

CZECHS IN ITALY MUST WIN OR DIE

Fighting Against Austria, Their
Capture Means Nothing
but Execution.

WON'T LEAVE THEIR DEAD

All Fallen Comrades Carried From the
Field—These Valorous Warriors
Select Their Own Officers and
Eliminate Weak and Unfit.

(Special Correspondence of Italian American News Bureau.)

Italian Front.—The Slav soldiers in the Italian army elect their own superiors by the most rigid tests, and thus they are representative of the manhood of their nationalities. The Italian soldiery and people have taken kindly to them.

The first of the proofs of valor they gave are admirable, although limited to modest operations in exploring and raiding. Whether by themselves or with Italian troops, these Czech-Slovaks, arriving from beyond the ocean, have kept up the fire of patriotism and the ardor to fight, and have fought well.

The repatriates of the Czech-Slovak army have been saluted already with brotherly love by the population in the zone of war, especially by the ancient inhabitants of the Veneto, who have the most recent and liveliest recollection of oppression and the convulsive struggle for redemption.

The women of Verona offered them a battle flag in the Bohemian colors, surmounted by a lion. The soldiers recognized the sanctity of the gift and swore an oath that they would die for that emblem of liberty. The expression was not rhetorical and the oath superfluous.

Are Killed if Captured.
The fate that awaits these new warriors for the ideals of a far-off and oppressed country is shown by the inflexible military rules of the Austrian empire. They are all subjects of the Emperor Carl and as such death is the only thing in store for them if captured.

Their word is for that reason sacred. Neither alive nor dead must they fall into the hands of the enemy. Even the dead must be snatched from the oppressor. Each one has sworn to carry off to the Italian lines the body of a comrade killed in action.

Recently, during a reconnaissance, a Bohemian fell close to the enemy lines. Braving a hot fire, the explorers hurried to carry him off, fearing that in a night sortie the Austrians might get the body.

These "soldiers of death" know that if an operation fails of success they must kill themselves. To the ignominious death inflicted by the enemy they prefer suicide. Whether through death by the enemy or through their own hands, they have consecrated their lives to the distant fatherland, from which they have come to fight in the greatest cradle of all liberty and all ideals—Italy.

Eliminate Weak and Unfit.
Rome, the ancient lighthouse of civility and of liberty, has substituted these new companions in arms for those of Russia. These warriors for the freedom of their country have found in the ranks of our own combatants fraternity and sturdy faith. This fraternity, more than common ideals for the redemption of their respective countries, is cemented by the knowledge and vision of the real difficulties and the resolution and firmness of purpose of the new combatants. From their own ranks on a spontaneous vote they have eliminated all about whose military vigor or enthusiasm there could be any doubt, so that the recruits represent the flower of the soldiery of the oppressed nationalities. Drawn from the same country, speaking the same tongue, in the daily intimacy of their new military life, they have subjected each other to voluntary but inflexible tests. The results are confined only to their officers.

"Titus does not please me. He would not make a good corporal. We do not want him," they say. Thus, out of the ancient military system of Austria springs elements of criticism which exclude the weak and unfit. The officers must heed these verdicts, which, like

all collective judgments, arise from a full consensus of the judges.

Elect Own Officers.

The examination of the political opinion is not less exacting for being carried out by fellow soldiers. A Czech recruit who spoke his mother tongue well was challenged by his compatriots. "He speaks our language well, but his heart is not Czech," they said. It was learned that during protracted business transactions in Vienna he had lost the fierceness and the intrepidity of the Bohemian character through daily contact with the Austrian authorities.

This control has been fraught with excellent results. Those who have survived the tests of the assembled judges have furnished the best war material and proved themselves dependable in military and moral affairs.

The officers are also elected by the soldiers, who trust their leaders with blind faith, and give them the most rigid obedience and discipline. Such discipline the new soldiers of liberty are taught, by their remembrance of imperial oppression, to hold essential to the triumph of their cause.

Cheap teaspoons are being made from compressed cotton fiber.

THEY LOOK THE PART



It seems peculiarly appropriate that these German soldiers should look like the swine they imitate in their methods of warfare, though perhaps the porkery will object to the comparison. The type of gas mask used by the enemy gives them this repulsive swinish appearance that is topped off by the spiked German helmet.

WAR GARDENERS RESPOND TO CALL

Will "Keep the Food Coming" as
General Pershing Has
Asked.

BIG INCREASE THIS YEAR

Central West and Pacific Coast Especially
Are Doing Well—National
Commission Offers Prizes for
Best Home-Grown Canned
Vegetables.

Washington.—The war gardeners of the United States answered Pershing's call to "Keep the Food Coming." There are, according to figures being tabulated by the national war garden commission, 4,900,000 war gardens in the United States. These figures are incomplete and the estimates were made on reports received up to June 15. This number indicates an increase of 40 per cent over last year when there were 3,500,000 garden muniton plants at work. Figuring in the increased cost this year over last, further estimates will be made by the commission both on the number of gardens and the estimated crop value.

"Taking these early figures into consideration," said Charles Lathrop Pack, president of the commission, in making public the preliminary survey, "together with the increased canning demonstration work being done by the United States department of agriculture in cities and towns, we feel safe in saying the forecast of 1,500,000,000 quarts in tin and glass of canned stuff, made by the department, will be reached."

Big Prizes Are Offered.
The report points to the early planting season this year, which was made possible by weather generally favorable throughout the country. To encourage saying the garden crop the national war garden commission, which planted a 400-acre demonstration war garden at Camp Dix, N. J., is offering \$10,000 in prizes for the best canned vegetables grown in war gardens, with the slogan "Back up the cannon by use of the canner."

In nearly every section of the country there has been an appreciable and encouraging increase in the number of war gardens this year, the commission announced. This has ranged anywhere from 10 to 60 per cent. In the Eastern portions there was a failure to note a gain on the early returns.

"The greatest percentage of increase," the commission's statement adds, "was made in the Central Western states and Pacific coast, taking any one section of the country as a whole. There an awakening has taken

place which revealed itself in an enthusiastic, widespread drive to help home food production. Of the total number of war gardens in the United States, the preliminary reports show that more than 2,000,000 of them—2,276,000, to be exact—were in the Central Western territory. There was a gain of fully 50 per cent over the war garden activity of last year.

Eastern States Lagging.

"The Eastern states, including New England, New York, Pennsylvania, New Jersey and Delaware, on the whole showed little increase over last year. In certain parts of all this territory there has been a better showing, and particularly has there been a greater activity among manufacturing concerns in providing land for their employees; but these gains have been counteracted to a certain extent by less activity in other places; so that the amount of food home-grown along the upper Atlantic coast this year will be slightly if any greater than last year. Better cultivation in hundreds of cases may make up for what is lacking in numbers. In New York the park department alone reports 2,000 war gardens 26 by 40. The total number of war gardens in this territory, as shown by the reports, is 848,000, of which 737,000 are in New York, Pennsylvania, New Jersey and Delaware.

"The South has made an excellent record, certain states in particular having made notable gains. Including Texas and Oklahoma, there are a total of 1,246,000 war gardens in the Southern states this year, one-fourth of the number in the entire United States. California, Washington and Oregon show a total of 463,000 war gardens. That the war gardeners intend to save a great part of the garden crop is shown in the 200 entries received up to July 1 for the canning contests that garden clubs are organizing all over the country."

REJECTED BY NAVY; DRAFTED

Man is Accepted for Service in Army
After Qualifying as
Postman.

Corvallis, Ore.—Ernest Chase, rural mail carrier, enlisted in the navy; after his final physical examination he was discharged as being physically unfit. Then he got a job as rural carrier and invested \$40 in a rig, horse and outfit. After working 20 days he was called in the military draft, passed by the local examining board, and ordered to camp.

He doesn't know now whether to sell his rig and give up his job, or whether to take a "lay off" and trust to being rejected by the army as he was by the navy.

MAN TOO HEAVY FOR NAVY

Recruiting Officer Says Uncle Sam
Hasn't Suit Big Enough for
Kanean.

Salina, Kan.—"I want to fight," declared V. C. Emlack, twenty-one, of Miltonvale, at the local naval recruiting office. A recruiting officer gave him the "once over," put him through a series of paces and then said: "There is nothing doing here. There isn't a sailor suit in Uncle Sam's navy that would fit you."

Emlack walked out of the office a disappointed man. He weighs 275 pounds and was recently registered under the new draft law.

Find Indian Skeletons.
Martins Ferry, O.—While stripping coal at the Beech Flats Coal company mine at Rush Run, above this city, workmen unearthed the skeletons of three Indians. The skeletons are in a good state of preservation. The teeth are perfect and white as ivory.

The island of Tasmania lays claim to having the world's richest tin mine.

GOOD ROADS

ATTENTION GIVEN TO ROADS

No Matter What Construction May Be
Highways Must Be Given Some
Consideration.

Let no man be deluded into the thought that such things as "permanent roads" are possible. All roads, no matter what kind, require attention and the more they receive the better they are. A chief cause for poor roads is the fact that a great proportion of the road work done the country over is of so temporary and make-shift an order. Of course, the only real satisfactory road in all weather is a hard road—either paved



Hard Road Well Cared for.

or stone, with gravel next in favor, says Indiana Farmer's Guide. But even such roads fall into disrepair, if given no attention. What is said to be the worst stretch of highway in Illinois was once a magnificent macadam road. Now it is almost impassable owing to the deep hollows and ruts which it contains. Everyone gives it a wide berth and it is "black listed" in all automobile guides. Concrete and brick paving also must have oversight and repair.

Autoists have a saying that there is no better road than a dirt road—when it is dry. This is because, in the case of a well-drained earth road, passing vehicles smooth out the ruts left after a rain and iron it into a sufficiently level surface to permit of easy traveling. Here, again, it is a case of "working the roads," though the work given is of an automatic kind and rendered without thought of the service performed. However, it sometimes takes a long time to smooth out the roughness after a rain—especially if the soil is a heavy clay. And usually the same makeshift attention is given the earth road that is the too-frequent lot of macadam and gravel.

In some townships the dirt roads are dragged at rather infrequent intervals and if a rain comes right after the dragging the effect of the latter is largely nullified. The best dirt roads, year in and year out, are those which are dragged whenever possible at all seasons of the year. This should be done as soon after every rain as possible but not when the mud is in such condition that it will stick to the drag. It is best to drag one side of the road at a time and forbid travel upon it until it is thoroughly dry. As a general rule the softer the material of which a road is composed the more frequent attention it should receive. But let no one forget that good roads of whatever kind are possible only at the price of constant oversight.

RESULTS FROM GOOD ROADS

After Improvement Price of Tillable
Lands Show Big Increase—Children Big Beneficiaries.

After improving the main market roads in four counties in Virginia and one each in New York, Alabama, Florida and Mississippi during a period of five years, a survey was made of the work and its results. It was found that the price of tillable land served by the roads increased from one to three times the total cost of the improvements. The total saving every year in hauling costs due to this improvement in the roads amounts to \$227,409 for a traffic of about 3,500,000 ton miles. The net saving on the hauling, after deducting the cost of interest and principal for the improvements, averages 11.6 cents per ton mile. After the roads were better, the average attendance of children in the public schools was 76 per cent; before the roads were improved it was 66 per cent. Ten more children out of every 100 were enabled to get schooling as a result of better roads.

Dairymen Are Careful.

Dairymen as a rule are more careful with their cows than the average farmer who merely produces the milk for family use.

Reasonable Truck Hauling.

Every pound of merchandise which can be added to the truck load makes truck hauling that much more reasonable.

Heal Damaged Surface.

When a road is dragged, the damaged surface is sealed and healed.

THE KITCHEN CABINET

True dignity is never gained by place and never lost when honors are withdrawn.

HELPFUL HINTS AND SUGGESTIVE IDEAS.

Three square feet of garden for a lettuce bed will supply the family with crisp nice salad all summer. Head lettuce will take more room but it is worth the time and trouble.

A row or two of peas will keep one supplied with fresh peas if planted every two weeks from July until frost comes.

The spatula or flexible knife has usurped the time-honored forefinger for scraping out dishes. In our grandmothers' day spatulas were unknown. The fear of spreading disease and a knowledge of germ life has made us all more careful about using our fingers and hands in food. The finger nail, with the best of care, will harbor countless bacteria. This care of food is not being over-fussy, but is recognized as a necessity for decent living.

The appetizing horseradish is an addition to any dinner. With a few roots in the garden they may be added to the pickle jar put up for winter.

Less butter is used on griddle cakes, so they tell us, if a little butter is added to the hot sirup used on the cakes. Some people feel that both butter and sirup on cakes is wasteful; however, those who have always used both are learning to conserve.

New green peas are improved by the addition of a teaspoonful of sugar to them while cooking. Some like a small bunch of mint cooked with peas. Beets, corn, carrots, turnips and beets, when they are not naturally sweet, are improved by the addition of a little sugar.

Gun camphor in the silver chest will keep the silver from tarnishing. Clean the painted walls of kitchen or bath room on a damp day or with the room steaming with hot water; this lessens the work by one-half.

A little paraffin rubbed over the kitchen range while it is still warm will keep it shiny and good looking. Always save all the paraffin from jelly; wash it and keep in a clean, dry place to melt up again to cover the jelly.

Muriatic acid (very poisonous) will clean stains from porcelain. Use care to rinse it well after using, or it will eat through the glaze of the porcelain.

We will Hooverize and specialize about the foods we eat; We'll eliminate the sugar and reduce the wheat and meat; We will land corn, rye and barley and other wartime foods; And economize on fuels and all else the law includes! —Caroline Louise Sumner.

MORE ABOUT COTTAGE CHEESE.

The modern cold method of preparing cheese is by using one-eighth of a junket tablet to a gallon of milk warmed to 80 degrees, then allowed to stand overnight, and is then drained through a heavy unbleached linen cloth to remove the whey. A small, inexpensive thermometer should be used, as guessing at the temperature is not always safe. Let the milk stand in a receptacle in which water is kept at 80 degrees until the curd is formed. The more junket is used the sooner curd is formed. In many places skim milk may be bought at a reasonable price, and this makes most satisfactory cottage cheese with junket. On the farm, where milk is produced in abundance, cottage cheese should be a common dish. To those who object to the sour-milk taste the addition of a bit of soda (from a fourth to a third of a teaspoonful) will neutralize the acid; in fact, this method is often used in cheese dishes for those who imagine they never could like cottage cheese.

A gallon of skim milk makes about a pound and a half of cheese, which is a good substitute for meat, as it furnishes as much body-building material as the same weight of beef, though it is not as rich in its energy supply as meat.

The junket tablet is dissolved in a tablespoonful of cold water, then added to the milk. Because the curd is finer in this method of making cheese a heavy cloth is needed for draining. Do not drain until too dry; then mix with salt, pimentos, cream or any seasoning and flavor desired.

Cottage Cheese Salad.—Take two cupfuls of cottage cheese and one cupful of minced pickled beets; mix a few chopped pecans, and add any desired salad dressing.

Another salad combination. Take one cupful of chopped cabbage and apples unpeeled (the red peeling adding a bit of color to the salad), add a half cupful of chopped celery; serve with cottage cheese salad dressing.

Cottage Cheese Salad Dressing.—Take a half cupful of milk, one egg, a cupful of sour cream whipped, a teaspoonful of salt, a half teaspoonful of mustard, the same of paprika, two teaspoonfuls of corn starch and one and a half tablespoonfuls of butter; cook

the dry ingredients in the butter, then add the other things, and, lastly, a fourth of a cupful of mild vinegar and a cup of cottage cheese; beat until smooth, then fold in the cream.

Let us ever glory in something and strive to retain our admiration for all that would ennoble, and our interest in all that would enrich and beautify our life.

SEASONABLE GOOD THINGS.

For a hot day try one of these new and refreshing punches, made from whey. After preparing cottage cheese the whey, which is rich in mineral salts, is used with various fruit juices and served as punch.

Take a quart of whey, six teaspoonfuls of sugar, the juice of two lemons, a few slices of diced pineapple, and a tablespoonful or two of maraschino cherries. Mix and chill, serving very cold.

Spiced Cheese Pudding.—Cut two slices of bread into cubes and place in a greased baking dish. Beat the yolks of two eggs until thick and whites until stiff. Blend the yolk with a cupful of milk, one-half cupful of sugar, one-half teaspoonful of salt and a cupful of cottage cheese to which a fourth of a teaspoonful of soda has been added. Add three-fourths of a cupful of raisins, one-half teaspoonful each of allspice and cinnamon and one fourth teaspoonful each of mace and cloves; then fold the whites, pour the mixture over the cubes of bread and bake like a custard in a moderate oven. A meringue may be put on top if desired.

Lemon Tapioca Jelly.—Soak a cupful of tapioca in four cupfuls of cold water overnight. Cook with the addition of one-fourth of a teaspoonful of salt in a double boiler until clear. Add one cupful of sugar, the juice of half a lemon and one and a half lemons cut in the thinnest possible slices (mere shavings). Pour into a cold, wet mold and chill. Serve unmolded with a custard or cream.

Mock Terrapin.—Take a pound and a half of veal cut in small pieces after cooking until tender. Add a small bunch of diced celery, two hard-cooked eggs also diced, salt and pepper and a little grated onion. Prepare a white sauce using a pint of milk and four tablespoonfuls each of flour and butter cooked together until all is well blended before adding the milk. Season well with salt and paprika and pour hot over the prepared meat. Serve with toasted bread.

No talent will enable us to do any work without drudgery, but no child-fishness must tempt us to give it up because it is hard. No work can be well done by any one who is unwilling to sacrifice ease to its accomplishment.

COME TO SUNDAY NIGHT TEA.
It is not desirable that we deprive ourselves and our friends of little pleasures because we are a war, for we need to get away from the things that worry and distress in order to keep a well-balanced life. The joy of giving as well as receiving hospitality should not be allowed to die out. On this day there are those far from home or lonely who appreciate keenly a little glimpse of home life; it makes smooth many a hard road and gives new purpose to keep on "keeping on." On Sunday the dinner is usually a late one, so the supper need be nothing very substantial. For those who have not dined heartily, cold roast beef, sliced, with a Mexican or Spanish sauce is good, or escalloped eggs, macaroni and cheese, or any escalloped dish which is sufficiently satisfying may be served. As macaroni is one of the foods we are asked to conserve, rice may be used in its place most acceptably.

If the night is a bit damp or chilly a good hot soup is always relished for the beginning of the meal.

Milk toast made of nicely toasted bread and a white sauce, rich with good top milk, makes a fine supper for the kiddies, and even the older folks will like it with a dash of grated cheese for flavor.

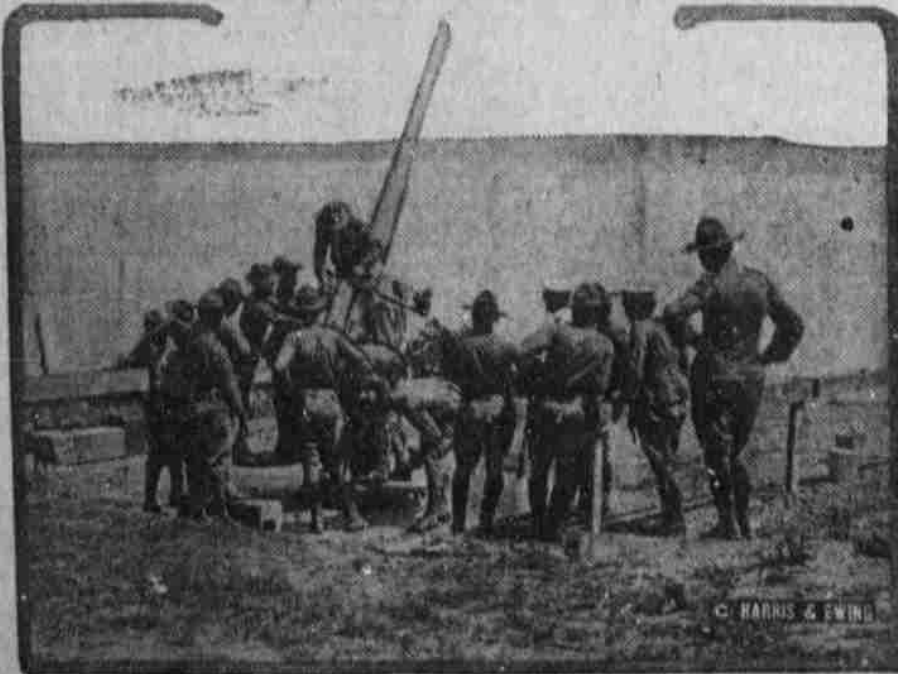
Cottage cheese with dates is a most tasty combination. See that the cheese is well seasoned; if made of skim milk add cream or butter to enrich it, then serve with chopped dates stirred into it, or dates stuffed with the cheese. No dressing will be needed with this salad.

Sandwiches are always in order for Sunday night lunch and in many homes the entire meal is prepared by the house, father and the children, who enjoy the work immensely. It is good experience for them, too, for they become very efficient and in time of need are able to prepare food acceptably.

A cupful of hot tea, cocoa or malted milk is relished, especially if the evening is cool; if not, iced tea or lemonade, or any of the delicious fruit punches may be easily prepared.

Heeie Maxwell

PROTECTING OUR COAST DEFENSES



An anti-aircraft gun of the type which protects many of our coast defenses.