

PICTURESQUE CANAL COMMISSARY IN EGYPT



The camel is used extensively by the British forces in Egypt. The photograph shows the camel commissary of the New Zealand troops at their camp in the land of the Pharaohs.

SCENES IN VIENNA

Contrast Between Germany and Austria Is Marked.

Little War Talk Is Heard—City Is Flooded With Jewish Refugees From Bukowina and Galicia—No Fear of Famine.

Vienna.—There is considerable secrecy about the military preparations all around Vienna. Excursions are entirely suspended to the forests and to the popular Kahlenberg and Leopoldsdorf, two hills rising about 1,500 feet and sloping down precipitously to the Danube. The guns mounted in and around the old monastery on the summit of the Leopoldsdorf could hurl down death into the broad valley of the Danube and the approaches of Vienna. So far they merely frown.

The tone here is very unlike the Berlin note. From optimistic Germany the transition to an almost phlegmatic Austria is most marked. In Germany some war conversation was always going on loud enough to be heard by everybody in the compartment, but in Austria I traveled at least four consecutive hours without hearing a single serious reference to the war.

In Passau, at the frontier, we all bought Austrian papers. The "Neue Freie Presse," Austria's leading journal, made itself the echo of little complaints about excessive exports of foodstuffs to Germany. My vis-a-vis, a lady, assured me that flour was at 86 hellers, about 15 cents, instead of 46 hellers in peace time.

The other day I was chatting with a surgeon in the landsturm. He had been stationed in Moravia in a little town of 12,000 inhabitants. Many hundreds of wounded and sick attended at his hospital, and most pitiable being the cases of frozen limbs.

"Most of our soldiers," said he, "enjoy hard frozen snow. Even our Viennese boys speak well of it. Their horror is the slush of the Galician roads. Austrian prisoners sent to Siberia were insufficiently equipped to meet the cold. The mortality among them is enormous."

USING HAND GRENADES



The British troops in the trenches have recently been using a sort of bomb that resembles an Indian club. It consists of a stick about two feet in length, with a black ball filled with a deadly explosive at the end. If handled correctly the bomb will explode upon hitting the trenches and will scatter small shot in every direction.

noticed the men taking off their hats and some ladies waving their handkerchiefs to the occupant. It was Archduke Eugene, perhaps the most popular prince of the imperial house, coming from Schoenbrunn, the emperor's residence.

The best hotels here are filled with rich Galician landowners and Jewish manufacturers from Bukowina and Galicia. The minor hotels are crowded with middle-class refugees, but these latter are being drafted into smaller towns in the other crown lands.

When I looked down from my window on that beautiful Ringstrasse, the Vienna grand boulevard, I could hardly believe my eyes. Where in usual times the smart corso of central Europe moves, one long and sad procession of Polish, Jewish, and other

TO USE WOOD-WASTE

Latest Business Aid Service Instituted by Government.

Enables Wood-Using Industries to Utilize Each Other's Waste to Mutual Advantage—Exchange Meets With Success.

Washington.—The latest business-aid service instituted by the government is a wood-waste exchange. It enables lumbermen and manufacturers in the various wood-using industries to utilize each other's waste to mutual advantage, aiming to effect a large saving in forest material as well as in money.

The wood-waste exchange is being conducted by the forest service of the department of agriculture. More than forty manufacturers of wooden articles already have asked to be listed as having certain kinds of waste wood for sale, or as desiring to obtain their raw material in the rough or in semi-finished form from mill or factory waste.

Twice a month the exchange sends out a circular headed, "Opportunities to Buy Waste," containing the names and addresses of factories having waste wood for sale, with exact information as to species, sizes, forms and quantities. Similarly, another circular headed, "Opportunities to Sell Waste," gives the specific requirements of wood-using plants which desire to buy waste material.

One of the first waste problems solved has been that of a furniture maker who wrote to the forest service asking how to dispose of sugar maple blocks and sticks which were cut off in the process of furniture making and which he had to sell merely as fuel. Samples were obtained from him and the forest service then located a scrubbing-brush manufacturer who used small maple blocks for brush backs. The result was that the furniture maker was enabled to sell his waste at a much higher price than it had brought as firewood, while the brush maker was enabled to buy brush back material in suitable sizes at a much lower figure than it had been costing him to buy maple lumber and cut it up.

Firms which have been put into touch with each other through the exchange are expected to notify the forest service when their requirements have been met; then their names are removed from the lists. In this way several concerns which early took advantage of the plan have dropped off the lists; but as more and more manufacturers learn of the wood-waste exchange the lists are steadily growing.

Bread Cheap in Berlin.
Berlin.—The Berlin authorities have fixed the maximum price of bread at approximately four and three-quarter cents a pound, and bakeries in the poorer quarters are selling at still less. The New York price is about six cents a pound.

A Spartan Mother.
Paris.—When two French soldiers returned to Paris and couldn't give a good reason for it, the mother of one locked them in a room and called the police. They were arrested as deserters.

refugees passed incessantly. Just under our window were the most expensive shops of Vienna, and it was a strange sight to see Polish Jews with their long coats and side curls gazing into the most extravagant art and florist shops Vienna possesses.

"Famine? I do not believe there will be such a thing. You have read of riots in the foreign press! Well, they were scrambles of housewives in front of two or three bakers' shops. The pinch is undoubtedly felt in the lower middle class, the professional class. We Viennese are not a saving people, and love our amusements and our fine pastry. When the latter came to be scarce terrible stories were circulated by the Viennese concierge and our housewives got a bit nervous. They are calming down now and recovering their humor."

"As to feeling in general, I find there is no great ill-will towards England, and none towards France.

"Our war is with Russia, not with France or England," they say.

PLAN GEOLOGIC EXPEDITION

Harvard Men, Headed by Professor Atwood, to Visit Ouray, Colorado.

Cambridge, Mass.—A party of Harvard students who have been studying geology in Cambridge will transfer their studies to the mountains of Colorado in August. Having had the theory expounded by classroom lecture and textbook, and by such specimens as the geological laboratory affords, they will spend several weeks of the summer in field work.

Colorado seemed to offer the best opportunity for such explorations. The class has arranged to meet at Ouray. Wallace W. Atwood will be in charge of the expedition. Three weeks will be spent in a systematic study of the geological aspects of the San Juan region.

At the end of this time the young geologists will go on a long trip through the higher mountains of Colorado and will make some first-hand investigations into the structure and layout of the backbone of the continent.

CURE FOR DIVORCE EVIL



Mrs. Walter Pulitzer of New York, wife of the well-known author and journalist, has received an invitation from the Pacific coast to come to San Francisco to head a movement to establish a mammoth dance palace for society folk during the exposition. If it proves as successful as Mrs. Pulitzer's New York dances, which were held at the Hotel Biltmore, it may become a permanent feature.

Mrs. Pulitzer was one of the first to see the possibilities of the dance vogue and her dances, on account of their distinctiveness and original features, have been the talk of the smart people in the East. She says that the present dance craze will ultimately prove a cure for the divorce evil, as, with greater freedom in the participation of harmless pastime (such as ballroom dancing) fewer husbands and wives will go wrong.

The KITCHEN CABINET

It is when our budding hopes are nipped beyond recovery, that we are the most disposed to picture what flowers they might have borne if they had flourished.

It is a melancholy truth that even great men have their poor relations.

HOT BISCUITS.

Those who are able to make good baking powder biscuits have any number of kinds of hot cakes to offer with little extra work. A most delicious pudding of fresh or canned fruit may be made by covering the fruit with a thin crust of baking powder biscuit. Then when served turn upside down, season with nutmeg, add bits of butter and sugar, if needed, and a bird's-nest pudding is ready.

A most delicious hot bread is made by rolling out the dough, spreading with butter and sprinkling with maple sugar grated, roll up and cut in pin wheels, sprinkle with cinnamon and bake. These will delight the little people. Nuts and brown sugar may be substituted for the maple if so desired. Cheese sticks are made in the same way only the dough rolled thin, spread with cheese and cut in narrow strips and baked.

Biscuit mixture mixed, rich and soft, and dropped into greased muffin pans to bake, giving them a nice brown crust with very little inner crumb, are delicious served with honey or with orange marmalade. They may be broken open, buttered and a little marmalade added and then serve with tea.

Nuts added to baking powder mixture, or both nuts and raisins, and baked in a loaf, make most appetizing sandwiches when cut a day old.

Turnover pies of various kinds, using any small bits of left-over fruit, is another use to be made of this same mixture. Tarts cut in the old-fashioned way that our grandmothers made them, and filled with a jewel of jelly will delight any palate.

Prunes, figs, dates and raisins added to a loaf of the mixture makes a good fruit bread that is a pleasant change from the everyday kind.

Rolled thin like cookies and cut with a cookie cutter, two put together with a filling of cooked dates and baked is another delicious cake.

Cinnamon bars, sugar and butter spread over a thinly rolled baking powder crust, cut in narrow strips and baked makes a nice little cake to serve with a salad or a cup of tea or chocolate.

APPETIZING DISHES.

A hot muffin or gem at breakfast is always a welcome addition to the menu.

Egless Corn Muffins.—Mix and sift one cupful of granulated cornmeal, one half cupful of flour, one-fourth of a cupful of sugar, two teaspoonfuls of baking powder, one teaspoonful of salt; then add gradually, while stirring constantly, one cupful of milk. Beat one minute and add two teaspoonfuls of melted butter. Bake in a hot oven twenty minutes.

Cucumbers on Surprise.—Wipe and pare long cucumbers cut in halves lengthwise and remove the seeds and some of the pulp. Mix salmon with equal parts of celery and the chopped centers of the cucumbers, season with any desired salad dressing and fill the boats with the mixture. Arrange the cucumbers on a bed of lettuce and serve with the salad dressing.

Raised Crullers.—Mix three and one-half teaspoonfuls of sugar and one teaspoonful of salt, pour on it one cupful of scalded milk, add two teaspoonfuls of lard. When the mixture is lukewarm add one-half a yeast cake which has been softened in two teaspoonfuls of water, add one cupful of flour. Cover and let rise until light, knead and let rise again. Roll out and cut in strips four inches wide and eight inches long. Cover and let rise. Twist four times, pinch ends together, drop in deep fat and when brown, drain and roll in powdered sugar.

Pepper Relish.—Wash and remove the seeds from six red and six green peppers. Add six onions and put all through a meat chopper. Put into a saucepan and cover with boiling water, let stand five minutes; drain and add one cupful of sugar, two teaspoonfuls of salt, and one and a half cupfuls of vinegar. Put over the heat and boil twenty minutes. This will

keep and makes a fine relish to serve with meats or fish.

SPRING DISHES.

As the first spring greens appear, they should be served daily in some form. The first tender shoots of dandelion make a most appetizing salad. Wash and pick them over carefully and cut fine. As many of the little white buds as you can find should be added. Mince a small green onion and serve all well mixed with a good French dressing.

Chives, chervil, borage, sorrel, cress, pepper grass and mustard are all such good salad greens and may be used in combination with lettuce as salads.

A shredded green pepper adds much to the flavor of any salad as well as its appearance.

Make nests of curly endive and arrange balls of cream cheese rolled in chopped nuts. Add any preferred salad dressing.

Baked Bananas.—Remove the peeling from a half dozen bananas. Scrape to remove all of the coarse threads and lay in a well-buttered baking dish. Grate the rind of an orange and a half a lemon, mix together the juice of half a lemon and the juice of the orange and half the lemon and three-fourths of a cupful of sugar. Pour over the bananas, dot with two tablespoonfuls of butter and bake until the banana is tender.

Potato Salad.—To a quart of cold cooked potatoes cut in cubes; chop fine half a green pepper, two tablespoonfuls of chives, five olives, two tablespoonfuls of capers, all finely chopped. Add to the potato with half a cupful of shredded almonds or the same of fresh grated coconut, six tablespoonfuls of oil, a small green onion, chopped, and half a cupful of minced parsley, a teaspoonful of salt, three tablespoonfuls of vinegar and a few dashes of cayenne pepper. Mix and heap in a mound. Serve on lettuce leaves.

It is not work, but friction, that wears out the machine, and that is even more true of the human machine than of any other.

MEATLESS DISHES.

Vegetarian dishes, if the combinations are nutritious, are desirable not only as meatless dishes but add variety to the menu.

Macaroni and Peanut Butter.—Cook macaroni in boiling salted water, drain and pour over a quart of cold water which keeps the macaroni from sticking together, put into a buttered baking dish and cover with a white sauce made of three and a half tablespoonfuls of peanut butter, two of flour, blended together, and two cupfuls of milk, season with salt and pepper and pour over the macaroni. Cover and bake half an hour, then cover with buttered crumbs and brown. A little grated cheese may be added just before the coating of crumbs is added if so desired.

Beets With Spinach.—Pick over and wash half a peck of spinach. Cook uncovered with boiling salted water in which a third of a teaspoonful of soda and a teaspoonful of sugar has been added. When tender drain and chop, and add three tablespoonfuls of butter, one tablespoonful of flour and one-half cupful of cream. Reheat and pack into a border mold and let stand in a pan of hot water to keep warm. Serve with well-buttered beets in the center; garnish the platter with hard cooked eggs, cut in eighths lengthwise. The color is especially pleasing and the combination is also good.

Rice Croquettes.—Pick over a half cupful of rice, cover with cold water and stand over night. Drain, pour over a half cupful of boiling water and cook in a double boiler until the rice has absorbed all the water; then add one and a quarter cupfuls of milk, three tablespoonfuls of cream, two tablespoonfuls of canned red peppers, salt and pepper to taste. Turn on a shallow plate to cool. Shape, dip in egg crumbs and fry in deep fat. Serve with cheese sauce.

Cheese Sauce.—Melt three tablespoonfuls of butter, add four of flour and one and a half cupfuls of milk cook until smooth, season with salt and cayenne and add half a cupful of soft cheese cut in small pieces. Stir until the cheese melts.

Nellie Maxwell

Unlucky Number.
Wife (angrily)—I'm sorry I ever met you.

Husband (calmly)—The sorrow is mutual, my dear. But what could one expect under the circumstances?

Wife—What circumstances?
Husband—Why, the circumstances of our meeting. Don't you remember them?

Wife—No, I don't.
Husband—Well, I do. It was at a dinner party—and there were thirteen at the table.



EXPENSE OF BUILDING ROADS

Over \$200,000,000 Spent on Highways Up to January 1, 1915—31,000 Miles Constructed.

More than \$200,000,000 of state appropriations have been expended to January 1, 1915, and an approximate total of 31,000 miles of surface highway constructed under state supervision since the inauguration of the policy known as "state aid," according to the Good Roads Year Book for 1915, issued by the American Highway association from its Washington office. Only seven states, Florida, Georgia, Indiana, Mississippi, South Carolina, Tennessee and Texas, have no form of state highway department whatever, although Georgia grants aid to the counties for road improvement by lending the services of the entire male state convict force.

Legislatures are devoting much attention to road legislation and unquestionably several new highway depart-



Convicts Building a Good Road.

ments will result. North Carolina will probably establish an independent highway department in lieu of the work now done by the state geological survey relating to highways.

New Jersey in 1891 was the pioneer state in providing state aid for public highways. Massachusetts and Connecticut adopted the policy shortly after, but only during the last ten years has the state-aid policy been in effect on a considerable scale. About 5,000 miles of state highways were completed in 1913 and about 6,000 miles in 1914, so that the last two years have been responsible for more than one-third of the entire state highway mileage. The state highways in America now exceed by 6,000 miles the national road system of France.

To have state highway departments placed under non-partisan, efficient control; skilled supervision required in all construction work; a proper classification of highway to insure intelligent distribution of improvements; an adequate provision for maintenance of highways from the day of their completion—these are among the objects for which the American Highway association is waging a vigorous campaign.

PRACTICAL GOOD ROADS TEXT

Probably Three-Fourths of Difficulties Experienced in Season Could Be Eliminated.

How much better to drag the roads in early spring than to let the roads themselves become a "drag" next summer, when heavy teams loaded with produce must be hauled to market.

Probably three-fourths of the dirt road difficulties experienced during the season could be eliminated by a little industry right now.

The pleasure later on of hauling over roads free from ruts and gigantic mud puddles after the summer shower, will make up for any extra work this spring.

Here is a practical good roads text that will be carried out by many progressive communities this year.

Making Hard Roadbed.
To make a hard roadbed the soil must contain a fair amount of moisture. The control of the moisture requires that the roadbed be higher in the middle and smooth so that water cannot stand on it but will run off. If water can stand on the road, ruts will result, and when these are ground down, dust forms and finally a loose roadbed results.

The Road Drag.
The road drag is the simplest and least expensive contrivance yet devised for maintaining earth roads.

Roadbed Above Water.
Where there is standing water the roadbed should be kept at least a foot above the water surface and 18 inches is better. The nature of the soil and the length of time that the water stands along the road will to a degree determine how high the roadbed must be above the water.

Keeping Roadbed Crowned.
Keeping the roadbed well crowned and smooth will hold the moisture in it so that it will rack hard.