. The explosion of the bomb and destruction of the aeroplane just below created an air pocket and Stites' machine was dashed to the earth almost at the feet of some 2,000 spectators. The picture shows Stites' machine as it headed for the earth. Before it struck the ground it turned completely over. The photograph was taken by U. K. Whipple, staff photographer of the Animated Weekly.

is being worked up in the same manner.

### Big Crops Expected This Year.

As far as the crops of 1915 are concerned, the government looks forward with confidence to a larger harvest than that of 1913. The acreage sowed to winter wheat and rye is up to last year's figures. There had been some fear that sending millions of men to the front would so denude the farms that planting would be held back. But nature was most generous, with balmy fall weather, which lasted almost until Christmas. This made it possible for the decreased farm population to finish its work.

In addition there is promised an increased acreage in spring planting. The rights of way along the railroads throughout the empire are to be planted, as far as possible, in potatoes. These will be planted at the cost of the railroads and turned over to the employees for their personal use.

Large areas of private domains which have not been cultivated will be used this year. On the famous Lueneburger Heath extensive operations are to be undertaken to make the land arable.

### Prisoners to Be Cultivators.

For this purpose prisoners of war are to be used. In the same way Russian prisoners on the eastern frontier will be pressed into service to increase production there. They were used to some extent last fall to harvest the potato crop. In France and Belgium the German soldiers have been helping to plant crops.

Probably the most interesting features of this problem of food conservation are the arrangements that have been made with reference to the grain supply. Last fall the imperial government, the cities of the empire with more than 100,000 population and some of the larger industrial organizations subscribed a capital of \$13,000,000 to buy up grain supplies. It was the intention of the government to lay aside sufficient grain to carry the nation from May 15 to the next harvest.

By careful financing in the way of loans on grain bought to make possible further purchases, this organization has accumulated approximately 3,600,000 tons of wheat and rye. This, it is figured, would have carried the nation to the harvest with a surplus of 10 per cent. However, when it was found that the present consumption increased so rapidly the government decided on its order of January under which all of the grain and flour supplies of the empire are put into the hands of this organization.

### Communities Direct Distribution.

It will pay for supplies at the "maximum price" fixed by the government last fall for grain transactions. It will then allot to each community an amount equivalent to 20 pounds a person and the community government will be entrusted with its individual distribution. The communities must pay in the internal organization the cost price, plus interest and milling. A special premium of 10 per cent rebate is provided on the amounts saved by communities out of their allowances.

Certain important restrictions have been imposed by the government upon the community distribution. All wheat bread must contain at least 20 per cent of rye flour. All rye bread must contain at least 10 per cent of potatoes. No cake is to be baked that contains more than 10 per cent of flour. I am not enough of a culinary expert to say what kind of cake this will make.

In addition the communities have

the authority entirely to forbid the baking of cake or of wheat bread and to fix standard prices for rye bread, with even greater percentages of potatoes. They may also fix maximum prices for the sale of bread.

The decrease in the bread production as a result of the new restriction is about 25 per cent. This, of course, has meant a corresponding decrease in the business of the bakers. Thereupon some of the latter raised the price. It was to check this that power was given the communities to set maximum prices.

### Labor Unions Pledge Support.

All the labor unions of the empire have pledged their support to the government plan and are helping in its enforcement. The same is true of the agricultural organizations. Wherever there has been opposition the government has made short work of it. In Chemnitz, for instance, the mayor called a meeting of the bakers for Saturday night. Almost all of them sent as an excuse for their absence the fact that it was their cake-baking night.

"There will be no more cake in Chemnitz," said the mayor, and the decree was issued.

Now the bakers can take Saturday nights off and there will be no further difficulty about attending the mayor's meetings.

Special appeals are being made to housewives to help in the conservation of the food supplies. In Berlin a series of classes has been arranged by the government to instruct speakers who are to lecture on this important problem.

### Appeal Made to School Children.

Even the school children are being urged to help. In Schoeneberg, for instance, the following appeal was made to the patriotism of the children in all the schools:

"We ask your help in bringing this terrible war, in which your fathers and brothers are now fighting, to an end. As our enemies are unable to conquer us with the sword, it is their evil intention to try to starve us out and for this reason they have cut off our supplies. We are going to frustrate their despicable intention and you must help us by conscientiously following this advice:

"1. Ask your parents to buy only 'kriegsbrot' (war bread). It tastes as good and is just as digestible as the other.

"2. Instead of white bread eat the above mentioned 'kriegsbrot.' We may possibly become short of wheat, and, therefore, we wish to limit the use of flour as much as possible.

### Urged to Eat Little Cake.

"3. As long as the war lasts eat very little or no cake. In making these small sacrifices you are helping your fatherland. You can eat as much sugar and confectionery as your parents allow.

"4. Ask your mother to cook potatoes in their jackets. As Berlin children you will know that they are very good cooked in this manner.

"5. Especially you must be very saving with all foodstuffs, old dry bread, etc.

"6. Don't take more lunch than you can eat to school with you. If you have too much, then give it to a friend or take it home with you."

All of which means that the civil population of Germany is living practically on the same "kommisbrot" which serves as the ration of the soldier in the field. It seemed strange at first to miss the delicious little "brochen" that formed such an important item in the German breakfast. But in times like these you cannot even dignity that by calling it a sacrifice.

# The KITCHEN CABINET

There are great changes in the world, great changes, and we can't do better than prepare ourselves to be surprised at hardly anything.—Dickens.

### A FEW COMMON DISHES.

Put a tablespoonful of butter in a saucepan, add the same quantity flour, and when smooth add a half cupful of thin cream (sour cream is best), remove from the fire and add a beaten egg, salt, pepper and a cupful of fish that has been pounded to a paste. Cool and shape into balls, dip in egg and crumbs and brown in hot fat. Serve with a sauce made from boiling the bones, tail and fins of the fish, season well and thicken with butter and flour cooked together.

**Cheese Potatoes.**—Put into a buttered baking dish, alternate layers of cold, cooked potatoes and grated cheese, season well with salt and dashes of paprika and pour over a rich white sauce made of butter and flour, each two tablespoonfuls and a cup of thin cream. Bake covered with buttered crumbs until the crumbs are brown.

**Lemon Catchup.**—Mix a tablespoonful of grated horseradish with grated rind of four lemons, add three teaspoonfuls of salt, the juice of the lemons and two tablespoonfuls each of mustard and celery seed, four cloves and a dash of red pepper. Boil thirty minutes and put away to use in six weeks. This is fine served with fish.

**Currant Mint Sauce.**—Serve the following with a saddle of mutton or boiled mutton: Cut in small pieces two-thirds of a glass of currant jelly, add one and a half teaspoonfuls of finely chopped mint and the grated rind of a fourth of an orange.

**Prune Pudding.**—Put two cupfuls of dry prunes in cold water to soak overnight. Mix with one-half cupful of chopped suet. Flavor with cinnamon, add salt. Whip two eggs and add a cupful of milk and a cupful of soaked bread crumbs, mix all together and bake in a slow oven. Serve with a sauce made of powdered sugar, two tablespoonfuls of butter creamed together and a half cupful of cream whipped.

Scrambled eggs served with a half cupful of grated cheese which is just allowed to melt is a most appetizing supper or luncheon dish.

### SOME GOOD THINGS TO EAT.

For a salad on Sunday night try this. Cook salt herring in boiling water to cover, 15 minutes. Drain and separate into flakes; there should be a cupful. Add an equal measure of one-third-inch cubes of boiled potatoes and two hard-cooked eggs, finely chopped. Mix well and let stand covered an hour in a cold place. Beat a heavy cupful of cream until thick, add two tablespoonfuls of pimentos put through a sieve, mix with an equal portion of mayonnaise and serve on lettuce.

It is an old custom among some foreigners to eat herring the night before Thanksgiving or New Year's, or any holiday when a large feast is to be served, as they say it gets the system in tone to stand a heavy meal.

**Cherry Gelatin.**—Soak a tablespoonful of gelatin in three tablespoonfuls of cold water until softened. Add a fourth of a cupful of boiling water and as soon as the gelatin is dissolved add one and a half cupfuls of dark canned cherries and one-half cupful of the juice. When the mixture begins to thicken add the whites of two eggs, beaten stiff, and a few grains of salt. Turn into a mold dipped in cold water and chill thoroughly. When ready to serve unmold on a dish, surround with sweetened whipped cream, flavored with a few drops of almond. Sprinkle with shredded almonds which have been slightly browned.

**Fig Custard.**—Scald a quart of milk and add two tablespoonfuls of cornstarch mixed with three-fourths of a cupful of sugar and a pinch of salt. Pour the scalding milk on gradually and cook, stirring occasionally, in a double boiler. After ten minutes add the yolks of three eggs, slightly beaten; cook a minute. Cut half a pound of figs in small pieces, put in a double boiler, add a fourth of a cupful of sugar, a tablespoonful of lemon juice and cook until the figs are soft. Combine custard and fig mixtures, cool and turn into a serving dish. Beat the whites of the eggs until stiff and add gradually, beating well, three tablespoonfuls of powdered sugar; then add a half-tablespoonful of lemon juice; pile on the top of the pudding.

**Apple Salad.**—There is no simple salad which is more generally liked than the Waldorf. Prepare by mixing two cupfuls of good flavored apples, finely cut, with a cupful of celery and a few nuts. This salad may be improved by adding a handful of raisins or a few dates fine cut. Serve with a well mixed French dressing, or a boiled dressing may be used if so desired.

Another combination of apple, green pepper, celery and dressing is a great favorite.

**Benares Salad.**—Apple is the foundation for this salad, adding a cupful of fresh grated coconut, a little chopped red pepper and a bit of green for color, a tablespoonful of onion juice and a pinch of finely cut apple. Serve with French dressing.

**Apple Cake.**—When making coffee cake a most tasty German dish called Apfelkuchen is the following: Cut apples in eighths and arrange them in rows on the top of the cake, just before it goes into the oven.

**Stuffed Apples.**—Core a half dozen good flavored apples, peel and stuff the cavities with sugar, raisins, bits of butter and crumbs. Put into the oven, basting with sugar and water during the baking.

**Apple Fritters.**—Mix and sift one and a third cupfuls of pastry flour, two teaspoonfuls of baking powder and a fourth of a teaspoonful of salt. Add two-thirds of a cupful of milk and one egg, well-beaten. Wipe, pare and core in eighths two medium-sized apples. Stir apples into the batter and drop by spoonfuls in the hot fat.

Don't grumble, don't bluster, don't dream, don't shirk, Don't think of your worries, but think of your work. The worries will vanish, the work will be done, No man sees the shadow who faces the sun.

### DAINTY TABLE TRIFLES.

Crullers are great favorites of the older generation and when well made are most dainty cakes to serve with tea.

**French Crullers.**—Put a cupful of boiling water, two tablespoonfuls of sugar, a grating of orange rind and a fourth of a cupful of butter over the fire; when boiling sift in one cupful of pastry flour and stir and cook to a smooth ball of paste; turn into a bowl and beat in one at a time three eggs; beat paste smooth after each egg. Drop from a tablespoon shaped as smooth as possible into hot fat, cook until well puffed and brown. Roll in powdered sugar.

**Oatmeal Cookies.**—Beat an egg until light, add a fourth of a cupful each of sugar, thin cream and milk; add a cupful of fine oatmeal which has been put through the meat grinder, two cupfuls of flour, two teaspoonfuls of baking powder, one teaspoonful of salt and a few chopped nuts and raisins. Cut in shapes and bake in a moderate oven.

**Date and Apple Salad.**—Four boiling water over a pound of dates; separate the dates and place on a plate to dry. When cold, cut each in quarters, removing the stones. Pare and quarter apples, cut in match-like strips and squeeze over them a little lemon juice. Mix an equal amount of apple with the dates, sprinkle with salt, a dash of paprika and ginger. Serve with French dressing, using four tablespoonfuls of oil and one of vinegar. Serve on lettuce leaves.

**Scalloped Cheese.**—Cut six slices of bread into cubes after the slices are buttered. Cover the bottom of a buttered baking dish with the cubes, laid buttered side down. Sprinkle with cheese, using a fourth of a pound of cheese cut in bits. Cover with more bread, buttered side up. Mix salt, pepper, a half teaspoonful of mustard with two eggs beaten well and two cupfuls of milk. Pour this mixture over the bread and cheese and let the whole stand fifteen minutes. Bake in a moderate oven for fifteen minutes or until the crumbs are brown. The cheese will be tough and stringy if overcooked.

**Appetizing Apple Dishes.** The apple has figured in history and mythology as a fruit worthy of a high place and was one of the first fruits to be raised by the Romans. As there are some thousand varieties it is always on the market.

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*Nellie Maxwell.*

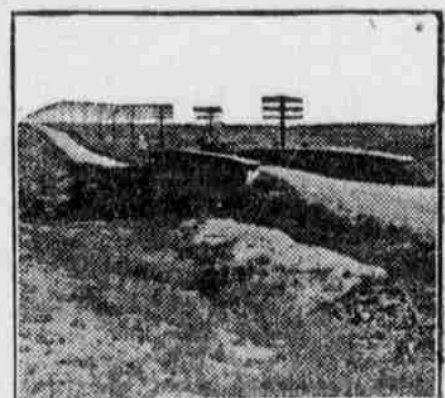
# GOOD ROADS

## EXPENSE OF GRAVELING ROAD

Problem of Graveling Highways at Moderate Cost Solved by Commissioner Rheinhardt of Idaho.

Evidently Otto Rheinhardt, commissioner of the Nampa highway district, Canyon county, Idaho, has solved the problem of graveling the highways at moderate cost, writes E. F. Stephens in Denver Field and Farm. Three years ago he decided to gravel the district's share of the boulevard between Nampa and Caldwell. A half mile away, Indian creek runs parallel with this boulevard and there an abundant supply of gravel was procured. Fortunately the very heavy traffic incident to hauling rails and ties for the Interurban electric line track cut through the gravel, mixing the underlying soil with the superimposed gravel in suitable proportions for cementing a firm, smooth roadbed. A percentage of clay smooth or volcanic ash soil mixed with gravel makes a hard, smooth roadbed not likely to absorb the rainfall. The result on the boulevard has been to secure a very serviceable roadbed highly commended by local and United States engineers.

Under the inspiration of this successful roadbed a neighborhood lying



Fine Stretch of Road in West.

to the west, called Orchard avenue, decided to gravel on the following plan: The farmers to donate the use of teams and wagons with dump boards. The Nampa highway district to provide gravel, usually donated by those who have it, pay the shovelers and a man to help dump the loads and also spread and smooth the gravel on the roadbed, using for this purpose a King drag. The freshly gravelled roadbed should be smoothed with a King drag or other implement weekly for two months or until settled and cemented with the underlying soil. Four inches of gravel in the middle of the roadbed with two inches on the sides most readily mixes with the underlying soil in such proportions as to shed rain and form a smooth, solid bed. Heavy traffic cuts through the gravel in wet weather until enough underlying soil has been mixed and cemented with the gravel to shed rain and create a solid roadbed.

A moderate percentage of clay soil mixed with the gravel as applied will pack and cement from the beginning. The clay gravel banks along the reclamation ditches piled by the dredges supply ideal material for graveling our roads. This mixture of clay, sand and gravel packs from the very first and does not need underlying soil cut in by heavy traffic. Coarse gravel, free from clay or soil, will need an admixture of soil from below to secure a hard, smooth roadbed. Orchard avenue has now been gravelled two years. Its success from the start has been such as to attract the attention of other neighborhoods.

## STATE AID FOR GOOD ROADS

One Reason Why Food Prices Are High Is Because of Cost of Hauling Over Bad Highways.

Nearly every one of the state legislatures is considering demands for more help for road building, says St. Joseph News-Press. Ten years ago all the states together put up but \$2,000,000 for road building, exclusive of local funds. In 1914 they spent \$43,000,000. But as four-fifths of this was done by six eastern states and two Pacific coast states, the problem is far from solved nationally. Many of our big problems always come back to the cost-of-living question.

### Plant Nut Trees.

Some nut or fruit-bearing trees set out on country roads 50 feet apart, would add much of beauty and comfort to the highway. It would be necessary, of course, to have well-rounded roadways to drain off the water, for mud holes and poor roadbeds would not dry out quite so fast as where the sun shines on the roadbed all the time. The better roadbeds would be well worth while.—LeRoy Cady.

### Personal Benefit and Profit.

Go at road improvement with the same determination you would to dig ditches or build fences—with the full realization that it is for your own personal benefit and profit; and not only merely a "public duty."

### Aid for Permanent Roads.

State and national aid for permanent roads is sure to come, but it is not likely to come to any community that has, by their lack of interest in good roads shown that they are unworthy of it.

## LAUGH SETS BROKEN JAW

Surgeon's Funny Story Causes Fractured Bone to Snap in Place, and All Is Well.

If you happen to break a bone or dislocate a joint, don't bother with a doctor. Just have a hearty laugh and the bones will set themselves.

This is the newest form of "bloodless surgery" as practiced in the McKinley hospital at Trenton, N. J. The patient was Ada Tucker, eighteen, of

Pennington avenue. Her jawbone was broken and two attempts to set the break failed. Then Dr. Harold L. Dolinger had an inspiration. Standing near Miss Tucker's bed, he told a funny story. Miss Tucker joined in the laughter and the broken bone snapped into place. It was made secure by bandages and Miss Tucker will be able to leave the hospital in a short time.

The doctor didn't repeat the story to reporters, but gave assurances that it was funny.