

FORCED TO WORK IN KRUPP PLANT

Deported Men and Prisoners Are Driven Into Slavery by German Authorities.

MAKE STARTLING DISCLOSURE

Hollander Tells How Deported Belgians and French Prisoners of War Are Compelled to Work in Munitions Factory in Essen.

By W. J. L. KIEHL.

(Correspondent of the Chicago News.) The Hague, Holland.—A Netherlander who until four days ago was employed at Krupp's munition works in Essen, Germany, makes the startling disclosure that some 4,000 Hollanders are working at Essen in the munition and war material factories. Most of these men get there through the machinations of what this "escaped" Hollander calls "Seelenerkaufers"—Cohen & Ossendegner of Rotterdam, who seem to act as agents for supplying Germany with greatly needed labor. Eighty or ninety men a day generally find their way across the border by means of their agents, lured by the prospect of very high wages and good food. What they find in reality and how next to impossible it is made for them to return to their own country is thus told in the Hollander's words:

No Return Pass Given.

"When this firm of agents secured my services they did not mention war work," he said. "I was given to understand that field labor and trade work was required. Also I was promised that I could return any Saturday to Holland to stay through Sunday. The promised wages were high and food was said to be plentiful. I accepted, my pass was ready in a few moments, but I did not know that the signatures and visas required for my return to Holland had been omitted, as they always are in the passes given by these agents, no doubt because they know perfectly well that after a week in Germany no single Hollander would ever think of returning there after his week-end in Holland.

"Soon after my entrance upon German soil at Elten, where I found several compatriots like myself, we were met by an agent from an 'arbeits bureau,' who secured our services for shellmaking at Krupp's by telling us that food was good there and wages very high. He said that in other branches of labor food was but indifferent and the wages nothing like Krupp's, so we men went to Essen. How good the food was there you can judge of by the fact that my weight

was reduced by 24 pounds while there.

"For breakfast we received two slices of bread without any butter or fat whatever. For dinner potato soup that left us hungry an hour after eating. Then in the evening again two slices of bread like at breakfast. If the Hollander felt too ill or feeble to work the Germans simply took away his bed from under him to make him get up. Oh, yes, there is a doctor, but he always diagnoses the same. 'You can work—if you don't work you won't eat'—'nicht arbeiten—nicht essen,' as we used to put it.

"The laborers are housed by the 500 together in barracks, which are but insufficiently warmed and imperfectly

others are employed as a change from the front, and these men are so afraid of being again sent to the front that they would rather work themselves to death at Krupp's.

Where Deported Belgians Work. "Deported Belgians and French prisoners of war also work at Krupp's. Discipline is strictly enforced, and any utterances of anti-German views are at once punished.

"I got the impression that Germany flung itself like mad into munition work as its last card. But raw material is getting scarce, especially copper. In Essen all copper faucets and the like had already been replaced by iron and tin. The general idea in Germany is that the war can be prolonged at the utmost for another half year, so they are employing their last forces for a supreme effort.

"Every evening at Krupp's alarms is made—'Flieger Gemeldet' [airplanes reported]. All lights are then extinguished. This is done so that we

GETTING MAIL IN THE TRENCHES



French soldiers in the trenches made happy by letters from the loved ones at home.

cleaned. Typhus claims many victims. In the barracks where I was housed I found four men lying dead of typhus beside my crib one morning. After a few days of this sort of thing it is not to be wondered at that many Hollanders try in every way to get back to their country, although the visas on their passes are lacking.

"If they are captured they are thrown into prison for a fortnight on bread and water. If they survive they are then drafted back to Krupp's, and set to work again. Production is pushed to the utmost. Numbers of sol-

should not know when flyers really come to bombard the factories. No one is allowed to talk of the damage done by allied bombs, and the newspapers are enjoined to keep silence on these matters. Still, I can say that some damage has been done, although I cannot say how much nor exactly where. On the other hand, stories likely to stimulate the energy of the people are eagerly promulgated, such as those of enormous submarines of dreadnaught type, of guns that can shoot 90 kilometers that are soon to be used against the allied armies."

CREWS CRAZED BY SUFFERING

U-Boat Victims Lick Boats for Moisture and Seek Death in Sea.

TELLTALES OF PLUCKY DEEDS

Heroic Acts of Officers and Men Belonging to All Branches of Sea Services, Naval and Mercantile.

London.—Much has been written about the hardships endured by the crews of vessels sunk by German submarines. Here are some particulars dealing with the plucky deeds performed by officers and men belonging to all branches of the sea services, naval and mercantile.

The first case is that of a passenger steamer which had been torpedoed on a Monday, without warning, as usual, in the Atlantic, 320 miles from land. The chief officer took charge of No. 2 lifeboat, which had on board 31 persons, including two women and a baby four months old.

Bad weather prevailed all that day and throughout the night, increasing the plight of the miserable people. Provisions, too, were scarce, but what existed was taken charge of by the chief

officer, who doled out half a dipper (half-pint) of water to each person night and morning.

They had been barely twenty-four hours in the boat when the horrors of the situation were added to by madness. On the Tuesday the cook lost his reason, and on the Wednesday he died. That night witnessed the insanity of the stokekeeper, who had to be hushed down. On Thursday he too died. On Friday an A. B. expired.

Water Begins to Get Low. The water was now beginning to give out and the boat's company suffered from intense thirst.

A fireman was found dead in the bottom of the boat on Saturday morning, and the third-class pantry boy died during the day.

On Sunday the cattleman tried to jump overboard three times, and succeeded at the fourth attempt. The survivors were in too feeble a state to save him, although they turned the boat round and searched for him. The water gave out on Sunday.

There were occasional showers of rain, but everything was saturated with salt, and the little water they got was undrinkable. They licked the woodwork, hoping to gather up the raindrops.

Then they broke up the water keg, and licked the inside, which they found saturated with moisture, and delicious. At 3 p. m. on Monday land was sighted,

but it was a long way off, and by the time they drew near darkness and a heavy northerly swell made a landing impossible. They lay to, and during a squall their mast carried away at the heel, but that did not matter much, for it acted as a sea anchor.

At daylight on Tuesday they were sighted by a couple of fishing boats, which towed them into port. The baby lived for some time after being landed. The linen keeper died as he was being lifted from the boat. Two of the crew refused to leave the boat, having gone mad. A trimmer died from gangrene two weeks later.

The chief officer remarked: "I would like to testify to the excellent behavior of the boat's crew throughout our period of eight days' hardship and exposure."

GIVES HUSBAND AND 3 SONS FOR COUNTRY

Lingle, Wyo.—A husband and three sons for Uncle Sam's liberty forces is the contribution of Mrs. John M. Bennett, of this town.

With all the male members of her family preparing in various training camps for the fight for democracy and humanity, Mrs. Bennett and her two young daughters spend a great deal of their leisure doing Red Cross work.

FIND GUINEA EGGS IN SNAKE

Setting Men Finishes the Job by Hatching Out Seven Little Guineas.

Moultrie, Ga.—Seven young guineas, all christened "Jonah," because they spent part of their prenatal period in the stomach of a reptile without harm to themselves or the snake, until the latter was unhappily cut open, are the proud possession of L. D. Alford of Colquitt county.

While picking cotton early this fall, Mr. Alford noticed a snake lying in a cotton row in a torpid state with its body considerably swollen. Killing the snake and cutting it open, Alford found seven guinea eggs inside of it, which had recently been stolen from the nest of a setting hen. Placing the eggs under a setting hen in his nearby barn, Mr. Alford was overjoyed a few days later to find seven little guineas hatched out and happy.

THE KITCHEN CABINET

True bravery is shown by performing without witness what one might be capable of doing before all the world.—La Rochefoucauld.

SOMETHING TO EAT.

The following is a new recipe which many mothers will enjoy making for the kiddies.

Clover Leaves.—Take seven tablespoonsful of butterine, or any fat, a cupful of sugar, a half teaspoonful of salt, two beaten egg yolks, one beaten white, a half teaspoonful of lemon juice and the grated peel, two cupfuls of flour and two tablespoonsful of baking powder. Knead lightly, roll out and cut with a club cutter. After the cookies are placed in the pan, brush over the other egg white beaten slightly sprinkle with chopped almonds and sugar.

Farina Date Pudding.—While cooking farina or any of the fine cereals, sweeten and add a cupful of chopped dates. Finish cooking, stir in a teaspoonful of lemon juice and pour into a fancy mold to harden. Let stand until firm and serve with cream and sugar.

Clam Pie.—Mix two tablespoonsful of shortening into a quart of flour until it is like meat, adding two tablespoonsful of baking powder, a pinch of salt and ice water to the consistency of pie crust. Roll out and bake like a shortcake. Split butter while hot and turn over the sauce and clams. Scald the clams in their own liquor, strain them out and reserve them. To the broth add a tablespoonful of flour mixed with two of fat, salt and pepper to taste. Return the clams to the sauce, boil up and pour over the shortcake. Oysters may be used in a similar fashion.

Baked Savory Eggs.—Cook in the shells as many eggs as there are people to serve. Prepare rounds of toast, butter slightly and put on the platter to be used for serving. Cut the eggs in halves lengthwise, and take out the yolks. Put two halves on each piece of toast. Have ready some bits of tongue finely minced and cream it with the egg yolks, season with salt, pepper and butter and refill each egg white, making it round up in a small mound. Have a cupful of white sauce, thickened and seasoned with tomato catsup. Turn this hot over the toast around the eggs. Serve hot at once.

Many a man gets a reputation for dignity when he really is suffering from a stiff neck.

GOOD THINGS FOR THE TABLE.

Two or three bunches of green onions, cooked stems and all, and served on toast with a rich white sauce, makes a most tasty dish. Arrange as asparagus is served.

Sour Cream Omelet.—Separate the yolks and whites of six eggs, add a teaspoonful of salt and a little pepper, beat thoroughly, add three-fourths of a cupful of sour cream and beat again. Whip the whites stiff, fold into the yolk mixture and pour into the omelet pan with a tablespoonful of hot fat. Cook gently until browned on the bottom, then set in the oven to cook on top. Fold and serve on a hot platter.

Chicken en Ramekins.—Take a cupful of diced chicken, add two chopped pimientos, and a cupful and a half of rich white sauce. Fill buttered ramekins and cover with buttered crumbs, place a whole almond in the center of each dish and brown in a hot oven.

Mary Pickford's Fried Chicken.—Dress and quarter two chickens. Beat two eggs, adding two teaspoonfuls of salt and a few dashes of pepper. Dip the chicken-first in this, then in flour. Melt a half cupful of sweet fat in a hot pan and when sizzling hot add the chicken, brown well. Slice one onion and sprinkle over the chicken, then cover tight and simmer for one hour. Remove the chicken and add four tablespoonfuls of flour, a pint each of heavy cream and milk. Let it boil up once and season well. Pour over the chicken and serve or serve the gravy in a separate dish.

Bean Scallop.—Soak a generous cupful of dried Lima beans over night. Drain off this water in the morning, cover with fresh water with a teaspoonful of salt and simmer well covered four hours, then add three onions cut in slices and cook another hour. Drain off most of the liquor, put into a baking dish, turn in a can of tomatoes, cover the top with buttered crumbs and bake in a moderate oven until the top is well browned.

Pot Cheese With Chives.—Wash and cut the chives as fine as possible, then mix with cottage cheese, adding cream from time to time as needed. Make into balls and turn over them a little sweet, thick cream.

Fruit Salad.—Cut a half-pound of marshmallows into small pieces. Cut up a few slices of pineapple, two or three bananas and an apple, all mixed with sweetened and flavored whipped cream. Garnish with cherries.

Only what we have brought into our character during life can we take away with us.—Humboldt.

A PLATE OF PANCAKES.

There are many delectable pancakes with unexpected bits of finely chopped apple or a variety of spices and flavoring to offer a choice to the most exacting palate.

French or Jelly Pancakes.—Beat the yolks and whites of three eggs separately. To the yolks add one teaspoonful of sugar and a half teaspoonful of salt and a half cupful of milk. Stir in a half cupful of sifted flour, another half cupful of milk, one tablespoonful of melted fat and lastly the stiffly beaten whites of the eggs. One less egg and one-half a teaspoonful of baking powder may be used. Bake on a hot griddle, making the cakes slightly larger than usual. Spread each cake with jelly and roll while hot. Place on a platter and sprinkle with sugar, with a red-hot wire toaster scorch lines on the sugared cakes. This gives an attractive appearance and a slight flavor of burnt sugar.

Potato Pancakes.—Peel, wash and grate the potatoes, drain and to every two cupfuls allow one beaten egg, two tablespoonfuls of flour and sufficient milk to make a stiff batter. Season with salt, pepper and onion juice. Cook in a frying pan in hot fat until well browned on both sides. Serve with meat and gravy.

Corn Pancakes With Tomato Sauce.—To each cupful of canned corn, allow one beaten egg, a teaspoonful of melted butter, salt, pepper and sufficient flour and milk to make a batter. The quantities differ, varying as to the moisture of the corn. Fry on a hot griddle and serve with hamburger steak and tomato sauce. Place a round of the hamburger on each cake cover with tomato sauce and serve.

Layer Pancakes.—Mix two well-beaten eggs with two cupfuls of milk and add gradually sufficient flour and milk to make a batter. Add a half teaspoonful each of salt and baking powder just before starting to bake the cakes. Make the cakes the size of a dessert plate and spread with butter and maple sugar. Keep hot until five are ready. Arrange like a layer cake and cut in wedge-shaped pieces when serving. With tea or cocoa this makes a nice luncheon dish.

A true diplomat can say something pleasant to a collector, even though he hopes never to see him again.

ECONOMICAL DISHES.

The following dishes will be found, many of them rather unusual, but worthy a place among the good things.

Potato Nut Croquettes.—Mix together in one dish two cupfuls of sweet potatoes cooked and mashed with half a cupful of fresh chopped coconut. In another dish mix a cupful of mashed white potatoes with three tablespoonfuls of finely chopped blanched almonds. Separate the yolks and whites of two eggs, beat the yolks slightly. Form the white potato mixture into small balls using the whites of the eggs, dust with white pepper. Roll the sweet potato mixture moistened with egg yolks around the white balls, forming them with the hands; dust with paprika and roll in finely minced parsley. Fry in deep fat. Drain and paper and serve hot.

East India Meat Balls.—Chop a pound of raw beef, two stalks of celery, one small onion, a tablespoonful of finely chopped parsley, a teaspoonful of curry powder, two eggs, a half cupful of boiled rice, salt and cayenne pepper to taste. Make into balls and cook in deep fat. Serve with a border of cooked rice and pour over all a highly seasoned tomato sauce.

Piquant Cheese Sandwiches.—Beat three eggs, and a cupful of sweet or sour cream, a tablespoonful of sweet fat, a tablespoonful of sugar, a little cayenne and a teaspoonful of mustard. Cook over boiling water until thick. Heat three tablespoonfuls of mild vinegar and add it to the cream mixture. Cook a minute then add a pound and a half of rich cheese and four tablespoonfuls of finely chopped green or red peppers with a teaspoonful of salt. Just let the cheese melt. This makes dressing enough to spread several dozen sandwiches.

Pottage.—Chop four small onions and cook in two tablespoonfuls of fat until soft and yellow. Add a can of red kidney beans, a can of tomatoes, simmer until soft enough to force through a sieve and when ready to serve add a pinch of soda and thin with hot milk. Season well with salt and pepper.

Bananas browned in a little hot fat, or cooked until well heated, then served as a vegetable with steak, makes a most tasty dish.

Happy is the home where Red Cross Ball Blue is used. Sure to please. AD crocers. Adv.

Proving it. "Jubbe is a man of great promise." "Hm! So, he's been borrowing from you, too."

Coated tongue, vertigo and constipation are relieved by Garfield Tea. Adv.

Hot Water. "Bliggins is always getting into hot water." "Yes," replied Miss Cayenne. "He is so cold-blooded I suppose it is a kind of relief."

WESTERN CANADA'S CEREAL CROP

One of the Best Ever Harvested.

The cereal crop of Western Canada for 1917 was the most valuable one ever harvested; the returns from all classes of live stock have been equally satisfactory. The wool clip was not only greater than in any previous year, but the price obtained was double that of 1916, which in turn was almost double that of the year before.

As was the case in 1915 and 1916, many farmers were able to pay for their land outright with the proceeds of their first year's crop. Further evidence of the prosperity of Western Canada is shown by the fact that one in every twenty of the population is now the owner of an automobile. If the farming community alone is taken, it will be found that the proportion of automobile owners is still greater. The bank clearings of the leading cities of Western Canada were consistently higher than they were in the corresponding periods of 1916, and then they were higher than the year preceding. In Winnipeg \$500,000,000 more was cleared in the 11 months ending November 30 than in the same months a year ago.

The entry of the United States into the war has strengthened the bonds between that country and Canada. We are now working together for the same ends. Those who are not fighting are promoting a greater production of foodstuffs. In this connection Western Canada offers a wonderful opportunity. Not only can larger quantities of staple foodstuffs be produced, but the cost of production is lower and the remuneration greater than where land is more expensive. Notwithstanding the fact that the price of farm products has doubled during the past three years, there are millions of acres of arable land in Western Canada which can still be bought at a low price.

Western Canada has an enormous acreage prepared for seeding to wheat in 1918. It is larger than in 1917, and will probably surpass the record area put into crop in the year 1915, when the largest crop ever known in the West was harvested. The year 1918 should also see a further increase in live stock activity.

Farmers have been investing considerable sums in cattle; the high prices secured for wool and mutton have opened the eyes of Western farmers to the possibilities of sheep, and such was the demand for breeding animals last fall that it was impossible to meet it adequately; the campaign for greater hog production is expected to yield an increase of between 25 and 50 per cent in 1918.

Those who are contemplating coming to Western Canada cannot do better than come early in the spring when they can put in a crop and harvest it in the fall. In this way they will be able to achieve something that will not only be of great benefit to themselves, but also to the great cause for which the Allies, including the United States, are now fighting.—Advertisement.

An Apt Student.

A young woman who went to Columbia to take her degree of doctor of philosophy married her professor in the middle of her second year. When she announced her engagement one of her friends said:

"But, Edith, I thought you came up here to get your Ph.D." "So I did," replied Edith; "but I had no idea I would get him so soon."

To keep clean and healthy take Dr. Pierce's Pleasant Pellets. They regulate liver, bowels and stomach.—Adv.

Enough to Know.

"Does he know anything about poker?" "Everything—he never plays."—Buffalo Express.

For Pimples Faces.

To remove pimples and blackheads smear them with Cuticura Ointment. Wash off in five minutes with Cuticura Soap and hot water. For free samples, address "Cuticura, Dept. X, Boston." At druggists and by mail. Soap 25, Ointment 25 and 50.—Adv.

The Narrow Mind.

A narrow mind will not admire neither will a conceited one.—Madame Gasparin.

Don't be ashamed to wear your old clothes until you can afford to pay for new ones.

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After the Murine is for Tired Eyes. Red Eyes—Sore Eyes—Granulated Eyelids. Murine is a favorite treatment for eyes that feel dry and smart. Get one penny Murine as much of your loving care as your health and with the same regularity. CARE FOR THEM. YOU CANNOT BUY NEW EYES! Sold at Drug and Optical Stores or by Mail. Ask Murine Eye Remedy Co., Chicago, for Free Book.

Nellie Maxwell