

SEEK OIL LAND UNDER RED RIVER

Wichita Indians Now Set Up Ancient Title to River Channel.

HISTORY INVOLVED IN SUIT

Question Engrosses Attention of Lawyers, Oil Men, Land Owners and Federal and State Officials—Gives History of Wichita Claim.

Austin, Tex.—Seldom has a case been filed in American courts in which history has been involved to the extent that it is in the question of the ownership of the channel of the Red river, beneath the bed of which are valuable oil deposits.

This question has been engrossing the attention of lawyers, oil men, land owners and federal and state officials. The state of Texas claims ownership in the bed of the river to the center of the channel, while the federal government and the state of Oklahoma oppose the claim of Texas under the terms of the treaty of Spain in 1819, by which the northern boundary of the Spanish dominions in Texas was designated as the south bank of the Red river.

The federal authorities hold that the ownership of the Red river bed areas in dispute belong to the Indian tribes which owned the adjacent reservations, and the state of Oklahoma maintains that, as a meandering stream, the bed of the Red river is state property and should be leased for the benefit of the state school fund.

Another Claimant.

Joseph B. Thoburn, secretary of the Oklahoma Historical society, has advanced the suggestion that there is still another claimant to the ownership of the oil bearing area of the channel of the Red river, namely, the Wichita Indians. Mr. Thoburn in the course of an extended statement says: "Older than any of the claims of ownership which are now being pressed for the possession of the oil bearing areas of the channel of the Red river—older than any claim of the State of Texas by rights derived from Mexico or Spain, and older than any claim of the State of Oklahoma or of the United States which may have been derived from France through the purchase of Louisiana—is the right of the aboriginal owners of the land on both sides of the river, and these are the people of the Wichita tribe of Indians.

"The ancestors of the Wichita Indians have lived in Oklahoma and adjacent states for a thousand years, and for approximately five hundred years past they have occupied the country on both sides of the Red river in that part of its course where it traverses the Burk Burnett oil fields. In using the word 'occupied' in this connection,

I do so advisedly, for these people have always been sedentary in their habits, living in fixed villages and depending largely upon the cultivation of the soil for their subsistence.

"The rights of the Wichita Indians to the ownership of these lands has never been extinguished by purchase, exchange or otherwise, though state and federal governments have seemingly proceeded on the theory that no such right ever existed. From the time of its foundation the federal government has always paid due regard, at least in form, to the extinguishment of title to lands which were claimed by the several Indian tribes under aboriginal occupancy. The one exception to this has been that of the Wichita Indians, who lived in the upper Red river country, between the Canadian and Brazos rivers.

Indians Cede Land.
"In 1818 certain chiefs and warriors of the Quapaw tribe of Indians, in council at St. Louis with William Clark and Auguste Chouteau, as commissioners representing the government of the United States, entered into a treaty by the terms of which they

ceded all of the lands in Oklahoma and Texas between the Arkansas and Canadian rivers on the north and the Red river on the south to the government. The fact that the Quapaw Indians lived in eastern Arkansas, that they seldom went as far west as the eastern boundary of Oklahoma and that they never by occupancy or otherwise exercised any form of ownership or jurisdiction over any of the lands within 200 miles of the region where the Wichitas were living, do not seem to have entered into the consideration at all, if, indeed, the government commissioners had any knowledge of the existence of the Wichitas at that time. Yet, with this Quapaw transaction as a basis, the government of the United States executed a grant of these lands to the people later. More than thirty years later the Wichita people first learned that their country had been sold by the Quapaw and then granted to the Choctaws.

"If the government of the United States ever means to do the square and honorable thing by the Wichita Indians it will never have a better chance than it has at the present time. Their lands are gone—sold to strangers without recompense to them and without their consent—but they still have an equitable claim to the ownership of the Red River channel oil properties, and simple justice demands that they be given a chance to establish it."

SINGER SUFFERS TRIALS IN ITALY

Miss McVane Was Victim of Many Persecutions During the War.

SCOFFED AT IN STREET

American Ambassador Puts Wheels in Motion and Her Blackmailer Is Sent to Prison—Puccini Planned an Opera for Her.

New York.—"If there was lack of artistic temperament in the original composition of Miss Dorothea Alastair McVane, her experiences as a professional singer in Italy would have made good the defect, for she so impressed the great Puccini that, at his instance, she made her operatic debut as Mimì, in his "La Bohème," carrying through the part with success when she was in the first stages of typhoid fever; she fell under official suspicion as a spy in Taranto, where there is an Italian naval station; she underwent a siege of blackmail that resulted in sending two oppressors to prison, and she became the betrothed of a young noble, who was killed in the war.

In addition, her progress toward a career was hampered by the stern opposition of her father, Silas Marcus

McVane, formerly professor of history and international law in Harvard, retiring as emeritus professor. Afterward the family became so proud of the young singer that they established a home in Rome, where Professor McVane died at about the beginning of the war.

Scoffed and Hissed.

In connection with the spy and blackmail episodes it seems that Miss McVane unwittingly snapped her camera when the lens was pointed in the direction of masked batteries. Soon she became the object of scoffing in the street, she was hissed at the opera, she found herself unable to get letters to her friends or to hear from them. She became so nervous and dispirited that she wished to go away, regardless of her operatic contract, and was threatened with arrest if she tried to go. When, at last, men annoyed her with threats of publishing the spy story and thus ruining her career unless she paid money to them, she contrived to get word to the American ambassador in Rome, who put the wheels in motion for a blackmail trial, whereby Miss McVane was cleared and the men were punished.

She was led to adopt singing as a profession on the advice of artists and others who heard her voice in Paris, where she had gone merely to perfect her French. When her French instructors sent her to Milan, with letters to the composer Puccini, she knew the leading roles in 20 operas. It was reported that Puccini intended to write an opera for her, but the war absorbed him in other affairs.

Miss McVane is something of a psychic. The story is that both she and her titled lover believed firmly in the survival of personality after death and the ability of the disembodied spirit to communicate with the living; and that they exchanged vows that the one dying first would visit the survivor on earth. Ever since the lover died she is said to have been expecting such a visit.

Miss McVane's sisters are Miss Edith McVane, managing writer and novelist, and the Baroness Dodemar de Placy, whose husband is a French cavalry officer. The McVane home in Rome was long a favorite meeting place for social, literary and artistic celebrities.

Lightning's Pranks.

Marrietta, Pa.—During a heavy electrical storm a bolt struck the residence of Charles S. Spangler and knocked out a beam in the middle of his garret without tearing a hole in the roof. The outside was considerably damaged. Fire ensued, but the downpour of rain extinguished it. At the home of R. Renninga the house was struck and the kitchen "upset" without causing a fire.

The KITCHEN CABINET

"I hold Those lives far nobler that contend and win The close, hard fight with beautiful, fierce sin. Than those that go untempted to their graves. Deeming the ignorance that happily saves Their souls, some splendid wisdom of their own."

DAINTY DISHES

A most nutritious dish which will take the place of creamed or scalloped eggs is prepared as follows: Take a cupful of cooked rice, add hot milk and heat until smooth and creamy, then drop in three or four eggs, season well with butter, pepper and salt and serve hot. This dish will serve five people abundantly and is a saving of eggs.

Eggs a la Creole.—Cook a tablespoonful of minced onion and two minced green peppers in three tablespoonfuls of butter slowly, for five minutes; add the pulp from a can of tomatoes, after draining off the juice and cook ten minutes longer; season well with salt and cayenne, add half a cup of sliced mushrooms and six eggs which have been beaten slightly. Stir constantly until creamy throughout and serve promptly.

Chicken Terrapin.—Melt four tablespoonfuls of butter in a saucepan and add the same quantity of flour, pour in gradually half a cupful of chicken stock and half a cupful of the liquor drained from a can of mushrooms, also one and one-half cupfuls of cream. When the sauce is smooth, season with salt and pepper and add a quarter of a cupful of any good fruit juice left from canned fruit. Add a generous pint of diced, dark meat of the chicken, a cupful of cut mushrooms, three hard-cooked eggs chopped and the minced chicken livers. Heat and serve at once.

Sweetbread and Cucumber Salad.—Prepare the sweetbreads by parboiling and removing all the inedible portion, then drop in cold water to make them firm again; add a tablespoonful of vinegar to the water. Let stand a half hour, drain and cut in pieces. Cut in cubes half of the amount of cucumbers, mix all together with a highly seasoned mayonnaise dressing which has been reduced with half its bulk of whipped cream. When well blended heap lightly into nests of tender lettuce, with paprika and serve with toasted wafers.

Worry less and work more. Ride less and walk more. Frown less and smile more. Talk less and think more.

WAFFLES, CRISP AND TENDER.

Waffles are dainty cakes much enjoyed by the average person, and they are not confined to the morning meal for they make a good luncheon or dinner dessert. Waffles are like omelets; you may wait for them but never let them serve them at once, place them on a wire rack in the oven; if piled on a plate they become soggy and lose their chief charm, which is crispness. Never serve waffles on top of each other as the steaming softens them. Another thing to remember in serving waffles is to have the sirup or sauce served with them, cold, as a hot sirup will destroy the crispness of the waffle.

Now to the making, and then to the baking; the rest will need no directions.

One-Egg Waffles.—Break the yolk of an egg into a bowl and beat thoroughly; add two cupfuls of sour milk; buttermilk is better. Mix and sift two cupfuls of flour, one teaspoonful of soda, one teaspoonful of salt and two teaspoonfuls of baking powder. Add to the first mixture with one tablespoonful of melted shortening and the white of the egg beaten stiff, folded in last. If the sour milk is very thick thin with sweet milk or water, or the batter will be too thick. To bake—Heat the waffle iron five minutes or more; grease the side next the heat and put in the batter a spoonful at a time in the corner of each section, then put one tablespoonful in the center. Lower the upper half of the iron and turn at once; lower the flame and cook until well browned. Never wash the inside of a waffle iron after it is used, as the waffles will stick. Wipe it carefully with brush and tissue paper. The outside of the iron may be washed freely. When you find a waffle recipe which suits you stick to it until you learn of one which is more economical and as good. Most recipes make from six to eight waffles.

ists visited Salsburg, high up in the Transylvanian Alps, southwest of Kronstadt. Many came for the dazzling social life. With its magnificent hotels and gay casino, it was perhaps the chief showplace of eastern Europe. When the Germans pushed the Roumanians out of this district early in the war General Mackensen and his staff took possession of the town and staged luxurious revelry there. When the Germans left they looted the place, stripped the hotels of tapestries, furniture and brass fittings. Even the equipment for the medicinal baths was wrecked.

Under the direction of Maj. George C. Trendwell of Albany, N. Y., and several American physicians, the baths were refitted sufficiently to cure for the soldiers.

Neither Brussels sprouts nor Brussels carpets hail from the city whence they take their name.

To set the face in the right direction, and then simply to travel on, unmindful and never discouraged by even frequent relapses by the way, is the secret of all human achievement.

WHOLE SOME MEATLESS DISHES

Though cheese, eggs, dried beans and peas, nuts and fish are all equivalent in food value to meat, they will not take its place in the menu unless they are combined with other foods which contain the equivalent of meat in the bulk. An ounce of cheese is equal to two ounces of meat in food value, but the family stomach must have bulk to feel well fed.

When a nut roast or loaf is served in place of a roast of beef, the vegetables accompanying it should be bulky, as spinach, cabbage, corn or beets. For the beginning of the meal a simple soup will be appropriate, then the nut roast, a salad or relish like celery or radishes and finish with a substantial dessert like baked apple dumplings or a rice custard.

Creamed Potatoes With Peanuts.—Prepare a white sauce by melting two tablespoonfuls of butter, add two finely minced onions, and a small minced pepper; when softened add two tablespoonfuls of flour and cook until smooth, season with salt and pepper and add slowly a pint of milk; when the sauce is boiling hot stir in diced potatoes cooked and hot; add a cupful of coarsely chopped freshly roasted peanuts and serve. Garnish with a few of the peanuts over the top.

Scalloped Chestnuts With Sump.—Take two cupfuls of chestnuts roasted and shelled, remove the brown skins. Butter a baking dish, sprinkle with one finely chopped green pepper. Put a layer of sump or hominy in the dish, sprinkle with chestnuts, then with grated cheese and pour over a cupful of brown nut gravy. Bake in a moderate oven a half hour.

Brown Nut Gravy.—Melt two tablespoonfuls of butter in a saucepan, add two tablespoonfuls of flour and when well blended add a tablespoonful of peanut butter; add one and one half cupfuls of boiling water, salt and pepper to taste. Add a teaspoonful of kitchen bouquet to color. If the peanut butter is not liked, two tablespoonfuls of finely ground peanuts or peanut flour will take its place.

A handful of any kind of nuts added to almost any kind of a salad, adds both to its flavor and food value.

The tender waffle hearts are set upon Is either crisp or soggy and anon Like maple sirup made of corn and cobs, Lasts but a scant five minutes and is gone. —Myrtle Reed.

EVERYDAY FOODS.

An attractive salad is always a most welcome addition to a dinner or luncheon.

Celery Jelly Salad.—Put two cupfuls of strained tomatoes, a tablespoonful of grated onion, a bay leaf and a pinch of celery seed into a saucepan; bring to the boiling point, set aside for 15 minutes; add half a package of gelatin which has been soaked in a half-cupful of cold water, half a teaspoonful of salt and the juice of half a lemon. Stand over boiling water until the gelatin is dissolved; strain, stir in a quantity of cut celery, set on ice and stir occasionally until the gelatin begins to thicken; mold in small cups and chill. At serving time turn out on bed of lettuce leaves and mask with mayonnaise.

Beef Collops.—Put a tablespoonful of butter in a frying pan; add one small onion chopped fine, a teaspoonful of minced parsley, the same of salt and a few dashes of pepper. Stir in one tablespoonful of flour, and one pound of raw beef cut fine. Cook five minutes, stirring constantly. Serve hot on buttered toast.

Chicken Loaf.—Cook the fowl in water until the meat falls from the bones. Strain, put the liquor into a saucepan and reduce to three cupfuls by boiling. Add one-half package of gelatin. Separate the meat from the bones and shred fine. Rinse an earthen mold in cold water, put in the chicken, season the liquor and pour over the chicken. Set it away to harden and serve next day with mayonnaise dressing. A good imitation of this chicken loaf can be made by using canned chicken and chicken soup.

Liver Soup.—Take half a pound of cold cooked liver, grind it through the chopper. Fry one large onion in two tablespoonfuls of butter, then add the liver. Add one cupful of sifted bread crumbs, season with salt and pepper and add six cupfuls of soup stock. Boil 15 minutes, press through a colander, and thicken with the yolk of egg.

Favorite Waffles.—Take one cupful of thick sour milk, half a teaspoonful of soda, one and one-fourth cupfuls of flour, two beaten eggs and three tablespoonfuls of melted butter. Separate the yolks and whites of the eggs and add the whites the last thing. Beat well and cook as usual.

HAD CHRONIC BRONCHITIS FOR TWENTY-SIX YEARS NOW WELL AND HAPPY THIS IS WORTH READING

The experience of Mr. E. J. Toumalik, 1438 Rose street, LaCrosse, Wisconsin, is chiefly remarkable on account of the length of time he was afflicted.

He writes: "I have been suffering with chronic bronchitis for twenty-six years and every winter I would catch cold and become so hoarse I could not speak for six or eight weeks. I could get only temporary relief.

"This winter I was taken with Grip and was in awful shape. A fellow workman advised me to take PE-RU-NA. By the time I had used three-fourths of a bottle, the hoarseness was gone, also that tired feeling. I am on my second bottle. Hereafter PE-RU-NA will be constantly in my house. It is the best medicine ever put up for the purpose."

For any disease due to catarrh or catarrhal conditions, PE-RU-NA is equally dependable. Coughs, colds, catarrh of the head, stomach trouble, constipation, rheumatism, pains in the back, side and loins, bloating, belching gas, indigestion, catarrh of the large and small intestines, are some of the troubles for which PE-RU-NA is especially recommended.

PE-RU-NA can be purchased anywhere in either tablet or liquid form.

HEADACHE Often Caused by Acid-Stomach

Yes, indeed, more often than you think because ACID-STOMACH, starting with indigestion, heartburn, belching, food-repeating, bloating and gas, if not checked, will eventually affect every vital organ of the body. Severe, blinding, splitting headaches are, therefore, of frequent occurrence as a result of this great condition.

Take EATONIC. It quickly banishes acid-stomach with its sour blood, pain and gas. It aids digestion—helps the stomach get full strength from every mouthful of food you eat. Millions of people are miserable, weak, sick and ailing because of ACID-STOMACH. Poisons, created by partly digested food charged with acid, are absorbed into the blood and distributed throughout the entire system. This often causes rheumatism, biliousness, cirrhosis of the liver, heart trouble, ulcers and even cancer of the stomach. It robs its victims of their health, undermines the strength of the most vigorous.

If you want to get back your physical and mental strength—be full of vim and vigor—enjoy life and be happy, you must get rid of your acid-stomach.

EATONIC (FOR YOUR ACID-STOMACH)

Cuticura Stops Itching and Saves the Hair

All drugstores, Soap 25, Ointment 25 & 50, Talcum 25. Sample each free of "Cuticura, Dept. 2, Boston."

He Was Lucky. "What's the matter?" asked Dubson. "My daughter insists on going as a missionary to Tibet. Think of the hardships she will have to face!" said Grubson. "You're lucky. My daughter insists on marrying a poet," was Dubson's comment.—Edinburgh Scotsman.

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 *Dr. J. C. Watson* In Use for Over 30 Years. Children Cry for Fletcher's Castoria

A fool and his conceit are never parted.

Never look a toy pistol in the muzzle.

ST. CHARLES WOMAN WAS FORTUNATE

It Was a Lucky Day for Mrs. Wietheolter When She Read About Doan's

"I had such awful cutting pains in the small of my back and hips, I often had to cry out," says Mrs. Ernest Wietheolter, 550 Madison St., St. Charles, Mo. "The pain was knife-like and I couldn't turn in bed, in fact I was almost helpless. My feet and ankles swelled badly, my hands were puffed up and there were swellings under my eyes. I often got so dizzy I had to sit down to keep from falling and my health was completely broken down. The kidney secretions pained terribly in passage and in spite of all the medicine I took, I felt getting worse until I was a wreck.

"By chance I read about Doan's Kidney Pills and bought some. After I had used half a box there was a change and I continued to improve; the pains, aches and swellings left and my health returned."

Sign to before me. WM. F. WOLTER, Notary Public. ALMOST TWO YEARS LATER, Mrs. Wietheolter says: "I think as highly of Doan's as ever. Whenever I have used them, they have benefited me."

Get Doan's at Any Store, 60c a Box
DOAN'S KIDNEY PILLS
FOSTER-MILBURN CO., BUFFALO, N. Y.

Persistent Coughs

are dangerous. Get prompt relief from PISO'S. Stops irritation; soothing. Effective and safe for young and old. No opiate in

PISO'S

BOYS REGISTER FOR MILITARY TRAINING



Thousands of school boys of New York are registering for participation in the compulsory training required under the Slater law. Most of the registering is being done at the armories.

KILLS CAT; TROUBLE RESULTS

Policeman Shot Woman at Same Time and Court Gives Her \$1,150 Verdict.

Minneapolis.—A cat which more than a year ago perched on the back fence of Mrs. Carrie Miller's home, caused litigation which has been in the courts ever since and which resulted in a verdict of \$1,150 in favor of Mrs. Miller.

The cat was alleged to be an invalid. Its peculiar actions had caused neighbors to summon the police and Sergt. William F. Mealey was dispatched from the North Side precinct station to shoot the animal.

He took a shotgun and fired while the cat was perched on the Miller fence. He killed the cat, but stray shots hit Mrs. Miller, whom Mealey could not see on account of the fence, inflicting painful though not serious wounds. Suit was brought against Mealey and the Hartford Accident and Indemnity Co., his bondsmen.

NOW TREAT SOLDIERS

Revel in Baths Once for Millionaire Huns.

Red Cross Refits Salsburg Watering Place for Rheumatic Roumanians.

Bucharest.—The famous salt baths of Salsburg, where the millionaires of Austria, Hungary and the Balkan states used to spend their summers, now are curing rheumatic Roumanian soldiers.

Stripped of all their luxurious furnishings during the war, the Salsburg baths have just been refitted with the aid of the American Red Cross for use as a military hospital for chronic rheumatism resulting from trench warfare. Five hundred soldiers are there, recovering from rheumatism and similar diseases contracted while undergoing the hardships of war. In times of peace thousands of tour-