

AMUNDSEN LAUDS NAVAL STATION

Great Lakes School Declared to Be Greatest of Kind in the World.

AMAZED AT SCOPE OF WORK

Famous Norwegian Explorer Gives an Interesting Description of His Inspection of the Big Training Station.

Great Lakes, Ill.—High tribute to the Great Lakes naval training station and the great work being done here is contained in an article written by Capt. Roald Amundsen, famous Norwegian navigator and arctic explorer, who recently visited the station. The article, which follows was published in the continental edition of the American Daily Mail in Paris:

"I have visited the Great Lakes naval training station at Lake Forest, just north of Chicago. Its scope amazes me. It is the largest, and perhaps by this time the most widely-known training school in the world. Its location—1,000 miles from the Atlantic, 2,000 miles from the Pacific—in the heart of this vast continent, makes it unique in the naval annals of the world. Some years ago it would have been impossible to conceive of such a thing. But once again the United States has demonstrated to the world that, under the leadership of one of its most competent naval officers, Capt. William A. Moffett, it was capable of accomplishing the apparently impossible.

Has Trained Thousands.

"Since the United States took up arms 15,000 men have been trained at this school. At present, there are 23,000 jockies in training there, and yet, thanks to the phenomenal size of the wooden huts and tents pitched there, it can accommodate the enormous influx of recruits. And still more huts are being put up.

"Standing at an entrance to the camp I watched the arrival of green 'rookies,' who, after being subjected to a severe medical test, are put through their course of naval instruction at the hands of the most skillful trainers in the country. Their studies finished, these 'inland seamen,' fit as fiddies, are ready to be assigned to fighting craft in the war zone.

"At Lake Forest there are also aircraft fitted out with all the latest devices. The United States has the machines and the men to pilot them.

WELL-DEVELOPED LAD PREPARES FOR ARMY

Knoxville, Tenn.—This city claims distinction to giving Uncle Sam the youngest enlisted man in his army. He is Irwin White, thirteen years old. The boy is five feet ten inches tall, weighs 175 pounds, and is wonderfully developed. He has been in training at Fort Oglethorpe and hopes to be in France soon.

FEAR GLASS-EYE FAMINE

Shortage of Glass Blowers Produces Situation That is Really Alarming.

Denver, Colo.—Wanted: Skilled glass blowers who can make glass eyes. There are only three persons in the United States who make glass eyes, according to Aaron Kohler, one of the three, who has his shop in Denver.

At the beginning of the world war, one person out of every 200 in the world wore a glass eye, Kohler declares. Since the war the ratio has increased, and Kohler doesn't attempt to say what the proportion is today. But he does say the demand is so far in excess of the supply that it will be a generation before "the trade" has caught up with its orders. And, inasmuch as the average "life" of a glass eye is only one year, the situation is really alarming.

Glass-eye making is an art practiced mostly in Europe.

NOW NIP AND TUCK

Saving and Production of Food a Military Necessity.

Only Constant Conservation Program Will Enable America to Supply Allies.

Washington.—It is now nip and tuck with the world's food supply. Only a steady and constant program of conservation on the part of America will enable her to sustain the food flow to her associates in this war.

Germany is not only keeping her people fed but she is still interfering with the normal flow of food shipments to her enemies. She is now directing her submarine attacks especially on the larger boats and those with the most valuable cargoes. Perhaps 10 per cent of the actual shipments sunk have been grain and other food supplies.

The only way to repair this damage

NOW DRIVES AMBULANCE.



Martin S. Owens, formerly a New York detective-sergeant, who is serving with the American ambulance corps on the western front. Mr. Owens joined the corps some time ago, and has done exceptional work under heavy fire.

"In one building I saw men learning how to detect the direction and location of sound. Numerous electrically equipped listening towers reared up toward the sky. It was astonishing to see how accurately the men gauged the sounds and whence they came from. They are being coached in this 'art' with a view of discovering the whereabouts of hostile U-boats. The teamwork of officers and men in all branches of the camp's activities strikes the observer.

Praises the Band.
"A commodore told me that vice among the recruits is virtually non-existent. Out of 26,000 men but 26 were being treated for venereal diseases. I rejoiced to learn that a great many Scandinavians had enlisted, proving their loyalty to the cause of America and her allies.

"It was indeed impressive to hear the bands, composed of some 700 men, of the Great Lakes training school, led by Lieut. John Philip Sousa, as they paraded in the huge arsenal, the center of a hollow square of embryo sailors, all singing the popular 'hit,' 'America, Here's My Boy.'

"I have seen the great United States navy at work, and I can assure my own country that when the hour strikes it will deliver a blow which will be heard throughout the world, sounding the death-knell of autocracy and proclaiming that the heartless slayers of innocent folk have finally been crushed."

YOUTH LEADS AS KILLER OF HUNS

British Aviator of Twenty-two is the Most Successful of Air Fighters.

DOWN 54 ENEMY PLANES

Captain McCudden Wins the Victoria Cross and About Every Other Honor His Government Can Bestow for Gallantry.

London.—Wherever flying men of men interested in flying meet today, be it in Britain or at the British front in France, there is only one name on their lips. It is that of Capt. James Byford McCudden, who has just been awarded the Victoria cross, the most honorable decoration that British valor can win, and who, in receiving it, has been officially revealed as the greatest and most successful air fighter, living or dead, that the allies have yet produced. Captain McCudden, who is only twenty-two, has a big bag of hostile machines brought down than Bishop, Guyener or Ball, or any other flying man that the war has brought forward, with the single exception of Baron von Richtofen, who recently was killed in action.

McCudden's record of hostile machines accounted for up to February 27 was 54. Of these 42 were definitely destroyed—four of them in just 90 minutes, 19 falling on the British side of the lines. Only 12 out of the 54 were driven down out of control.

No wonder that, in recounting the feats of the young British champion, even the writers of the sober Official Gazette are inspired to use the language of enthusiastic admiration. They tell us that Second Lieut. (temporary Captain) James Byford McCudden, D. S. O., M. C., M. M., Royal Flying Corps, has now received the V. C. "for conspicuous bravery, exceptional perseverance, keenness and very high devotion to duty on various occasions during December, 1917, and January and February of the present year."

As the other initials after his name indicate, Captain McCudden also has the distinguished service order, the military cross and the military medal. Moreover, he has added a bar to both his D. S. O. and his military cross.

"The military medal," says the official announcement, "was awarded this officer (when a flight sergeant in the R. F. C.) for consistent gallantry, courage and dash during the month of September, 1915, in attacking and destroying an enemy machine and fore-

tuck. The saving and production of food has become a direct military contribution to the winning of the war.

TONGUE CUT OUT BY HUNS

American Doctor Sends Message to Family Written Under Stamp on Envelope.

Auburn, Neb.—Just before Doctor Wilkie, a well-known physician of this city, went to war he told relatives that if he was ever captured by the Germans he would communicate with them, and that they must look under the postage stamp to get the real conditions if harm befell him.

A few days ago the family received a letter from him, written from a German prison camp. It was the stereotyped message, saying he was well, etc. Much of it was deleted by the censor.

The letter was laid aside until some one remembered what the doctor had said about a message under the stamp. The stamp was carefully removed. Under it he had written these words: "They have cut out my tongue."

ing two others to land. He also twice crossed the enemy lines at a very low altitude in attacks on hostile balloons under very heavy fire.

"The military cross was awarded for conspicuous gallantry in action on February 15, 1917, on which occasion this officer followed a hostile machine down to a height of 300 feet, and drove it to the ground.

"Captain McCudden earned the bar to his military cross for conspicuous gallantry, dash and skill during the period of August 15-September 28, 1917, when he took part in many offensive patrols (over thirty of which he led), and destroyed five enemy machines, driving three others down out of control.

"The distinguished service order was bestowed on him for conspicuous gallantry on November 29, 1917, when he attacked and brought down an enemy two-seater within our lines, both occupants being taken prisoner. He also encountered an enemy machine during very bad weather conditions at 2,000 feet and fought it down to a height of 100 feet, when it was destroyed. Captain McCudden came down to within a few feet of the ground in the enemy's lines and finally crossed the line at a very low altitude. Subsequent to the award of the bar to the military cross he had been responsible for the destruction of seven enemy machines, two of which fell within our lines.

"For his skill and gallantry on November 23, 1917, Captain McCudden was awarded a bar of the distinguished service order. On this occasion he destroyed four enemy machines, three of which fell within our lines, by fearlessness and his clever maneuvering. He also drove his patrol against six enemy machines, driving them off."

GIRL IS A GREAT TRAPPER

Pays Her Expenses in California College of Journalism With Pelts.

Grass Valley, Cal.—Miss Patsy Reece of Sierra county, California's only girl trapper, walked nearly 200 miles to register for the second semester at the state university at Berkeley.

Before she left the summit of the high Sierras, where she makes her home, she shipped her expense money for the half year on ahead. It consisted of pelts of 2 lynx, 25 coons, 18 skunks, 15 foxes and 5 coyotes.

From the proceeds of their sale Miss Reece will be able to pay her expenses in the college of Journalism.

ROAD BUILDING

FACTORS IN ROAD BUILDING

Necessity Emphasized in Giving Greatest Consideration to All Local Conditions.

(Prepared by the United States Department of Agriculture.)

Theory is simply the sign post that points the way in road building, while judgment is the vehicle on which the journey is dependent, says a publication on "The Design of Public Roads" by the United States department of agriculture.

The publication emphasizes the necessity of giving the greatest consideration to all local factors in road construction. In order to furnish the kind of roads that a community wants and to furnish them with the least possible drain on the public treasury, the person who designs them must be thoroughly familiar with local conditions and must possess the judgment necessary to weigh the importance of all considerations. The publication makes no attempt to state definite and exact rules for designing roads to suit every locality but takes up separately the important features of the problem with a view to showing the variations in current practice and the influence of some special conditions with regard to each feature.

In order to select the type of surface best adapted to the need of a particular road, it is necessary to consider first, the class of traffic to which the road will be subjected, and second, to compare the estimated ultimate cost of the different surface types which would be capable of satisfactorily caring for that particular class of traffic. The number of roads for which accurate traffic and efficiency records have been kept is said to be insufficient to warrant definite conclusions as to the best type for any particular class of traffic, but the following summary is said to contain about as definite information on this point as can be drawn from available records.

(a) Earth roads, when properly maintained, are satisfactory in dry weather for a light volume of all kinds of highway traffic.

(b) Sand-clay roads are the same as earth roads, except that the surfacing material has been selected carefully with a view to increasing the stability of the surface in both wet and dry weather. They are satisfactory for a moderate traffic of horse-drawn vehicles and a light traffic of automobiles. They seldom are satisfactory for even a light traffic of heavy trucks unless the roadbed material is very stable.

(c) Gravel roads, when well built, are satisfactory for a heavy traffic of



BRICK OR CONCRETE ROADS ARE ECONOMIC IF THERE IS CONSIDERABLE HEAVY TRAFFIC.

horse-drawn vehicles, a light traffic of automobiles, and a light traffic of heavy trucks.

(d) Water-bound macadam roads are adapted to the same general character of traffic as gravel roads.

(e) Surface-treated macadam roads are adapted especially for a heavy traffic of automobiles. They also are satisfactory for a light traffic of horse-drawn vehicles and heavy trucks. In all cases they require constant maintenance.

(f) Bituminous roads are suitable for a heavy traffic of both automobiles and horse-drawn vehicles and a moderate traffic of heavy trucks.

(g) Concrete roads are adapted to the same general class of traffic as bituminous roads, and generally are capable of withstanding the traffic of somewhat heavier vehicles without injury.

(h) Brick roads are adapted to the same general class of traffic as concrete roads. Either brick or concrete roads, however, may be economical for only moderate traffic where other road-building materials are scarce.

COSTS LITTLE TO FIX ROADS

Expense of Beautifying Highway in Front of Farm Buildings is Comparatively Small.

It costs comparatively little to fix up, or even beautify the road in front of the farm buildings—and how much it helps the looks and general appearance of the place! It costs but little more to have the road so far as it borders the farm not only free from unsightly weeds and rubbish, but well graded.

THE KITCHEN CABINET

Why so dull and mute, young sinner? Prithce, why so mute? Will, when speaking well can't win her, Saying nothing do't Prithce, why so mute?

SWEETS FOR THE LITTLE PEOPLE.

The following candies are some which may be made without the use of the ordinary sugar:

Molasses Candy.—Boil together one-half cupful of corn syrup, one and one-half cupfuls of molasses or sorghum, a teaspoonful of vinegar and a teaspoonful of fat, with a pinch of soda. Boil until it is brittle when dropped in cold water, add fat and soda, remove from the fire, beat well and pour into a greased tin: When cool, pull until light in color. Cut in inch pieces.

Maple Drops.—Cook two cupfuls of maple sugar with three-quarters of a cupful of water or milk and a tablespoonful of fat, to the soft ball stage; cool slightly, beat until the mixture begins to thicken, add a cupful of chopped nuts and turn into a greased tin to cool. Mark off in squares as soon as cool enough.

Honey Caramels.—Heat a quarter of a cupful of honey, three-quarters of a cupful of corn syrup to the boiling point, then add gradually a cupful of milk; stir and cook until the mixture forms a soft ball in water. Add a pinch of salt and a few chopped nuts. Turn into well greased tin and mark in squares when cool.

Peanut Brittle.—Take two cupfuls of maple sugar, melt over heat, stirring constantly; add a pinch of salt and a half-cupful of coarsely chopped peanuts; turn at once into a greased pan.

Maple Divinity Fudge.—Take a cupful of maple sugar, a quarter of a cupful of water, boil to the soft ball stage, then pour over the stiffly beaten white of one egg, beating constantly; add a half-teaspoonful of vanilla extract and a half-cupful of nuts. Drop from a spoon on a greased platter before the mixture gets too stiff.

Maple Fondant.—Take five cupfuls of maple sugar, two tablespoonfuls of corn syrup and three-quarters of a cupful of water. Boil to the soft ball stage; cool, then beat with a wooden spoon until creamy. Then knead on a board. Cover and let stand a day or two.

One man alone could not build a city or a great railroad. One man alone would find it hard to build a house or a bridge. That I may have bread, men have sowed and reaped, men have made plows and threshers, men have built mills and mined coal, men have made stoves and kept stores. As we learn better how to work together, the welfare of our country is advanced.—William J. Hutchins.

GOOD WAR CAKES.

Honey, if strained, will take the place of sugar in many dishes. When it is produced at home the cost is very small.

Honey Drop Cakes.—Take a half cupful of any sweet fat, one cupful of strained honey, one well-beaten egg, a half cupful of sour milk, three-fourths of a cupful of wheat flour, a teaspoonful of soda, a half teaspoonful of cloves, a teaspoonful of cinnamon and a half cupful of raisins and one and three-quarters cupfuls of barley flour. Sift together all the ingredients and put together in the usual way. The flour should be sifted before measuring, and measured lightly into the cup. Bake the cakes in small gem pans. This makes two dozen good-sized cakes.

Lemon Honey Cakes.—Heat one cupful of honey to the boiling point, add two and one-half tablespoonfuls of shortening, and let cool. Then stir in one and a third cupfuls of sifted flour and set aside to stand over night. When ready to bake, add the grated rind of a lemon, one and one-half tablespoonfuls of lemon juice, one-third of a cupful of blanched and finely chopped almonds and one-third of a teaspoonful of soda dissolved in one tablespoonful of water. Beat all together thoroughly and bake in small cup cake pans 20 minutes.

Sponge Cake With Corn Flour.—Beat the yolks of four eggs until light, add a tablespoonful of lemon juice, a cupful of sugar, and when well mixed add a cupful of corn flour, fold in the whites of the eggs beaten stiff and mixed with an eighth of a teaspoonful of salt.

Raisin Drop Cakes.—Take a third of a cupful of shortening, add a cupful of sugar, two well beaten eggs, a cupful of raisins, a cupful of milk, a teaspoonful of vanilla, two and two-thirds cupfuls of corn flour sifted and mixed with two and one-half teaspoonfuls of baking powder.

Pea Loaf.—Peas, beans and lentils all belong to the same family and may be used interchangeably in various dishes. Take two cupfuls of cooked stewed or dried peas, one cupful of bread crumbs, a teaspoonful of chop-

ped parsley, a teaspoonful of chopped celery, the same of chopped onion, one egg well beaten, salt and pepper to taste. Put the softened peas through the meat chopper, combine the ingredients and bake 30 minutes.

Food Conservation Slogan—Don't stuff your husband, but husband your stuff.

SEASONABLE SUGGESTIONS.

Dried fruits may be stewed and used without the addition of sugar. Prune juice and prune pulp will make a fine sauce for a steamed pudding or for dry cake when steamed, needing no sugar to make it palatable. Dates, figs, as well as raisins, may be used in the same way.

Maple Blanc Manger With Nuts.—Heat a quart of milk, add a pinch of salt and stir in four tablespoonfuls of cornstarch which has been moistened with a little cold milk. Stir and cook over hot water for eight minutes or until the starchy taste has been removed. Have ready six tablespoonfuls of shaved maple sugar that has been mixed with one lightly beaten egg. Add this gradually to the hot milk and stir until the sugar is dissolved, but do not boil. Remove from the heat and turn into a pretty mold to harden. Serve unmolded with whipped cream, sweetened with maple syrup and with a half-cupful of pecan nuts added.

Banana Marmalade.—Peel half a dozen bananas (three may be under-ripe) and drop them into a cupful of boiling water. Add the juice of two lemons and cook until thick, stirring to prevent burning; this takes ten minutes. Then measure the fruit pulp thus made and add half as much sugar by measure as there is of the pulp. Then cook until of the desired thickness. Less sugar may be used if a thinner jelly is wanted. Pour into glasses and cover as usual. This makes about three cupfuls of marmalade, or four small tumblers.

Add a cupful of cold cooked rice to the griddle cake batter; they will be more substantial and it is a good way to use up leftover rice. Even if it is sweetened it is not objectionable.

Barley and Peaput Salad.—Cook the grains of barley after soaking overnight, using one-third of a cupful, add a quarter of a cupful of chopped peanuts, one sweet red pepper, chopped, two large apples and a stalk of celery. Cut the apple and vegetables into narrow strips, mix with boiled dressing and serve on heart leaves of lettuce. Put raisins, dates, or figs into rice pudding, thus saving on the sugar. Eat more fruits and fresh vegetables, saving fats and meats.

WAR MEAT DISHES.

The following are a few suggestions as to foods we may eat and be conserving for our armies. We may also conserve by using less meat when we do serve it, by paying careful attention to the use of bone, fat and small trimmings which are so often trimmed off and thrown away, and by using all leftover meats and combining small portions of meat with other foods, thus extending the flavor.

Rabbit en Casserole.—Dress and cut up the rabbit in serving-sized pieces. Season with salt, pepper, and roll in flour; brown in corn oil or any vegetable fat. Remove and place in a casserole; cover with hot soup stock, water or skim milk. Cook slowly for several hours or until tender. A sauce or gravy to serve with the rabbit will be made of the liquor in the dish.

Braised Tongue.—Cook the tongue slowly in boiling water to cover until tender. Take out, remove the skin and other inedible portions, place in a casserole or any baking dish and surround with vegetables, using a third of a cupful each of diced celery, carrots and onion. Add four cupfuls of the sauce given below, cover closely and bake two hours, turning after the first half-hour of cooking.

Sauce for Braised Tongue.—Brown a quarter of a cupful of oleomargarine with a quarter of a cupful of corn flour, add gradually four cupfuls of the liquor in which the tongue was cooked, season with salt, pepper and a teaspoonful of Worcestershire sauce. If so desired the flavor may be changed by substituting a cupful and a half of tomato puree instead of the same amount of stock.

Veal Kidney.—Split a pair of fresh kidneys in half. Remove the fat and sinew from the center. Cover with cold water and parboil, then drain and cover with cold water again, not letting the kidneys boil, as it will toughen them. Make a sauce by browning two tablespoonfuls of corn flour and two of corn oil, a teaspoonful of salt, a teaspoonful each of kitchen bouquet and lemon juice, a dash of cayenne and a tablespoonful of mushroom catsup. Add the ingredients and cook until smooth.

Nellie Maxwell