

# LATE WAR AREA AN EERIE PLACE

Strange Quiet Now Rests Over Land Torn by Shot and Shell.

## TRAVELER AGAIN IS WELCOME

Plain Vegetables and Certain Meats, Even Choice Wines, Again Are Pleasant—Friendly Lights Seen at Night.

Behind the Lines in France.—This land of recent battles is a queer land now. Over the shell-torn villages and blasted woods, the pitted fields and ruins of all that once was is a strange quiet. The winter sky is lacking in airplanes and great flocks of crows have taken their place.

A few villagers have crept back to see what remains of their homes and holdings, but probably the winter will have passed before reclamation and reconstruction are undertaken on a large scale.

Along the roads repaired and re-bridged for the allies' advance into German territory long camion trains move slowly and always southward. They travel leisurely now, for the need of hurry is gone. They bring back the salvage of battlefields, all the things that go to make war, abandoned or captured.

Endless Trophies of War. Truck load after truck load of rifles and shells, of water bottles and haversacks, cartridges, machine guns, bayonets and trench knives and pistols, mess kits, overcoats, caps, an endless catalogue of paraphernalia are brought in. The battle zone is still full of it, in heaps and racks, waiting salvage.

Now and then come trains of airplane camions burdened with dismantled flying machines of every type and every nation, engine and fuselage and running gear on the truck and the great wings on its specially designed trailer. Some of them are unharmed, but many show bullet holes through the frail fabric or the ruins of a crash. A fair proportion of them bear the Maltese cross that marks them boche.

There are trains of captured enemy artillery, particularly of motor batteries, driven and manned by Frenchmen, and these are happy outfits. Often the guns are decorated with evergreens and always the French soldiers laugh and wave a greeting. As they creep through the villages the populace flocks out to view the cannon that for four years sent death and devastation to their land, and the children clamber on the carriages and out on the grim barrels.

But it is the troops on the way back that are most interesting, returning to rest areas or to their ports of embarkation for home. French or American, their behavior is the same. Always they greet everyone cheerily or boisterously and always the French officers salute with a smile when they

meet an American car, while the men wave and shout: "La guerre est finis!" or a similar greeting. Even the children cry "Finis! Finis!" to the passing car.

Travelers Are Welcomed. Strangest of all are the lights at night in the hamlets and villages, or shining friendly from the isolated farmhouse, in regions further back. For so long France seemed a deserted land to the traveler by night. Hour after hour the press correspondent has traveled at night without a glimmer to be seen in the countryside, and now from every hill and vale the cheery windows shine and the villages are ablaze. The papers devote columns to the illumination of Paris, but it is here in the remote part of France where war has been that lights at night seem most wonderful, even if they are but candle or little lamp.

# BATTLE SHAFT TO AMERICAN MEN

Washington.—The first three American soldiers to die in battle on French soil fell in the village of Bethelmont, about twelve miles east of Nancy. The population of this region decided to erect a monument commemorating their sacrifice, and a replica of this proposed monument was sent to President Wilson by Ambassador Sharp at Paris a few months ago at the request of those in charge of the project. Originally it was the intention to hold the ceremony of dedication in the very village of Bethelmont, where the three young heroes had given their lives for freedom, but the community was situated so near the firing line that the ceremony had to be held at Nancy. Ambassador Sharp has sent to the state department a graphic report on the subject. A large crowd of distinguished people were present at the dedication exercises.

M. Mirman, in his address before a huge assembly at Nancy, emphasized the fact that the three young heroes in whose honor the monument had been erected were not, indeed, the first Americans whose blood had tinged the battlefields of France. Young men from the United States, impatient to fight, had enrolled voluntarily in the French and English armies and already in 1916 their number exceeded 20,000.

Carried American Flag. A very touching incident illustrates the patriotism of those Americans who had joined the French Foreign Legion before the United States entered the war. Not being able to fight openly under the Star-Spangled Banner they procured an American flag and decided that each of them, in turn, should carry it wrapped around his breast. In this way our flag was present in all those numerous combats in which the

Where once camions or staff cars loomed lightless in the roads to the imminent threat of collision, and often its accomplishment, the brilliant headlights stab the night.

There in every village now the traveling stranger can obtain food, not in variety, perhaps, but enough and very hospitably. The deprecatory polite and necessary refusal to requests for refreshments that usually were received in little hamlets or single farms has given way to a cheerful offering of what there is, for the farmers know now that the specter of a winter of short rations has disappeared. The rationing of certain foodstuffs is still in effect. Bread tickets are necessary in public eating places, no matter how unpretentious; butter and milk are seldom to be had and cheese is scarce, but of plain vegetables and certain meats there is plenty, and the light red and white wines of the country are forthcoming when demanded.

At this season there is game in the small town markets, hares and rabbits, venison, red-legged partridges and the large French quail and wild boar. It is high, but not so high as it always is at home.

colors of the Foreign Legion participated. Twice it was pierced by bullets and stained with the blood of wounds. Once he who carried it fell, the American volunteers searched the field and found their dead comrade, took from his body the well-beloved colors, and, armed with this emblem, they went forward to new exploits. When the United States took up the insulting defiance of Germany these American volunteers, already veterans, took their places in their National army and presented to France this flag which so proudly they had borne through numerous battles, and the French reverently deposited it at the Invalides.

A few days after the first Americans entered the trenches the Germans desired to test the worth of their new enemy. They directed an attack against the sector. Valiantly did the American soldiers support their baptismal fire.

Did Not Yield an Inch. They did not yield one inch of their positions. The enemy who had penetrated for a moment into their trenches withdrew, leaving numerous dead. Three Americans were killed in the French lines, one pierced by a revolver shot, the other two stabbed with poniards. They were interred in a field below the hill on which are clustered the houses of the village of Bethelmont. It was decided that the names of these three first victims should be inscribed on stone, and although the project could not be given dimensions in keeping with the importance of the historic fact to be commemorated, the design is artistic and was drawn by Louis Majorelle. The cross and the thistle of Lorraine are entwined with the stars of America. The inscription on one side reads:

"LORRAINE TO THE UNITED STATES"  
That on the other side:  
Here in Lorraine territory repose the three first American soldiers killed by the enemy on November 30, 1917.  
Corporal JAMES B. CRESHAM (of Evansville)  
Private THOMAS F. ENRIGHT (of Pittsburgh)  
Private MERLE D. HAY (of Clenden)  
As worthy sons of their great and noble Nation they have fought for Justice, Liberty and Civilization against German Imperialism, the scourge of the human race.  
THEY DIED ON THE BATTLE FIELD.

Thus it is that on the face of this monument is engraved in enduring letters the fact that in Lorraine territory repose the first three fallen American soldiers.

Strap Identifies Fox. Worthington, Mass.—Under the thick growth of fur on the neck of a fox which Walter L. Tower shot the other day was a leather strap. It was identified by Charles A. Kilbourn as a strap which was on a young fox which he once had. The fox escaped from captivity 11 years ago.

# HAD MIGHTY WEAPON

London.—"Phantom torpedoes" from the clouds sank a Turkish ship carrying 3,000 troops, just before the end of hostilities. Only the armistice prevented other aerial "phantoms" from operating effectively against the German warships in the Kiel Canal and other German navy shelters.

These hydroplanes discharging torpedoes above the water have been the great secret of the British navy during the closing month of the war. Scientific officers of this branch of the navy agree that these mysterious planes are designed to accomplish from the air more effectively and more swiftly what the torpedoes from submarines can achieve.

An armored ship carrying twenty of these machines met the German surrendered fleet at sea ready for action in case the Germans should attempt some eleventh-hour trickery.

These amazing planes ascend from land or deck, climb thousands of feet for a sudden dive from the clouds at

a speed of 150 miles an hour, straighten out fifty feet above the sea and discharge a torpedo direct at the enemy ship. Then they disappear into the clouds as suddenly as they appeared, and so swiftly that the enemy craft has no chance of trailing its guns or machine guns on it.

How the difficulty of discharging a torpedo in the air is overcome is a naval secret. It is known that serious accidents marked the experimental tests with these wonderful machines.

Common Law Wife Wins. St. Louis.—Mrs. Catherine Clark, who testified she was the common-law wife of Walter L. Clark, Frisco railroad switchman who was knocked from an engine and killed at the Choteau avenue viaduct April 1, 1917, 600 by a jury in circuit court. She has just been given a verdict of \$16,000 for \$20,000.

# The KITCHEN CABINET

Autumn to winter, winter into spring, Spring into summer, summer into fall—So rolls the changing year, and so we change.

## A CAKE WITH A CUP OF TEA.

Small cakes of various kinds may be made now which will last all winter and make a real joy if accompanied with a dainty cup of tea or coffee.

**Cinnamon Stars.**—Take one pound of unbleached almonds, chopped fine, one pound of powdered sugar, whites of seven eggs, one teaspoonful of cinnamon. Beat the egg whites stiff and dry, fold in the cinnamon. Take out one-third of the mixture and into the rest fold the almonds. Spread powdered sugar on a board and form the mixture into a sheet a fourth of an inch thick. Cut in stars, cover with lard, set aside and bake in a very slow oven.

**Sand Tarts.**—Take one cupful of butter, one and one-half cupfuls of sugar, three eggs, yolks and whites beaten separately, one tablespoonful of water, half a teaspoonful of baking powder and flour to roll. Roll very thin, cut in shapes and sprinkle with sugar and cinnamon. Bake in a moderate oven.

**Peppernuts.**—Beat four eggs 15 minutes with a Dover egg-beater, add one pound of powdered sugar and beat another 15 minutes. Add the grated rind and juice of one lemon, one teaspoonful of powdered cinnamon, one-half a teaspoonful of cloves, one-half a grated nutmeg and one cupful of flour with one and one-half teaspoonfuls of baking powder. Add flour to roll and cut with very small cutters, bake on buttered tins in a moderate oven.

**Nut Cakes.**—Take one cupful of nuts, chopped fine, one cupful of sugar, one cupful of flour, two eggs. Flavor with lemon or rose and form into small balls the size of a walnut, and bake.

**Springerle.**—Beat four eggs as stiff as possible (15 minutes is about long enough), add a pound of powdered sugar and beat again 15 minutes. Add flour to which a teaspoonful of baking powder has been sifted and roll out. Place the springerle board face down and press with a weight to print the figures well into the dough. With a sharp knife cut the cakes apart and let them stand over night. In the morning sprinkle with aniseed and bake in a moderate oven. Do not add too much flour.

**Icicles.**—Roll rich pastry very thin, spread with butter and sprinkle with cinnamon and sugar. Roll up very tightly and cut in icicle lengths. Bake and then roll in powdered sugar before serving.

During the years within which we live, life will never be again as it has been. The magnitude and importance of the problems of reconstruction of the world's torn mental and material fabric are too great for general toleration in the future, as in the past, of the mental slacks or the spendthrift of time, and there will be no such toleration.—President Hopkins.

These are the things I prize  
And hold of dearest worth:  
Light of the sapphirine skies,  
Peace of the silent hills,  
Shelter of woods and comfort of the grass,  
Music of birds, murmur of little rills,  
Shadow of clouds that swiftly pass,  
And after showers the smell of flowers.  
And of the good brown earth,  
And best of all, along the way friend-ship and mirth.  
—Henry Van Dyke.

## DAILY FOOD FOR THE FAMILY

Those who have tasted the old-fashioned sweet pudding will enjoy this one for it is without eggs.

**Baked Indian Pudding.**—Scald one quart of milk in a double boiler. Mix half a cupful of Indian meal with a teaspoonful of salt and one cupful of cold milk, and stir into the hot milk; continue to stir until the mixture thickens; cover and let cook ten minutes; add one cupful of molasses, half a cupful of finely chopped suet, half a teaspoonful of ginger, one teaspoonful of cinnamon, and one cupful of cold milk; mix and turn into the baking dish. Let bake in a slow oven half an hour; add two cupfuls of milk, stirring it well, after half an hour a third time stir in two cupfuls of milk, then let bake undisturbed three hours longer. Serve hot with a hard sauce. Raisins may be added which will improve the flavor.

**Peanut Butter Cookies.**—Take three-fourths of a cupful of peanut butter, one-half cupful of sugar, one egg, one-half cupful of pastry flour and one-half cupful of barley flour; one-half teaspoonful of salt, two teaspoonfuls of milk and two teaspoonfuls of baking powder sifted with the flour. Roll and bake as usual.

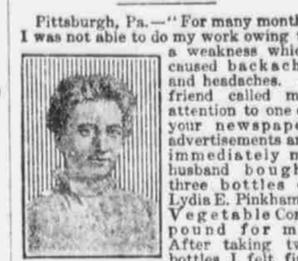
**Japanese Suet Dressing for Sundaes.**—Take two ounces each of dates, figs, raisins, pecans and almonds, one-fourth of a cupful of maple syrup, and one cupful of marshmallow paste. Chop each article separately, very fine; blanch the almonds before chopping; then mix all the ingredients together and let stand overnight to ripen.

**Cream of Asparagus Soup.**—Take one-half cupful of cooked asparagus, one-half cupful of the liquor from the can of vegetable if freshly cooked, one and one-half cupfuls of milk heated and thickened with two level teaspoonfuls of rice flour. Salt to taste and add a small piece of butter when ready to serve.

**Honey Lemon Pie.**—Take one-half cupful of honey, three tablespoonfuls of cornstarch, one egg, the grated rind of one-fourth of a lemon, one and one-fourth cupfuls of scalded milk, one teaspoonful of fat and two tablespoonfuls of lemon juice. Combine the liquid, honey, lemon rind and fat. Let soil and preserve with cornstarch. Let be for an hour with a little cold milk. Cook over a fire for 15 min-

# HUSBAND SAVES WIFE

From Suffering by Getting Her Lydia E. Pinkham's Vegetable Compound.



Pittsburgh, Pa.—"For many months I was not able to do my work owing to a weakness which caused backache and headaches. A friend called my attention to one of your newspaper advertisements and immediately my husband bought three bottles of Lydia E. Pinkham's Vegetable Compound for me. After taking two bottles I felt fine and my troubles caused by that weakness are a thing of the past. All women who suffer as I did should try Lydia E. Pinkham's Vegetable Compound."—Mrs. JAS. ROHRBERG, 620 Knapp St., N. S., Pittsburgh, Pa.

Women who suffer from any form of weakness, as indicated by displacements, inflammation, ulceration, irregularities, backache, headaches, nervousness or "the blues," should accept Mrs. Rohrborg's suggestion and give Lydia E. Pinkham's Vegetable Compound a thorough trial.

For over forty years it has been correcting such ailments. If you have mysterious complications write for advice to Lydia E. Pinkham Medicine Co., Lynn, Mass.

**Cuticura For Baby's Itchy Skin.**  
All druggists. Soap 25, Ointment 25 and 50, Talcum 25, Cuticura, Dept. E, Boston.

A load of liquor merely adds to a man's load of trouble.  
Cure pimples, headache, bad breath by taking May Apple. Also, Jalap rolled into a tiny sugar pill called Doctor Pierce's Pleasant Pellets, 65¢.

Girls keep the question when they try to induce men to propose.  
For a disordered liver, take Garrod's Tea, the Herb Laxative. All druggists.—Adv.

Everything in the world—even respect—is to be bought.—Auerbach.  
Important to Mothers  
Examine carefully every bottle of CASTORIA, that famous old remedy for infants and children, and see that it bears the Signature of *Wm. D. Fitch* in Use for Over 30 Years.  
Children Cry for Fletcher's Castoria.

The Underworld.  
Silas (in a whisper)—Did you git a peep at the underworld at all while you wuz in New York, Ezy?  
Ezra—Three times, b'gosh! Subway twice an' rattellar once.—Buffalo Express.

Music of the Battlefield.  
A few weeks ago a writer attempted to describe the noise of war and declared it was impossible. Pietro Mascagni, the famous Italian composer, later made an attempt. He was visiting his two sons at the front, and witnessed a battle for the first time.  
"This is indeed music!" he exclaimed. "It seems as though all the big drums in my orchestra were multiplied by a million and have suddenly gone mad!"

How It Happened.  
"Pardon me," said the army cook, for military chiefs are prone to address their underlings courteously, "but I pritheer tell me where you learned to peel potatoes so artistically? I observe that you do not cut off the outside in great lunks, as, alas, too many do, but loosen a bit of the skin of the tuber and then dextrally strip it all off. You must have had much experience in skinning 'e'er enterling upon a soldier's life?"  
"I did, thank you, sir," replied the accomplished member of the kitchen police. "Before I decided to make the world safe for democracy I was a country banker."—Kansas City Star.

## Save Sugar by eating Grape-Nuts

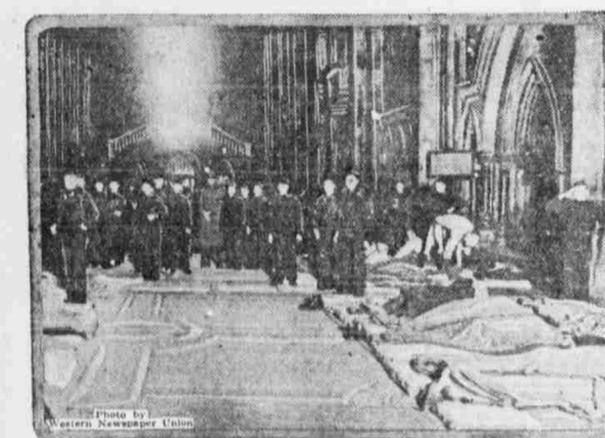
as your cereal dish

This standard food needs no added sweetening for it is rich in its own sugar, developed from wheat and barley by the special process of cooking.

"There's a Reason"

*Nellie Maxwell*

## ODD SLEEPING QUARTERS FOR YANKS



Though London is overcrowded now more than at any time during its history, American junkies are being well taken care of by the American Red Cross. This photograph shows where 700 of our tars are accommodated each night in the magnificent halls of the Law Courts building.

## "Watch Kaiser Lovers." Says Chief of Police

Leavenworth, Kan.—John T. Glynn, chief of police here, had the following placard hung in his office during the war:

"Officers, keep a sharp lookout for German spies, Hun agents, I. W. W.'s, and all other kaiser lovers in America and give 'em hell. Signed, John T. Glynn, Chief of Police."

A group of Germans, many of them officials, demanded the chief be removed from office. He is still the chief.

Curbs Ambulance Speed. St. Louis.—By a general order of Acting Chief of Police O'Brien, all policemen are instructed to see that no ambulance driver—public or private—exceeds 20 miles an hour in answering or returning from calls.