

AUTO MISHAPS ON ICY BELGIAN ROAD



Rains and freezing weather have made sheets of ice of the Belgian roads and the army transports and ambulances skid badly and often are wrecked. In the photograph a number of them are seen in trouble.

HEAVY COST OF WAR

Past Conflicts Were Big Drag on Uncle Sam's Purse.

Sixty Per Cent of Appropriations Is for Debts Growing Out of Past Wars and for Maintenance of Army and Navy.

By EDWARD B. CLARK.
Staff Correspondent Western Newspaper Union.

Washington.—About sixty per cent of the total appropriations of money authorized by congress and to be paid out of the purses of the people is for payments of debts growing out of past wars and for the payment of bills contracted for in the maintenance of military and naval forces for defensive or offensive purposes in wars of the future. If 145 years ago the nations of the world had laid down their arms for all time it would cost the United States government today only half the sum which it is necessary to appropriate to run the country.

In the course of the present fiscal year 1914-15, the United States will spend for war purposes \$603,182,190. Have the people a right to know if this enormous sum is being spent to the best advantage? In other words, have they a right to know whether our army and navy are at the highest point of efficiency possible to obtain through proper expenditure of such a huge sum of money?

When it is said that more than a half billion dollars is being spent this year for war purposes it must be explained that a little more than two hundred million dollars of this sum is on account of wars that are past. The full amount, however, represents what war has done to Uncle Sam's purse and what a possibility of war is still doing to it. The expenditures are regarded by the lawmakers as necessary. An inquiry into our military preparedness probably would help to answer the question.

The payments made necessary by the wars of the past are for pensions, retired pay and support of homes for veterans and for other kindred purposes. During the present year the pensions, the payments to retired soldiers and the support of veteran homes will cost the United States \$186,697,951. The interest on war debts, the sinking fund provisions for these debts, trust funds established by war requirements and special funds and accounts for war purposes amount to \$57,000,000, so that we have a grand total of payments on account of wars that are past amounting to \$245,000,000.

This year we are spending for land and sea defenses, a term which includes the support of soldiers, sailors and ships, about \$255,000,000. To this must be added all the expenses of the administration of the war and navy department offices, including the office of insular affairs. The total reaches into the millions.

The total as given for war purposes, \$503,182,190, does not include money which must be spent for general administrative purposes, the legislative, executive and judiciary. The fact that we have an army and navy necessitates greater appropriations for these branches of the government, because their functions and expenses are increased by the fact that we have military and naval establishments. So it is that the money which is spent by the United States every year because of the necessities which are the outgrowth of wars or of a possibility of war exceeds the amount of money spent for civil or for what properly may be called peace purposes.

Men in Washington, who have made a study of the military problems of the government, say that it is a mistake to think that preparedness bears no relation to the burden of expenses which has been put upon this country by the wars of the past. It is urged that if the United States had been prepared properly even for the small war with Spain, that the present cost of that conflict would be nothing like as great as it is.

Men suffered in the campaigns of 1898 who ought not to have suffered at all. The sufferings produced lasting physical ailments for which they are drawing pensions today. Accord-

ing to the students of the situation we are paying today for our lack of preparedness in a past day. How about the future? they ask. Are efficiency and preparedness not worth something in themselves in addition to the value that they have as preventives of later waste in men and money?

STRONG MAN SAVES WOMEN

Negro Pushes Dead Auto From Track as a Railroad Train Rushes By.

Brunswick, Ga.—William Houston, a colored man, saved the lives of four Brunswick women when, seeing the peril of the automobile party, he rushed up to the machine and shoved it across the railroad track just as a fast-moving freight train went past. In crossing the railroad track the machine was slowed down, and just as it mounted the rails the engine went "dead." The freight train was only about one hundred yards distant. The engineer signaled with the whistle, but the machine remained on the track. It was too close for the engineer to stop the train before reaching the machine.

Houston, who was standing near by, rushed to the car, gave it one hard shove and it crossed the track by only a few inches as the train came by.

MULE GETS BATH AND KICKS

As Owner Puts Finishing Touches on Animal's Hind Legs He's Tapped on Chin.

New Orleans.—Whether the mule of Phillip Accardo, a peddler, No. 2858 Chippewa street, objects to a Sunday bath or did not care to be disturbed is a question that is puzzling the owner of the animal, who is nursing a wounded chin as a result of getting it into too close contact with the animal's heels.

Accardo was washing the mule in its stable in the rear of his residence and was giving the finishing touches of the bath to one of the mule's hind legs when the animal apparently became peeved and kicked its owner on the chin. The mule's bath was not completed.

FRENCH MILITARY KITCHEN



A camp kitchen built by the French in the forest of the Argonne.

STOMACH A NEEDLE CUSHION

X-Ray Photograph of Tramp Shows Sixteen Reasons for His Violent Pains.

Scranton, Pa.—Doubled up with his hands pressed to his sides, a man who gave the name of Ivan Iuancho shuffled into the dispensary of the State hospital complaining that he could not walk from pains in the abdomen.

An X-ray photograph was taken and 16 needles were found in the stomach. How the needles got there the doctors do not know and the patient is unable to explain.

The patient, apparently a tramp, said he came from Perth Amboy, N. J. Additional X-ray plates have been made to determine if the needles are working into position to puncture the intestines.

WAR MADE HIM HERO

Wounded Austrian Officer Analyzes His Feelings.

Trust of Soldiers Makes Sedentary Civilian Strive to Rise to Their Measure of Him—Surprised by the Change.

By HARRY HANSEN.
(Correspondent of the Chicago Daily News.)

Rome, Italy.—When the call to arms resounds over the land and the barber, the waiter, the clerk and the baker leave their tasks to put on the uniform of their country and become man-killers, what emotions grip their hearts, what pictures pass through their brains?

Few men have availed themselves of the present extraordinary opportunity for analytic research. Few have taken the trouble to recall the emotions with which they went to war. One who has done so is a young Austrian lawyer, who has been taken to Vienna from the battle fields of Galicia because he is suffering from a flesh wound.

While lying on his cot he has taken the time to "plot" his feelings in the various experiences through which he passed in the last few months, and here it is, translated almost word for word from the German in which he told it to a man at his bedside:

"When we were called out I remember distinctly having two ideas concerning the war. First I was filled with great patriotic enthusiasm, with joy that Austria was about to wage war against our old enemy, Russia.

"At the same time I felt a want of confidence in myself. I had been, as it happened, a long time an officer of the reserves, but felt that I was little better than an ordinary civilian and also was the possessor of a delicate taste for the sedentary life. I was a bit afraid of my own ability to accomplish anything, for even if I viewed myself in the most favorable light it did not occur to me that I had any heroic qualities.

"The change that took place in me was a surprise even to myself. I became commander of a body of soldiers of a regiment of the landsturm, largely men of middle age and fathers of families, who placed the greatest confidence in their officer, a fact that caused me to wish to rise to their measure of me. They looked to me for their safety; thereupon my feeling of responsibility increased and my military capacity, too.

"I stood drawn to my full height in front of the trenches in which my men sought shelter, and studied the country with my field glass in the hope of locating the artillery of the enemy. I did not do this in a boastful spirit. I had only the good of my men at heart, desiring to make them perfectly safe.

"As for life in the trenches, will you believe that I slept excellently, even while lying within range of the enemy's artillery, whose bombs struck behind our lines? I became so used to their noise that I fell asleep from the very monotony of the shots.

"I slept and dreamed of a palm in my own home about which I was worrying because I thought the plant had not been watered in my absence. I also dreamed I possessed a parrot and was amusing myself with the bird.

"These were only two of the peaceful dreams that came to me while I slept in the field. But my first night in a quiet place and in a freshly made bed in Vienna was full of torments.

"I awoke at 1 a. m. laboring under the most intense excitement. I dreamed that I had been hit by a shrapnel shot. And the bullet hit me in the arm. Before me, so it appeared, stood an array of the enemy's machine guns, belching fire and smoke. I seemed to sink down on the field and felt a subordinate take the command from me.

"Many of my dreams in the hospital have been of this character."

Captured Horse Retaken.

Paris.—A horse captured by the Germans was retaken three days later by its English master, who was glad to find it in a complete new equipment of finest quality.

The KITCHEN CABINET

Blest be the tongue that speaks no ill,
Whose words are always true,
That keeps the law of kindness still
Whatever others do.

Blest be the hands that toil to aid
The great world's ceaseless need,
The hands that never are afraid
To do a kindly deed.

SOME DISHES NEW AND OLD.

Rabbits are cheap if easily obtained and plentiful and in many sections are common food. Here are a few ways of preparing them:

Larded Rabbit Baked in Milk.—One rabbit will serve five or six people. Spread over the dressed rabbit thin slices of fat salt pork. Set in the oven and baste with the fat in the pan, then when well browned lower the heat, add milk and baste with the milk, dredging with flour after each basting. Cook for an hour longer. The rabbit may be browned in fat on the top of the roasts and then put into the oven with the milk and cooked until perfectly tender. For the gravy take some of the fat or butter, mix when hot with an equal part of flour and add the hot milk from the pan. Season well and serve with the rabbit or pour over it. Serve with rice croquettes, each holding a small spoonful of currant jelly.

Rabbit may be parboiled and then fried as one does chicken, serving a gravy made from the fat in the pan.

Rabbit Hasenpfeffer Style.—Divide the forelegs and the body into pieces, wash all, including the heart and liver. Try out some fat salt pork and add two sliced onions to the fat, when yellow and two tablespoonfuls of flour, a quart of veal broth, a teaspoonful of salt, a bit of bay leaf, half a teaspoonful of peppercorns, four cloves and the rabbit. Cover and let simmer until the rabbit is tender. Add a generous tablespoonful of butter, half a cupful of fruit juice or orange juice, and two lumps of sugar. The sauce should be spicy, sweet and sour, not too thick.

Chicken Sandwiches.—Chop separately, cooked chicken and ham or tongue. For each three-fourths of a cup of chicken take a fourth of a cup of the other meat. For each cup of meat chop fine one canned pimento, or its equivalent in bulk of olives stuffed with pimentos. Mix with mayonnaise to spread well and put on well-buttered bread.

An evil example in a few things far outweighs a good example in many things.

We need to be on our guard that the example we set to others may be all good.

Health, cheerfulness and activity are best conducive to prosperity and contentment.

SAVORY DISHES.

The following is a change from the ordinary ways of serving chicken.

Separate the chicken in pieces at the joints; set into a buttered baking pan, dusting with salt and add a few bits of butter, pour over boiling hot veal broth or salted water, cover closely and set in a hot oven.

Let cook an hour and a half; baste twice and turn the chicken over when half cooked. When done remove to a platter and surround with spoonfuls of savory rice and serve with the sauce in a separate dish.

Sauce: Melt three tablespoonfuls of butter, in it cook three tablespoonfuls of flour, add a half teaspoonful of salt, and a dash of pepper; when smooth, and bubbling, add three-fourths of a cupful of cream and the froth from the pan, a cupful at least. Cook until smooth and strain into a bowl.

Savory Rice.—Cook together a cupful of rice and a cupful and a half each of tomato puree and broth (using either chicken or veal), season with an onion, cut in halves with two cloves pressed into each half, a teaspoonful of salt, a chili pepper (without seeds), chopped fine, and a dash of paprika. Cook until the rice is tender; add one-fourth of a cupful of butter and let stand until melted, then serve as above.

Burbank Sausage.—Select rather large potatoes of uniform size, cut out an opening through them with an apple corer after they are peeled. Put into salted boiling water and cook eight minutes, now drain and insert into each opening one of the small Deerfoot sausages, previously pricked with a fork. Put the potatoes into the oven and bake until tender. Serve at once.

Magnetic Crane. Successful handling of bar-iron rods by an electric crane equipped with magnetic lift has been accomplished at a New Jersey iron works by the simple expedient of having the bars wired together, before shipment, in bundles containing a dozen or more rods. In an attempt to do away with unloading by hand, a process slow and expensive, the plan of lifting the loose rods from the cars with the magnetic lift was tried. This proved unsatisfactory, as it was impossible to pick

up a clean load. When a load was lifted in this way many of the rods would come up hanging by one end. With the rods wired in bundles, the crane lifts a clean load consisting of several bundles.

Needs a Little Salt. "She is compelled to take Mr. Geeser cum grano salis," went on Miss Callowhill, pursuing the subject. "That is quite true," assented Miss Winebiddle. "He certainly is exceptionally fresh."—Philadelphia Ledger.

VENISON STEAK WITH CHESTNUTS.

Take a venison steak and stuff with boiled chestnuts which have been mashed and seasoned well, roll up, lard with salt pork, and roast. Serve with cauliflower or brussels sprouts.

A FEW COMPANY DISHES.

When one is entertaining it is nice to serve some dishes which are especially dainty to look at, as well as appetizing. We all like to be original and have something new, and the way to do this is to experiment with combinations and give the world a new dish.

Chestnut Puree for Peppers.—Boil the nuts, put through a ricer when tender. To a cupful and a half of the rice chestnuts add three tablespoonfuls of butter, two tablespoonfuls of chopped pimentos (canned red peppers), a tablespoonful of grated onion, half a teaspoonful of salt, and a cupful of rich milk. Parboil the peppers and fill with this puree. Serve around broiled steak or as a vegetable with almost any meat combination. Have the stems and white portion as well as the seeds removed from the peppers before parboiling.

Cardinal Pears.—Cook canned pears in sugar and water with a half cupful more or less of currant jelly. When cold set on oblong pieces or rounds of sponge cake, cover with the thickened sirup and a spoonful of whipped cream. Sprinkle with chopped almonds or shredded in strips.

Apple, Date and Celery Salad.—To serve four salad plates, pare one large apple, core and cut in small cubes. Pour over the apple a tablespoonful of lemon juice and mix occasionally to well cover. Cut five tender stalks of white celery in bits. Pour boiling water over a half-pound of firm dates. Dry and then remove the stones. Cut each date in quarters lengthwise, mix with the apple and celery and add a half-cupful of boiled dressing, or better, a half-cupful of mayonnaise, mix again and serve well chilled.

Scotch Short Bread.—Cream a cupful of butter, add a half-cupful of light brown sugar and four cupfuls of flour a little warmed. Form the mixture into a flat cake and prick well all over with a fork. Sprinkle the top with caraway candies or bits of citron in flower design with the candies and bake in a moderate oven.

To secure a happy home, be happy yourself. That advice does not suit the person who wants life made happy by outside means and outside happenings.

THE TEA TABLE.

The custom of serving tea to one's friends in the late afternoon is such a pleasant and hospitable way of spending a few social moments with congenial spirits that it should be a custom encouraged rather than to allow the rush of things to deprive us of such simple pleasures.

One need not have an elaborate tea service to give this attention; many who wait for those things never enjoy doing nice things for friends. Anyone may have a pretty pot or pitcher and a few simple, pretty cups and saucers. It is not the display of silver and plate that expresses hospitality, but the spirit behind the service.

When one has a pretty tea ball the making of tea is a pretty sight to look at, and a pretty service adds to the pleasure of one's guests. Tea may be tied in small pieces of muslin enough for a pot of tea, these small bags kept in a tight can or jar for months and will always be ready for the quick cup of tea with no "grounds for complaint." For some it is a pretty little entertainment if one is at all imaginative to leave the grounds in the pot so that each may have a few in the cup and have the fortune told from the grounds.

The custom of having the tea table in the room always set, ready for service, is not desirable, for one likes to feel that the service is fresh and free from all dust and germs. The tea cart is a great convenience, for all the service may be brought in at once.

Small cakes, crackers and cookies are served with a cup of tea. The English custom of serving sandwiches and marmalade is observed by some.

Hellie Maxwell.

Salzer's White Bonanza Oats.

Made C. J. Johnson of Lincoln Co., Minn., famous in growing 243 bushels from 2 1/2 bushels sown last spring. Can you beat that in 1915? Want you try?



This great oat has taken more prizes and given bigger and larger yields throughout the United States than any oat known. It is enormously prolific. Just the oat for Iowa, Minn., Wis., Ill., Ind., Mich., Ohio, Neb., Pa., N. Y., Kansas and Missouri.

We are America's headquarters for Alfalfa and Potatoes Timothy, Clovers and Farm Seeds.

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We gladly mail our Catalog and sample package of Ten Famous Farm Seeds, including Speltz, "The Cereal Wonder," Rejuvenated White Bonanza Oats, "The Prize Winner," Billion Dollar Grass, Teosinte, the Silo Filler, etc., etc.

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And we will mail you our big Catalog and six generous packages of Early Cabbage, Carrot, Cucumber, Lettuce, Radish, Onion—furnishing lots and lots of juicy delicious Vegetables during the early Spring and Summer.

Or send to John A. Salzer Seed Co., Box 704, La Crosse, Wis., twenty cents and receive both above collections and their big catalog.

Accelerating the Jump.

"It seems quite the fad nowadays for players to jump from 'organized baseball' to the Federal league."

"Yes. It appears that a fat contract makes a fine springboard."

Important to Mothers

Examine carefully every bottle of CASTORIA, a safe and sure remedy for infants and children, and see that it bears the Signature of *Dr. J. C. Fletcher* In Use For Over 30 Years. Children Cry for Fletcher's Castoria

Very Likely.

"I wonder why it is that the man who marries in haste is usually supposed to repent at leisure?"

"Because that kind of man wouldn't have brains enough to do it all at once, of course."

Why Men Swear.

Georgia Wood Pangborn, writing a story in the Woman's Home Companion, says of one of her characters: "He's a man, and can't cry, so he has to say damn."

SALTS IF BACKACHE OR KIDNEYS TROUBLE YOU

Eat Less Meat If Your Kidneys Aren't Acting Right or If Back Hurts or Bladder Bothers You.

When you wake up with backache and dull misery in the kidney region it generally means you have been eating too much meat, says a well-known authority. Meat forms uric acid which overworks the kidneys in their effort to filter it from the blood and they become sort of paralyzed and loggy. When your kidneys get sluggish and clog you must relieve them like you relieve your bowels; removing all the body's urinous waste, else you have backache, sick headache, dizzy spells; your stomach sears, tongue is coated, and when the weather is bad you have rheumatic twinges. The urine is cloudy, full of sediment, channels often get sore, water scalds and you are obliged to seek relief two or three times during the night.

Either consult a good, reliable physician at once or get from your pharmacist about four ounces of Jad Salts; take a tablespoonful in a glass of water before breakfast for a few days and your kidneys will then act fine. This famous salt is made from the acid of grapes and lemon juice, combined with lithia, and has been used for generations to clean and stimulate sluggish kidneys, also to neutralize acids in the urine so it no longer irritates, thus ending bladder weakness. Jad Salts is a life saver for regular meat eaters. It is inexpensive, cannot injure and makes a delightful, effervescent lithia-water drink.—Adv.

Woman dentists are scarce, but there are any number of women who can elongate a man's leg.

There are lots of people who speak twice before they think.