

SOME OF OUR BLUEJACKETS IN CUBA



These are a few of the sailors of the American navy now stationed at Guantanamo, Cuba.

ANCIENT ROMANY IS STRICKEN BY WAR

Simple Folk of the Carpathians Bewildered by Passing of Giant Armies.

BOAST OF ROMAN ANCESTRY

Picturesque Scenes in Roumania Described by Correspondent—Children Are Genuinely Handsome, But Cleanliness is an Unknown Virtue.

By OSWALD F. SCHUETTE. (Special Correspondent of Daily News, Chicago.)

With Gen. von Falkenhayn's Army in Roumania.—If a stage director could put this picture into the smuglers' scene in "Carmen" he would have a fortune.

But nobody would believe it to be real. It is the temporary internment camp for civilians into which the Germans have converted a spacious Greek church of Rucar, in the heart of the Roumanian Carpathians. Most of the city has been burned. All men of military age are gone. But the houseless inhabitants that remained had to be concentrated where they could be watched, for this city is an important base for mountain operations.

And such a camp. Such colors and types. The stained glass windows of the church fade before the gaudy apparel of these Roumanian women. Young and old alike wear the loudest of red skirts. Above the waist there is a little more individuality, but not less color—blue, white, green, yellow and a few black. Some are richly embroidered, others are cheap print cloths. But all are garish.

We found the original silk skirt here—as though the skirt were but an outgrowth of "blanket" days. Yet these are not an aboriginal type, like our Indians. Clothes are no civilized afterthought for them. Their proudest boast is that they are descendants of the Romans.

Many of them reveal the Roman profile. Some of them are genuinely handsome, especially the children; but they seem to age quickly. Apparently there is no summer in their lives. They jump from spring to fall and winter in a day. Only a few of the women between fifteen and forty years revealed traces of the beauty of their daughters. As for children, there seemed to be plenty of them.

Garb of Old Romany.

The men all wore the typical Roumanian garb—tight-fitting trousers of cotton or woolen goods that had once been white, but probably laundered only infrequently; a white shirtlike affair that hung outside the trousers, halfway to the knees, like a kilt, and a little tight jacket. Few of the men showed any traces of Roman ancestry. Cleanliness would have hurt none, although it might have lessened the picturesque.

All about the big churchyard were gathered families and "neighborhoods," cooking primitive meals by open fires. One group was particularly worth observing. It might have been the city council of Rucar, for all I know. Around a fire sat 12 weather-beaten patri-archs, grave almost to silence. As we came up their deliberations stopped abruptly. They arose, took off their dirty sheepskin caps, bowed and stood silent with an air almost of servility. It is a typical Roumanian expression. For, not even excepting Russia, Roumania still seems to have the most servile peasant folk.

All arose but one. He was an old man, though not the oldest there. Instead of wearing a dirty sheepskin cap, he had one of black. His features were well cut, his eyes and nose revealed at least the possibilities of intelligent ancestry. He had the air of a man of importance. On the stage he might well have been the chief of a mountain tribe. Finally, he, too, arose and greeted us, though sullenly. Later we learned that he was one of the wealthiest men of Rucar, but could neither read nor write.

No Interpreter to Tell Story.

We could not understand their language, and they made little effort to get into a conversation with us. A woman from a neighboring campfire came over to say something, but we had no interpreter and her story was lost. But as an ethnological exhibit the picture belonged in the Smithsonian Institution at Washington.

In the church the scene was just as picturesque, but the air was too thick

for an extended inspection. About forty families were encamped on the floor, with a strange collection of household paraphernalia. Besides the door, the only possible ventilation was a broken window pane. What seemed to cause particular complaint was the broken pane, not the ventilation.

You could not help feeling sorry for these poor mountain folk, driven from their homes by a war of which and about which they knew nothing, and in which they had no interest. To them Bucharest was as far off as Berlin. Not one but envied the prosperity of the Roumanians on the Hungarian side of the Carpathians. Yet the war had wrecked their city and their homes, and strange German soldiers were marching through their streets in pursuit of the fathers and brothers who had fled with the Roumanian army into the mountain fastnesses beyond.

So far we had passed column after column of heavy baggage trains carrying provisions and ammunition to the front. Now our automobile slowed up, as we picked our way through a marching regiment. They were a dusty lot of men, loaded down with heavy knapsacks and their winter equipment. For the nights are bitterly cold in these passes. Yet they sang as we passed them and seemed as cheery as though they were going on a mountain lark. That is, most of them did. For some of them it was a hard struggle with no pleasure ahead.

The head of this column had just reached the crest and left the road. For down the other side there was no need of following the long windings over which our automobile had to go with brakes set. The soldiers scampered freely down the bluffs, reaching the bottom almost as quickly as we did. But again we had to climb a long and tedious hill on the other side before we came to the valley in which the war operations were now on.

The Darker Side of Marching. A week later we made the same trip, this time following General von Falkenhayn himself on an inspection trip of this front. And now it rained. The gorgeous beauty of these wild mountain crags, the purple mists that veiled the garish colors of the peaks, the fascination and the splendor of what Americans call Indian summer were gone. Everything had assumed, as if by magic, drab colors. The misty rain beat against us before an icy wind. The steep roads became perilous with slippery mud. There was no song from the soldiers that we passed. Dripping, soaked, they plodded wearily and slowly. The horses of the baggage trains seemed to feel the same way about it. The automobile trucks floundered in the mud and many had narrow escapes. It is no light task to navigate one of these giant cars on a crooked, slippery mountain road.

On little shelves of the mountain side were smoky bivouac fires trying hard to burn. About them were drenched soldiers trying to dry their soaked equipment and uniforms. Here and there flapped tiny dog tents into which these soldiers would creep for the night in the hope that tomorrow would bring a bit of sunshine.

Wounded Know No Hate. Around a turn in the road came a slowly moving, weary ox train. The oxen seemed to mind the rain less than the horses. It was the contents of the wagons these oxen pulled slowly and ponderously through the mud that made our auto slow down as we passed them. Each wagon contained a number of wounded lying in the straw.

It was in this section that the Roumanians had attempted to stop the German advance by blowing up the road at three abrupt curves. They had done their work well. The explosions tore off the whole shelf on which the road was carried. But the German engineers had done their work equally well. They hurriedly built up a wall at about the middle of the destroyed road, then dynamited away a big chunk of the overhanging mountain side. This fell against their new abutment, and in three hours the Germans were able to put artillery over the new road.

DARING FEAT OF CUTTER RECALLED

Disabling of Geier at Honolulu Brings Back Incident of Spanish-American War.

TRIED TO RUN CUBA BLOCKADE

Interned Prussian Gunboat Makes Dash From Havana Harbor, but is Rounded Up by Coast Guard Cutter Manning.

New York.—The interned Prussian gunboat Geier, which was reported in recent dispatches to have been disabled at her pier in Honolulu, at the outbreak of war in 1914 was cruising in the Pacific and while en route to the California coast was pursued by three Japanese armored cruisers. In order to escape, the German ship made her way into Honolulu, but finding that the Japanese maintained a blockade off the Hawaiian port the Geier interned. As a precautionary measure, it is said, the breech blocks of the Geier's guns were removed and sent ashore, as were also the main cranks and cylinder heads.

During the Spanish-American war the Geier sprang into prominence by an attempt to demonstrate the ineffectiveness of the American blockade upon Havana. The Geier had obtained permission to pass through the American blockade at an early period of the war, at a time when a strong American naval force was present before the Cuban port, and she remained in Havana until only a few lightly armed cutters and converted lighthouse tenders were on guard, the heavy ships having been withdrawn under Admiral Sampson to the eastward.

Made Dash From Port.

Picking her time, the Geier one afternoon in May, 1898, made a dash out of port, hugged the coast in a run to the westward, and would have made good her getaway without being spoken to had it not been for the unexpected arrival a few hours earlier before Havana of the newly built and fast coast guard cutter Manning.

At the first cry of "Black smoke coming out of Havana!" which went up from every masthead lookout of the American vessels simultaneously,

the senior officer present halted the Manning, which was close by, through the megaphone in the following language: "Manning, there! "That fellow coming out of Havana is probably the German warship Geier. He must be overhauled at all hazards. You have the only ship present that can do it. Go in, and good luck to you!"

With a flash the Manning's engine room indicator was whirled to full speed ahead, the bugles sounded all hands to quarters and in another instant the Manning was tearing through the water at full speed. Steadily she crawled up, and as she did so her officers could see the stranger's hull steadily rise on the horizon. Then the gun sponsons came in view; her flag was showing, but it was now plain that the vessel ahead was not only a large cruiser, but unmistakably the Geier. A headline in the coast ahead compelled the stranger to haul out more to sea, and as she did so she slowed down then stopped, and slowly there fluttered to the gaff end the imperial flag of Germany.

Cutter Circles Around Geier.

The Manning, without stopping her great speed, tore under the Geier's stern, put her helm hard-a-port and made a full round of the German cruiser, as much as to say, "Well, you didn't get out without being spoken to." As the Manning spun round the German the officers of the Geier stood at salute, which was curtly acknowledged by the Manning, and then as the Manning headed back a great roar of laughter burst from her men, for there, coming down in the distance as fast as they could steam, was every one of the eight little American guard vessels, the fastest not able to make more than ten knots, and not one carrying more than a few six-pound guns, but they were all determined to be in that fight if it was possible to get there.

The significance of the Geier's act lay in the fact that if she had been able to break through the American cordon without being spoken to she could, on arrival at Vera Cruz, where she put in a few days later, have cabled to Berlin that the American pretensions to a blockade before Havana were unwarranted, and therefore the alleged blockade was not recognizable.

THE KITCHEN CABINET

Yet ere we part one lesson I can leave you for every day. Be good. Do noble things, not dream them all day long And so make life, death and that vast forever One grand, sweet song. —Kingsley.

HELPS FOR HOUSEWIFE.

Common baking soda mixed to a paste with water and kept moist, will relieve the pain of a burn. Croton oil, made by using equal parts of sweet oil of any kind and lime-water will relieve pain and avoid blistering in a burn. A lump of camphor placed in the silver chest will keep the silver from tarnishing.

Soap applied to leaking gas jets or rubbed on bureau drawers which stick, will remedy the difficulty.

Ink stains soaked in milk if applied at once will remove the stain quickly.

After washing blankets and when dry, beat with a carpet beater to raise the nap and make the wool soft and light as a new blanket.

New tinware if rubbed with lard and then heated will not rust and add to its durability.

To cut butter for measuring from a pound carton, wrap the blade of the knife with the waxed paper that wraps it, lay the butter on a flat surface and it will cut without broken edges.

Have small pieces of cloth fastened to a safety pin placed on the outside of a piece bag, then at a glance one may see the contents, without looking through the whole bag.

To remove stains or scorched places from linen dampen with peroxide and place in the sun.

To protect the hands and fingers when cutting with shears or knife wrap the finger with adhesive plaster which will protect it from little cuts and blisters.

To remove a tight ring, wrap the finger with cord beginning at the end and winding closely down to the ring, slip the end under the ring with a tooth pick, and as the string is removed the ring comes with it, if done carefully.

A most delicious frosting for a cake to be made in an emergency is this: Use confectioner's sugar and crushed strawberries, fresh or canned or any other fruit liked. It keeps better than many frostings and is especially well flavored.

To kind and just and grateful hearts The present grace is given To find a heaven in themselves, And find themselves in heaven.

SEASONABLE DISHES.

When a small amount of meat is left from dinner a meatpie will use the left-overs, making a most palatable dish.

Veal and Ham Pie.—Take half a pound each of cooked veal and ham, cut in small pieces; add two cupfuls of cooked macaroni, one small, chopped onion, one teaspoonful of chopped parsley, two hard cooked eggs, chopped fine. Mix well and season with salt and pepper; add a half a cupful of veal gravy and four tablespoonfuls of butter. Line a dish with pastry, fill with the mixture and cover with pastry. Bake in a medium hot oven and serve with slices of lemon.

Braised Tongue.—Put a fresh tongue in a kettle, cover with boiling water and cook slowly two hours. Remove the tongue and take off the skin and roots. Place in a deep pan and surround with a third of a cupful each of carrot, onion and celery, cut in dice; add a sprig of parsley, then pour over four cupfuls of the sauce. Cover closely and bake two hours, turning after the first hour. Serve on a platter with the following sauce strained over it.

Brown Sauce for Tongue.—Brown a fourth of a cupful of butter, add one-quarter of a cupful of flour and stir until well mixed. Add four cupfuls of the stock in which the tongue was cooked. Season well with salt and pepper. A cupful of tomatoes may be added in place of a cupful of the stock if desired.

Dietetic Brown Bread.—Take one and a half cupfuls of graham flour, one-half cupful of bran, one-half teaspoonful of salt, a teaspoonful of soda, a half cupful of molasses and one and a quarter cupfuls of hot water. Steam in baking powder cans two hours, then dry in the oven.

Peach Tea Cake.—Cream two tablespoonfuls of butter, add a half cupful of sugar, one egg, one-half cupful of milk, two teaspoonfuls of baking powder and two cupfuls of sifted flour. Spread in a large shallow pan and cover with sliced peaches, add a few kernels, a sprinkling of sugar and cinnamon. Bake 35 minutes in a hot oven.

Almond Pudding.—Line dessert cups with strips of sponge cake. Make a boiled custard, using two eggs, half a cupful of sugar, a pint of milk and two tablespoonfuls of cornstarch. Cook the milk and cornstarch for five

minutes before adding the sugar mixed with the beaten egg; cook, then flavor with a half teaspoonful of almond extract, add two-thirds of a cupful of shredded blanched almonds. Serve very cold.

"Where ignorance is bliss, 'tis folly to be wise." One way to make the world happier would be to turn ignorance into bliss.

PORK DISHES.

Salt pork is a wholesome meat which is found in most families. In the country the nicely fattened young pork salted is delicious eating. The advantage of salt pork is that it keeps indefinitely and is an emergency meat always available.

Crisp slices of pork parboiled in water, then rolled in cornmeal and fried brown and served with a gravy of flour and milk, cooking the flour in the hot fat, then adding the milk. Baked potatoes are especially good with this meat.

Roast pork left-overs finely chopped and served with chopped celery in salad makes a fine substitute for chicken.

Cornmeal pork fritters, with a rich gravy will make a breakfast dish which is sufficiently filling for a good meal. Use cornmeal, one egg, a little baking powder and sufficient milk to make a batter thick enough to dip the slices of parboiled and drained salt pork in, then fry in fat and serve with a cream gravy.

Fresh pork with carrots, onions and potatoes baked in a casserole is another dish which is well liked. A small amount of meat will season the vegetables, thus making a most economical dish.

Spiced Shoulder of Pork.—Soak the shoulder in water for several hours after washing well, being sure that it is well scraped, removing all the smoked portions that might impart a strong flavor. Place in a large kettle with cold water to cover; bring slowly to the boiling point, then add peppercorns, whole cloves and sage, a teaspoonful of each, with a bay leaf, if liked, a bit of mace or nutmeg. The sage may be omitted if the flavor is not liked. After two hours of gentle cooking, remove the skin from the shoulder and put it in a baking pan, skin side up. Add half a cupful of vinegar, two tablespoonfuls of sugar, and a cupful of water; use this to baste the meat while roasting. Any left-over portions are delicious, sliced cold.

Home is the one place in all this world where hearts are sure of each other. It is the place of confidence. It is the spot where expressions of tenderness rush out without any sensation of awkwardness and without any dread of ridicule.—Frederick W. Robertson.

WINTER VEGETABLES.

The potato is our only starchy vegetable in common use. These are stored for winter use with such other vegetables as beets, carrots, cabbage, turnips, parsnips, salsify and onions. If stored under proper conditions, all these vegetables keep without much loss. Such vegetables, if bought or stored in season, cost less than many other articles of diet. These vegetables carry a large amount of water, 70 to 90 per cent, and from 10 to 30 per cent of solids. As there is little or no nitrogenous matter, it is important that such food should be supplied with them, an exclusive vegetable diet is consequently not desirable. There is a considerable quantity of mineral salts in them, and the woody fiber which they contain make them an important food. When used with other foods rich in protein the tubers and roots supply a large amount of fuel for the body's needs. The coarse, woody fiber, though undigested itself, holds other foods, so that the digestive juices have better action upon them, as they could not if the food were in a solid mass.

The mineral salts in vegetables are used in various ways in the functions of the body; they also assist in the maintenance of the alkalinity of the blood, a most important office.

We are not familiar enough with the value of vegetables, or fall when reading their food value to put the emphasis on the valuable constituents. Vegetables require some labor to prepare, hence many housewives buy canned goods which are not an economy to the buyer when fresh winter vegetables may be obtained. Where one can her own vegetables in the season of plenty, canned vegetables are valuable, as they afford a larger variety.

There should never be one spoonful of left-over vegetables wasted. Two or three may be added to a cream soup, making one a little out of the ordinary.

Patience—I see that 13 per cent of the line of a railroad being built in Switzerland will be through tunnels.

Patrice—That is a case where no girl, however superstitious, could possibly think thirteen unlucky.

Thirteen Lucky Miles.

A well known actress gives the following recipe for gray hair: To half pint of water add 1 oz. Bay Rum, a small box of Barbo Compound, and 1/2 oz. of glycerine. Any druggist can put this up or you can mix it at home at very little cost. Full directions for making and use come in each box of Barbo Compound. It will gradually darken streaked, faded gray hair, and make it soft and glossy. It will not color the scalp, is not sticky or greasy, and does not rub off. Adv.

Its Limit.

"Is there any limit to the scope of this submarine war?"

"Only the submarine's periscope."

Alfalfa seed, \$6; Sweet Clover, \$8. J. W. Mulhall, Sioux City, Ia.—Adv.

When a man is in love for the first time, he thinks he invented it.

Nellie Maxwell

STOMACH MISERY GAS, INDIGESTION

"Pape's Diapepsin" fixes sick, sour, gassy stomachs in five minutes.

Time! In five minutes all stomach distress will go. No indigestion, heartburn, sourness or belching of gas, acid, or eructations of undigested food, no dizziness, bloating, or foul breath.

Pape's Diapepsin is noted for its speed in regulating upset stomachs. It is the surest, quickest and most certain indigestion remedy in the whole world, and besides it is harmless.

Please for your sake, get a large fifty-cent case of Pape's Diapepsin from any store and put your stomach right. Don't keep on being miserable—life is too short—you are not here long, so make your stay agreeable. Eat what you like and digest it; enjoy it, without dread of rebellion in the stomach.

Pape's Diapepsin belongs in your home anyway. Should one of the family eat something which doesn't agree with them, or in case of an attack of indigestion, dyspepsia, gastritis or stomach derangement at daytime or during the night, it is handy to give the quickest relief known. Adv.

Mixed Up.

Stella called on her newly married friend Bella and found her attired in a businesslike overall, while her arms were full of fashion papers and cookery books.

"Hallo!" she exclaimed. "What are you going to make?"

"Some cakes," replied the young wife, proudly.

"But why have you got those fashion papers as well as the cookery books?"

"You see," confessed Bella, rather shamefacedly. "I'm a bit of a novice at cooking. Tell me, do you make cakes from a recipe or a pattern?"

CUTICURA IS SO SOOTHING

To Itching, Burning Skins—It Not Only Soothes, but Heals—Trial Free.

Treatment: Bathe the affected surface with Cuticura Soap and hot water, dry gently and apply Cuticura Ointment. Repeat morning and night. This method affords immediate relief, and points to speedy healing. They are ideal for every-day toilet uses. Free sample each by mail with Book. Address postcard, Cuticura, Dept. L, Boston. Sold everywhere.—Adv.

Strong Material.

The professor was speaking to the class regarding iron and steel for building construction.

"What is the strongest material which can be put into a house?" he asked.

"Limburger cheese," promptly replied the boy, speaking from experience.

IS CHILD CROSS, FEVERISH, SICK

Look, Mother! If tongue is coated, give "California Syrup of Figs."

Children love this "fruit laxative," and nothing else cleanses the tender stomach, liver and bowels so nicely.

A child simply will not stop playing to empty the bowels, and the result is they become tightly clogged with waste, liver gets sluggish, stomach sour, then your little one becomes cross, half-sick, feverish, don't eat, sleep or act naturally, breath is bad, system full of cold, has sore throat, stomach-ache or diarrhea. Listen, Mother! See if tongue is coated, then give a teaspoonful of "California Syrup of Figs," and in a few hours all the constipated waste, sour bile and undigested food passes out of the system, and you have a well child again.

Millions of mothers give "California Syrup of Figs" because it is perfectly harmless; children love it, and it never fails to act on the stomach, liver and bowels.

Ask at the store for a 50-cent bottle of "California Syrup of Figs," which has full directions for babies, children of all ages and for grown-ups plainly printed on the bottle. Adv.

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