

# CLOSE FIGHTING WAS JUST YANKS' TASTE

Showed Their Individual Superiority in Hand-to-Hand Battling.

## WOUNDED TELL OF VICTORIES

Give Graphic Descriptions of Personal Encounters With Enemy—Battalion of Marines Brings Down German Airplane.

Paris.—When the change came from trench warfare to the more or less warfare of movement, the Americans got their long-desired opportunity to display their physical prowess and their individual superiority in hand-to-hand fighting. And they liked it—this close fighting—as evidenced by the smiles and laughs of the boys in the American army hospitals when they recount tales of bayonet charging, hand grenade at close quarters, and even the good, old American style of using the fists.

Andrew Dumas of Burke, N. Y., was suffering a bit of pain from a wound in his hip, caused by shrapnel, but he forgot his sufferings when he told of doing away with three exponents of Prussianism with his bayonet. Dumas was injured while fighting in the sector north of Verdun where the Americans, straddling the Meuse river, met resistance of the most stubborn kind.

"We crept out one night on a scouting proposition and met up with quite a gang of Hunns," Dumas said. "We couldn't resist the temptation to have a go at them at close quarters. I know of three of them that went down with my bayonet. I wasn't injured until two days later."

### Calls It "Hot Stuff."

Another Yank, who says "close up" fighting is "hot stuff," is Sergeant Adolph Stein of 535 St. Clair street, Lawrenceburg, Ind.

It's Stein's second time in the hospital since the middle of August. His first wound was from a German high explosive, but his second trip to the hospital was caused by machine gun bullets—in each leg. He said he was just in reach of the machine gun when he fell. But, he added, his comrades "carried on" and got the gun.

"Just to show you the difference between Americans and Germans, I've seen one American hold off five and six Germans with a rifle, and I had a man in my platoon, who, after being wounded himself, brought in thirteen prisoners single-handed."

Burt H. Daley of St. Clairsville, O., who was wounded by a machine gun bullet in the hip, in fighting around Thiancourt, also told of close fighting. He said his platoon took many prisoners, the Germans preferring to surrender rather than try

to stand up to the Americans in hand-to-hand combat.

Surrounded by Germans because the American advance in the Champagne had been too rapid, a regiment to which William Robert Smoker, 910 May street, Philadelphia, was attached, fought its way through the enemy cordon and took prisoners. Smoker, injured later by shrapnel in the right leg, told how his regiment shortly returned to the attack and advanced three miles. For their bravery Smoker said the entire regiment was awarded the French fourragere.

An interesting story of how an entire battalion of marines, including a machine gun company, had a hand in bringing down a German airplane is told by N. W. Afterbaugh of Wood River, Neb.

"Our battalion was in reserve in a small forest," explained Afterbaugh, who was later wounded in both legs by shrapnel. "All of a sudden we saw an American plane making for home. The plane seemed to be crippled. Immediately back of the American was a German plane, trying its best to finish the American. Both machines were flying low.

"Every fellow there was just aching to get a crack at the Hun plane, and we waited until the American had passed on and the German was just above us. We all turned loose with our rifles and the machine gun company let fly with its rat-a-tat-tat.

"The Boche immediately turned and tried to make for home, but he was forced to land about two city blocks from us. When we reached the spot where he came down we found that his plane had been riddled with bullets and that he had a number of bullet wounds in his legs, arms and body. However, I guess he will get over it, for he was immediately hustled off to a hospital."

# MUTILATED BELGIAN ORPHAN



Francois Calcutaux, a ten-year-old Belgian refugee, who is now in the United States. When the war broke out he was but six years of age and was attending a school in one of the little Belgian towns that was later overrun by the German hordes. White coming home from school one day his parents told him that the Germans had invaded his town. A little later he was hit by a fragment of an aerial bomb from a German plane. Getting up he ran to his home and there saw his family killed before his eyes. Whenever an American transport arrived at the port of Reest he and his companions would rush to the wharf where they would surely get something to eat from some of the sailors. This continued for about two years. Then the men on the transport that had given him food so many times decided to make an American of him so they adopted Francois. After making a collection for him they decided to send him to school in the United States.

# WAR WORK WINS A PLACE FOR WOMEN

London.—The women of Great Britain are going to play a big role in reconstruction.

They have won the right to be heard by saving the nation—and the nation recognizes it.

The war has brought British women the vote and the right to sit in the house of commons—sacred to the "stronger sex" throughout the history of the British empire.

It is probable women's right to sit in the house of lords will be established shortly, as well as the admittance of women to the professions on an equal footing with men.

The question of "equal pay for equal work" has been met in instances, but

largely it remains to be fought out after the industrial change-over.

Only women over thirty may vote, but there is already a demand that this age limit be reduced.

Already a number of women have announced they will be candidates in the coming elections—many of them on planks dealing with reconstruction tasks.

Mrs. Dacre Fox, one of the leaders of the "intern' em all" agitation, made the following statement in connection with her intention to oppose Sir George Cave, the home secretary:

"I will oppose him because his department placed every obstacle in the way of the internment of all enemy aliens."

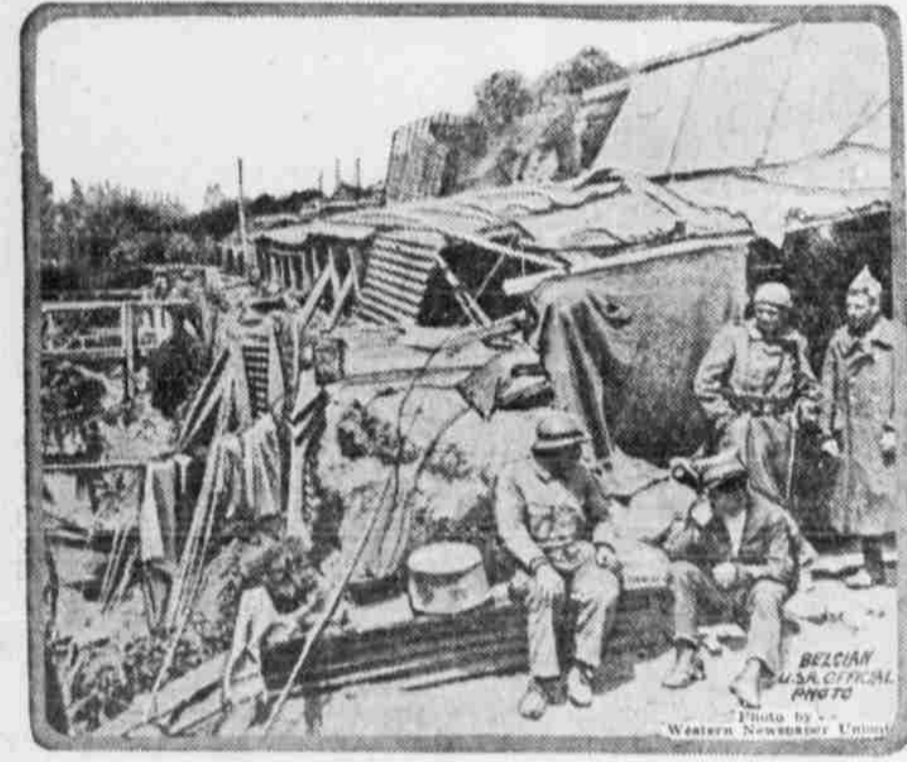
Here are views expressed by prominent women of England upon the new order:

Mrs. Pankhurst: "The decision of the house in granting women the right to sit as members was the logical outcome of getting the vote, but I think the vote is much the more important thing. I shall vote to get the right type of men into parliament rather than to get women into parliament. I am very anxious that the strength of the woman voters—4,000,000 strong—shall be given to help combat the very real danger of international bolshevism."

Lady Frances Balfour: "The sooner the nation forgets the sex of its enfranchised citizens, of its members in public work, the better for all concerned. Sex must make no difference in the binding obligations of those who form that great assemblage, the faithful commons, in the mother of parliaments."

Baroness Rhondda (who as a peeress in her own right is expected to claim, as a test case, the right of women to sit in the house of lords): "I think it is just as desirable that women should be in the house of lords as it is that they should sit in the commons. The way for women in the commons will be made easier by the admission of women to the commons."

# ON THE RECAPTURED BELGIAN FRONT



One of the corners of a new sector recaptured from the retreating Hunns by the Belgians who are gallantly and steadily reclaiming their land.

# HIGHLAND BOYS TAKE TO JAZZ

Bagpipe Is Routed by American Music.

Lasses Also Develop Love of the Trot, One-Step and Other Yank Dances.

Evanston, Ill.—According to K. J. Hollinshead of this city, secretary in an American Y. M. C. A. naval hut somewhere in Scotland, the canny Highlander is succumbing to the lure of the navy's jazz bands and in many a "wee hoose on the heather" the bagpipe stands in the corner unused.

Along with the craze for jazz there has naturally developed a love of the trot and one-step. When Jack comes ashore he wants to dance. But in Scotland he didn't find much satisfaction in watching the lassies doing a hornpipe, nor did the bagpipe seem like music to his "jazzed" ears.

# 'DUMMY' CURE FOR SPEEDERS

Pittsburgh Children Have Method of Curing Reckless Auto Drivers.

Pittsburgh, Pa.—The "dummy" cure is what the children of Larimer avenue call their method of check speeding automobiles who rush through their favorite playing ground.

Terror stricken, a chauffeur alighted from his machine recently after he had knocked down and run over what he thought was a child. He returned to where the "body" was lying in the street and discovered that it was a dummy. He went to his car in a happier frame of mind, but he had no more heart for running fast through the thickly-settled parts of the city. And many more chauffeurs suffered the same thrilling experience.

To make the "accident" more real is what the children of Larimer avenue call their method of check speeding automobiles who rush through their favorite playing ground.

# STRIKELESS UNION FORMED

Yakima, Wash.—A union pledged not to strike has been formed here with 170 members, all fruit workers.

All differences as to wages, hours, conditions of work and other matters will be settled by reference to the federal community labor committee.

# The KITCHEN CABINET

The scales of household polity are the scales of love, and she who balances them evenly is indeed wise.

## WAYS WITH CHESTNUTS.

This delicately flavored nut is highly valued, and where it is found in abundance adds many tasty dishes to the menu.

**Mashed Chestnuts.**—This dish, if served for a luncheon or supper dish with sliced cold meat, takes the place of potatoes and gives us a new dish. Shell and blanch the nuts, then cook them in milk until tender. Mash and season with salt, butter and paprika.

A half-cupful of mashed chestnuts spread over a custard pie before the meringue is placed, or on a lemon pie, makes a most unusual and delicious addition.

**Chestnut Custard.**—Blanch, boil and mash through a ricer a quantity of chestnuts. To one cupful of the pulp add three egg yolks and one beaten white, one cupful of milk, half a teaspoonful of vanilla extract and sugar to sweeten. Pour into a buttered dish and bake slowly. Make a meringue with the other two whites, with two tablespoonfuls of sugar, and brown in the oven.

**Curried Chestnuts.**—Shell and blanch one pound of chestnuts; stew in chicken stock until tender. Take two tablespoonfuls of olive oil, or if that is not at hand use corn oil. Add a teaspoonful of sugar, a sliced onion, one chopped apple, a tablespoonful of curry and a tablespoonful of sweet chutney; moisten with a cupful of stock or gravy and cook until the apple is soft, then rub through a sieve, add a squeeze of lemon juice and simmer until the nuts have absorbed the flavor. Serve with plain boiled rice.

**Chestnut Sauce for Turkey.**—Add two tablespoonfuls of flour to three tablespoonfuls of the fat from the roasting pan of the turkey. Add two cupfuls of boiling water and stir until smooth and thick. Season with salt, pepper, and add a pint of mashed cooked chestnuts, a tablespoonful of chili sauce or a few drops of tabasco. Pour into a sauce boat and serve with the turkey.

Glaced chestnuts are a well-liked sweet. Boil sugar and a little water until it cracks when dropped in water; dip the blanched nuts quickly in the sirup and place on greased plates to cool.

If a man finds himself with bread in both hands, he should exchange one loaf for some flowers of the narcissus, since the loaf feeds the body indeed, but the flowers feed the soul.—Machomet.

## FOOD FOR SPECIAL OCCASIONS.

Fortunately we are not all alike in our tastes. Foods of which one is especially fond will not be at all acceptable to his neighbor. This diversity of tastes gives us many dishes, and he is indeed hard to suit who cannot find some to his liking.

**Royal Sandwiches.**—Mix a half-cupful of almonds, season with salt and red pepper, add two tablespoonfuls of chopped pickles, one tablespoonful of worcestershire sauce and one tablespoonful of chutney. Spread the bread with cream cheese, and sprinkle with the almond mixture, finely chopped. Salted crackers may be used in place of bread.

**Windsor Sandwiches.**—Cream a cupful of chopped ham with two-thirds of a cupful of chopped chicken; when well blended season with paprika, salt and spread on buttered white bread.

**Cheese and Pepper Sandwiches.**—Mash a small cream cheese, season well, add enough thick cream to make of the right consistency. Season with red pepper and salt, add a finely shredded green pepper, mix well and spread on buttered rounds of white bread.

**Olive Sandwiches.**—Chop fine and pound to a pulp a dozen olives and a half-cupful of crisp celery. Add an eighth of a teaspoonful of made mustard, one teaspoonful of catsup, two tablespoonfuls of cracker crumbs rubbed very fine and a cupful of mayonnaise.

**Stuffed Baked Apples.**—Core good-sized apples and fill the centers with raisins, sugar, cinnamon and bits of butter. Baste with water during the baking.

The tender hearts of celery, if surrounded by chopped ice and served, make a most delicious accompaniment to the meat course.

**Orange Meringue.**—Cook together a pint of boiling water and a tablespoonful of corn starch which has been mixed with cold water. Add the juice of two lemons, the whites of three eggs and three oranges sliced. Cook the water and cornstarch with four tablespoonfuls of sugar ten minutes, then add the fruit juice. Pour this over the oranges while hot. Cover with a meringue made from the whites of the eggs and three tablespoonfuls of sugar.

For the year of peace and plenty. And for blessings without end. Let the voices of the people In Thanksgiving praise be lend.

## THANKSGIVING DISHES.

Something new or untried is always welcome for the great national Thanksgiving day.

Baked Hubbard squash served as an enticement is not a common way of treating the time-honored dish, yet it is very good for a change.

Dainty little pumpkin pies baked in patty tins are great favorites with the small people, and for the older people they may be heaped with whipped cream and sprinkled with finely grated snappy cheese.

**Parisian Apples.**—Peel the apples and cut them into small balls with a potato cutter. Put to cook in a rich sirup flavored with lemon juice and rind, and cooked with the bright peelings of the apples for color. When tender, cool and serve in sherbet glasses with the juice poured over them and a spoonful of sweetened whipped cream for a garnish. This dish, served with plain boiled rice, is a very wholesome dessert for children.

**Chestnut Soup.**—Peel a quart of large chestnuts and boil in salted water; remove the brown peeling and chop fine. Add a teaspoonful each of salt and sugar, the rind of a lemon and a quart of water. Bring to a boil and cook slowly for an hour. Rub through a sieve, add two quarts of chicken or veal stock, a teaspoonful of parsley finely minced, a tablespoonful of flour and a tablespoonful of butter well blended. Season with red pepper and simmer twenty minutes, stirring until well blended. Put through a sieve and serve. A yolk of egg added to the soup just before serving adds both nourishment and slight thickening.

**Chestnut Stuffing.**—Chestnuts as a stuffing for fowl are a great delicacy. Boil and mash and season well with butter, salt, pepper, and add bread crumbs to make sufficient filling. Other seasonings, such as sage and onion, may be added if liked. Cooking the nuts in a well-seasoned broth will also add much to the flavor of the stuffing.

What's the use of being in the kitchen's section of the avil chorus, when the builders' committee of the booster club is right next door waiting for you?

## INVITING DISHES.

A hot soup at this season of the year will be found most acceptable either noon or night.

**Creole Soup.**—Add to a small diced turnip and carrot a large onion, two cupfuls of boiling water, a tablespoonful of rice and a cupful of tomato puree. Cook until tender, rub through a sieve, add another cupful of boiling water, two tablespoonfuls of fat, a teaspoonful of salt and a cupful of green peas. Reheat and serve hot.

**Delicious Omelet.**—Break four eggs into a bowl and beat just enough to blend the yolks and whites. Add salt and put two tablespoonfuls of butter substitute into an omelet pan and set on the back part of the stove; gently move the pan from side to side to allow each portion to run down next to the pan until the whole is of creamy consistency. Then fold and turn on a hot platter.

**Hot Tamales.**—Boil a fowl until tender, strip the meat from the bones and chop fine. Chop half a pound of seeded raisins and a half cupful of stoned olives with one small red pepper, also finely chopped. Mix all together and stir to a paste with two cupfuls of cornmeal, moisten with scalding water and stir over the fire, cooking fifteen minutes. Add six hard-cooked eggs finely chopped and mold into a long roll; place in the smooth inner husks of green corn, or the dried husks may be used; tie with strips of the husk and boil for an hour in water.

**Coffee Junket.**—Steep a tablespoonful of coffee in a half cupful of milk, strain and add when cool to a cupful and a half of milk warmed to the luke-warm stage and a half tablet of junket which has been dissolved in a tablespoonful of cold water; stir until well-mixed, add sugar to taste and pour into glass sherbet cups. When thick remove from the warm room and place on ice. Serve topped with a spoonful of whipped sweetened cream.

**Young Carrots.**—Place the scraped carrots in a saucepan with a small onion, a bay leaf, a little salt and pepper. Cover with stock and stew until tender. Serve on a hot dish surrounded with seasoned mashed potatoes.

**Deviled Ham.**—Chop fine one pint of boiled ham, a large part fat; add six hard-cooked eggs, one teaspoonful of mustard, the prepared kind. Mix and press into a mold. This will keep for weeks, and makes a fine sandwich filling.

Nellie Maxwell

# LOOK AT CHILD'S TONGUE IF SICK, CROSS, FEVERISH

HURRY, MOTHER! REMOVE POISONS FROM LITTLE STOMACH, LIVER, BOWELS.

GIVE CALIFORNIA SYRUP OF FIGS AT ONCE IF BILIOUS OR CONSTIPATED.



Look at the tongue, mother! If coated, it is a sure sign that your little one's stomach, liver and bowels need a gentle, thorough cleansing at once.

When peevish, cross, listless, pale, doesn't sleep, doesn't eat or act naturally, or is feverish, stomach sour, breath bad; has stomach-ache, sore throat, diarrhea, full of cold, give a teaspoonful of "California Syrup of Figs," and in a few hours all the foul, constipated waste, undigested food and sour bile gently moves out of the little bowels without griping, and you have a well, playful child again.

You needn't coax sick children to take this harmless "fruit laxative;" they love its delicious taste, and it always makes them feel splendid.

Ask your druggist for a bottle of "California Syrup of Figs," which has directions for babies, children of all ages and for grown-ups plainly on the bottle. Beware of counterfeits sold here. To be sure you get the genuine, ask to see that it is made by the "California Fig Syrup Company." Refuse any other kind with contempt.—Adv.

Accounting for Cheerfulness.

"So you were gassed while you were over in France?" said the family doctor to the man home from the front.

"Yes, I was," replied the man who had seen service.

"In the hospital, I suppose?"

"Sure thing. And say, doctor, I never saw such a cheerful, happy doctor as the one who attended me."

"I can account for that. He knew he wouldn't have to try and collect any bills from you."

"REALLY, NOW—"

"I can't take that. I must have Red Cross Ball Blue. I have used it for more than ten years. My white dresses, linens and lace curtains are snowy white. I simply can't do without Red Cross Ball Blue. You will get it? All right, I'll wait."—Adv.

Figures Wanted.

Editor—This poem is capital. Poet—I hope so—er—how much?—Boston Transcript.

A girl hasn't much use for a man who is too cowardly to propose.

# Acid-Stomach Ruins Health of Millions

Besides those painful attacks of indigestion; that awful bloated, lumpy feeling after eating and downright stomach misery that you who have experienced it know so well; besides disgusting belching, food-repelling, sour stomach and distressing heartburn—besides all this, ACID-STOMACH undermines the health and saps the strength of millions.

If you don't get rid of those stomach miseries there is no telling where your stomach troubles will end, for it is a well known scientific fact that many serious ailments have their start in an acid-stomach.

Start now—this very day to get rid of your stomach miseries—take EATONIC—the wonderful remedy that absorbs the excess acid from the stomach and brings INSTANT relief. You simply have no idea how much better, stronger and brighter you feel at once. It drives out all the gas and bloating, puts an immediate stop to belching and heartburn, ends stomach suffering and makes it cool, sweet, comfortable and strong.

There can be no further excuse for you to allow acid-stomach to wreck your health—pile up misery upon misery until you get to the point where you feel down and out and that life has lost all its joys. Remember, just as acid-mouth ruins teeth, so acid-stomach ruins health. Take EATONIC. It's good, just like a bit of candy and makes the stomach feel fine. You can then eat the things you like and, what is more, every mouthful you eat will count in creating power and energy. You'll feel so much better—have punch and pep—the power and will to do things and get results, and your stomach misery will be gone. Take our advice. Get a big box of EATONIC from your druggist today. It costs so little. If it fails to remove your stomach distress, he will refund your money. That is guaranteed, you are to be satisfied or money refunded.

EATONIC FOR YOUR STOMACH'S SAKE. Magic Relief for Bad Stomachs.