

# AMERICAN WOUNDED BEING CARED FOR IN BIG CHATEAU IN FRANCE

Ambulance Drivers and Aviators Nursed Back to Health by Wife of Wealthy American—Convalescents Play Golf on Chantilly Links—Chateau Faces the Famous Chantilly Race Course.

Chantilly, France.—In his big chateau here where for more than two years he had billeted upon him as guests a dozen French officers attached to the staff of General Joffre, Elliott Fitch Shepard, the American millionaire, has established a convalescent home for sick and wounded American aviators and ambulance drivers.

Shepard has resided at Chantilly since the beginning of the war, except during the fleeting visit of the Germans just before the battle of the Marne. Then the Shepards drove out of Chantilly toward Paris in their big touring car 20 minutes before the first troop of Uhlans entered into Chantilly from Senlis, which they had just put to the torch.

After the battle of the Aisne, when warfare stagnated into entrenched positions, General Joffre selected Chantilly as the seat of his Great Headquarters. The "G. Q. G." as the French abbreviate "Grande Quartier Generale," remained at Chantilly for more than two years, or up to the time that Joffre was made marshal and General Nivelle took his place as commander in chief of the French armies in the field.

Then came the German retreat to the Hindenburg line and refugees from the devastated region evacuated by the Germans began to pour into Creil, Senlis and Chantilly. Shepard turned over the rooms so recently given up by the officers attached to General Joffre's staff to the refugees and took 21 under his roof the first night. Gradually the French authorities shifted the refugees to the south of France, and then once more the Shepard home was emptied except for the family.

It was then that Mrs. Eleanor Shepard decided to open a convalescent home for sick or wounded American youths serving with the aviation, the Red Cross or any other branch of the service. Since she has started her enterprise Mrs. Shepard has had an average of sixteen American youths as her guests at all times. Some have been suffering from wounds—more and more American ambulance drivers are being slain and maimed by shells since their number increases with every arriving ship. Others have the dread malady known as "shell shock," when the nerves are literally set on end through being under continuous bombardment. In most cases the illness directly to nervous indigestion, caused by the tremendous excitement under which the boys work.

No Preliminary Preparation. For these youths, averaging from seventeen to twenty-one years, come direct from schools and colleges and go under fire in the most terrible war the world has ever seen, with no preliminary preparation. It is only necessary that they be able to drive motor cars. They have not the military training and drilling and inculcation of discipline which fits the soldier for the life of the trenches.

Mrs. Shepard is aided in her work by her sister, Miss Mercedes Terradell, formerly of Trenton, N. J., who has been in France doing war relief work for more than a year. She gave valuable aid to the French authorities last March when the refugees were dumped into Chantilly by administering first aid to the tiny babies who formed a considerable proportion of the motley collection of suffering humanity that the Germans left in their wake.

"Feeding the boys regular American food prepared the way they have been accustomed to having it at home is the principal factor in making them well and strong again," said Mrs. Shepard. "Americans are not used to eating the coarse brown bread which the French use, and they are not used to living on soup and stew, either. After a boy leaves here, if he has a weak stomach, I send him packages of food every week. I send him wheat biscuits that he can eat instead of the bread, and rice and preserved vegetables that we put up here ourselves, and occasionally, when there is an automobile going up to the part of the front where they are stationed, we can send them fresh meat and poultry."

Take Up Golf. The Shepard chateau faces the Chantilly race course, and just behind it are the Chantilly golf links. Shepard has plenty of clubs and near all of the convalescents learn something about golf before they are considered well enough to be discharged and go back to their posts at the front.

Richard M. Atwater, 3d, of Scarsdale, the youngest member of the American field service—he is just sixteen—has just left Chantilly to return to the front with his ambulance section. James Norman Hill of Colfax, Ia., attached to the Lafayette Escadrille, who was wounded by machine gun bullets when fighting a German biplane near Lens, has just gone back to take up flying again after convalescing at Chantilly. C. Wyman Steele of Easthampton, L. I., has returned to the United States after spending several months with the Shepards, following his discharge from an army hospital. Lester B. Scheide of Hartford,

Conn., and Russell Nichols of Branford, Conn., are now in the Verdun sector with their ambulance after "taking the cure" at Chantilly.

Won the War Cross. Marcel Cuny, a French youth of the Two Hundred and Seventy-ninth regiment, who lived in Chantilly before the war, was also a guest of the Shepards after he had captured a German machine gun and six German prisoners single-handed in the fierce fighting along the Chemin des Dames. Cuny is not yet twenty years old and had just been sent to the front when he performed the act of gallantry which won him the War Cross with a star and a palm on the ribbon. Cuny crawled out in "No-Man's-Land" at night on reconnaissance duty and found a shell hole between the two belts of barbed-wire entanglements, occupied by the six Germans who were acting as a machine gun team. Cuny was armed only with grenades, and as he squirmed forward on his stomach to the edge of the crater and raised a bomb to throw in among the Boches, they all six raised their hands and cried, "Kamerade."

Cuny ordered them to the French lines and made them carry their machine gun with them. He took the six steel German helmets off to Chantilly—he was granted nine days leave for his bravery—and gave them as souvenirs to the American ambulance boys recuperating there.

Turned Over to Refugees. Then came the German retreat to the Hindenburg line and refugees from the devastated region evacuated by the Germans began to pour into Creil, Senlis and Chantilly. Shepard turned over the rooms so recently given up by the officers attached to General Joffre's staff to the refugees and took 21 under his roof the first night. Gradually the French authorities shifted the refugees to the south of France, and then once more the Shepard home was emptied except for the family.

English Cheer Battle Hymn. Julia Ward Howe's Classic Received Enthusiastically in London Concert.

London.—An American surprise was sprung on the fashionable audience at the opening of the annual series of so-called "popular concerts," which for a generation have been a weekly feature of the musical season in London. The soloist of the afternoon was Miss Carrie Tubb, perhaps the most popular of native English prima donnas. In response to the customary demand for an encore, she sang with splendid dramatic effect the famous "Battle Hymn of the Republic." When the first notes of the piano accompaniment tinkled out there were some smiles among the audience, who knew the air principally as used by the Salvation army to carry a religious song in its open-air meetings. But the intense fervor of the singer swept all before her, and the song was heard in breathless silence and hailed with enthusiastic applause.

ROBBED AS SLEUTHS WATCH. Fellow Tenants in Gaston Means' House in New York City Lose \$5,000.

New York.—Burglary was the last thing that Leon Lasansky and his family thought of when they left their apartment on the fifth floor of the house at 1155 Park avenue. And, besides, the house was being watched by detectives.

Gaston Means, mentioned in connection with the affairs of Mrs. Maude A. King, who was killed near Concord, N. C., resided in one of the apartments there and detective eyes were on all entrances.

When the Lasansky family returned, however, they found the apartment had been thrown topsy-turvy by burglars. Clothing, jewelry and silverware valued at \$5,000 had been stolen. Mr. Lasansky immediately notified the police, who in turn told the detectives.

Aged 105, Wants to Enlist. Portland, Ore.—Although he is one hundred and five years "young" and fought in the Indian and Civil wars, "Uncle" John Dowd of Williamina has not had enough of excitement and wants to enlist in the United States army and go to France to fight the Germans. He is as earnest in his desire to enlist as any youthful recruit. Dowd walks two miles daily and often makes six miles a day on foot.

MILITARY SALUTE A RELIC OF KNIGHTHOOD. Washington.—The military salute had a curious origin. If the tradition brought to light by United States Marine corps officers at their headquarters here may be believed, the navy soldiers say that the salute originated in the days of the tournament, at which a queen of beauty was chosen to preside. The knights and their esquires and all who took part in the tourney, on presenting themselves before the queen, lifted each one a hand level with the brows as though dazzled by the light of her presence.

Although its significance has been forgotten, that same salute is now used by military men in recognition of a superior rank, the marine officers say.

## TEN RULES FOR DISLOYALISTS

"German Efficiency" Applied to Promotion of Traitorous Propaganda at Least Personal Risk.

Pro-kaiser and anti-war propagandists reveal their lack of "German efficiency" in the frequency with which they get themselves pummeled or "pinched."

In the interest of more efficiency, the Independent has condensed the methods of the most successful practitioners of disloyalty into ten rules for carrying on traitorous propaganda at least personal risk.

Most of all these rules so accurately describe the arguments which nearly everybody has heard from one or more of the traitorous-minded that they are worth frequent perusal. The rules are:

1. Assert on every occasion that "Wall street" made the war. Never mind explaining when, how or why.
2. Get in all the sneers you can at any profession of ideal motives, if you can find any flaw in our democracy say that "we are just as bad an autocracy as Germany." Place the war in as sordid a light as possible.
3. It is dangerous to denounce the United States directly. But rake history from end to end for mud to throw at the allies. Especially, twist the lion's tail.
4. Profess great concern lest sending food to Europe will starve America. Support every embargo movement that applies to the allied nations and none that does not.
5. If the president asks for any extension of power rave about "dictatorship" and the "overthrow of the liberties for which our fathers, etc."
6. Spread rumors that the allies are going to betray us or take advantage of us as soon as we are deeply enough involved in the war.
7. Accept conscription in principle but hamper its working in every possible way. One good way is to start scares about revolutions and internal disorder as a pretext for keeping a large part of the army at home.
8. Demonstrate that the enemy is unconquerable and victory hopeless. Play the "candid friend" and act as a depressant.
9. Be very jealous to prevent "entangling alliances" and be much concerned about the Monroe doctrine if we "mix ourselves in European quarrels." A permanent league of nations would embarrass your junker friends if they remain in power after the war. Germany can only hope to conquer other nations if they act selfishly and in isolation.
10. WHEN DRIVEN TO MAKE AN UNEQUIVOCAL STATEMENT PROTEST YOUR LOYALTY AND THEN CHANGE THE SUBJECT.

Cut this out and hand it to the next pacifist or luke-warm friend who tries to start an argument.

## MRS. RUSSELL SAGE IS 89



Mrs. Russell Sage recently celebrated her eighty-ninth birthday in a quiet manner. Advancing age has greatly enfeebled her, but her health is as good as could be expected in one of her age.

## TEACH TRADES TO WOMEN

Wives of Soldiers to Be Given Instruction to Make Them Self-Supporting.

Denver, Colo.—"Thrift House" is the name given to classes established here by the local branch of the National League for Women's Service, where instruction may be had by the wives of soldiers enlisted in the National army. In order that the dependents of departing soldiers may become self-supporting lessons in Morse telegraphy, wireless, typewriting, stenography and general office work will commence soon.

An employment bureau, through which members of the classes will be placed in positions as soon as they are competent, will be connected with the venture.

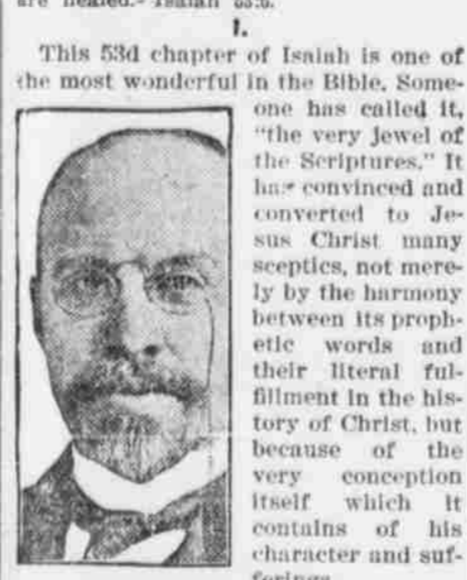
## Pencil Explodes.

Chestnut, Mont.—While the daughter of John Roslyn was extracting the lead from a refillable metal pencil the pencil exploded, and the child narrowly escaped injury. Federal agents have been called in the belief that the pencil is a new kind of German weapon, being distributed by peddlers.

### He Suffered for Us

By REV. JAMES M. GRAY, D. D.  
Dean of Moody Bible Institute,  
Chicago

TEXT—He was wounded for our transgressions, he was bruised for our iniquities; the chastisement of our peace was upon Him, and with His stripes we are healed.—Isaiah 53:5.



John Wilmot, Earl of Rochester, was one of the most brilliant and licentious nobles of the dissolute court of Charles II, but he was laid aside by a fatal disease.

In the hope of breaking the monotony of the sick room he began the reading of books, and happened one day to pick up the Greek translation of the Old Testament. His eyes fell on this chapter which he read carefully several times.

"Where did this man, Isaiah, obtain a conception as this?" he exclaimed. Putting aside the question of the reality of the career he describes, how did he or how could any human being, unaided by the divine, come to the knowledge of such a character?

Thus he pondered, and the problem would not be driven from his mind until he himself was driven to admit the divine inspiration of the book and to accept the Lord Jesus as his Savior. Bishop Burnet who knew him well, testifies that if ever there were a case of real repentance on earth that of John Wilmot, Earl of Rochester, was one.

This chapter furnishes one of the clearest evidences of the vicarious nature of Christ's sufferings.—in other words, that he died in our stead. In its few verses there are no less than 11 asseverations of this truth: "He bore our griefs;" "he carried our sorrows;" "he was wounded for our transgressions;" "he was bruised for our iniquities;" "the chastisement of our peace was upon him;" "by his stripes we are healed;" "the Lord laid on him the iniquity of us all;" "for the transgression of my people was he stricken."

We read in Roman history of Regulus who had been delivered to the Carthaginians as a hostage. Subsequently he was sent back to Rome to persuade the senate to a certain course under a pledge that if they would not comply he would return to Carthage and yield up his life. The story is that he himself advised the senate not to comply with the conditions of the Carthaginians and then voluntarily returned to Carthage and suffered death under torture. In fact his sufferings and death were substituted for the vengeance the Carthaginians would have taken upon Rome itself if they could have done so.

The language of this chapter is peculiar in that though it was composed more than 700 years before Christ, yet so much of it concerning him is written in the past tense. The prophet seems to have had a vision of the retrospect in which his nation would engage when, after their acceptance of Jesus as their Messiah and Savior in the latter days, they will consider his earthly history and reflect upon the part they had taken in his rejection.

Some of you have read Charles Dickens' "Tale of Two Cities," and recall Sydney Carton. The man who so heroically surrendered his life to the guillotine in order that the life of Charles Darnay might be spared to his wife and child.

Up until that time the associates of Sydney Carton had not regarded him very highly. He was slovenly in dress, dissolute in habits, aimless in life. But as he stands on the platform before the jeering crowd, awaiting the signal for the ax to fall upon his head, there dawns across his mind a vision of the sacrificial made for him in the hearts of Charles and Lucy Darnay and he sees their children and children's children, making annual pilgrimages to that spot and their tears as they recount the story of his sacrifice.

It is much like that that Isaiah pictures contrite Israel. They are looking back upon him whom they pierced. "Ah," say they, "we hid our faces from him." We did esteem him stricken, smitten of God and afflicted. But he was wounded for our transgressions, he was bruised for our iniquities!

It is an experience with which every converted man or woman is familiar, must have some acquaintance. And he who claims to be washed from his sins in the Redeemer's blood and yet feels no blame for his rejection and crucifixion, has yet to learn the meaning of that passage which speaks of our crucifying him afresh and putting him to an open shame.

# The KITCHEN CABINET

I have never known persons who exposed themselves for years to constant interruption who did not muddle away their intellects by it, at last.—Florence Nightingale.

## PICKLING TIME.

For those who like a few dill pickles the following recipe will be useful: Put the pickles cut for the table, or not, into a two-quart jar; more will be packed if cut for the table.

Add a tablespoonful of salt, a tablespoonful of sugar and a quarter of a cupful of vinegar, fill the jar with cold water, with a small bunch of dill; seal and put away for the winter use.

Sweet Red Pepper Pickle.—Grind together five dozen sweet red peppers, one dozen sweet onions; put on to cook in a quart of vinegar for 15 minutes, then add two cupfuls of brown sugar, one tablespoonful of salt and a little celery seed. Boil slowly one hour. This is especially good for a sandwich filling.

Tomato Marmalade.—Peel and slice four quarts of ripe tomatoes, add four pounds of granulated sugar, six large lemons and a cupful of raisins. Put in a kettle in layers and cook one hour, or until quite thick. Cover jars or glasses with paraffin.

Apple Chutney.—Cook two cupfuls of mild vinegar with one cupful of sugar, two tablespoonfuls of mixed spices in a bag, a teaspoonful of salt, a small piece of ginger root and the same amount of sweet red pepper. Boil this five minutes, then strain it over six large apples cut in slivers and one cupful of raisins. Onion and coriander seed are often added. Cook until the apples are soft, then pack in jars and keep well covered.

Pepper Hash.—Chop fine one large head of cabbage and eight sweet red peppers, having removed the seeds from four of the peppers. Mix with a cupful of salt and let stand over night. Next morning drain well, add a quarter of a cupful of white mustard seed, two cupfuls of sugar and a tablespoonful of celery seed. Cover with vinegar and add one extra quart. Put in jars and seal.

Dill Pickles.—Wash and place in a two-quart jar whole or quartered cucumbers, add a tablespoonful of salt, a tablespoonful of sugar a half cupful of vinegar, a bunch of dill, and fill the jar with cold water. Seal and put away for use later.

Go boldly forth, and feast on, beings, banquet; Thou art the called,—the rest admitted with thee.

Kindly words, sympathizing attentions, watchfulness against wounding men's sensitiveness—these cost very little but they are priceless in their value. —F. W. Robertson.

## MORE GOOD THINGS FOR WINTER.

With plenty of cucumbers still growing, we may enjoy the following for the winter's store:

Oil Pickles.—Slice unpeeled one hundred tender cucumbers; cover with one and one-third cupfuls of salt and let them stand three hours. Slice three pints of small onions and cover them with cold water; let them stand three hours, then drain the cucumbers and onions and mix well with three ounces of white mustard seed, one ounce of celery seed, one ounce of white pepper and two cupfuls of olive oil. When well blended, can and fill jars with good vinegar, seal and keep in a cool place. Good to eat in ten days.

Sweet Cucumber Pickles.—Take green cucumbers too old to eat sliced, peel and cut into quarters lengthwise, then each piece into quarters. Let stand in a weak brine over night. In the morning cook in a mixture of two and one-half cupfuls of vinegar to the same amount of sugar until clear, then skim out the pickles, place in a two-quart jar and cook the sirup with a few cloves, a piece of stick cinnamon and a tablespoonful each of celery seed and mustard seed; pour over the pickles and put away for winter use.

Mustard Pickles.—Mix a quarter of a cupful of mustard with the same amount of salt and a tablespoonful of sugar, add a quart of vinegar and drop in the fresh cucumbers as they are picked each day. A few peppercorns or mixed spices may be added if liked, varying the flavor with mace, bayleaf, cloves or any spice desired.

Young carrots make a very nice pickle for a variety. Cook the carrots until tender, then put them into a jar and pour over vinegar, using sugar and spices to taste. Young beets are also most appetizing canned this way.

Peach Chips.—Slice firm, ripe peaches quite thin, boil in a clear sirup made of half their weight of sugar, remove from the sirup with a skimmer, lay on a platter and set in the sun until perfectly dry. Sprinkle with granulated sugar and pack in jars. This makes a dainty confection to serve as a garnish for ices or molded desserts.

Grape Jelly.—Take a basket of ripe concord grapes, add five apples, which

cook soft quickly, and put them on to cook with enough water to start the grapes to cooking. When all the juice is extracted, drain in a jelly bag. To one cupful of the juice add two cupfuls of sugar; stir until the sugar is all dissolved, then pour the juice into glasses and set away for a few hours, when it will be formed into delicious jelly of fine flavor. The jelly made in this way has the taste of fresh grape juice.

## DIFFERENT KINDS OF BREAD.

Many housewives are using half patent flour and half straight grade flour in making bread. This lessens the cost considerably and gives a dark bread which is very moist and altogether palatable.

Barley Bread.—Take two cupfuls of whole wheat flour, four cupfuls of barley meal, one cupful of water, one cupful of milk, two table-

spoonfuls of molasses, one-half cake of compressed yeast and one teaspoonful of salt. Boil the milk and water and cool. Add molasses, salt and yeast mixed with a little cold water. Stir in the flour and barley meal, which have been sifted together. Knead to a soft dough adding more flour if necessary. Cover and let rise until the mixture is double its bulk. Knead a second time, form into loaves, place in well-greased pans and let rise a second time until its bulk is doubled. Bake from a half hour to an hour, the time depending upon the size of the loaves.

Rice Bread.—Take a cupful of water, one compressed yeast cake, a teaspoonful of salt, two tablespoonfuls of molasses, two teaspoonfuls of shortening and the fourth of a cupful of flour and one and one-half cupfuls of cooked rice. Add flour as needed to make a soft dough, form into loaves and let rise until double its bulk, then bake.

Rolled Oats Bread.—Scald one cupful of rolled oats in one cupful of boiling water. Make a sponge of one cupful of water, one cake of compressed yeast, a teaspoonful of salt, two tablespoonfuls of molasses and one of shortening with a cupful of flour. Add the rolled oats, knead into a loaf and when well risen bake.

Cornmeal may be used in place of the rolled oats to make cornmeal bread. Rolls or biscuits may be made of any of these recipes. When the dough has risen the first time the rolls may then be shaped and allowed to rise until very light.

A myriad homes of earth Awake and stir to greet the morning sun. Night falls; the candles blossom, one by one. Fires leap in the chimney's girth. The happiest home of all you see Leaps daily into light and warmth for mine and me.

## FOR CORNMEAL MEALS.

The Southern cook thinks the yellow cornmeal very much inferior to the white but with all the experiments to discover its percent of fats and other nutrients there has as yet been found no marked difference as to food value.

Johnny Cake.—Take a cupful of sour milk, two tablespoonfuls of shortening, salt and a teaspoonful of soda, one egg and a cupful of cornmeal sifted with a half cupful of flour. Bake in a well-greased dripping pan a half hour in a good hot oven. A spider cake baked in an iron frying pan well-greased, is prepared in the same way, but as it goes into the oven pour over it enough sweet milk to just cover the top. Bake in a hot oven.

Aristocratic Johnny Cake.—Take two tablespoonfuls of softened shortening, add the beaten yolks of four eggs, a pint of milk, a cupful each of cornmeal and flour, sifted with four teaspoonfuls of baking powder, a tablespoonful of sugar, a teaspoonful of salt, lustily fold in the stiffly beaten whites of the eggs and bake forty minutes in a hot oven. This recipe may be halved for a small family.

Coconut and Meal Pudding.—Take two tablespoonfuls of cornmeal, a tablespoonful of tapioca, a tablespoonful of coconut and a pint of milk, add a fourth of a cupful of molasses, mix and put into a baking dish, bake slowly two hours. Serve warm with cream or hard sauce.

Date Cornmeal Pudding.—Scald a pint of milk and pour it over a half cupful of cornmeal, add a tablespoonful of butter, a cupful of sugar a half teaspoonful of cinnamon, three-fourths of a cupful of dates cut in pieces, and lastly two well-beaten eggs. Turn into a baking dish and bake until of the consistency of ordinary custard. Serve with hard sauce.

Summer Boarders. "Do those city boarders of yours make themselves at home?" "Nope. Some of them would never think of actin' the way they do if they was in their own homes."

Neenie Maxwell