

PROPAGANDA OF ENEMY REFUTED

Pamphlets Tell French People of America's Ideals and Promises.

HAVING BENEFICIAL EFFECT

Literature Goes Directly to Homes and a Tremendous Influence for Good is Thus Being Exerted—Distributed in Schools.

By E. A. BATCHELOR.
Paris.—America's ideals, America's past attainments and America's definite promises for the successful prosecution of the war are being presented to the French people in a trenchant, convincing manner through the medium of pamphlets prepared by the educational bureau of the American Y. M. C. A.

Through the co-operation of the department of public instruction of France, it has been possible to distribute 120,000 of these pamphlets in the schools. A large percentage of the literature so distributed has been taken directly into the homes and a tremendous influence for good is thus being exerted.

The Y. M. C. A. became convinced some time ago that a general distribution of concrete information regarding things and aims American would be greatly appreciated not only by the French people, but would also do much to promote confidence and understanding between the two nations. The French are always eager to hear about the United States and never tire of asking questions about their great ally country. Much information of this kind of course had been spread by individuals but, unfortunately, all of the Americans in France have not a clear and accurate conception of their own national ideals nor even a very wide variety of exact information regarding their own land.

Consequently it was decided that pamphlets giving much information in a small compass would serve an excellent purpose. Three of these pamphlets were prepared.

Emphasizes Idealism.
One, for the higher grades in the schools or for the colleges, is by Dr. John Erskine, formerly of Columbia university, head of the Y. M. C. A. educational department. Its title is: "The Ideals for Which America Stands." It deals mainly with the causes that impelled the United States to enter the war. The point that America is fighting for world liberty and not for any selfish ends is emphasized.

The second folder, "The Help Brought by America to the Allies," is by Carl Holliday, professor of Amer-

ican literature at the University of Toledo, and a member of the educational department of the Y. M. C. A. Professor Holliday gives facts and figures to show how much the United States has done to help the allies both since she herself entered the war and before that time. The pamphlet also outlines the program that the American government has pledged itself to carry out in the way of furnishing men and food, to carry on the war to victory. This folder is for the middle grades in the schools.

P. A. F. Appelboom of the faculty of the University of Kansas, another member of the Red Triangle educational department, is the author of the third pamphlet, written in simple language for the pupils of the primary grades. Mr. Appelboom presents material similar to that used by his conferees.

All three of the little folders have the merit of being plain, readily understood statements of facts. No effort is made to launch into lofty literary flights. The writers have tried to give definite information and trust to the readers to form the proper conclusions therefrom.

RAIDING PLANES TERRIFY ENEMY

London.—The progressive effectiveness of the allies, both in the construction of airplanes and in the air fighting, has never before been more clearly proved than in the recent operations on the western front. In last month's offensive the harrying of German cavalry, marching infantry and transport by low-flying airplanes was the first example of a really large scale counter-offensive from the air.

From a R. A. F. officer of long experience it was learned that it is now a deliberate method of air fighting not conducted on the tip and run principle of one swooping dive to earth, bringing the airplane into close rifle range only at the lowest point of the dive, but by machines which fly audaciously low until their ammunition is exhausted, so that pilots have identified the regimental insignia of the troops attacked, so low that the airplane wheels have been known to skim the earth.

Transport Columns Broken Up.
The object of these low-flying pilots has been to disorganize the Germans by a sudden burst of fire at close range, and very successfully they have done it, especially when breaking up transport columns and causing stampedes of frightened horses. But the method has developed until now a British airplane will fly along—not merely across—a trench, machine-gunning it, and such a thing may happen, as at Hamel, where airplanes and tanks co-operated

PASTOR GETS CAPTAIN TO DO ALL HIS CUSSING

Seattle, Wash.—"What do you say when a piece of steel falls on your thumb?" Rev. Frank S. Reistel, pastor of the Holy Trinity church of this city, who is a shipyard worker six days a week, was asked.

"I call Capt. N. G. Taylor," said the minister. "He says the things supposed to be said for me."
Taylor admitted he has entered into such an arrangement with the minister.
"I'll do the cussing for him if he wants me to," said Taylor.

Beyond question this literature will have a beneficial effect in offsetting enemy propaganda, which in France had been taking the form of suggesting to the French people that America was merely a vocal and not a practical ally. No one could read the information put forth by the three pamphlets without knowing that the United States has accomplished wonders in getting a huge army to France inside a year after her declaration of war and continuing meanwhile her service of food, ammunition and credits to the allies.

MOTORTRUCK CARRYING MILK TO MARKET

system of highways as a war measure and asks his co-operation in this matter.

The board has learned through reliable information that many of the army motortrucks have had to make detours of many miles because of impassable roads, which was an expense both as to wear and tear on trucks and the cost of gasoline.

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NATIONAL SYSTEM OF ROADS

Philadelphia Board of Trade Asks Secretary Baker to Co-Operate in Construction.

The Philadelphia Board of Trade has asked the co-operation of Secretary of War Baker in obtaining a national system of highways to accommodate the large and growing motortruck traffic. This method of transportation has done much to solve the congestion on the railroads, but men all over the country agree that our crazy-quilt road system has impaired the efficiency of the motortrucks at least 40 per cent. It is estimated that the 400,000 motortrucks in the country are used to only 60 per cent of their capacity; or, in other words, if 250,000 motortrucks were used to their full capacity we would be obtaining as much service as we are now getting out of 400,000.

At the last meeting of the Philadelphia Board of Trade, Miers Busch, chairman of the municipal affairs committee, advocated a national system of motor roads extending from Boston to Washington, made of concrete and wide enough to accommodate four or five lanes of vehicles. This report was sent to all of the councils of defense in the different states along the Atlantic coast, to the governor of each state to the United States Chamber of Commerce, to the war industries board and to B. M. Baruch, chairman of the war industries board; and they were asked to co-operate with this body in having congress adopt such a system as a war measure, and to have this system put into immediate operation.

The letter of the board of trade to Secretary Baker emphasizes such a



Motortruck Carrying Milk to Market.

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MONEY EXPENDED ON ROADS

Staggering Total of \$263,069,610 is Amount Used by Government and Various States.

The present railroad situation in the United States has given a great impetus to the building of good roads throughout the country, according to Popular Science Monthly. The staggering total of \$263,069,610 is the amount that will be expended on highways during the current year by the national government and the different states. Texas heads the list with an appropriation of \$25,000,000; Illinois and Indiana vie for second place with \$17,000,000 each, while New York holds only tenth place, with a \$10,000,000 appropriation.

Extensive use of automotive vehicles accounts for the demand for good roads and the enormous sums devoted to them during the current year.

ROADS KEPT IN GOOD REPAIR

Ten Thousand Miles of Concrete Pavement Have Been Constructed in the United States.

The amount of concrete pavements that have been constructed in the United States—almost 100,000,000 miles of roads 18 feet wide—represent a public investment of great value. Because of the advances in wages and materials, the cost of replacing these roads would be much greater now than when originally constructed. Therefore, there is urgent need that they be kept in the best possible condition in order that they may render perfect service.

If attention is given regularly very little work is required to maintain concrete pavements, and in this manner the danger of having to make costly repairs later is avoided.

When Drag Does Best Work.
When the soil is moist, but not sticky, the drag does the best work. The road will be kept in good repair when the drag is used on it when it is wet.

Time to Use Road Drag.
If the roadway is full of holes or badly rutted, the drag should be used once when the road is soft and slushy.

Repair When Needed.
Repairs to roads should be made when needed, and not once a year after crops are laid by.

The KITCHEN CABINET

A sweet temper is to the household what sunshine is to trees and flowers.
A little bit of patience often makes the sunshine come.
And a little bit of love makes a happy home.

WAYS WITH LEFTOVER FISH.

HERE are so many dainty dishes using leftover fish which are both palatable and wholesome.

Fish a la Creme.
—Put two tablespoonfuls of butter in a saucepan; when melted add a tablespoonful of flour;

when well cooked add two egg yolks and a cupful of milk which have been beaten together. Add slowly and stir constantly; when thick and smooth, add a teaspoonful of salt, a few drops of onion juice, a few dashes of paprika and the fish. Fill the ramekins and cover with buttered crumbs. Place in a hot oven for a few minutes, or until the crumbs are a light brown. Garnish with parsley.

Escalloped Fish.—Take three cupfuls of any cooked fish; flake it. Butter a baking dish, sprinkle with bread crumbs, then cover with flaked fish, from which all skin and bones have been removed, then add more crumbs. Cover with a cream sauce to which has been added a tablespoonful of chopped onion, a tablespoonful of Worcestershire sauce, two tablespoonfuls of chopped parsley, two tablespoonfuls of sauce and pepper to taste. Use two cupfuls of white sauce. Bake uncovered for half an hour.

Fish Souffle.—To one cupful of flaked fish add a cupful of cream sauce, three egg yolks beaten light and two cupfuls of rice potatoes. Fold in the beaten egg whites. Brush a baking pan with sweet fat, put in the mixture, rough it on top and bake until a light brown. Serve at once.

Fish Salad.—Mix a cupful each of rice, celery and one-half cupful of mayonnaise and a tablespoonful of chopped onion. Place any leftover cooked fish, like halibut or haddock, in the center, mixed with a half cupful of the mayonnaise and the rice and celery around it. Garnish with tomato jelly cubes or with parsley.

A cupful of flaked cooked fish of any kind added to a cupful of good white sauce, served poured over buttered toast, makes a most nourishing luncheon dish.

A cupful of any well-seasoned cooked fish may be added to any vegetable salad. It is especially good with potato salad.

A knuckle of ham in soup gives a zest and flavor to the dish, but more than one serves only to spoil the potage.—Smollet.

LET US CAN WHAT WE CAN.

THIS is more essential this year than ever before to save every bit of food possible. Fruit and vegetables which may be stored for winter use will be just that much to call upon when all such foods are scarce and high.

Olive Oil Pickles.—Take a hundred medium-sized cucumbers, sliced thin, leaving the peeling on, add two large onions sliced, place in layers and let stand overnight in one cupful of salt. Drain and add one-fourth pound each of white mustard seed and black mustard seed, two tablespoonfuls of celery seed, a pint of olive oil and enough good vinegar to cover them well. Seal in fruit jars and keep in a cool place.

Best Relish.—Chop one quart of cooked beets, add a quart of chopped cabbage, two cupfuls of sugar, a tablespoonful of salt, a teaspoonful of pepper, half a teaspoonful of cayenne and a cupful of grated horseradish; add enough vinegar to make it of the right consistency and can at once.

To Can Corn Without Cooking.
Take nine cupfuls of corn cut from the cob, fresh from the field, add one cupful of sugar, one-half cupful of salt and one cupful of water. Mix and stand until the salt and sugar are well dissolved. Then can in sterile cans. Freshen before using.

Mustard Pickles.—For those who like a cucumber pickle with a slight flavor of mustard, the following will be enjoyed: Take a gallon of good vinegar, add to it a cupful of dry mustard mixed with half a cupful of salt. Drop the cucumbers daily as they are pickled into this mixture until the vinegar will not cover them. They will be ready to eat in a week. For variety add a small bag of spices, a chili pepper or two and a little sugar. These pickles will keep firm and crisp until they are all used.

Ripe Tomato Pickle.—Take three pints of ripe, peeled and chopped tomatoes, one cupful of chopped celery, four tablespoonfuls of chopped red pepper, four tablespoonfuls of chopped onion, four tablespoonfuls of salt, six tablespoonfuls of sugar, a half teaspoonful each of clove and cinnamon, one teaspoonful of grated nutmeg, and two cupfuls of vinegar. Mix well and keep covered. It will keep for a year, and is ready to use, after mixing, in a week.

Pleasure comes through toil and not by self-indulgence and idleness. When one gets to love work, his life is a happy one.—Ruskin.

THIS IS PICKLING TIME.

E do not want to miss putting up various relishes, pickles and preserves which will give variety to our menus this winter.

Piccaililli.—Put a peck of green tomatoes, three green peppers, two small cabbages, four onions and six large cucumbers through a meat chopper and sprinkle with one cup of salt, let stand overnight, drain and cover with three quarts of vinegar and four pounds of sugar. Cook thirty minutes.

West Bend Marmalade.—Take equal parts of crab apple and ripe tomatoes, cook together as marmalade, adding the desired amount of sugar. The stewed apple and tomato are put through a sieve, before the sugar is added. The combination of flavor is particularly good and unusual.

Sweet Cucumber Pickles.—Slice finger-sized cucumbers a half-inch thick, cover three quarts with a brine of one cup of salt and three quarts of water. Pour the brine boiling hot over the cucumbers. Let stand, three days, pour off, reheat and cover. Repeat the fifth and seventh days. Then take half vinegar and water and add the size of walnut, pour boiling hot over the pickles and let stand three days. Then put into a jar a layer of the pickles, sprinkle with a layer of chopped onion and green peppers, a few raisins. Cover with boiling hot vinegar and brown sugar in equal quantities. Place a bag of mixed spices, cinnamon and cloves in the jar.

Green Tomato Pickles.—Slice one peck of green tomatoes and six good sized onions, cover with one cupful of salt and let stand twenty-four hours. Drain and cook in two quarts of vinegar, two pounds of brown sugar, one ounce of cloves (whole), two ounces of stick cinnamon. When cooked until tender but not broken set aside to cool. When cool add one cup of fresh horseradish, either grated or in small pieces and two tablespoonfuls of mustard. Place in a large jar covered with a plate and weight.

The shortest life is longest if 'tis best, 'Tis ours to work, to God belongs the rest.
Our lives are measured by the deeds we do,
The thoughts we think, the objects we pursue.

SEASONABLE GOOD THINGS.

LL windfall apples should be gathered each day and either canned without sugar or dried for winter use.

Apple Fluff.—Separate the yolk and white of a fresh egg. Set the white on ice and put the yolk in a saucepan with a cup of milk, a pinch of salt and a tablespoonful of honey, cook until smooth, flavor with a few drops of vanilla and set on ice to chill. In a deep bowl place a grated apple, add a half cup of sugar, gradually, then turn over the egg white and beat with an egg-whip until the mixture is stiff. Pile into a green bowl, pour the chilled custard around it and serve. This is a most delicious dish.

Prune Salad.—Chop fine one pound of soaked, pitted prunes. They should be well-drained before chopping. Add one chopped onion and one-half a red pepper, one tablespoonful of vinegar, a dash of mustard and salt and two tablespoonfuls of olive oil. Serve on head lettuce.

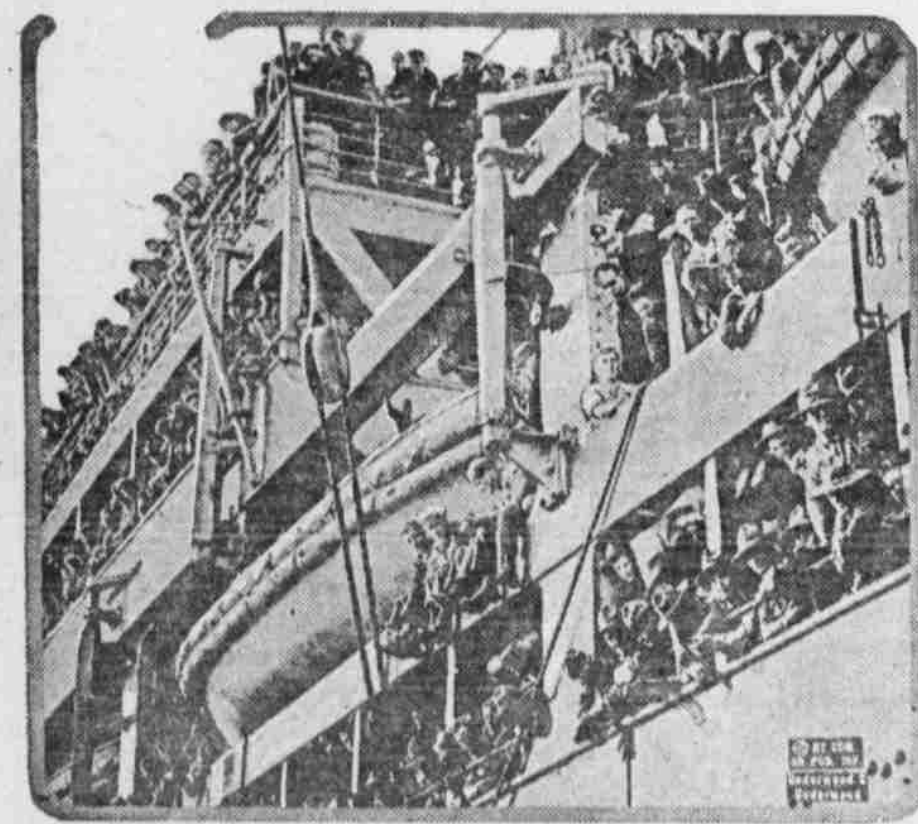
Marshmallow Salad.—Take equal parts of shredded almonds and diced apples, add diced celery and marshmallows cut fine, the whole plentifully enfolded with mayonnaise. Serve on lettuce.

Chopped dates and apple, celery and nuts make a most appetizing salad. A salad which even those who object to the acid of fruits, may eat with no ill effects is pear salad. This is a quick salad, with canned pears always at hand in an emergency. Place a drained canned pear on lettuce, cover with chopped nuts and surround with boiled or mayonnaise dressing. Blanched almonds cut in quarters may be stuck into the pear in place of the chopped nuts.

Stuffing for Game.—Cook chestnuts in the water in which the game has been parboiled. When tender, drain and mash, add one spoonful of minced ham, one-half cup of crumbs, a dash of vinegar, salt and pepper, mix well and moisten with melted butter and the yolk of an egg. Stuff and let stand an hour to flavor the bird before baking.

Nettie Maxwell

THEIR FIRST GLIMPSE OF FRANCE



On board of a former Hamburg-American liner, American soldiers are having their first look at the land of their chivalrous ally, France.

TOO MUCH FOR HERO

Faces Hun Rain of Steel Without Flinching.

But Finds Task of Writing Letters of Lieutenant's Death Impossible.

Paris.—He wore a rough doughboy's uniform, fuzzy and wrinkled, but there were captain's bars upon his shoulders. Every doughboy passing the table at which he sat upon the Paris terrace glanced at the bars, then at the uniform and, though not required to do so, saluted respectfully.

They knew at a glance he was a captain of infantry, proudest of titles. "We had gone ahead ten kilometers," he remarked to a companion, "when we stopped for a moment to consult our maps. I had a few sergeants, a couple of lieutenants and young Lieutenant K— with a few

of his men who had come through all right.

"Signal corps men were stringing wire on a small building facing the little court where we were talking. We were dog-tired. Young K— bent over my shoulder to look at my map. A shell burst beside us. Fifteen of our men were killed outright. Many were wounded. I was knocked flat.

"Young K— was going fast. He knew it. I had been a father to the lad—knew his family well. He looked down at his wounds and then finding me beside him, my face and uniform splattered with his blood but unharmed, he smiled feebly.

"I'm all in," he said. Then he put his hand to his back and rolled over. I turned my face away from the sight. "Good-by, Jack," he said. "I squeezed his hand—he was such a brave kid—and he smiled as he died. "That night Sergeant Casey opened

my door of sacking. With my head in my hands I was sobbing like a kid. I had tried to write a letter to his folks—and couldn't. 'Sarge' was wise, for he coughed and went away."

BOY SEEKS FARM WORK LOAN

Twelve-Year-Old Applicant in Kansas is Youngest to Apply Under Recent Act.

Wichita, Kan.—Verner Ditus, twelve, of Burdette, Kan., is the youngest applicant for a seed wheat loan under the recent farm loan plan to be received by the Wichita Loan bank, according to Supervisor L. M. Eastbrook.

Young Ditus in his application says he owns a horse valued at \$50 and a cow worth the same. He uses his father's machinery and wants \$300 on a 100-acre tract. The application is vouched for by the farm agent at Pawbrook, who says the boy enjoys a good reputation as a farmer and a general good reputation. His parents will have to sign the mortgages, it is said.