

AMERICAN HORSES FOR THE FRENCH ARMY



Thousands of horses gathered from all parts of the United States brought together in large herds at Yonkers, N. Y., and shipped to France for the cavalry and artillery service. The photograph shows some of the horses on the dock.

USE BODIES OF DEAD SOLDIERS AS BRESTWORKS

British Captain, Whose Diary Was Found on His Body, Describes Fighting.

TRENCH LIFE SIMPLY HADES
Finds War Not What It Was Pictured, but Superhuman Trial of Superhuman Power, Intellect and Nerves.

Cologne.—The diary of a British soldier, which presents the grisly side of war more brutally than has any trained writer, was found in a trench captured by the Germans near Ypres. The hand that penned the entry was forever still, but it had left a record picturing vividly the scenes in the British trenches, inadequately built, whose horrors were so great that the men could not sleep within their shelters, whose earthen walls were mortared with the bodies of dead Frenchmen. Even more terrible was the revelation of the ghastly fear of these men, who lay expecting death within a charnel house. The semi-official Cologne Gazette publishes the following excerpts from this journal and thus comments on it:

One of the leading press organs of neutral countries has recently declared, in a review of Kitchener's army of a million that it is comparatively easy to enlist a multitude of soldiers, but hard to provide for the necessary quantities of equipment and munitions. That is true. But the greatest difficulty of all undoubtedly lies in imbuing the newly recruited troops with the desired soldierly spirit—in other words, to accomplish extemporaneously what has been developed in Germany through the labor of a hundred years and what has been bestowed upon the present German generation as their inheritance and training.

Captain Jourdain's Journal.

Before us lies the war journal of the English Captain Jourdain of the First Suffolk, who on January 17 landed with the Kitchener re-enforcements at Havre and in time arrived with his company in the trenches in Ypres. Parts of this journal are reproduced here literally:

"February 5.—They say that the German guns, on account of the immediate neighborhood of the several trenches, cannot put us under fire. Let us hope it remains so, for the grenades are something terrible. Everywhere dead Frenchmen are used for the strengthening of the breastworks, and my first work in the trenches was to bury a dead chasseur.

"February 6.—The trench is full of French ammunition and all sorts of things, even fieldglasses. They are disorderly lot.

Trench Work Veritable Hades.

"February 8.—Only half rested, we had to go this evening at nine o'clock again into the trenches. No man can say that this method of warfare pleases him. It is a veritable hell. Thank God we have not yet been under fire, although this time they will make it hot as hades for us in the brigade trench.

"February 9.—In the course of the afternoon on both sides a heavy artillery fire. This is not war such as we had even pictured or imagined. It is a superhuman trial of superhuman power, intellect and nerves. Generally we cannot sleep, and the shooting continues with more or less vehemence. Our trenches are very poor. Hardly bulletproof, and therefore very dangerous. It is a real wonder that one remains spared, for a shot in the cap or tunic is the order of the day. The sanitary conditions are bad, and on the terrain before us lie many dead Frenchmen and Germans. The breastwork is bordered

with corpses covered over with earth, and everywhere arms and legs stick out.

"February 10.—One of the people was shot by a territorial guard who was frightened to death. These people are not to be relied upon and have no idea of a soldierly life.

Ypres Devastated.

"February 12.—The destruction in the vicinity of Ypres is terrible, hardly one stone on another in the villages, and Ypres itself, with all its beautiful buildings, is almost destroyed. Yet the city is so large that we can always still find protection for advancing a division nearer. Daily we await an attack, and the report is that the Germans are going to assemble a million soldiers in order to break through to Calais. My cough still causes me a great deal of trouble, and it is bitterly cold in the trenches. Not one of us yet has seen those 'comfortable' quarters mentioned in the newspapers, and our troops are by no means in good cheer or 'happy.

Prays for Protection.

"February 14.—This war is terrible, and it were time that it came to an end. On both sides so many worthy people fall! My guardian angel must reach out his protecting hand to me during the next 48 hours, and I pray that he will bestow upon me strength and courage to fulfill my duty, so that in case of need I can give my life for my country and the honor of my family."

With that the journal breaks off. The guardian angel came, but he brought the last wreath. There is much in these pages to stir human sympathy.

The widely accepted idea in England that this war is a sort of dangerous sport immediately collapses in face of the stern and inexorable truth. While German recruits long to have their baptism of fire over with so that they may become seasoned veterans, this English captain writes:

"Thank God we have not yet been under fire."

Francis B. Sayre, Jr.



Mrs. Francis B. Sayre, nee Eleanor Wilson, daughter of the president, and Francis, Jr.

Shocks for Prowling Dogs.

Roosevelt, N. Y.—Town Clerk Quinn's latest invention prevents prowling dogs and cats from gathering around refuse cans. An electric battery is connected with the cover of the can. The first dog that tried to pry the cover off was sent sprawling twenty feet.

Find Fortune in Cans.

Binghamton, N. Y.—After a long search the heirs of Jacob Oswald discovered his fortune of \$25,000 in old tin cans in the cellar of his home.

SUGAR SUPPLY HIT

War Affects Geography of the World's Production.

Fifty-Three Per Cent of Sugar is Grown in Countries Now at War and Their Colonies—United States Affected.

Washington, D. C.—The effect of the present war in Europe on the geography of the world's sugar production is strikingly shown in a statement just issued by the National Geographic society. This statement is as follows:

"Fifty-three out of every hundred pounds of sugar produced in the world is grown in the countries now at war and their colonies. The total production of the world is estimated at approximately 18,000,000 tons. This production is made up of cane sugar and beet sugar, the total yield of cane sugar having been 9,545,000 tons, and of beet sugar, 8,438,000 tons in 1913.

"One of the peculiar facts connected with the sugar map of the world is that while Europe produces more than 93 out of every hundred pounds of beet sugar grown, it yields only one pound out of every six hundred of cane sugar. Of Europe's total production of beet sugar, amounting to 7,808,000 tons, 5,666,000 tons grew in belligerent territory in 1913. Nearly all of this product is now entirely isolated from the outside world, being grown mainly in Germany, Austria-Hungary and Russia. What this means to the world is revealed by the fact that more than two-thirds of the world's sugar is not consumed in the country of its origin, this condition arising from the fact that the great sugar-using nations are principally outside of the belts of sugar production.

"Any scarcity of sugar, growing out of the war, will affect the United States more seriously than any other country, for the reason that American people are per capita the heaviest users of sugar in the world. With one-sixteenth of the world's population, the United States consumes more than one-fifth of its sugar. How rapidly this country is becoming a nation of sugar-eaters is revealed by a reference to the tables of sugar consumption of the past half century. Fifty years ago the people of the United States ate 18 pounds of sugar per capita. Five years later, in 1870, they were using 33 pounds per capita. In 1880, the per capita consumption had gone up to 40 pounds. Twenty-five years ago it had risen to 51 pounds. In 1900 it had climbed still higher to 59 pounds. By 1910 the mercury in the sugar consumption thermometer reached 80. Today the per capita consumption is upwards of 85 pounds.

"It appears that the cane sugar industry will suffer very little in the matter of the total crop yield as a result of the war. On the other hand the beet sugar business will suffer very heavily. The present Russian crop has been almost entirely tied up by inability to get exports out of the country, while next year's crop is threatened with a shortage resulting from the destruction of the industry in Poland, where so much of Russia's sugar is produced. The reports from France indicate that the rich sugar beet lands of the northern section were harvested last season under the direction of the Germans, and that most of the sugar factories in this territory have been dismantled to secure their copper for the manufacture of war munitions.

"Information from Germany indicates that the empire will plant only three-fourths of its normal area in sugar beets this year. This would result in cutting down Germany's sugar yield by more than 650,000 tons.

"Of course the prospective shortage in beet sugar production will be somewhat offset by the falling off in sugar consumption incident to the financial stringency of the world, caused by the war. Great Britain, annually buying nearly 4,000,000 tons of sugar, will probably cut down her consumption as much as Germany will cut down her production."

The KITCHEN CABINET

A great man or woman is he or she who works cheerfully and merrily, rests abundantly and merrily and does not slumber in the tents of "the good old times."

SANDWICHES AND SALADS FOR EVENING PARTIES.

A most attractive cabbage salad is made as follows: Mix together finely shredded cabbage and green peppers and olives. Chop the olives and remove the seeds and tough white portion from the peppers. Moistens with a rich mayonnaise dressing and fill lemon cups with the mixture. Place each on a small plate, covered with a dolly.

A most delicious salad and one easy to prepare is crisp fresh lettuce dressed with a French dressing to which has been added a teaspoonful of tomato catchup, a tablespoonful of chopped green pepper, a teaspoonful of minced parsley and a tablespoonful of chopped onion. Shake or beat well with a Dover eggbeater, and serve very cold. The dressing is best passed as the oil and vinegar wilts the lettuce very soon.

Mock Crab Sandwiches.—Take a quarter of a cupful of grated cheese, a pinch of mustard and pepper, a quarter of a teaspoonful of salt, a teaspoonful of anchovy paste, a tablespoonful of chopped olives, a teaspoonful of lemon juice and two tablespoonfuls of creamed butter. Spread on buttered bread after blending well.

Fig Paste for Sandwiches.—Cut three-quarters of a pound of figs into small pieces, add the same amount of brown sugar, a quarter of a pound of seeded raisins, a cupful of water and the juice of half a lemon. Stew on the back of the stove until very soft, remove and add a tablespoonful of vanilla. Put all through the meat grinder and to clean the grinder finish with three or four crackers which may be added to the paste. This will keep if packed in jars indefinitely and is delicious as a sandwich filling for any kind of bread or crackers. Used with two kinds of bread, the slices pressed together and then cut like cake makes a most attractive sandwich.

Cocoanut Sandwiches.—Take a cupful of freshly grated cocoanut, a half cupful of chopped almonds, a teaspoonful of lemon juice, two teaspoonfuls of powdered sugar and three tablespoonfuls of thick cream. Spread this on wafers or buttered bread.

MEATLESS SOUPS.

The oyster plant is now in season and makes a most delicious soup. Cut the salsify into thin slices after scraping well. Cover with a quart of water, to 12 good-sized roots. Cook gently for an hour until the plant is tender; add a quart of milk, two tablespoonfuls of butter and salt and pepper. Serve with oyster crackers.

The roots are so discoloring to the hands that the fingers should be well wrapped while preparing. Rubber gloves are best, but a cloth wrapped around the fingers exposed will do very well.

Clear Tomato Soup.—Add a pint of water to a quart of stewed tomatoes. Add a slice of onion, a half a bay leaf, a dash of celery salt and a few celery tops, a teaspoonful of salt, a chopped green pepper. Cook together for 15 minutes, put through a sieve, add two tablespoonfuls each of flour and butter rubbed together, or cornstarch will make a clearer soup. Cook until the starch is well cooked. Serve with squares of toasted bread.

Cream of Potato Soup.—This is a soup that should be better known, is an economical and wholly satisfying one. Pare three medium-sized potatoes; cover them with boiling water; boil five minutes, drain and throw away the water. Cover with a pint of boiling water; add a slice of onion, a bit of celery and a bay leaf. Cover and cook slowly until the potatoes are tender. Put through a sieve, add a quart of milk, two teaspoonfuls each of butter and flour, rubbed together; salt and pepper to season. Reheat and serve piping hot.

A REVIEW OF SOME HOMEY DISHES.

We often forget the old and satisfying dishes of which we used to be so fond in the multiplicity of newer dishes appearing every day. It is well to look over the recipes that have been marked by much using and see if we cannot surprise our families with an old favorite.

Apple Dowdy.—Line a baking dish with slices of brown bread, buttered; fill the spaces with apples which have been pared, cored and chopped; mix a teaspoonful of cinnamon with a half cupful of brown sugar, sprinkled over the apples; add a half cupful of water, lay on another layer of bread buttered side up. Bake slowly for one hour and serve with clear sauce. Use a cupful of cider thickened with two tablespoonfuls each of flour and butter, cooked together.

Prunes Souffle.—Remove the stones from half a pound of stewed prunes; press the prunes through a sieve; add to them the yolks of three eggs, slightly beaten, and four tablespoonfuls of powdered sugar. Fold in the well-beaten whites of six eggs; turn into a baking dish; dust the top with powdered sugar, bake in a quick oven for 15 minutes or until the egg is set. Send immediately to the table and serve with cream and sugar.

Favorite Dessert (Mrs. Rorer's).—Mix orange pulp, white grapes, cut in halves with seeds removed, candied cherries, chopped and grated pineapple with powdered sugar. Fill sherbet cups with two tablespoonfuls of this; add a tablespoonful of lemon ice and four tablespoonfuls of whipped cream. Serve at once.

Fruit Gelatin.—Stone and chop a quarter of a pound of dates; mix with the same amount of figs; a sliced banana, the pulp of an orange and a

few shredded almonds; cover a box of gelatin with a half pint of cold water and let soak for half an hour. Add to it a cupful of sugar and a quart of boiling water; stir until dissolved; add juice of two lemons and one orange and two teaspoonfuls of caramel. Strain into a mold over the fruit and set away to harden. Serve with whipped cream garnished with candied pineapple.

Teach me to dilute my work with play, to brighten my seriousness with jest and never to take myself so seriously that I crowd out of my life the joys and pleasures that by heritage are mine.

Who hopes the best goes forth with forehead bare
And to the open blue he lifts his face
And cries "All good of earth or sea
Is mine by boundless largeness of
God's grace."

FRUITS FOR CHILDREN'S PARTIES

As fruit is one of the safe things to give children in right quantities and good condition, they lend themselves to many delightful variations. If, one wishes to serve a jelly for a child's party it may be molded in an orange cup or a pretty red apple, the cover kept on so that the contents will be a surprise. Children from four to forty, and even older, enjoy an element of mystery about things and a surprise is a most delightful way of entertaining little people. A tiny doll dressed in fluff robes may be hidden in a rosy apple as a favor or as a gift.

A banana with a half dozen little "nigger" dolls or chocolate babies embedded in the banana and the skin put back is another delight that the children will rejoice over. Cut off a slice of the banana to make the surface level and give the dolls room to lie in a nice row in their dainty bed.

A stick of good candy wrapped in oiled paper or fringed paper candy stick may be slipped into an empty banana skin.

A pretty ball may be concealed in an orange that has been carefully hollowed out and the quarters or halves put back closely.

An orange may hold almost anything from choice candy with candy hearts and mottoes to a cozy nest for another tiny doll.

A Jack-in-the-box is great fun to make, using fruit to hold the Jack.

For boys, whistles and marbles, tops and different toys can be used.

Penny toys with a bit of something to eat (for little people think of a party as only begun when the food is served) may be easily furnished by any mother at small expense.

Nellie Maxwell.

Prize for Hygiene Essay.

The American Social Hygiene association has been offered a prize of \$1,000 by the Metropolitan Life Insurance company, to be awarded to the author of the best original pamphlet on social hygiene for adolescents between the ages of twelve and sixteen years, approved by a committee of judges to be selected by the association. The competition is open to all up to midnight July 31. Manuscripts should not exceed 3,500 words and should bear only the pen name or other identifying mark of the writer the real name to be enclosed in a sealed envelope accompanying the manuscript. The winning manuscript becomes the property of the donor of the prize, and the right is reserved to purchase any manuscript submitted at the rate of five cents a word.

Communion of the Spirit.

Just the being with someone whom you love, and know loves you, gives a feeling of rest and comfort.—"Time of Day," by Doris Egerton Jones.

EVERY WOMAN

wishes to look her best. You will never know what YOUR BEST is until you try

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"COUNT" TOO ABSENT MINDED

Principal Reason Why One International Marriage Was Permanently Called Off.

Henry P. Davison of the Morgan banking firm was talking about international marriages.

"Well," he said, "I know of one international marriage that failed, thank goodness, to come off. The girl was the daughter of a Paint Rock millionaire. The man was a count, a Spanish count.

"The count was absent minded. That was his undoing. The girl's father gave a dinner for him in the Paint Rock castle overlooking Paint Rock, and at the dinner's end the count got up to light a cigarette, and then, by jove, started to remove the plates.

"The guests watched him in an open-mouthed silence. His napkin slung over his arm, he had got nearly all the plates removed when his millionaire host said to him gently:

"Wake up, George. You're not waiting in the beanery now, you know. You're pretending you're a count in Paint Rock. Wake up, man, for gracious sake!"

Does your wife grieve much over her first husband's death?"

"Not so much as I do."—Baltimore Sun.

It is all right to keep smiling if you have anything to smile about.

A FOOD DRINK Which Brings Daily Enjoyment.

A lady doctor writes:

"Though busy hourly with my own affairs, I will not deny myself the pleasure of taking a few minutes to tell of the enjoyment obtained daily from my morning cup of Postum. It is a food beverage, not a stimulant like coffee.

"I began to use Postum 8 years ago; not because I wanted to, but because coffee, which I dearly loved, made my nights long, weary periods to be dreaded and unfitting me for business during the day.

"On advice of a friend, I first tried Postum, making it carefully as suggested on the package. As I had always used 'cream and no sugar,' I mixed my Postum so. It looked good, was clear and fragrant, and it was a pleasure to see the cream color it as my Kentucky friend always wanted her coffee to look, 'like a new saddle.'

"Then I tasted it critically, for I had tried many 'substitutes' for coffee. I was pleased, yes, satisfied with my Postum in taste and effect, and am yet, being a constant user of it all these years.

"I continually assure my friends and acquaintances that they will like Postum in place of coffee, and receive benefit from its use. I have gained weight, can sleep and am not nervous."

Name given by Postum Co., Leetle Creek, Mich. Read "The Road to Wellville," in pkgs.

Postum comes in two forms: Regular Postum — must be well boiled. 15c and 25c packages. Instant Postum — is a soluble powder. A teaspoonful dissolves quickly in a cup of hot water, and with cream and sugar makes a delicious beverage instantly. 30c and 50c tins.

Both kinds are equally delicious and cost per cup about the same.

"There's a Reason" for Postum.

—sold by Grocers.