

We Do Not Know What War Means

War Correspondent Declares
Even Neutral Countries Feel
It More Than We.

MUST MAKE EVERY SACRIFICE

To Win This War the American People Must Awaken to Full Realization of All It Means and All It Demands.

Chicago.—"We do not know that we are at war. Five thousand miles away our troops are moving into battle. In a million American homes, the casualty lists are watched with anxious eyes. Tears and anguish and heartbreaks are the price we must pay to write a headline of Victory," declared Oswald F. Schuette, for three years war correspondent of the Chicago News with the armies of the Central powers, in an address before the Press club of Chicago.

"A year ago we unfurled the battle flags of the republic. We pledged ourselves to the greatest sacrifice this greatest of world wars might demand. The American people are ready to make that sacrifice. But so far we do not know over here what war really is. I have come out of three years in that inferno. All Europe is aflame. It knows it is in the war. Even neutral countries such as Switzerland feel it a hundredfold more than we. There economy and conservation is no longer a matter of preachment, of voluntary sacrifice. It is a matter of enforced necessity, of grim compulsion. They are not saving food to feed someone else. They are saving because they have too little themselves. And in the warring countries, there is war in every breath. War is a tragic reality for them. They do not need flags in the streets to remind them of the war—and you see few flags over there. War portions out their meager rations. War is their cook. War allots the comforts of their daily life, and the proportions are small. Luxuries are gone. War stalks through their streets with the soldiers in uniform. War's shadow is behind the mothers who pray in the churches that their boys may be saved. "We hardly know these things. We

GOVERNOR A KNITTER



The chief executive of Arizona, Gov. George W. P. Hunt, knits for the soldiers of his state during his leisure time. The governor is very proficient with the needles and already has turned over several sweaters and other comforts for the use of the state's drafted men. Recently, while en route to Washington for a conference with President Wilson, he knitted a six-foot scarf for a boy in khaki.

are reveling in luxury, and call it war economy. We think we are saving, yet I have seen more food wasted in the two weeks since I landed in New York than in the three years of my war experiences.

"I do not say this as a complaint. I say it as a warning. We must learn quickly the great lessons of this war. For every day we wait now will cost us two later on. If we wait long enough, they will cost us weeks. To win this war, we must awaken to a full realization of all it means and all it demands. We must be in it, not one million strong, but one hundred millions strong. We must make economy not a fad or a principle, but a sacrifice.

"Five weeks ago, I was in General Pershing's headquarters in France, and saw our soldiers march out to unknown destinies in the trenches. Proudly they marched, knowing that they carried with them the hearts and the prayers of our great nation. Now it is up to us to show them that we are behind them. And we will do so.

"Don't be misled by any false tale that our enemy is collapsing, that Germany is on the verge of revolution, that her army is ready to mutiny, that her people are starving. We have believed too many such reports in the year that has past. Germany is not

starving. She has been mighty hungry for three years. But Germany knows that she is in the war.

One Egg in Three Weeks.
"Shortly after the break of diplomatic relations a year ago, when I was still in Berlin for the Daily News, an American colleague, the Berlin representative of the Associated Press, contracted pneumonia. It was a critical case. The physicians said they could cure the pneumonia. But they would not permit that. Patients such as he, they say, invariably died. That was the penalty of war. For it takes eggs and butter and milk and other unknown luxuries to bring a man back from the grave. At that time, the Berlin egg ration was about one every three weeks. Every three weeks, by the calendar, a coupon on the egg card would be validated to entitle the holder to purchase one egg from the grocer with whom his name had been registered. Often the groceries did not have eggs enough to fill even this scanty order. But we sent out an appeal to every available American to help. We mobilized every egg in the American colony in Berlin. We gathered all the butter we could find. We asked no questions when there seemed some doubt as to the strictness with which the "one egg every three weeks" regulation had been obeyed. But this patient had three delicious omelettes a day for three weeks. No one else in all the Central powers, not the Kaiser nor Hindenburg, had revealed in any such luxury of eggs in three years of war. But it saved his life. It was the mobilization of the eggs, not the physicians, that did it."

Woman Wins Rank of Chief Yeoman

Attains Highest Grade in Navy
Open to One of Her Sex.

HAS DONE EFFICIENT WORK

Had an Important Part in Building Up
Armed Guards' Organization—
Now Keeps Records of
This Service.

Washington.—The encounters of American merchant vessels with German submarines constitute one of the most thrilling chapters of the war. When the president ordered our merchantmen armed for protection against undersea attack the navy was called upon to furnish hundreds of guns and thousands of trained gunners to man them. To perform this task a new branch of the service was organized—the "armed guards." Even before this country declared war they were on active duty, and the first man of the navy to lose his life in service against the enemy was a member of the armed guards, John I. Eopolucci, lost in the sinking of the Aztec April 1, 1917.

One of the most efficient aids of Commander Farley in building up the armed guards organization was a young woman, Miss Helen E. Brooks, now confidential secretary to Lieutenant Commander Hall, who succeeded Commander Farley.

Shares in Big Events.
Miss Brooks has had a share in many of the most interesting incidents of the war. It was to her desk that the news came of the sinking of the Aztec and the Vacuum. She received the account of the sinking of the first German submarine by the Silver Shell; of the long battle of the Moren, which fought an enemy U-boat until almost the entire ship was in flames; of the four-hour fight of the J. L. Luckenbach which, though hit many times, refused to surrender. She made out the lists of the first men taken prisoner by Germany, members of the armed guard of the ill-fated Campana. She has transcribed many letters of commendation of men for heroic deeds, and many messages transmitting to relatives the sad news that a son, husband or brother has been killed or wounded.

The names, ratings and addresses of next of kin of all the members of the armed guards are kept on cards. In a separate envelope for each vessel. The records of all those who lose their lives in the service of their country are kept in a special division. These constitute the navy's "roll of honor." Those who have been com-

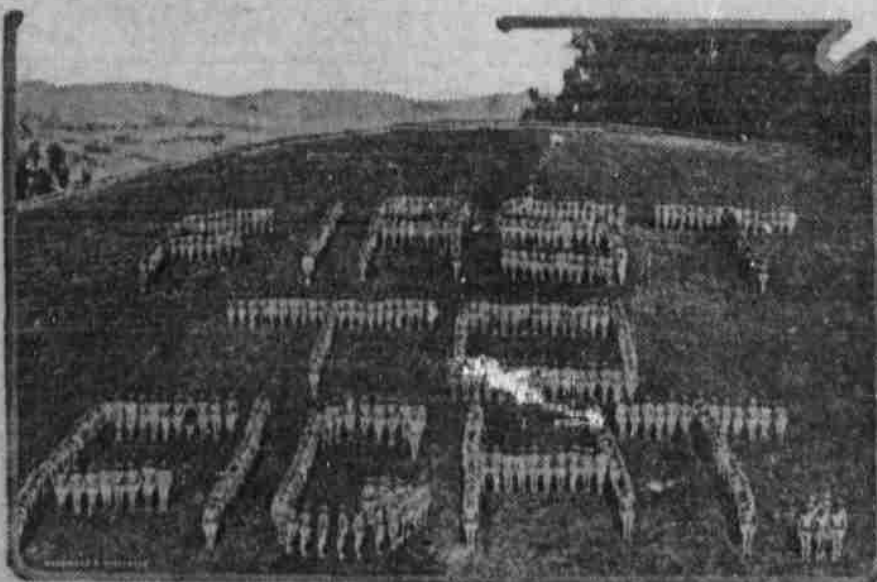
mended for heroic deeds also have a special place—and there are hundreds of them already, though we have been at war less than a year. The department seeks to secure and keep on file photographs of all the men of the navy killed in service against the enemy, and those specially commended. Miss Brooks has had a hand in building up these measures to perpetuate the memory of the navy's heroes and preserve interesting and authentic material for history.

Won Rapid Promotion.
Enlisting in the naval reserve in April, 1917, as a yeoman, third class, Miss Brooks has already risen to the highest rank open to women in the navy, that of chief yeoman. As secretary to Lieutenant Commander Hall she superintends the work of two yeoman stenographers and a mail clerk.



Chief Yeoman Brooks.
all three of them men. Like all the other women yeomen, she is regularly enlisted in the navy—enlisted for the term of the war. At first they were commonly termed "yeowomen" and "yeomanettes," but these nicknames are frowned upon by naval officials, whose attitude has been well expressed by Rear Admiral McGowan, paymaster general of the navy: "They must not be called 'yeowomen' or 'yeomanettes.' These women are as much a part of the navy as the men who have enlisted. They do the same work and receive the same pay as men of the same rating. They are yeomen, and have done yeoman service in the immensely increased work imposed upon the navy by the war."

MARINES FORM THEIR FAMOUS SLOGAN



This remarkable photograph shows the words of their winning slogan formed by 800 marines in training for the battlefields. It took just seven minutes from the time the word of command was uttered until every man was in his place, forming the slogan "First to Fight" in living letters.

IGNORES DAYLIGHT SAVING

Maine Miller Probably Only Man in
Country Not Affected by
Change.

Kennebunkport, Me.—James D. Perkins, proprietor of a tidewater mill, is probably the only man in this country whose hours of labor were not affected by the new daylight saving plan.

The mill, located on the Mousam river, is operated by the tide. When it is full, Mr. Perkins closes gates and confines the water to a reservoir. As the tide ebbs he opens the gates to allow the water to escape into a sluiceway.

As the tide is about an hour later each day, Mr. Perkins cares nothing for clocks or the sun, or any other daylight saving plans. He is following the tide schedule, as he has for many years.

A Wisconsin inventor has patented skis with pivoted footpieces that send a wearer along over snow or ice as he presses his feet down against the runners.

POULTRY FACTS



FEEDS FOR GROWING CHICKS

Suitable Rations Described for Young
Fowls From Ten Days Up, Wheat-
Eating Age.

(Prepared by the United States Department of Agriculture.)
After the chicks are ten days old, a good growing mash, composed of two parts by weight of bran, two parts middlings, one part cornmeal, one part low-grade wheat flour or red-dog middlings, and 10 per cent sifted beef scrap, may be placed in a hopper and left before them all the time. The mash may be fed either wet or dry; if wet, only enough moisture (either milk or water) should be added to make the feed crumbly, but in no sense sloppy. When this growing mash or mixture is not used, a hopper containing bran should be accessible to the chickens at all times.

After the chickens are two months old they may be fed four times daily, with good results. After they are three months old, three feedings a day are enough.

When one has only a few chickens, it is less trouble to purchase the prepared chick feeds, but where a considerable number are reared it is sometimes cheaper to buy the finely cracked grains and mix them together. Some chick feeds contain a large quantity of grit and may contain grains of poor quality, so that they should be carefully examined and guaranty as to quality secured before purchase.

As soon as the chickens will eat the whole wheat (usually in about eight weeks), cracked corn, and other grains, the small-sized chick feed can be eliminated. In addition to the above feeds the chicken's growth can be hastened if they are given sour milk, skim milk, or buttermilk to drink. Growing chickens kept on a good range may be given all their feed in a hopper, mix-



Flock Scratching for Feed.

ing two parts by weight of cracked corn with one part of wheat, or equal parts of cracked corn, wheat, and oats in one hopper and the dry mash for chickens in another. The beef scrap may be left out of the dry mash, and fed in a separate hopper, so that the chickens can eat all of this feed they desire. If the beef scrap is to be fed separately it is advisable to wait until the chicks are ten days' old, although some poultrymen put the beef scrap before the young chickens at the start without bad results.

Chickens confined to small yards should always be supplied with green feed, such as lettuce, sprouted oats, alfalfa, or clover, but the best place to raise chickens successfully is on a good range where no extra green feed is required. Where the chickens are kept in small bare yards, fine charcoal grit, and oyster shell should be kept before the chickens all the time, and cracked or ground bone may be fed. The bone is not necessary for chickens that have a good range.

WHEN FOWLS BEGIN TO LAY

Small Breeds Produce Eggs When
Only Six Months Old—Keep Growing for Early Maturity.

Plymouth Rocks, Wyandottes, Rhode Island Reds, etc., begin to lay when about seven months old. If properly cared for, Leghorns, Minorcas, etc., begin when about six months old. Feed well, and keep the chicks growing to obtain early maturity.

Eggs Cost Little.

Remember that eggs produced in the backyard flock cost very little, as the fowls are fed largely upon waste materials.

Perches for Fowls.

Perches should be placed on a level (about 18 inches from the floor) to avoid the birds all crowding on the higher roosts.

Care for Incubators.

Clean and disinfect the incubators that have been used previously and let them air out before using them this season.

THE KITCHEN CABINET

We should be careful how we encourage luxuries. It is but a step forward from hoe cake to plum pudding, but it's a mile and a half by the nearest road when we have to go back again.—Josh Billings.

A FEW PRETTY SALADS.

The combination of light green found in the cucumber, and the rich red of the ripe tomato makes a salad most alluring. Small tomatoes may be peeled and cut in the form of a tulip with a bit of yellow mayonnaise for the center; placed on head lettuce, they look like a flower.

A pretty way to serve cucumber is to peel it, then pare in rounds as one does an apple, keeping the pieces as long as possible. Wind in rose shape, place a spoonful of mayonnaise in the center and if placed on lettuce or a slice of tomato will prove both pleasing to the eye and the palate.

Chopped cucumber with onion used as a filling for tomato cups, the filling mixed with a good boiled dressing or any kind of oil dressing, is another good combination well liked.

Green Pepper With Cheese.—Cut green peppers in halves, removing the seeds and white pith, then fill with highly seasoned cream cheese which has been softened with cream; a few chopped chives may be added. The peppers are set away to chill, and when ready to serve cut them in slices. The slice will have a ring of the pretty green or red of the pepper around the cheese.

Tomato and Pineapple Salad.—Peel shapely small tomatoes and cut in eighths, keeping it together at the blossom end. Open out like a flower and fill the center with chopped pineapple and celery and dot with a spoonful of yellow mayonnaise just before serving. Slices of radish with slices of onion of the same size in overlapping slices make a pretty garnish for a plain lettuce or head lettuce salad.

Head Lettuce With Peanuts.—Take a half cupful of nice fresh peanuts, roll with the rolling pin until crushed like crumbs. Sprinkle these over head lettuce that has been dressed with a highly seasoned French dressing with a tablespoonful of onion added to it.

She dresses eye and clean and neat. Bath decent and genteel. And Lien there's something in her gait Makes any dress look well.—Burns.

GOOD THINGS TO TRY.

Pastry may be made by using barley flour without any wheat flour. Proceed as with any pastry. The mixture will be a little more difficult to handle, but it makes very good pastry. Baking powder biscuit may also be made, using barley flour

exclusively, with a little larger proportion of baking powder.

Molasses Cookies.—Take a half-cupful each of sugar, molasses and vegetable fat, melt and mix together; cool; add one cupful of sour or butter milk, one and three-fourths cupfuls of flour, one cupful of barley flour, a teaspoonful each of soda, baking powder, ginger, allspice, cloves and salt. Mix well and set in the ice box until stiff and cold. Roll out quickly and cut before the mixture becomes too soft to handle.

Camp Pudding.—Put a pint of stale bread crumbs with a pint of milk in a saucepan to soak for half an hour; add a half-cupful of honey, one egg well beaten, a few gratings of nutmeg; mix well and bake until the pudding is set in the center. Serve hot with honey or maple syrup.

Oatmeal Sweetbits.—Cream one cupful of sugar with a teaspoonful of fat; add the yolks of two eggs well beaten, two and one-half cupfuls of rolled oats mixed with two teaspoonfuls of baking powder, and when well blended fold in the well-beaten whites of the eggs with a teaspoonful of vanilla. Drop on a baking sheet with a teaspoon and bake in a slow oven, allowing plenty of room for the cakes to spread.

Potato Coffee Cake.—Take two cupfuls of flour, two tablespoonfuls of fat, one-third of a cupful of sugar, a teaspoonful of salt, a fourth of a cupful of skim milk, a half yeast cake and cinnamon or grated lemon peel for flavoring. Melted fat and sugar with a few chopped nuts may be used to spread over the top just before baking.

SHORT NOTICE DISHES.

The housewife who is at all efficient, tries to have something that may be drawn upon for an emergency when the unexpected guest or "three were invited here come nine," which will sometimes happen in the best regulated households. A cream soup with crackers or crotons will make a good beginning for any meal after breakfast or if broth of any kind is at hand a variety of soups may be



prepared on short notice. Canned soups are another available dish. A white sauce with fish, flesh or fowl or almost any vegetable, cold cooked eggs or macaroni will make a good main dish.

An omelet is always welcome and the housewife who keeps herself well supplied with eggs need not worry if she knows how to prepare a fluffy, tasty omelet.

A half a cupful of rice may be browned in a little butter, then water added to cook it, and when tender stir in two or three eggs with a little milk or cream with seasonings. This will taste like scrambled eggs with use of half the number.

For dessert one may always call upon the preserve closet, and with a cracker or small sponge cake or piece of fruit cake with a hot drink, the dessert is easy. If a stale cake is in one's possession, steam it and make a sauce of a cupful of sugar, two tablespoonfuls of flour well blended, and just enough boiling water to cook the mixture until smooth, then add a nice lump of butter, a grating of nutmeg, and a tablespoonful or two of good vinegar, with a pinch of salt. Serve the sauce hot as well as the steamed cake.

Another quick dessert is called "Fifteen Minute Pudding," and is one every housewife should know how to prepare. Take a cupful of flour, sifted with a teaspoonful of baking powder, a little salt and a cup of milk. Put into greased cups with a layer of any juicy fruit like cherries in between the spoonfuls of batter. Steam 15 minutes in a dish of boiling water. Serve with cream.

Oh! that mine eyes might closed be To what concerns me not to see; That deafness might possess mine ear To what concerns me not to hear; That truth my tongue may always tie From ever speaking foolishly.—Thos. Elmwood.

SAVORY, SATISFYING DISHES.

The conscientious housewife who is trying to fulfill the requirements of her food pledge is often much puzzled to plan a well-balanced meal.

Spring Soup.—Peel and thinly slice one onion and cook in a tablespoonful of butter for five minutes, stirring constantly, then add four cupfuls of chicken broth, with one cupful of stale bread crumbs. Bring to the boiling point and let simmer 45 minutes, then rub through a sieve and add a cupful of milk. Melt two tablespoonfuls of butter, add two of flour and stir until well blended, then pour on gradually while stirring constantly the boiling hot stock. Add a cupful of thin cream or a beaten egg with a cupful of milk. Season well with salt and pepper and serve piping hot.

Oatmeal Scrupple.—Boil two pounds of flank steak until tender, put it through a meat grinder. To the liquor of the beef add a pint of oatmeal, boil for half an hour, then mix with the meat, season with pepper and salt, and mold in a bread pan. Fry the slices in hot fat until deep brown.

Prune Ice Cream.—Soak a cupful of prunes in water to cover overnight. Cook in the same water until tender, remove the stones and put the pulp through a strainer. Add a cupful of sugar, four tablespoonfuls of lemon juice, a pinch of salt, and 1 1/4 cupfuls of cream. Freeze and serve garnished with nut meats. The juice of two oranges may be used in place of the lemons, making a pleasing variety.

Creamed Sardines.—Melt four tablespoonfuls of butter, add one-fourth of a cupful of soft bread crumbs, add one cupful of cream and bring to the boiling point; add one box of sardines, two cooked eggs finely chopped, one-half teaspoonful of salt, a few dashes of paprika. Reheat and serve on narrow strips of buttered toast.

Doughnuts that have become dry may be dipped in cold water and reheated in the oven, making them quite palatable.

Nellie Maxwell

Strange Fate of a Clock.

The Germans have tried many unsuccessful expedients to catch progressive Father Time and force him back into his medieval trappings, which they believe to be still in fashion.

When the picturesque old church at Etrofflers fell before the enemy's artillery, though the shell of the symbolically sacred structure was absolutely ruined, the clock escaped destruction.

Now it forms the front wall of a British Tommy's hut which is perched in front of the sheltering pile of debris. Time is with the Allies.—Popular Science Monthly.

Seek Happiness From Within.

Look inward! for you have a lasting fountain of happiness at home that will always bubble up if you will but dig for it.—Marcus Aurelius.

Inquisitive People.

Inquisitive people are the funnels of conversation; they do not take anything for their own use, but merely to pass it to another.—Steels.