

VIENNA'S AGED DYING ON FEET

Most Austrians Suffer From Ravages of the Many Wartime Maladies.

CHILDREN ARE EMACIATED

Scrawny, Limp, Listless From Malnutrition and Seldom Smile or Play—American Red Cross Is Helping.

London.—Dr. Ethel Williams, a Newcastle doctor of 30 years' experience, recently has returned to England from Vienna. She attended the Woman's International conference at Zurich, where she heard so much about the conditions of disease in Austria that she decided to see for herself what those conditions really were. She spent a week in Vienna, visiting the hospitals and the school kitchens, studying medical statistics, interviewing representative people, and seeing as much as she could of the city. Speaking to a Manchester Guardian representative, she said:

"What impressed me most was the appalling condition of every old person I saw, and of 95 per cent of the children. The old people were like walking death's heads. There are so many things that persons over sixty cannot digest. The mortality among the old has increased by 150 per cent. "What struck me most when walking about the streets was that there were no toddlers. Children of three and even four years were carried by their mothers. The children did not run about, or shout, or quarrel. It was four days before I saw a child playing.

Most Children Emaciated.
At least 95 per cent of the practically well children were painfully emaciated, with discolored circles around their sunken eyes and the tendons of their necks showing like those of old people. Even middle-class children have these scrawny necks, and when they run their cheeks flap like those of old people. But they seldom run. They are all limp and listless.

"The scene in the out-patients' department at the biggest state children's hospital was pitiful—no sound or attempt to play. The children sat quietly on their mothers' knees or against a wall.

"I saw several cases of osteomalacia, a disease so rare before the war that the only two cases I had ever seen had been shown to me as a curiosity. It seems to come from lack of fresh food, and there have been 250 cases in Vienna, and I heard of another epidemic in a German town.

"The bones soften and become distorted, the pelvic bones fold inward. In early stages it is curable, but a bad case never will walk again, and a rather bad case always will have difficulty in walking.

"The cases were those of older children and adults. They told me that the hospitals were receiving about 15

cases a day, and those they had to turn away inevitably must become worse. I used to test the condition of the children I saw by feeling their fleshless arms. When I touched one child the father said: 'Don't touch him. He has this bad new disease, and it hurts him so much.' I realized: 'If I had hurt him, but the child was too listless to shrink from the pain.

"The doctors could do practically nothing for the out-patients who could not be taken to the hospitals. The mothers were in despair. The doctors said the greatest want of all was for cod liver oil. Funds raised in England had sent a supply, but it only lasted two days. Practically every child under two is rickety.

Suffer From Starvation.
"It is extraordinary how little Vienna has suffered from war epidemics such as typhus. The enormous increase in sickness is due to starvation disease. Almost all of its child population is stunted, starved, left without vitality, vigor or energy. An enormous number are tubercular and a considerable proportion of these will die. Another considerable proportion will for all their lives probably be stunted in mind and body, and all will be handicapped."

The children of school age provided with one meal of soup and bread in the day by American Red Cross workers at a special kitchen she visited were watched lest they should take the bread home. "You must eat the bread," the workers told them. "All that we can do

NEW COMMERCE CHIEF



Philip B. Kennedy, newly appointed chief of the bureau of foreign and domestic commerce, says that trade restoration in Europe, including that in enemy countries, is dependent upon the return to work of the different peoples.

is to help you to keep well and strong." The American Red Cross is opening more of these kitchens, and hopes to feed 40,000 or more children, but that only means food for one section of the people, the children of school age—and even then only one meal in the day.

FAMINE IN MEN TO FIGHT FIRES

Shortage Makes Forest Fire Situation in the Northwest Desperate.

FEARLESS MALES SOUGHT

Husky Man Who is Willing to Work Looks Good as Million Dollars to Officials of United States Forestry Service.

Spokane, Wash.—One of the biggest "industries" of the northwest this summer is the fighting of forest fires.

A good, husky man, with two strong arms and a willingness to work, looks as good as a million dollars to the officials of the United States forestry service, and the big lumber concerns, who are losing vast values in timber.

There is a famine in men. That is the great reason fires, started by careless campers or lightning storms, have been able to spread over many miles of America's richest lumber lands and cause damage that will not be replaced for a generation.

One large fire in the Pack river district, northern Idaho, burst entirely beyond control and spread over forty-five square miles of territory without showing the least signs of dying down. Men to fight it were few and far between.

War Against Flames.
In Spokane as well as the coast cities the forest service is waging recruiting campaigns similar to those carried on during the war. It is a war—against flames almost as destructive to America as the flames that broke out in Europe.

Lumberjacks, those big-shouldered veterans of the forest life, make the finest fire fighters. This summer they have had little chance to engage in their regular work of cutting timber, and have bent all their efforts to saving the forests that house the nation.

The forest service maintains a ceaseless lookout. As soon as smoke is discerned the news is flashed to headquarters; a crew is hastily recruited and equipped, and sent into the burning area with full supplies of food tools and bedding.

But they have little chance to use the bedding. Fire fighting is an all-night all-day job.

How Fire is Beaten.
The only successful method of stopping a fire is to get in front of it, clear a wide trail, and widen it by backfiring.

A slight change of wind will make the back fire cross the trail and endanger the workers' lives. Blazing trees frequently fall with the wind, across the trail, and undo the work of a day.

One result of the epidemic of fires in the present summer will be a vigorous effort, on the part of lumber companies and forestry men alike, to secure from congress a greater appropriation for the forest service than ever before. America's forests are no longer so numerous and well-grown that the trees can be sacrificed without national suffering.

Bells for City Dogs.
Asheville, N. C.—As unreasonable as it sounds the city authorities have announced that every canine resident of this city must wear a bell during the next year, and to prove their earnestness they have purchased a large supply of the necessary ornaments for distribution among the owners of dogs here.

USE TACTICS OF QUAIL

How Villa and His Men Fought Pursuit.

Bandits Scatter and Hide as Federals Appear—Brown Uniforms Aid.

Juarez, Mex.—Francisco Villa's method of evading pursuit by Mexican government troops is almost identical with that used by a covey of quail to escape the hunter. Even the detail of protective coloring has been applied by Villa, for his men always wear brown cotton clothing which blends with the desert landscape and dust clouds through which they travel in campaign.

Hunters know that the quail's instinct directs it to scatter when danger approaches and seek cover in the near-by landscape. Villa and his re-

el bands do the same thing when a superior federal column approaches.

Often Villa's band will number 2,000 men under his chiefs, Angeles, Lopez, Diaz and Garcia. They make a column which coils across the plains like a giant snake and leaves a great dust cloud in its wake.

But let General Castro's government troops approach with artillery, machine guns and cavalry mounted on former American army horses and the column will break up into little bands of 100 under petty chiefs, will disappear in some mountain canyons and go into hiding until the federals pass. Once the danger of attack is over the column reassembles, occupies some town in its path and again disappears with its loot.

Villa's men have been known to hitch their horses to plows in the fields of the irrigated districts and be industriously plowing when the fed-

eral scouts appeared. They have learned various tricks of deception during the years of evading the federals, and even drive a herd of burros with them so they may transform themselves into wood vendors on occasion.

ANTHRACITE PRODUCTION UP

Shipments Show Hundreds of Thousands of Tons Over Latest Normal Production.

Philadelphia.—Shipments of anthracite for July as reported to the anthracite bureau of information aggregated 6,052,334 tons, an increase over June of 432,743 tons.

Compared with July, 1916, the latest normal year in anthracite production, the shipments last month showed an increase of 619,456 tons.

The shipments for the first four months of the coal year, beginning April 1, amounted to 22,608,555 tons, as compared with 21,446,536 tons for the corresponding period in 1916, an increase of nearly 1,500,000 tons.

A Covering for Sins

By REV. L. W. GOSNELL, Assistant Dean, Moody Bible Institute, Chicago

TEXT.—When God hath set forth to be a propitiation through faith in his blood, to declare his righteousness for the remission of sins that are past, through the forbearance of God; to declare, I say, at this time his righteousness: that he might be just, and the justifier of him which believeth in Jesus.—Romans 3:25, 26.

A propitiation is a covering, something that causes or enables a person to act mercifully or forgivingly. The blood of Christ is a propitiation for sin which covers it and enables God to act mercifully with sinners. Surely, this is old news and good news!

Let it be clearly understood that God requires a propitiation for sin. Conscience recognizes there is something in

God to be appeased, and we understand the cry of the publican, "God be merciful (I. e. propitious) to me, a sinner." Underlying the sacrifices of the heathen, is the feeling that there is a wrath in God to be reckoned with. Dr. H. C. Mable points out that a heathen man, on his way to the temple with a kid for sacrifice, may not understand just why he offers it. He will tell you that his fathers did it before him, and hence he does it. Yet, if he is questioned further, and it is suggested that the blood of the kid is to take the place of his own death for his sins, his face will brighten and he will confess that this is the thought of his heart in the matter. It is true the heathen may have wrong thoughts of God, yet the Scriptures confirm his feeling that there is wrath in God against sin, and that this must be appeased. The cross does not minimize the awfulness of sin, nor deny God's anger against it; but, as Professor Denney has said, "The cross is inscribed 'God is love,' only because it is inscribed also, 'the wages of sin is death.'"

God Provides a Covering for Sin.

The glory of the Gospel is, that while God requires a propitiation, he himself provides it. As our text declares, it was God who set forth Christ. (I. e., in a public way) to be a propitiation through his blood. Hence, there is a self-propitiation by God in the cross. His wrath against sin is evident, but also his love for sinners, for what his holiness exacts, his love provides. Men would say, "God is love and does not require a propitiation;" but the Bible argues, "God is love and provides a propitiation." As Romans 5:8 puts it: "God commendeth his love toward us in that while we were yet sinners, Christ died for us."

The fact that God provides a propitiation makes clear there is no opposition between the Father and the Son in redemption. While Christ loved us and gave Himself, it is also true that God so loved the world that he gave his only begotten Son. While we are amazed at Christ's cry of forsakenness upon the cross, yet we should not forget the solemn words, "It pleased the Lord to bruise him," and "The Lord hath laid on him the iniquity of us all." At what infinite cost to the Father was that bruising!

Our text explains that the cross declares God's righteousness for the remission of sins that are past, or as the R. V. has it, "because of the passing over of the sins done aforetime." This refers to the sins committed under the old covenant before Christ came. It might have seemed that God was not angry with the wicked since he allowed them to live and even to flourish. The cross, however, makes clear that he was regardful of sin and dealt leniently with sinners only because of the sacrifice yet to be offered on Calvary. Moreover, the cross not only looks backward to vindicate the righteousness of God; it also looks forward and declares "at this time his righteousness that he might be just and a justifier of him which believeth in Jesus." Oh, that men understood the marvel of it all! To clear thinking, eternal punishment is no mystery in the dealings of a holy God with sinners. The amazing mystery is that such a God has found a way by which he can be just and still justify the ungodly.

The Experience of Cowper.

Christ's propitiation still satisfies guilty souls. The poet, Cowper, when distressed over his sins, sought comfort from the Bible. He says: "The passage which met my eye was the twenty-fifth verse of the third chapter of Romans. On reading it, I immediately received power to believe. The rays of the Son of Righteousness fell on me in all their fullness. I saw the complete sufficiency of the expiation which Christ had wrought for my pardon and entire justification. In an instant I believed and received the peace of the Gospel. If the arm of the Almighty had not supported me, I believe I should have been overwhelmed with gratitude and joy; my eyes filled with tears; transports choked my utterances. I could only look to heaven in silent fear, overflowing with love and wonder."



"Thou hast ventured deeply, but all must do so, who would deeply win." "So many worlds, so much to do; So little done such things to be."

The tender morsels on the palate melt And all the force of cookery is felt.

SMALL CAKES.

Hermits.—Take three-fourths of a cupful of sweet fat, add one and one-half cupfuls of sugar, two beaten eggs, one teaspoonful of soda in a tablespoonful of sour milk, one teaspoonful each of cloves, cinnamon and nutmeg and one cupful of currants, knead hard, roll and sprinkle with granulated sugar before cutting the cookies.



Sugar Cookies.—Take two cupfuls of sugar, one cupful of shortening, one teaspoonful of soda and two teaspoonfuls of baking powder sifted into one quart of flour, four well beaten eggs and a teaspoonful of vanilla. Roll, cut and bake quickly.

Oatmeal Cookies.—Take three cupfuls of oatmeal, one-half cupful of sugar, one cupful of water or cold coffee, and one cupful of shortening, half a teaspoonful of salt and flour enough to roll. Bake in a quick oven.

Coconut Cookies.—Take one cupful of shortening, one and one-half cupfuls of sugar, two eggs, one cupful of grated coconut, one-half cupful of sweet milk, one-half teaspoonful of soda, one teaspoonful of cream of tartar, one teaspoonful of vanilla, flour enough to make a soft dough; roll as usual, using a little flour as possible. Bake in a quick oven.

Coconut Macaroons.—Cream one tablespoonful of butter with half a cupful of sugar, add one beaten egg, one and one-half cupfuls of oatmeal and half a cup of coconut. Drop by spoonfuls on a buttered sheet and bake in a hot oven. This recipe makes twenty-four.

Nut Titties.—Beat the whites of two eggs until stiff, add a cupful of sugar gradually and fold in one cupful of chopped nuts and two cupfuls of cornflakes. Bake on a sheet in a moderate oven. Drop the cakes from a teaspoon and leave space to spread.

The same patriotism which sent American men to die for a democratic ideal is today demanding that American children be given an opportunity to live out that ideal.—Dr. L. Emmett Holt.

ABERGINES AND SALSIFY, FALL VEGETABLES.

Abergines or egg plant and salsify or vegetable oysters are found in the markets during the late summer or early winter. They are both becoming more popular as they are being often grown in the home gardens.

The egg plant belongs to the potato and tobacco family, and has a flavor peculiar to itself. The purple skinned varieties are usually considered of better flavor than the white.

Salsify has a flavor similar to oysters, hence its name vegetable "oysters." When salsify is cooked and served with a little codfish the flavor of the oyster is heightened. It is a root which must be scraped and kept under water to keep it from turning dark colored. It should never be cooked in an iron vessel.

Egg Plant With Mushroom Stuffing.—Cut the egg plant in halves lengthwise and parboil in salted water until the pulp is tender. Scoop out the pulp to within an inch from the skin. Chop the pulp fine; add half its bulk of chopped mushrooms which have been sautéed in a little butter five minutes, the same amount of soaked bread crumbs, half a tablespoonful of minced onion, a tablespoonful of butter, and salt and pepper to taste. Fill the shells with the mixture; lay in a well-buttered pan, sprinkle with buttered crumbs and bake three-quarters of an hour. Mince ham may be used in place of the mushrooms and the onion may be omitted. This dish is a delicious accompaniment to steak or game.

Mashed Egg Plant.—Boil an egg plant whole, without paring. When tender drain and remove the skin. Mash smooth; add half a cupful of bread crumbs, two tablespoonfuls of butter, salt and pepper to taste, a little grated onion, or a clove of garlic cut and used to rub the inside of the baking dish. Fill the dish and smooth the top. Cover with buttered crumbs and bake until the crumbs are brown.

Salsify, Stewed.—Cover two bunches of salsify with cold water; let stand for an hour. Scrape and drop each piece into water to which a tablespoonful of vinegar has been added. Cut in small slices and cook in boiling salted water with an inch-piece of codfish. Cook until tender and most of the liquor evaporated; add cream or milk, butter salt and pepper and serve hot.

As the Great Spirit bids creation teem With conscious being and intelligence, So man, his miniature resemblance, gives

To matter's every form a speaking soul, An emanation from his spirit's fount. The impress true of its peculiar seal.—Here finds he thy best image, sympathy.

CHOICE VEGETABLES, NOT WELL KNOWN.

The egg plant is such an attractive looking vegetable, and when nicely cooked, seasoned and served, so appetizing that it should be more commonly grown in our gardens.

Creamed Egg Plant.—Pare the egg plant, cut in slices then in cubes. Cook until tender in boiling salted water; drain and put into a rich white sauce; add a little lemon juice and a bit of onion for flavor. Serve on toast or in timbales.

Broiled Egg Plant.—Cut egg plant lengthwise into quarter-inch slices after paring. Cover with boiling salted water. Cool and dry in a napkin; dip each slice in a melted butter; season with salt and pepper; arrange on a hot broiler and broil five minutes on each side; place on a hot dish, spread with the sauce and serve at once.

Sauce.—Put two tablespoonfuls of butter into a bowl; add a teaspoonful of chopped parsley and the juice of half a lemon. Beat to a cream and set away in a cool place until needed.

Mock Fried Oysters.—Prepare, scrape and boil until tender a bunch or two of salsify or vegetable oysters, with a small piece of codfish; when cooked mash, season; add egg, a tablespoonful of flour and a bit of cream for two cupfuls of mashed salsify. Mold into flat cakes and dip in egg and crumbs; fry as oysters. Serve very hot.

Salsify may be scalloped, creamed, added to omelet or cooked and mixed with celery and served on lettuce as a salad.

Salsify Soup.—Prepare the salsify for any dish and cook until tender; add a thin white sauce well seasoned and thickened with a tablespoonful each of flour and butter cooked together.

Creamed Hazelnuts.—Shell and blanch a cupful of hazelnuts; boil until soft. Drop them into well-seasoned white sauce and serve in patty shells or in ramekins. These nuts are nicely blanched and salted as one does almonds or peanuts.

As I look upon the lives of men, it seems to me that more fail to make a success of living through delay than through haste, and that what is called prudence results in more disappointments than what is called daring. There is always some hazard in life, and there must be if life is to have any accomplishment.—Mackenzie.

VARIETY IN DIET.

What we need to stress in these days is a larger variety or more attention given to food combinations and seasonings. The average housewife confines herself to a few dishes and repeats them so often that the family rebels. Where there is infinite variety from which to choose, even for the simple liver, it shows lack of progression to continue with monotony.

In the serving of meat, fish or game the sauce which accompanies it is most important. Commonly such foods are well cooked, but an appropriate sauce served with the dish is not so common.

With fish the favorite sauce has some acid to make it appetizing, for meat and game highly seasoned sauce formed from stock as a basis are liked, although sweet sauces also hold favor. For a thick, juicy broiled steak there is nothing more tasty than

Maitre d'Hotel Butter.—Put one-fourth of a cupful of butter into a bowl and cream it with a wooden spoon; add half a teaspoonful of finely minced parsley and lastly, adding very slowly, three-fourths of a tablespoonful of lemon juice.

A sauce which makes a dish of boiled or steamed fish out of the ordinary is

Olive and Almond Sauce.—Melt three tablespoonfuls of butter, add the same amount of flour, and when well mixed add one cupful of white stock. Cook until smooth and just before serving add half a cupful of cream, one-fourth of a cupful of shredded almonds, one teaspoonful of beef extract, eight olives, stoned and cut in quarters, half a tablespoonful of lemon juice and salt and cayenne to taste.

As a garnish for duck or a salad to serve with game, sliced oranges with a well-seasoned French dressing is especially good.

A most tasty tomato sauce may be prepared by using a cupful or less of the canned tomato soup. It is strained, seasoned and slightly thickened, so with other seasonings for variety, the sauce is ready to serve.

Nellie Maxwell