

HARD ON THE HEELS OF THE RUSSIANS



Here the German advance infantry has arrived at a town near Miawa, Poland, just in time to catch sight of a body of Cossacks who were quitting the place.

CHURCH TOWERS FOR USE IN WAR

Books Purporting to Be British Secret Instructions Found by Germans.

ALL BELGIUM IS COVERED

Tourmal Cathedral and Other Edifices Noted—"Field of Vision and Fire" From Top Given—Routes Carefully Indicated.

By OSWALD F. SCHUETTE.

(Correspondent Chicago Daily News.) Berlin, Germany.—Fifty-six churches in Belgium were officially designated as "military observation points" by the British war office in printed instructions for officers that have fallen into the hands of the German army.

The designations are contained in the "Road, River and Billeting Report for Belgium," issued in four paper-bound volumes of 100 to 200 pages each. I have seen the volumes at the general staff and have made my notes direct from them. They are marked "Secret and Confidential," with this specific warning printed across the title page:

"Confidential. This book is the property of H. B. M. government and is intended for the personal information of —, who is personally responsible for its safe custody. The contents are to be disclosed only to authorized persons."

Reconnoissances Cover Four Years.

The imprint bears the date "1914" and the contents declare them the result of 1913. They contain interesting and exhaustive details of the roads and rivers of Belgium, with full tables of the number of houses in each village and the number of troops that can be quartered among the inhabitants, including information concerning shelter for horses and water supplies. The tactical and strategical possibilities are treated to the last detail.

On each route the "observation points" are particularly emphasized, and it is here that the Belgian churches suddenly receive significant military importance. More than half the observation points recorded are churches.

View From Tourmal Cathedral.

For instance, we find special attention to the cathedral towers of Tourmal, with the remark that its four spires afford "extensive view of country in all directions." These spires are 260 feet high and the cathedral is one of the finest in Belgium. It is almost 1,000 years old, the nave having been built in 1070.

This cathedral is noted as an observation point on several routes, but appears first on the route from Tourmal to Renix. On the same route is found listed the famous little church of Ste. Trieste, which crowns the hill, Mont St. Aubert, north of Tourmal. From the emphasis laid on this latter church it seems to be a prize from a military observer's point of view. At its first mention, the record says:

"Mont St. Aubert church, three miles north of Tourmal; good signal station in fine weather for communication with Tourmal, Celles, Avelghem, Audenarde, Roubaix, Lille, Leuze and other places."

It is interesting to find French cities in this list.

Wide "Field of Vision and Fire." In detailing the route from Pecq to Avelghem the report says of this same church:

"Mont St. Aubert. From the black and white colored church (St. Trieste) at western summit of ridge (450 feet high) field of vision and fire extends in all directions for many miles." The details of this route also give as "observation points" the cathedral at Tourmal and the church at Mont de l'Enclus as "good signal stations on a right bank of Scheldt, all giving ranges of several miles."

The churches are listed under the caption of "observation points" in the detailed information for each "army route" contained in the war office booklets. Here are some of the other excerpts:

"Route from Zeebrugge to Brussels, by way of Bruges and Ghent. Lesse-

weghem church with tower, flat top with ten yards square; splendid observation station.

Belfry at Bruges Noted.

"Bruges to Courtrai belfry at Bruges.

"Ghent to Antwerp. All windmills and churches. Lokeren church tower, four miles panorama all round. St. Nicholas church (in Grande place), panorama all round. St. Martin (two miles southeast of Nieuwekerken-Waas), tower, three miles view in all directions.

"Lokeren to Termonde. Church tower in Zele.

"Lokeren to Antwerp. Waasmunster level crossing and church tower, view all round.

"Ghent to Zele. Overmeire church, view as far as Zele.

"Massemen to Malines. Wetteren church steeple, extensive view to northeast to west.

"Tourmal-Courtrai-Ghent. (a) Tourmal belfry. (b) Mont St. Aubert church; view east to Mellen. Mourcourt and Velaines. (c) Pecq church tower. (d) Coyghem church tower, a four-mile view north and south. (e) Belleghem church tower, view six miles to west, five miles to east. (f) Courtrai church tower, view four miles all round.

"St. Armand to Tourmal. Maulde church, view to St. Armand and for 1 1/2 miles in all other directions.

"View to All Surrounding Heights."

"Enghien to Alost. (a) Enghien church tower, view to all surrounding heights. (b) Dendewindem, view from church tower for two miles (c) Minove, view from church tower for three miles in all directions.

"Enghien to Riviere. (a) Enghien church tower, view all round. (b) Soignies church tower, view for four miles all round.

"Ath to Godinne. (a) Chieuvres church. (b) Church tower at Bauffe. (c) Lens church tower. (d) Jurblise church tower.

"Rance to Philippeville. Philippeville church.

"Marcinelle to Silenriex. (a) Hales church. (b) Nalennes church. (c) Walcourt church.

"Chautlet to Givet. Good view from church towers.

"Philippeville to Magee. Chapelle de l'Ermitage.

"Wepion to St. Gerard. The church towers of Bois de Villers, Leveses and St. Gerard.

Convent Clock Tower May Be Used.

"Valenciennes to Leuze. (a) Fresnes church tower, view for two miles in all directions. (b) Bon Secours; nothing can be seen from the ground at this place, but from the top of the church tower it is said that a good view can be obtained. (c) The square clock tower of a convent on the right side opposite Vieux Leuze church (one mile south of Leuze) should make a good observation point; there are stairs up to it.

"Maubeuge to Hal. Bettignies church tower.

"Dinant to Eupen. (a) Achene church. (b) Maffe church.

"Dinant to Pezoux. Soviet church.

"Blemon to Celles. Achene church.

"Namar to St. Hubert. Chapel on crag at Rochefort.

"Andenne to Champlon. Ohey church.

"Brussels to Louvain. Cortenberg church steeple.

"Brussels to Wavre. Notre Dame-au-Bois church.

"Hal to Andreghem. (a) Hal church. (b) Alsenberg church."

May Quarter Troops in Churches.

Concerning the quartering of soldiers in churches, both in Belgium and France, the reports say:

"Churches should be avoided, but if space is restricted the municipal authorities will probably not object to churches being used."

WOMAN OF 40 "NO CHANCE"

That's Ohloan's Plaint in Breach of Promise Suit—Kept Company Seventeen Years.

Norwalk, O.—Miss Lillian West has brought suit for \$10,000 for alleged breach of promise against Frank Atwater. Both reside in Belleville.

Miss West, who is forty, declares she has been keeping company with Atwater for seventeen years, that she became engaged to him in 1906, and that Atwater has constantly put off marrying.

Miss West also says she has suffered financial loss, has been terribly humiliated and that she had little or no chance of marrying at her age.

IS BEST OF FRANCE

Section Held by Germans Is of Vast Importance.

Nearly One-Half of Industrial France and the Homes of One-Tenth of the Population Behind German Lines.

Washington, D. C.—The importance of the five per cent. of French territory held by the Germans is strikingly set forth in a statement given to the press by the National Geographic society. It shows that while it is comparatively small in area it is very large indeed in industrial and agricultural importance. It says:

"Holding only about 10,000 square miles of French territory, or less than one-twentieth of continental France, the Germans have behind their advanced lines nearly one-half of industrial France and the homes of one-tenth of her population. Pas-de-Calais, Nord, Aisne, Ardennes, Meuse and Meurthe-et-Moselle, of which the Germans hold all or the larger and most important parts, are the banner departments of France. Here are the mines, the foundries and factories, and the dairies and farms, which are the pride, the wealth and the strength of modern France. In this narrow strip under German occupation, there is produced 70 per cent of all coal mined in France, 90 per cent of all of the native-mined iron, and nearly half of the republic's output of manufactured articles.

"The iron and steel industry of the great republic lies almost entirely back of the German trenches. France stood fourth among the nations of the world as a producer of iron and steel, with an annual production of 3,000,000 tons of pig iron and of 3,100,000 tons of steel. This industry was centered and contained in northern France, for here were the raw materials. The Flemish coal basin, extending into the Nord and Pas-de-Calais where 100,000 miners were employed, produced 60 per cent of the coal mined in France, and, practically, the country's entire supply of fossil coal. The iron mines of the Meurthe-et-Moselle furnished 84 per cent of the total French output of iron, and this region was reckoned as one of the principal iron-producing regions of the world.

"With the French and Belgian iron and coal fields in their possession, the Germans would have almost a monopoly of the iron and steel industries of Europe. Germany is now second only to the United States in the production of iron and steel. Before war conditions set in, the United States produced annually 24,500,000 tons of steel, Germany 12,300,000, Great Britain 6,040,000, France 3,102,000 and Belgium 1,500,000. Germany is third among the great industrial nations of the world in the production of coal, and with the French and Belgian mines behind her lines might easily equal the output of Great Britain, second upon the list. Thus, unusual interest attaches to the small strips of foreign lands back of the German lines.

"The Nord department, all but a few square miles of whose coast lands is in the possession of the enemy, is in agricultural and industrial importance the first department of France. In this department, and the department of the Pas-de-Calais, Meuse and Meurthe-et-Moselle are the great metal-working plants of the French, the huge Pittsburgh and Cleveland mills, furnaces and machine works of that country. In these departments, further, is a great part of the land's textile industry, the cotton, woolen and linen weaving, the working of lace and embroidery, the weaving of carpets, and dyeing. Flour mills, brick kilns, distilleries, glass works, pottery works, shoe and hat factories, tobacco factories, and large plants for the production of hardware, enameled iron, hollow ware and edge tools are strewn through this thickly-populated section in profusion. In the shops situated within these departments most of the French cabinet work is done, and, here, near by the best fields, much of the French sugar is refined.

"Moreover, here, where is the greatest industrial development, is, also, the most intensive agriculture. Neighboring Belgians have not brought their farms up to a higher standard of production than has been reached by the fields of these northern French departments. Everywhere throughout this region, where there are no mines and factories, smiling gardens and fertile, well-cultivated farms take their place. All of the cereals, sugar beets, fruits, hops, tobacco, flax and large droves of cattle are grown upon them. Some of the best dairies of France are in this territory.

"The stretch of a bare 10,000 square miles, with its population of 4,000,000, its bounteous agriculture, its rich coal and iron mines, and its teeming manufacture, is one of the most important districts in all Europe. Some idea of its richness can be had from the fact that while the average per acre value for all France is about \$150, that of these northern departments is \$235."

Big Woman Filled Hack.

Alton, Mich.—Mrs. Claude Barker of Oklahoma City, Okla., was the only occupant of a carriage which conveyed her at the funeral of her husband, which was held at St. Patrick's church recently. She weighs 635 pounds, and in a show was called the largest woman in America. She took up so much space in the carriage that no one else could get in.

The KITCHEN CABINET

If who is not conscious of pleasure when he eats is not worthy to sit at table with the elect.

For the masses in all lands the usual diet is still mainly of foods locally and inexpensively produced.

OLD ECONOMICAL DISHES.

Take a slice of round steak, cover with a layer of sliced potatoes, a layer of onions and on top two sliced green peppers. Season and add a pint of boiling water, cover and bake two hours.

Veal With Onions.—Brown a slice of veal in butter until well browned on both sides. Fill the frying pan with sliced onions, add two bay leaves, four pepper corns and enough boiling water to cover the meat. Cook until the meat is tender.

Noodles and Ham.—Butter a quart mold, sprinkle thickly with fine bread crumbs and line with cooked noodles which should be cold. Then put a layer of chopped ham, highly seasoned, a layer of noodles until the dish is full. Cover with a plate and bake one hour. Turn out on a platter and serve with spinach or sauerkraut.

Spiced Carrots.—Cook until tender young carrots, sprinkle with flour, powdered cloves, butter, lemon juice, reheat and serve with parsley as a garnish.

Apples and Onions (Flemish Onions).—Slice thinly green apples and onions, sprinkle with flour and brown in butter, using equal quantities of apple and onion. Place in layers in a baking dish with buttered crumbs, season with lemon juice and finish the top with buttered crumbs. When the crumbs are brown the dish is ready to serve.

May Day Cake.—Soften half a cupful of butter, add a cupful of sugar, two-thirds of a cup of milk alternately with two and a half cupfuls of flour which has been sifted, with two teaspoonfuls of baking power and a half a teaspoonful of salt. Fold in the whites of three eggs. Divide into three portions. Color one portion rose, and flavor with rose extract, color one green and flavor with pistachio. Bake in layers, putting the layers together with boiled icing to which is added chopped raisins and nuts. Frost with white icing and decorate with pink and green candies.

A quick dessert and one always liked is this—cut fine two or three kinds of fruit, serve in sherbet cups with a little sugar sirup to sweeten.

SOME DISHES OF CURRY.

Curry is made up of various spices; the word itself means "bazaar stuff."

In our markets may be bought various combinations called curry powder which suit different tastes. Those put up by reliable firms are satisfactory.

Curried Cauliflower.—Have ready a well-cooked, seasoned cauliflower. Place it on a dish and season with a dash of cayenne pepper. Pour over the cauliflower a sauce prepared as follows: Melt a half cupful of butter, add two tablespoonfuls of flour and two teaspoonfuls of curry powder. Cook together until well blended, stir in a cupful of hot milk and a shaving of onion, adding salt to season. Mushrooms are delicious served with curry in the sauce.

Mulligatawny.—Fry a minced onion till brown in half a cupful of butter, with a chopped green pepper and a few chilies and a clove of garlic. Add any bits of cold fowl cut in dice and half a cupful of cold minced lamb or mutton. Allow the mixture to brown, add half a cupful of boiled rice, one tablespoonful of curry powder, a chopped green apple, half a cupful of finely sliced egg plant or squash or other vegetable, and equal amounts of green peas or beans cooked. Cover with a pint of chicken gravy and season well. Serve hot.

Curried Eggs.—Mince a green apple and fry with an onion in a little butter until brown. Stir in three teaspoonfuls of curry powder, add half a dozen pounded Brazil nuts or almonds. Mix a teaspoonful of flour with a cupful of seasoned stock, add to the curry and simmer ten minutes. Have ready six hard cooked eggs cut in halves, add them carefully to the sauce and let stand to get well heated. Serve with crisp crackers or toast well buttered.

Curry and rice is such a standard dish that it hardly needs to be mentioned. Cocoanut and curry with a

good dash of cayenne is a favorite combination. Rice should be cooked so tender that it may be easily crushed between the fingers.

SPRINGTIME DISHES.

A most crisp and refreshing salad is that of head lettuce and cucumbers with a garnish of red pepper, cut in strips. Rub the salad bowl with the cut side of a clove of garlic, arrange the crisp leaves of lettuce, well dried in it,

then sliced cucumbers, sprinkled with a bit of chopped onion and pepper. Cover with French dressing made of four tablespoonfuls of olive oil, one of vinegar and salt, and paprika to taste.

Spanish Rice and Cheese.—Cook a half cupful of rice in a quart of boiling water, drain and dash on cold water so that each grain stands out full and white. Put into a bowl a glass of currant jelly, pour over it a cupful of boiling water and stir rapidly until the jelly is dissolved. Pour over the rice and cook twenty minutes. Then take from the fire, add two cupfuls of walnuts, chopped fine, one-half cupful of grated cheese, one-half cupful of cream, whipped. Arrange lettuce leaves for individual salad dishes. Put two heaping tablespoonfuls of the rice on each, and garnish with a tablespoonful of whipped cream.

Salmon Salad.—Take a can of salmon, add equal measures of chopped celery, a few olives finely minced, and a sour pickle also chopped, a half cupful of freshly grated coconut and serve on lettuce with a plain boiled dressing which has been made rich by the addition of whipped cream.

Quick Graham Bread.—Beat together one egg and two tablespoonfuls of sugar, and a cupful of sweet milk in which a teaspoonful of soda is dissolved. Melt a tablespoonful of butter and add one-half cupful of sifted flour and two teaspoonfuls of cream of tartar. Sift and add one and a half cupfuls of graham flour. Beat well and bake in a single loaf bread pan. This is best eaten warm.

Water dress often, with no dressing but salt, makes a delicious and especially wholesome spring salad.

If there were no such thing as display in the world we might get on a great deal better than we do, and might be infinitely more agreeable company than we are.

TOOTHSONE DISHES.

For the vegetarian here are some good dishes to add to the list:

Carrots With Peas.—Cut carrots in three inch slices and cook until tender. Scoop out the center, leaving a well-shaped receptacle to hold the seasoned peas. Use these as a garnish around any loaf or around pecan loaf.

Pecan Loaf.—Take half cupful of rice, cover with cold water, and let stand overnight. Drain and add slowly three pints of boiling water; cook until soft throughout. Take a cupful of the drained rice, add a cupful of pecan nuts, finely chopped, one cupful of cracker crumbs, one cupful of milk and one egg slightly beaten, one and a half teaspoonfuls of salt and a few dashes of pepper. Turn into a small buttered bread pan, smooth and spread with a tablespoonful of melted butter. Bake in a moderate oven one hour. Remove to a hot platter and surround with white sauce and carrot timbales. For the sauce use two tablespoonfuls each of flour and butter and a cupful of thin cream. When the butter is melted and bubbling hot add the flour, and when well mixed add the cream. Cook until smooth. Season with salt and pepper.

Pea Roast.—Take three cupfuls of dry bread that has been rolled and put through a sieve. Drain a can of peas and rinse well with cold water. Put in a saucepan and cover with cold water; bring to the boiling point and boil three minutes. Drain and force through a sieve (there should be a half cupful of pulp). Mix the crumbs and pulp, add a fourth of a cupful of chopped walnut meats, one egg slightly beaten, one tablespoonful of sugar, salt, pepper, a fourth of a cupful of melted butter and three-fourths of a cupful of milk. When well blended turn into a paraffin lined bread pan, cover with buttered paper and bake forty minutes in a slow oven. Serve with tomato sauce if so desired.

Ferr Was Peeved.

According to an eminent botanist, plants are so sensitive that they resent neglect and are susceptible to kind treatment, showing their gratitude in charming ways. We are therefore the more ready to believe a story told us a day or two ago by a lover of nature. He was watering a fern on a cold morning. He forgot to temper the water. The fern, incensed by the shock, leaped from the pot and bit him savagely in the leg.—Phillip Hale, in Boston Herald.

Feared for Grandma.

Billy is fond of attending the picture shows with his grandma and he considers himself her chief protector. One evening a large black bear was performing all sorts of antics in the picture, which Billy was enjoying immensely until suddenly the bear turned towards the audience. Billy slipped down from his seat, and, taking hold of his grandma's hand, said: "Turn an, dann, let's do home. I don't like the looks of dat bear."—Exchange.

Nellie Maxwell

Dr. Williams' Pink Pills

Doctor's Advice.

Doctor—You must go away for a long rest.

Overworked Merchant—But, doctor, I'm too busy to go away.

Doctor—Well, then you must stop advertising.

True Christian Spirit.

Notwithstanding all that I have suffered, notwithstanding all the pain and weariness and anxiety and sorrow that necessarily enter into life, and the inward errings that are more than all, I would enter my record with devout thanksgiving to the great Author of my being, profound gratitude for all that belongs to my life and being—for joy and sorrow, health and sickness, success and disappointment, virtue and temptation, for life and death—because I believe that all is meant for good.—Orville Dewey.

AN INDIANA MAN TELLS OF WESTERN CANADA

He is Perfectly Satisfied, and Tells of His Neighbors Who Have Done Well.

Walter Harris, formerly lived near Julietta in Warren township, Indiana. He now lives at Hussar, Alberta. In writing to his home paper in Indiana, he says that the failure is the man who always blames the country. He fails to see his own mistakes, has missed his calling and is not fitted for farming. The two seasons just past have been entirely different. In 1913 plenty of rain came in June and a good crop followed, but the fall was dry and but little snow in the winter followed by a very dry summer, and a short crop. Only those that had farmed their land properly were able to meet expenses.

For example, last year the Crofton Farming Company, south of here, threshed from 1,250 acres 38,000 bushels of wheat. One-half section made 26 bushels, the poorest of all. This year on 1,350 acres they threshed nearly 26,000 bushels. Last year's crop sold at 75 cents from their own elevator. What they have sold of this year's crop brought \$1.00 at threshing time. Eight thousand bushels unsold would bring now around \$1.25. The manager and part owner was raised in Ohio and farmed in Washington several years. He and his wife spent last winter in Ohio. She told me a few days ago that the climate here was much better than Ohio.

A man by the name of George Clark threshed 75 bushels of oats, 45 bushels of barley and 35 bushels of wheat to the acre. He had 15,000 bushels of old oats as well as wheat and barley in his granaries that have almost doubled in price. He came from Washington, where he sold a large body of land around \$200 that he bought around \$2.00 per acre. He then refers to a failure. A large company in the eastern states, owning a large farm near Hussar pays its manager \$3,000 a year. The farm has not been a success. Probably the manager's fault. Mr. Harris says conditions are not as good as could be wished for, but on the ending of the war good crops, with war prices, will certainly change conditions, and it seems to me that the one who owns land that will raise 100 bushels of oats, 75 bushels of barley or 40 bushels of wheat is the one who "laughs last."

The above yields may seem exaggerations to many, and are far above the average, but you should remember that the man who fails is counted in to make the average, and there are instances on record here that would far exceed the above figures.

Nor is grain the only profitable thing that can be raised here. There are many fine horse ranches, some of them stocked with cayuses and bred to thoroughbreds, and others imported from the old countries. They run on the range nearly all the year. The owners put up will hay to feed them if the snow should get too deep for them to get the dead grass. There are several hundred in sight of here most of the time. There are several cattle ranches north of here that have from 500 to 7,000 head of cattle. One man I know sold \$45,000 worth of fat cattle this fall. He winters his cattle on farms where they have lots of straw and water, paying 75 cents a month per head, or if there is enough straw to winter 400 or 500 head they buy the straw and water and have a man to look after the cattle.—Advertisement.

Nature leaves a lot of work for the dressmaker to finish.

Drink Denison's Coffee. Always pure and delicious.

Some people borrow trouble for the purpose of giving it to others.

YOUR OWN DRUGGIST WILL TELL YOU Try Murine Eye Remedy for Red, Watery, Itchy Eyes and Granulated Eyelids. No Smearing—Just Eye Comfort. Write for Book of the Eye by mail free. Murine Eye Remedy Co., Chicago.

A tiresome man's favorite subjects are home, mother, heaven, liberty, justice and patriotism.

What has become of the old-fashioned woman who used to carry eggs into town and swap them for snuff and calico?

Kill the Flies Now and Prevent Disease. A DAISY FLY KILLER will do it. Kills thousands. Lasts all season. All dealers or six sent express paid for \$1. H. SOMERS, 150 De Kalb Ave., Brooklyn, N. Y. Adv.

Doctor's Advice. Doctor—You must go away for a long rest. Overworked Merchant—But, doctor, I'm too busy to go away. Doctor—Well, then you must stop advertising.