YANKS BLOCKED DRIVE ON PARIS

Advancing Foe Had Surprise of Life When He Found Americans in Line.

GRAPHIC STORY IN LETTER

Tells of Our Troops' Heroic Resistance in June—Held by Many Officers to Have Saved Paris From Huns.

Washington.—A graphic eyewitness account of the fighting near Chateau-Thierry, in which American divisions, including the marine brigade, took part, early in June, was made public recently by the navy department. It is in the form of a long letter from an officer of the marines to Major General Barnett, commandant of the corps, and the story told is of peculiar significance, as in the opinion of many officers here it was the stand of the Americans along this line which saved Paris.

The name of the writer is not disclosed. The Americans were rushed to the line in motortrucks to support the hard-pressed French. On June 1 the marine brigade deployed in a support position, the battalion commanded by Maj. Thomas Holcomb hurrying into the line as the men climbed out of the trucks. The Germans were coming on, and June 2 the French dropped back, passing through the American lines.

"We had installed ourselves in a house in La Voie Chatel, a little village between Champillon and Lucy-le-Bocage," the letter says. "From one side we had observation of the north and northeast. They came out on a wonderfully clear day in two columns across a wheat field. We could see the two twin brown columns advancing in perfect order until two-thirds of the columns, we judged, were in sight.

Foe Slowed Up by Shrapnel.

"The rifle and machine gun fire was incessant and, overhead, shrapnel was bursting. Then the shrapnel came on the target at each shot. The white patches would roll away, and we could see that some of the columns were still there, slowed up, and it seemed perfect suicide for them to try.

"Then, under that deadly fire and a barrage of rifle and machine-gun fire, the Boche stopped. It was too much for any men.

"That men should fire deliberately, and use their sights and adjust their range," he says, "was beyond their experience. It must have had a telling effect on the morale of the Boche, for it was something they had not counted on. As a matter of fact, after pushing back the weakened French and then running up against a stone wall of defense, they were literally 'up in the air' and more than stopped. We found that out later from prisoners, for the Germans never knew we were in the front line when they made that attack. They were absolutely mystified at the manner in which the defense stiffened up, until they found that our troops were in line."

The letter tells in detail of the days of fighting that followed. It describes a daylight charge against a machine gun host and of scouting raids up to June 6, when the whole brigade swung forward to straighten out the line. This action resulted in the capture of Belleau wood.

Hit Three Times, Still Fought on.

Major Sibley's battalion of the Sixth marine regiment led the way here, with Holcomb in support. The woods were alive with enemy machine guns. That night word came back that Robertson, with 20 men of the Ninety-sixth company, had taken Bouresches, breaking through a heavy machine gun barrage to enter the town. Robertson, fighting with an automatic in either hand, was hit three times before he would allow himself to be taken to the rear.

Speaking of individual acts of bravery the writer says Duncan, a company commander, "before he was mowed down had his pipe in his mouth and was carrying a stick." Later he adds, "Dental Surgeon Osborne picked up Duncan and with a hospital corps man had just gained some shelter when a shell wiped all three out."

Private Duniavy, killed later, captured an enemy machine gun in Bouresches, which he turned on the foe with great effect, while at another point "Young Timmerman charged a machine gun at the point of the bayonet and sent in 17 prisoners at a clip."

When the enemy made a stand at one point in the woods Sibley's battalion was withdrawn and for an hour and fifty minutes American and French batteries hammered the wood. Hughes, with the Tenth company, then went in, and his first message was that the wood had been cut to mincemeat. Overton, leading the Seventy-sixth company, finally charged the rock plateau, killing or capturing every gunner and capturing all the guns, with few casualties.

The Eighty-second company lost all its officers, and Major Sibley and his adjutant, Lieutenant Ballamy, reorganized it under fire and charged a machine gun nest at the most critical time in all the fighting.

"I wonder if ever an outfit," the letter said, "went up against a more desperate job, stuck to it gamely, without sleep, at times on short rations, with men and officers going off like flies, and I wonder if in all our long list of gallant deeds there ever were two better stunts than the work of Sibley and Holcomb."

MINISTERS GO TO WAR, ALL CHURCHES CLOSED

Albany, N. Y.—With the enlistment of Rev. William Wallace Eaton, pastor of the Methodist church, Schoharie churches are without ministers.

Every church in the village has been closed up, temporarily at least, for the call of Uncle Sam.

Rev. Mr. Eaton will soon be on his way to France for work with the Y. M. C. A.

Spy Rounded Up By Trap Shooter

Paris.—There is a certain United States signal service sergeant up in the Toul sector at the front who has been able of late to combine a little pleasure with his business. The censor won't let one tell the sergeant's name, but without revealing any military information it may be said that before the war the sergeant was rated as one of the top guns at a well-known trap-shooting club in the States.

There is not much trap-shooting just now in France. They are not cracking away at live birds, either. But the sergeant got his pigeon shooting just the same.

The particular front in which the sergeant operates is infested with German spies.

All sorts of things were happening. A "tramp" battery, one of those particular guns that whisks up, slams a few at the Fritzies, then slides out on the jump, found itself being shelled the instant it lined up for a shot. Again, every time there was a troop movement, the movement was anticipated by the Boche. Beside that, every time a body of our men got together for any purpose whatever, the Germans shelled them with everything they had, big guns included.

Tipping Off the Hun.

Now, the Hun doesn't use his big guns unless he knows what he's shooting at. How he learned, however, was pretty evident. Some one back of our lines was tipping him off.

The signal service sergeant was the first to detect how it was done. His squad was repairing signal wires back of the trenches. The sergeant halted in his work and gazed skywards. A pigeon was going over his head. The sergeant watched it idly, calculating as he stood there how far he'd lead it with a 12-gauge. Then with a sigh he went to laying a wire again.

A few minutes later the sergeant stopped again. Another pigeon had risen from the wood. But a few minutes later, when a third pigeon rose from the wood, the former trap-shooter tarried no longer. A half hour later he bolted into the quartermaster's department, clicked a salute and spoke hurriedly.

"Gimme a shotgun," he demanded.

Shotguns are a regular part of certain quartermaster's supplies. Soon the sergeant might have been seen standing behind a hedgerow gazing toward the nearby wood. Presently he was seen to stiffen, at the same time murmuring "pull." The 12-gauge swung briefly in an arc; a crack and a crumpled ball of feathers came tumbling toward earth. To make sure, the sergeant gave it a second barrel just before it hit the earth.

Clever Shooting.

It was pretty clever shooting. The bird was high, going over fast and quartering. "Kill," murmured the sergeant methodically, as he retrieved the fallen game.

That afternoon the sergeant got four other birds. Attached to a leg of each pigeon was a code message in German handwriting.

A short time later a detachment of military police got the owner of the pigeons. In his blouse and sabots he looked like any of the peasants tilling the fields behind the lines. On being stripped, however, he proved to be a German under officer. Since his capture the nightly bombardment of the "Y" huts and other places where soldiers congregate has been more or less haphazard. The Fritzies still chuck heavy stuff at them, but thanks to the ex-pigeon shot, the sergeant, they are not scoring as frequently as formerly.

"It's bum cards they're bringing in," says the sergeant.

"Girl in Every Port."

Boston, Mass.—Writing to members of Fraternity Lodge of Rebekahs in Milford, Lieut. Elbert M. Crockett, now on war duty in France, says:

"Censoring the letters of the boys to their sweethearts back home is one of the jobs I'm up against most every night. Some of them have but one sweetheart, and some of them have two, three and four."

PLANE MAY FLY ACROSS ATLANTIC

This is the American-built Handley-Page airplane Langley, constructed for the proposed flight across the Atlantic. The picture was made as the machine was being prepared for its christening.

"Old Glory" at Front

London.—When the Illinois troops and Australians attacked together at Vaire wood and Hamel, a sergeant of the American contingent took into action a small American flag, the gift of his mother. The men under him surrounded and destroyed a machine-gun post hidden among tree trunks just inside the wood. As they went on after bombing the German crew, the sergeant brandished the little flag over his head and shouted, "Come on, fellows; there's another one." Just ahead some Australians were fighting around a shallow pit in which were five Prussians and a machine gun. Two or three Chicago boys dashed up with their bayonets poised. One of them literally fell on a big Rhinelander who was about to throw a bomb and sent him sprawling with a cracked skull, and, with the Australians, put the remainder of the crew out of action and cleared a dugout behind of 11 submissive fugitives.

Still following the tiny Stars and Stripes, a little bigger than a pocket handkerchief, but, as one of the men said afterwards, "looking like a regular flag," the Americans, shoulder to shoulder with the Australians, passed through the eastern end of the wood and out into the open fields again. "The first time I have ever fought under the American flag, Yank," said a tall, raw-boned Queenslander with a first-aid bandage round his head. They arrived at their final objective, a group of strong, well-sheathed trenches linked with the rear defenses of Hamel village, and here the Chicago sergeant planted his emblem on a bit of wood and set it on the parapet. Bullets whistled all round it, cutting the silk into ragged strips and eventually it was wholly shot away save one unrecognizable fragment, which was preserved as a precious souvenir of an historic day.

ANCIENT DEED IS RECORDED

Placed on File in County Recorder's Office 100 Years After It Was Drawn.

Lawrenceville, Ind.—A deed issued to Jesse M. Laird by the United States government in May, 1819, for 65 acres of land on Wilson creek, Dearborn county, has been placed on the books of the county recorder's office for the first time. The original tract of land consisted of 640 acres and was bought at $1.25 an acre by Mr. Laird and his wife. The 65 acres, with the homestead, has not left the family and is now owned by Samuel M. Laird, his grandson. Jesse M. Laird and his wife are said to have been the first white settlers on Wilson creek.

Peach Pits Help Win War.

Yakima, Wash.—Peach pits from the orchards of the Yakima valley are helping to win the war in the front line trenches of Europe. The pits are used in the manufacture of gas masks, the charcoal produced from them having superior absorbent qualities.

The KITCHEN CABINET

Some are always finding fault with nature for having put thorns on roses. I always thank her for putting roses on thorns.

HOUSEHOLD HELPS.

MALLEST bits of a candle may be used, tied in a cloth for a flat iron smoother.

Use a crochet hook to catch up the threads in a run in a silk stocking; it is much more satisfactory than drawing.

A piece of scouring soap put through the meat grinder will sharpen the knives.

Mend a torn hairnet with a hair from your own head.

When using bacon to season vegetables, like strong beans, cabbage or greens, put the bacon through the meat grinder; it will go further in seasoning and save on the amount of bacon.

Paste a piece of velvet or felt in the bottom of the heel of each shoe, or if the back of the heel wears out first, put a piece of velvet there. It will save wear.

Old stockings make fine braided borders for rag rugs.

Make over the worn tablecloths into smaller lunch cloths, napkins or tray cloths. The thinnest portions should be put into the emergency cupboard to be used in case of wounds.

Keep the heels of the shoes straight; this will save rubbers and backaches. Rubbers worn over turned over shoe heels will wear out often in one walking trip. A heel too high or worn unevenly will throw the body out of balance, causing many ills.

To make two pounds of butter out of one pound soften it and mix with a pint of new milk; add salt, and be sure it is carefully mixed. The butter will be lighter in color, not so solid, but will save on the butter bill.

Paint the inside of the garbage can with two coats of paint before using. It will not rust and lasts much longer.

Alum melted in an iron spoon makes a fine mender for glass or china. Hot water will not dissolve it.

When roasting a chicken, place it in the roasting pan, breast side down, then baste frequently. The juice will run down into the breast and make it of better flavor.

Be careful of your can tops. Do not bend the edges by putting a knife under them to remove the tops. To loosen the tops, turn upside down in hot water.

And since we've thought about it,
We mean to have a care,
And always in our pleasant things,
Let others have a share.

SUMMER SALADS.

ELIJIOUS salad is always welcome at any meal, at any time of day.

Raisin and Apple Salad. — Wash and dry one cupful of seeded raisins, add one-fourth cupful of lemon juice, two cupfuls of apples, one cupful of mayonnaise. Line a bowl with lettuce, pile the apples and raisins in the center, cover with the mayonnaise. Serve with neufchatel cheese balls and garnish with tart red jelly.

Banana and Apple Salad.—Line a bowl with lettuce. Slice three bananas and four apples, mix and put on lettuce. Mix one-half cupful of peanut butter with one-fourth of a cupful of French dressing and pour over the salad.

Roquefort Dressing.—Mash eight tablespoonfuls of roquefort with one teaspoonful of mustard, salt, pepper and paprika to taste, add one-fourth of a cupful of olive oil, stirring all the time, when smooth add one-fourth of a cupful of chili sauce, a tablespoonful of vinegar or lemon juice, a teaspoonful of table sauce. Serve on head lettuce.

String Bean Salad.—Take one quart of cold, cooked string beans. Add two tablespoonfuls of olive oil to two tablespoonfuls of chopped onion, let stand for two hours; add a half teaspoonful of salt, a dash of pepper and paprika and a tablespoonful of vinegar. Line a bowl with lettuce, put in the beans and onion and pour over the dressing.

Marquise Salad.—Wash and peel two firm tomatoes, cut in halves and place on lettuce. Chop half a cupful each of onion and parsley, add two tablespoonfuls of olive oil and let stand two hours. On each piece of tomato heap a tablespoonful of the onion and parsley, then pour over French dressing. Serve very cold.

Potato and Celery Salad.—Take one quart of boiled, diced potatoes, one cupful of finely diced celery, one-half cupful of chopped onion, two tablespoonfuls of chopped parsley, a cupful of boiled dressing. Add a hard cooked egg, chopping the white fine and rubbing the yolk through a sieve.

Little green onions sliced in cream with salt, pepper and a dash of vinegar, make a tasty salad to serve with bread and butter.

Prune Salad.—Wash and soak over night twenty large prunes. In morning cook gently and remove the pits. Mix two tablespoonfuls of peanut butter, one cream cheese and if too dry add a little cream, stuff the prunes. Serve on lettuce with French dressing.

To enrich the mind, and purify the heart, to keep the tongue still and the arms active, to eat slowly and sleep quietly, this is true philosophy.

VICTORY MEALS.

N CORNMEAL mush we have a homely dish; but one that is very wholesome. As a breakfast cereal served with cream, milk or butter, it is a most nourishing dish. Cooked in skimmed milk instead of water it is more highly nutritious, making the mush almost double in food value.

Indian Pudding.—Cook one quart of milk in a double boiler 20 minutes, with one-fourth of a cupful of cornmeal; add three-fourths of a teaspoonful of ginger and one-third of a cupful of molasses. Pour into a buttered pudding dish and bake two hours in a slow oven or four hours in a fireless cooker. Serve with thin cream or top milk.

Cornmeal mush combined with chopped meat, seasonings of various kinds, such as fried onion, a cupful of tomatoes, or chopped green pepper, baked as one does any escalloped dish, makes a most satisfying main dish. Other vegetables, bit of left overs, may be added, changing the flavor and giving variety to the dish.

Spoon Bread.—Take two cupfuls of water, one cupful of milk, one cupful of cornmeal, one tablespoonful of fat, two eggs, and two teaspoonfuls of salt. Cook the cornmeal and water together five minutes. Beat eggs and add with the other ingredients. Beat well and bake in a well-greased dish for 25 minutes in a hot oven. Serve from the baking dish.

Corn Dodgers.—These are fine, served with a roast and gravy, to be eaten with the meat and vegetables. Take two cupfuls of cornmeal, one teaspoonful of salt, two teaspoonfuls of fat, one and three-fourths cupfuls of boiling water. Pour the boiling water over the other ingredients, beat thoroughly and cool. Form into cakes and bake in a hot oven 30 minutes. This recipe makes 14 biscuits.

The cornmeal ground at home, using the whole kernel, is as much superior to the ordinary cornmeal as fresh foods are to canned. Housewives are beginning to realize that a hand mill, costing about $3, is a good investment. One may raise her own corn, and with a mill be perfectly independent.

He that tilleth his land shall be satisfied with bread; but he that followeth vain persons is void of understanding. —Prov. 12-11.

DELECTABLE DINNERS.

FRENCH and Italian cooks know how to season; their dishes will be palatable and plentiful, but the cost will be very low.

The musical names given some of our homely dishes surely do make them taste better. Our old fashioned cornmeal mush they call "polenta." Could it possibly taste as common as mush? Then on Friday they serve baccala, which is just our ordinary codfish, but it is so disguised that its friends find it hard to recognize it.

Baccala.—Freshen a pound and a half of codfish, if salty, by soaking over night, cut in four pieces and fry ten minutes in olive oil. For the sauce add a little olive oil to a saucepan, one clove of garlic, one chopped onion, one sliced green pepper, one bay leaf, two cloves; cook five minutes then add a small piece of butter, a half a pint of tomatoes, salt and pepper. Put in the fish and cover closely, let simmer two hours, adding water if the moisture dries out. Serve with hot cornmeal mush.

Roguone.—Few people like kidneys, for they are so often poorly prepared. Split and cut away all the white in veal or beef kidney; cut the kidney in cubes and drop into boiling water one minute. As it turns white, drain and place in a frying pan and cook in olive oil fifteen minutes. Then put into a casserole in which is a sauce like the one used for baccala with the addition of more garlic. Cook slowly for several hours. Serve with rice or polenta.

Braciola. — Take a pound of thin round steak, mash it out flat to a wafer-like thickness, cut into four strips, a few inches wide, and salt and pepper freely. Chop fine one clove of garlic, one small onion, a little parsley, with some savory dressing. Spread the seasoning along the middle of each strip. Roll and tie with thread and brown in a little fat, cook slowly thirty minutes.

Seasoned Veal (Scalopine).—Cook thin slice of veal, pounded thin, in olive oil, season with salt and pepper; when nearly done add a tablespoonful of vinegar. Serve hot.

Nellie Maxwell

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A toilet preparation of merit.
Helps to eradicate dandruff.
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His Objection.

"What is there about a summer cottage you don't like?"

"My wife's tired relations."

Lemon Juice
For Freckles

Girls! Make beauty lotion at home for a few cents. Try it!

Squeeze the juice of two lemons into a bottle containing three ounces of orchard white, shake well, and you have a quarter pint of the best freckle, sunburn and tan lotion, and complexion whitener, at very, very small cost.

Your grocer has the lemons and any drug store or toilet counter will supply three ounces of orchard white for a few cents. Massage this sweetly fragrant lotion into the face, neck, arms and hands and see how freckles, sunburn and tan disappear and how clear, soft and white the skin becomes. Yes! It is harmless.—Adv.

Rough on Pa.

Father—What does the teacher say about your poor arithmetic work?

Willie—She says she'd rather you wouldn't help me with it.—Boston Evening Transcript.

Get New Kidneys!

The kidneys are the most overworked organs of the human body, and when they fail in their work of filtering out and throwing off the poisons developed in the system, things begin to happen.

One of the first warnings is pain or stiffness in the lower part of the back; highly colored urine; loss of appetite; indigestion; irritation, or even stone in the bladder. These symptoms indicate a condition that may lead to that dreaded and fatal malady, Bright's disease, for which there is said to be no cure.

Do not delay a minute. At the first indication of trouble in the kidney, liver, bladder or urinary organs start taking Gold Medal Haarlem Oil Capsules, and save yourself before it is too late. Instant treatment is necessary in kidney and bladder troubles. A delay is often fatal.

You can almost certainly find immediate relief in Gold Medal Haarlem Oil Capsules. For more than 200 years this famous preparation has been an unfailing remedy for all kidney, bladder and urinary troubles.

It is the pure, original Haarlem Oil your great-grandmother used. About two capsules each day will keep you toned up and feeling fine. Get it at any drug store, and if it does not give you almost immediate relief, your money will be refunded. Be sure you get the GOLD MEDAL brand. None other genuine. In boxes, three sizes.—Adv.

PERSONAL IN HIS APPEAL

Irishman Evidently Was on the Best of Terms With the Deity of the Mohammedans.

The more things the draft officials do to baseball here the better it flourishes in London, according to Richard Hatteras of that thriving community, who is now stopping at the Majestic. Mr. Hatteras says the game is getting a firm hold on every nationality in the British capital.

"Why, recently," quoth he, "I saw a game in which East Indians were playing. One of these approached the plate at a crucial moment and cried aloud:

"'Allah, give me strength to make a hit.'

"He struck out.

"The next man up was an Irishman. He spat on the plate, made faces at the pitcher, and yelled:

"'You know me, Al!' He made a home run."—New York Tribune.

Coming After Tomato Seed.

A consular report from Mazatlan, Mexico, states that the local manager of a large house interested in exporting tomatoes to the United States is planning to make a special trip to this country to procure the best seed obtainable. The planting season in Mexico begins November 1, and there has been complaint recently of poor seed having been used last fall.

POST TOASTIES
(MADE OF CORN)
Taste twice as good now 'cause I know they Help Save the Wheat
Bobby