

GREAT FRENCH GUNS BY THE YSER RIVER



Two of the huge guns used with such telling effect by the French being hauled along the Yser river to reply to the German artillery attacks. These are guns which have just arrived from the armament works of the French government, where their construction is being rushed with all possible haste.

"FIRST LADY" IS WELL EQUIPPED FOR DISTINCTION

Mrs. Robert Lansing Has Grace, Charm and All Social Accomplishments.

PROMOTION MEETS APPROVAL

New Secretary of State, Besides Being Lawyer and Diplomat, Golfs and Fishes and Is Baseball Fan—Protege of Former Secretary Foster.

Washington.—With the appointment by President Wilson of Robert Lansing as secretary of state, the figure of Mrs. Lansing begins to loom large upon the social horizon of Washington; for the wife of the premier is, ex-officio, an important personage, and none the less in this instance that Mrs. Lansing is a bit of a personage in her own right. As the daughter of John W. Foster, some time secretary of state, she has had large experience of official life here and abroad; and she is thoroughly versed in the customs of Washington society and fitted to assume the role of leader of the official contingent.

Since the retirement of William J. Bryan there has been a tendency to speak of Mrs. Bryan as "the social arbiter" of Washington officialdom and, since Mrs. Wilson's death, "first lady of the land." Besides ignoring entirely the existence of Mrs. Thomas Riley Marshall, wife of the vice-president, who by all the canons of official etiquette is entitled to this distinction, and of Miss Margaret Wilson, the



Mrs. Robert Lansing.

president's daughter, who unofficially and from the point of view of sentiment may be so regarded, this is making a claim for social leadership that Mrs. Bryan has never cared to advance.

Experienced in Social Life.

A woman whose interests center entirely in her husband and in her family, and who is inclined to agree with her husband that the social side of statecraft is of small consequence, Mrs. Bryan has been only too glad to avail herself of the official mourning for Mrs. Wilson to refrain from all entertaining not absolutely necessary and to evade as much social responsibility as possible. Moreover, although intelligent, cultivated and traveled, Mrs. Bryan, until her husband entered the cabinet, had scant knowledge of official life. Mr. Bryan's own experience having been limited to a term or two in congress.

In contrast to Mrs. Bryan, Mrs. Lansing has had wide and intimate experience of life in the great capitals of Europe, and her long residence in Washington has familiarized her with the peculiar social problems of the place and with the far-reaching effects of the social side of diplomacy and statecraft.

Diplomat by Profession.

Mr. Lansing is a diplomat by profession and by long practice. He began his diplomatic training under his father-in-law. He is reputed to have handled more diplomatic business—just plain business, in the form of arbitrations—as counselor for governments and in related capacities than any contemporary American. He knows the methods, the manners and the forms of diplomacy, and is particularly informed upon the intimate details now pressing upon his department, having had opportunity to familiarize himself with them during his service as counselor of the state department.

It is significant that the man in the street was obliged when Mr. Lansing first came into prominence to inquire as to his politics. The answer is that he is a Democrat, but in no way a politician; and his appointment is a step toward divorcing foreign relations from domestic political concerns. He stands for the professional view that the nation needs a foreign policy that shall be continuous and logical and not disturbed by political shifts.

Always Keeps His Temper.

Without resembling the emancipator in physical appearance to even a remote degree, Mr. Lansing has much the personality of Lincoln. He has the war president's ability always to keep his temper, to speak his mind instantly in simple, homely, but correct English, to withhold information without being troubled or embarrassed in the act, and to maintain a serene, judicious mind while all around is hurrying and shouting and the whole world seems about to plunge into ruin.

On entering his office, in the state, war and navy building, one meets a man of large figure, prematurely gray—he is fifty-one years old—but undoubtedly handsome. His eyes are excessively fine, and his face lights up in a way that is irresistible.

To questions he replies instantly and often with trenchant humor. There is no sidestepping. He looks straight at his questioner and if the query is improper he dubs it such without stumbling. His emotions are under complete control.

These qualities have endeared him to the Washington correspondents, who didn't get along at all well with Mr. Bryan. Mr. Lansing's request—not an order—that no foreign diplomatists be accredited by questioners in the state, war and navy building has been uniformly carried out, indeed a correspondent who violated it would become a pariah to his fellows here.

The correspondents know the new occupant of the secretary of state's office will do the right thing by them and they desire to measure up to Mr. Lansing's own standard.

Rose by Sheer Ability.

Mr. Foster will be eighty years old next year. He was a brigadier general in the Civil war, minister to Mexico for seven years, then minister to Russia and minister to Spain. He has served on many very important international commissions and has acted officially for China and Mexico. Several of his books are standard. He is a leading peace advocate.

Mr. Foster had much to do with introducing his brilliant son-in-law to official Washington, but Mr. Lansing's rise to fame has been through sheer ability and hard work. He was born in the small city of Washington, N. Y., October 17, 1864, the son of an eminent lawyer and the descendant of many men who have been leaders in New York state history. John Lansing represented New York in the constitutional convention of 1787 at Philadelphia, served in the Revolution and

was later chancellor of the state of New York.

Mr. Lansing was graduated from Amherst college in 1886 and began the practice of law with his father in Watertown in 1889.

He soon became too big for small town litigation, however. International law was his forte. In 1892 he was appointed associate counsel for the United States in the fur seal arbitration and he attended the sessions of the international tribunal at Paris in 1893.

In the course of the next two years he was counsel for the Mexican and Chinese legations in Washington and in 1896 Secretary of State Olney appointed him counsel for the government before the Bering sea claims commission.

He was counsel for private parties before the Canadian joint high commission in 1898-99 and later again served the Mexican and Chinese legations.

In 1903 he was appointed to be counsel for the United States before the Alaskan boundary tribunal and he took a prominent part in the Venezuelan asphalt disputes in 1905. He represented the government in the Atlantic fisheries and arbitration in 1908 and in 1911, on his return to this country from The Hague, he was made technical delegate of the government in the fur seal conference at Washington.

In 1911 he acted as counsel for the United States in the American and British claims arbitration and this was his work up to the date he was chosen as Secretary Bryan's right hand man.

Appointment Popular.

The appointment is very popular with the members of the diplomatic corps, who have been associated with Mr. Lansing in an official way for a good many years, and among whom he numbers many close personal friends. No sooner was the appointment made known than the foreign envoys in Washington hastened to call upon him to offer congratulations and pay their respects, the Japanese ambassador, Viscount Chinda, being one of the first.

Mr. Lansing's appointment also meets the approval of his colleagues of the cabinet.

Incidentally it may be added that he is a golfer, a fisherman, a baseball fan, a landscape painter and draftsman and writes verse.

PICKING OFF THE ENEMY



A detail of German sharpshooters sniping the enemy from behind the shelter of a ruined factory close by the banks of a stream in the north of France.

Log Scales 6,000 Feet.

Stirling City, Cal.—A big sugar pine log scaling 6,000 feet will be brought in from the woods in a few days. The tree was cut last fall, but the butt cut was not hauled to the railroad, it being left in the woods to dry, as it would no doubt have broken down the chutes when green and heavy. This is the largest sugar pine log cut in the Ramsey Bar county and comes from Camp No. 2.

The Forgiveness of Sin

By REV. L. W. GOSNELL, Assistant to the Dean, Moody Bible Institute of Chicago

TEXT—Blessed is he whose transgression is forgiven, whose sin is covered. Blessed is the man unto whom the Lord imputeth not iniquity, and in whose spirit there is no guile.—Psalm 103, 2.

Psalm 32 is supposed to have been written after the visit of Nathan to David. The guilty king has found pardon for his sin and here voices his gladness. In our text, three words are used to describe our offenses against God: "transgression" means rebellion against authority; "sin" is missing the mark, both of God's standard and our anticipations; "iniquity" is distortion, crookedness. Likewise, three words are used to describe God's gracious dealing with sin: it is "forgiven," lifted up as a burden; "covered," and so hidden from sight; it is not "imputed," but canceled like a debt.



Men speak lightly of forgiveness until a deep sense of sin settles upon them, then they wonder whether their guilt may be put away; they no longer question the Bible teaching on the punishment of sin, but find it difficult to believe in its forgiveness. For such troubled souls we have good news. To begin with, the Bible revelation of God is full of comfort for them. He is "the Lord God, merciful and gracious, long suffering and abundant in goodness and truth; keeping mercy for thousands, forgiving iniquity and transgression and sin." God was revealed in Jesus Christ, and we know our Lord's attitude to the penitent during the days of his flesh. The woman who bathed his feet with tears, the shrinking adulteress, publicans and sinners, all attest that there is forgiveness with the God and Father of our Lord Jesus Christ.

Peace Through the Cross.

But it is at Calvary, especially, that assurance for the penitent is found. Such a soul will not be satisfied lightly. He demands that, for the awfulness of his sin, some awful reparation be made. But the cross fully meets this demand. God's Son, our substitute, holy and undefiled, hung there, and all God's waves and billows swept over him. Calvary tells of love, indeed, but it also tells of wrath, for the wrath of God against sin exhausted itself in the dark hour of the crucifixion. This is the meaning of the Savior's cry, "My God, my God, why hast thou forsaken me?"

That such provision has been made is further attested by the experience of men. Luther tells us that the pains of hell got hold upon him, but when he looked to the wounds of Christ he found peace. John Wesley, after seeking rest for his soul for years, trusted in Christ and felt his heart strangely warmed and assured. Spurgeon was so happy when he experienced forgiveness that he wanted to tell the crowds of the field about it. These men were not deluded; the experience of Luther led to the Reformation, that of Wesley to the Evangelical revival and that of Spurgeon to years of a fruitful ministry.

Sin Against the Holy Ghost.

But though so clearly attested, we occasionally meet one who declares this blessing is not for him, for he has committed the sin-of which Christ said it "hath never forgiveness"—the blasphemy against the Holy Ghost. But what is this sin? As the result of careful study one writer gives this definition: "The blasphemous manifestation in word or deed of an internal state of soul to which a man has arrived by a continual resistance and increasing opposition to the clearest and most undoubted revelation of God's spirit; which state, when once attained, is one of contemptuous and malicious hatred of all that pertains to the Son of God and which, by its very nature, is bound to manifest itself as such." We never met a soul, troubled over this sin, who gave evidence of having descended to such depths of willful opposition to Christ. Indeed, one who has committed this sin will not be distressed over it, and the fact of distress is itself an encouragement. Over against all our fears stands the word of Christ, "Him that cometh unto me I will in no wise cast out."

How we should love him who forgives so much! the psalmist says, "There is forgiveness with thee that thou mayest be feared," fear here meaning reverent love. A story is told of General Havelock which illustrates this text. One of his soldiers violated regulations and continued to do so in spite of discipline. Someone asked the general if he had "tried forgiving" the offender, and the suggestion was acted upon. The soldier was sent for, and came defiant, expecting another reprimand. He was surprised when his officer said, kindly: "Johnstone, I have determined in the queen's name to forgive you all these offenses." He went away a subdued and changed man and gave no further trouble.

The KITCHEN CABINET

A laugh is just like music, It lingers in the heart, And where its melody is heard The ill of life depart; And happy thoughts come crowding Its joyful notes to greet— A laugh is just like music For making living sweet.

SEASONABLE DISHES.

Now that cherries are in the market, do not fail to prepare some.



Cherry Olives.—Pit large, dark cherries, cover with vinegar and let stand overnight. If the vinegar is too acid, dilute with water. Pour off the vinegar in the morning and add equal parts of sugar to the cherries; stir until dissolved and place in a jar covered with a cloth and a plate. They will be ready to use in two weeks. The meaty Bing cherries make the best olives.

Compote of Cherries.—To a pound of cherries use a half pound of sugar, the strained juice of a lemon. Wash the cherries and trim the stems, leaving an inch and a half on each. Put the cherries into a saucepan with the sugar and strain over the lemon juice. Put on the cover and stew gently for 15 minutes or until the cherries are cooked without being broken. Lift them carefully to a glass dish and pour the juice back into the saucepan. Boil this until thick then pour around the cherries.

Ham En Casserole.—Take one thick slice of ham, one small onion, one bay leaf, one blade of mace, four cloves, one-half a teaspoonful of celery seed, one small sweet green pepper, salt, pepper and cider. Brown the ham on both sides in a hot frying pan, then lay it in the casserole; add the seasonings, the pepper and onion chopped. Pour over it enough sweet cider to all but cover the ham. Cover pan, bake slowly for two and a half or three hours. Serve with hot cider sauce.

Dorchester Custard.—Scald a quart of milk in a double boiler. Mix two tablespoonfuls of cornstarch, three-fourths of a cupful of sugar and a fourth of a teaspoonful of salt. Pour scalded milk gradually on the mixture and cook in a double boiler ten minutes, stirring constantly. Add the yolks of three eggs, and cook three minutes. Add a few stewed prunes or figs, and finish the top with a meringue made of the whites of the eggs and powdered sugar.

There's not a wayside pool so foul with mud But that its depths, if we gaze deep enough Reflect the pure blue of the summer sky And every fleecy cloud that floats o'erhead. So if we learn with loving eyes to look Beneath humanity's rough outward line Deep down into the treasures of the soul, We shall behold, however much obscured By turbid waves of faults and weaknesses, The clear reflected image of its God.

SUMMER DISHES.

Fresh berries with gelatin make most appetizing hot weather desserts.

Take two tablespoonfuls of gelatin, two-thirds of a cupful of water, two tablespoonfuls of lemon juice, three cupfuls of strawberry juice. Heat the berry juice and add the gelatin, which has been soaked in water, and stir until dissolved. Remove from the heat, add the lemon juice and a few fresh berries; pour into individual molds to set. Serve with sugar and cream.

Any kind of cold meat may be chopped and used in an omelet, or combined with rice and tomatoes, used for a scalloped dish.

Banana Pudding.—Put three large, ripe bananas through a sieve. To the pulp add the juice of one lemon and a cupful of sugar, one-half cupful of preserved peaches. Mix a cupful of bread crumbs with two cupfuls of rich milk, flavor with the rind of a lemon and add a cupful of sugar; stir in the beaten yolks of three eggs and one tablespoonful of melted butter. Add to the banana and pour into a buttered baking dish. Bake in a moderate oven until firm in the center.

Tomato Toast.—Toast thin slices of bread a delicate brown, moisten with hot water and spread with softened butter; place on a platter and pour over stewed tomatoes, and top each slice with a spoonful of whipped cream.

Cocunut Pie.—Line a deep pie tin

Benefactor of Mankind.

It may be finally said of John Harrison, English inventor, that by the invention of his chronometer—the ever-shipless and ever-trusty friend of the mariner—he conferred an incalculable benefit on science and navigation, and established his claim to be regarded as one of the greatest benefactors of mankind.

Prolific Ant.

One species of white ant produces 66,400 eggs a day.

with a rich pastry and stand in the ice chest for half an hour. Beat one-half cupful of sugar, the rind of a lemon and four eggs together; then add two cupfuls of milk. Sprinkle over the top two cupfuls of fresh grated cocconut and fill the pie crust. Bake in a moderate oven for an hour.

ECONOMICAL DISHES.

In giving recipes to use leftovers it is almost impossible to give accurate measurements, as the leftovers vary from a tablespoonful to a cupful. If you have only a few tablespoonfuls of leftover chicken, mix it with egg and crumbs, season with salt and pepper and form into croquettes or small cakes to brown in butter. These, with a lettuce salad and bread and butter, will make a satisfying luncheon.

Chicken Scramble.—Into a quart of chicken stock, boiling hot, stir one pint of cornmeal. Season to taste and cook for a half hour, then add any bits of chopped cooked chicken that are at hand and pour into a mold. Cut in neat slices and brown in hot fat for a breakfast dish.

Chicken Custard.—This is a good way to use leftover chicken. Cut off every scrap of meat from the chicken bones and put through the meat chopper. Mix the meat with equal quantities of cooked rice, season with salt and pepper and press together in a round form in the center of a baking dish. Make a custard of two eggs, one pint of milk and two tablespoonfuls of flour, moistened with milk. A few peas may be added. Pour the custard around the chicken and rice and bake until the custard is set.

Griddled Eggs.—Heat the griddle hot as for cooking cakes. Butter lightly and arrange small muffin rings on it. Drop an egg in each, after greasing them well, and turn as soon as lightly browned.

Fish Croquettes.—Take two cupfuls of cold boiled fish, two cupfuls of mashed potatoes, one tablespoonful of butter, one-half cupful of hot milk, salt and pepper, chopped parsley and a teaspoonful of minced onion. Form into balls, dip in beaten egg, roll in crumbs and fry in hot fat. Drain on brown paper.

FOR LOVERS OF CHOCOLATE.

One of the most satisfactory fudges and one that is usually creamy and smooth is: Take a half cupful of milk, two tablespoonfuls of butter, a square of chocolate, a third of a cupful of corn sirup, two cupfuls of sugar and boil to the soft ball stage. Flavor and let stand until nearly cool, then beat until creamy; pour into a buttered pan and mark off in squares.

Chocolate Caramels.—Put two and a half tablespoonfuls of butter in a saucepan and when melted add two cupfuls of brown sugar, two tablespoonfuls of molasses and a half cupful of milk. Bring to the boiling point and add four squares of unsweetened chocolate and stir until the chocolate is melted. Let boil to the soft-ball stage, add vanilla and pour out to harden.

Chocolate Roll.—Beat the yolks of five eggs until thick; add gradually, beating constantly, one-half cupful of sugar and two tablespoonfuls of cocoa. Beat the whites of the eggs and fold into the first mixture a third of an inch thick and bake in a moderate oven. Remove from the pan to a paper well sprinkled with powdered sugar. Spread with a cup of sweetened and flavored whipped cream. Trim off the edges and roll like a jelly roll. Cover with melted chocolate.

Rochester Chocolate Cake.—Cream a fourth of a cupful of butter, add a cupful of sugar gradually, beating constantly; then add two squares of melted chocolate, two eggs well beaten, half a cupful of milk, one and a third cupfuls of flour, mixed and sifted with three teaspoonfuls of baking powder and a half teaspoonful of salt. Beat well, add a teaspoonful of vanilla and bake in a moderate oven forty-five minutes. Cover with ice cream frosting.

Ice Cream Frosting.—Boil to a thread two cupfuls of sugar and six tablespoonfuls of water, pour the sirup gradually over two eggs beaten stiff; beat until thick, flavor with vanilla and spread over the cake.

Neecie Maxwell

New Fire Peril.

Birds carrying matches to their nests under the eaves of a college building in New York were blamed for a fire starting. The new art of fire prevention would preferably place the blame on the human agency which left such dangerous little weapons as matches where the birds could find them to carry them to the eaves.

Optimistic Thought.

Where the cause is just even the small conquers the great.