

HOW A SOLDIER FEELS IN FIGHT

Anniston, Ala.—Here is the description of a big battle as it impressed itself upon the mind of Sergt. Lawrence Hopkins of Oxford:

"They're off!" It sends a thrill through you as you hear their cry and rise up and find yourself in a crowd of men; pausing a moment to light our pipes or cigarettes and we are hurrying forward with glistening steel in our hands to meet the foe.

"If it were not for these other men moving along heavily laden to keep pace with the barrage one might well stand in amazement at a wilderness suddenly become crowded with swaying humanity, bravely attempting to weather the furious storm.

"The big guns roll like heavy thunder, the little field batteries answer with a bark, shells scream, whistle, howl, according to their moods.

Death Is Everywhere.

"The quick staccato coughing of machine guns goes on unceasingly all around you and is swallowed up in its echoes. There is a spatter of rifle bullets as they whiz by you and you wonder that you are untouched. Barbed wire tears our clothes to pieces; mud sticks them together again. Birds fly at our feet and from the sky winged airplanes swoop down. Spitfire tanks plod on behind, crashing and crushing; burning, boiling oil sends flames leaping to the clouds; molten phosphorus is poured into dugouts. There is gas to blind and choke you.

"There are laughs and cries; the laugh of a comrade as he struggles on, or the cry of another as he drops his rifle and puts his hand to his heart—his last cry. There is the yell of the hunter, the wild-crying despair of the hunted. The plunk of the mortars and the burst of the bombs add to the tumult of the storm.

"Stretcher bearers rush to and fro, running zig-zag across the battlefield with their messages. Then I drop into a shell hole, the cold sweat running off my face, and breathe. Take my compass out, get direction adjusted and when the barrage lifts I dive into the tornado again—and so on. Germans are scarce; they are down below. 'Moppers up' behind will deal with them. Over broken trenches and torn ground, slipping, falling, sprawling, I go for our objective. As the curtain of fire and smoke passes over the village we make the final spurt forward and—dig like h—!

Germans Fear Americans.

"The noise increases, the guns get more angry, shells and showers of mud and dirt are falling all around you. The devil seems to be raking out his furnaces, the sky seems to crash down on you, then my head swims, my arms fall to my sides, my

legs grow limp and I drop down as I hastily don my gas mask. And when I open my eyes and find myself I am on a stretcher and someone with a smile all over his bronzed face offers me a cigarette.

"Yes, we run the Huns for six days and five nights, and I did not want to eat or sleep. I tell you it was grand, and if I hadn't been gassed I feel like I could still be running them. We started in on the 24th day of July, my birthday, and, mother, dear, I took no prisoners.

"A German officer said to his men: 'Why do you run; is not Gott mit you?' And the German soldiers answered: 'Yes, but the Americans are mit the French!'"

INVESTS INSURANCE IN BONDS AND STAMPS

Dalton, Ga.—Left \$10,000 insurance by her son, Amos Hardin, who died from a wound received in action in France, Mrs. Mary E. Hardin turned the entire amount into Liberty bonds and War Savings stamps. Mrs. Hardin says she takes this method in helping the government and to avenge her son. Her husband, Eli J. Hardin, gave his life in order to save a fellow workman endangered from noxious gases in a well. For this act Mrs. Hardin received a Carnegie hero medal and a pension.

YANKS IN WRECKED VILLAGE



A detachment of Americans are here shown on their way through the French town of Buequoy, which has suffered some very heavy bombardments. This French official photograph shows the ruins of the village and the American troops passing through Therns de Calais, on their way to do their share in the heavy fighting which the Yanks did in this sector.

High Cost of Moving.

Savannah, Ga.—The high cost of moving in Savannah has obliterated the old saw that "it is cheaper to move than pay rent." It now costs from \$10 to \$20 per load to move, because of the extreme scarcity of labor and the high cost of upkeep.

SQUIRT GUN WAS ONE HUN TRICK

London.—First Lieut. Ira J. Hodes of Brooklyn, N. Y., and Berkeley, Cal., praises Lieut. Audrey Grey of Berkeley as one of the gamest American officers he ever knew.

Lieutenant Grey, fearfully wounded and at the point of death, said: "Don't take me, boys; clean 'em out first."

By "cleaning 'em out," he meant for them to keep on driving at the German machine gun nests until they were abandoned. He did not want to interrupt the progress on that part of the line for an instant.

Lieutenant Hodes was wounded in the left leg—the same leg in which he had been shot during the Spanish-American war.

"I was just out of the hospital," he said, telling of his last engagement. "I had been laid up with whooping cough. I had just reported back and been assigned to command of Company —. We were ordered to advance first on Saturday, August 31. We went ahead for two and a half miles and took the German second line trench.

"The counter-attack came exactly at four o'clock. But, of course, it availed nothing, because we were fully able to meet it with more than sufficient resistance. Our artillery had full sweep of the ground over which they moved. The slaughter was terrible.

"We lay in the position all that night, and at seven o'clock in the morning made a quick move. We took over a line of shell holes about three hundred yards in front of us. Then we started in to clean up the thick nests of machine guns.

"Lieutenant Grey was shot in the stomach and Lieut. Harry Blair of Brooklyn was hit. Then I was hit. After I got it Blair and myself carried Grey back to a dressing station. He died the next morning.

Huns Did Not Fight Fair.

"The Germans were fighting in a nasty way. It was not the least bit safe to pay any attention to them when they began to cry 'hammered.' Many of them carried a little pistol called a 'squirrel gun.' It shoots a small bullet like a twenty-two, but sprays them out at short range. The pistols keep on shooting just as long as you keep your finger pressed on the trigger. They are good for short range only. The danger was in this; if you rounded up two or three or more Germans and ordered them to throw up their hands, they would, except that one of them would be a little slow. If you started to lower your gun or pistol to take them in tow the slow-moving man suddenly threw out his squirrel gun and opened fire. The safest thing to do was to take no chances.

"The Germans were doing all sorts of things that were forbidden by international code. They did not think anything of firing on the stretcher bearers, although the men were carefully marked with white bands on their arms and were classed as non-combatants."

DODGING ONE OF JERRY'S SHELLS



This remarkable British official photograph, taken on the western front in France at the instant an enemy shell exploded, was an incident in the advance on Bapaume. A Tommy while doing a little sewing on his shirt outside a captured German hut is disturbed by the shell.

Money Burns Their Pocket

Paris.—No wonder that American soldiers astound the French with their money-spending proclivity. Shops stocked sufficiently in the ordinary course of events to last six months are frequently cleaned out in a day when the Yankees arrive. The Americans just simply buy everything in sight.

A bunch of troops just arriving from the long journey overseas, or perhaps having been shunted around a month or so after landing, reach a permanent camp and are paid off. Frequently they haven't had a pay day in two or three months.

Then with their pockets full of the strange francs they go to town and make up for lost time. They overlook nothing from a Swiss watch to an armful of souvenirs to send back home.

But with all the spending and buying it is remarkable that there are so few cases of drunkenness. The wine shops are open to the Americans at

certain hours, generally from 5:30 to 8:30 p. m. But the average American does not like French wine, at least not at first. French beer has a flat, weak taste which does not appeal at all to Americans. There is no whiskey, and even were it available the Americans would not be allowed to purchase it. Cognac is the nearest approach to whiskey and this must be obtained by stealth—sort of a boot-legging process.

Many thousands of American soldiers, disgusted with the light wines and beers which only they may procure, have foregone booze entirely, gone on the "water wagon" for keeps and will be in good trim for the nationwide prohibition they will face when they return to the United States.

The business of the London stock exchange under peace conditions, requires the services of 25,000 persons every day.

HARD DOLLARS WORRY GOTHAM OLD-TIMERS

New York.—For the first time in approximately fifty years the good old American silver dollar has again made its appearance on Broadway. Many "old-timers" finger them gingerly, take a bite, shake their heads and mutter "phony." Nevertheless, the dollars are good ones. They are arriving in the pockets of France-bound soldiers from the Middle and Western states, and, well, the majority of them will not be spent in France.

Changes German Name.

Atlanta, Ga.—John von Haden, an American with a German name, testified before the federal court that he could stand the reflection no longer. So his name is now John F. Vaughn. Vaughn declares he has not a drop of German blood in his veins.

The KITCHEN CABINET

At our house we laugh an' we sing an' we shout An' whirl all the chairs an' the tables about. An' I rassel my pa an' I get him down, too. An' he's all out of breath when the fightin' is through. An' ma says that our house is surely a sight. But pa an' I say that our house is all right. —Edgar Guest.

FOOD FOR THE FAMILY.

OR cakemaking barley, corn, rice or potato flour or part cornstarch may be used without materially changing the character of the cake.

Corn and Rice Flour Jelly Roll.—Beat the yolks of three eggs, add one cupful of sugar and three tablespoonfuls of water, then add one-half cupful each of corn and rice flour with two teaspoonfuls of baking powder. Fold in the stiffly beaten whites of the eggs and bake in a moderate oven ten minutes. Turn out on a towel and spread with jelly and roll. Trim the edges before rolling if at all brown.

Spiced Cornmeal Cakes.—Heat three tablespoonfuls of fat with one-fourth of a cupful of molasses and when boiling hot add one-fourth of a cupful of sugar, one-half cupful of cooked oatmeal, one-fourth of a teaspoonful of soda, and one and one-half teaspoonfuls of baking powder; cinnamon and cloves to taste, one and a half cupfuls of mixed flour, and one-fourth of a cupful of raisins. Bake in muffin pans 30 minutes.

Cornmeal Gingerbread.—Cook together 25 minutes one and one-half cupfuls of cornmeal, one-half cupful of corn syrup, one teaspoonful of salt, two tablespoonfuls of corn oil, one-half cupful of molasses, one and one-half cupfuls of sweet milk and one cupful of sour milk. Cool and add a beaten egg, one cupful of barley flour, two teaspoonfuls of baking powder. Add teaspoonful of cloves, a teaspoonful of soda, and one and one-half teaspoonfuls of ginger and cinnamon.

Chocolate Barley Cake.—Cream one-fourth of a cupful of shortening, add three-fourths of a cupful of syrup, a saltspoonful of salt, one egg, two-thirds of a cupful of cold coffee, one and three-fourths cupfuls of barley flour and one and one-half teaspoonfuls of baking powder. Add two squares of chocolate melted over hot water, beat well and bake 20 minutes in a moderate oven.

Corn Flour Sponge Cake.—Separate the yolks and whites of four eggs, beat the yolks, add one cupful of sugar and a tablespoonful of lemon juice, a pinch of salt and one cupful of corn flour. Sift the flour several times and fold in the stiffly beaten whites. Bake in a slow oven.

The law of human helpfulness asks each man so to carry himself as to bless and not hurt men, to make and not to mar them.

SEASONABLE DISHES.

NO NEED is there in this day of plenty to serve monotonous meals; even substitutes may be varied so that there will always be something different. The following may not prove agreeable to all, but from these, one may find suggestions which will be helpful in varying the menus:

Mushrooms au Gratin.—Peel a half-pound of fresh field mushrooms, sprinkle with salt and let stand a half-hour. Fry one onion sliced in two tablespoonfuls of cooking oil; add two tablespoonfuls of flour and when well blended add a cupful of stock made from cooking the stems of the mushrooms. Cook until thick; add a half-teaspoonful of salt, a few dashes of pepper, and paprika. Add the mushrooms to the sauce; put into a baking dish, add a half-cupful of bread crumbs that have been mixed with one tablespoonful of sweet fat and bake until brown.

French Vegetable and Meat Dish.—Fry onions in a little fat, add soup stock, chopped meat, a few bits of chopped cabbage, carrot and potato. Cook slowly until the vegetables are tender. Add prune juice and boil five minutes. Turn the stew in a platter and surround with prunes.

Potatoes, Peasant Style.—Wash, pare and cut into dice enough potatoes to make a platter and a half; fry until brown in six tablespoonfuls of bacon fat. Remove the potatoes and add two cloves of garlic chopped, two tablespoonfuls of chopped parsley to the fat in the pan; cook for two minutes; add two tablespoonfuls of corn flour, a teaspoonful of salt, paprika and pepper to taste; two cupfuls of milk, and when well thickened add the potatoes and serve when hot.

Lemon Tapioca Pudding.—Cook a half-cupful of granulated tapioca in four cupfuls of milk in a double boiler twenty minutes. Beat two egg yolks with four tablespoonfuls of corn syrup. Add the grated rind of half a lemon and stir into the tapioca. Cook until thick and creamy; add one

teaspoonful of lemon extract and turn into a serving dish. Beat the egg whites with two tablespoonfuls of sugar and spread over the top for a meringue. Brown and serve hot or cold.

We play at our house and have all sorts of fun, An' there's always a game when the supper is done. An' at our house there's marks on the wall and the stairs An' some terrible scratches on some of the chairs. An' ma says that our house is really a fright. But pa and I say that our house is all right. —Edgar Guest.

SEASONABLE FOODS.

MANY are the vegetable combinations which have never been enjoyed by the vast majority of households. We continue to travel in the same old ruts, serving things as our grandmothers did before us. Let us break away from old ideas and learn something new.

Eggplant With Rice and Vegetables.—Spaghetti, noodles, rice, macaroni or bread crumbs may be used in this dish. They should all be cooked in the usual manner except the bread. For one eggplant allow one cupful of uncooked macaroni or one-half cupful of rice. Cut the eggplant in slices, pare and cut in three-fourths inch cubes. Cover with boiling water and let cook 20 minutes, then drain in a colander. Melt two tablespoonfuls of fat in a saucepan; add one large onion chopped fine, one-half of a green pepper shredded fine and let cook slowly, stirring often until yellow and softened; add the eggplant, the rice, half a teaspoonful of salt, a dash of paprika, a cupful of grated cheese and a cupful and a half of tomato. Stir and cook until well heated. Turn into a greased baking dish, cover with three-fourths of a cupful of crumbs mixed with three tablespoonfuls of fat and cook in the oven until the crumbs are brown.

Chocolate Pudding.—Melt three squares of chocolate in three cupfuls of milk, four tablespoonfuls of honey, two tablespoonfuls of sugar, and the mixture into a wet mold and set away to harden. Serve with sweetened whipped cream or cubes of marshmallows may be added instead of sugar.

Codfish With Brown Sauce.—Soak two cupfuls of salt fish in cold water for an hour. Drain and fry in six tablespoonfuls of corn oil until slightly brown. Add three tablespoonfuls of flour, 1½ cupfuls of water, the fish, one clove of garlic chopped, one tablespoonful of minced parsley, a few gratings of nutmeg and a fourth of a teaspoonful of paprika. Cook all together and serve on a platter surrounded by a border of cooked rice or potatoes.

What I must do, is all that concerns me, not what people think.—Emerson.

TOOTHsome DISHES.

THESSE days of substitutes and conservation we need to put more thought and planning into our meals to have variety and wholesomeness.

Chatel Potatoes.—Wash, pare and slice thin one quart of potatoes; arrange in buttered baking dish. Add two cupfuls of steamed tomato, two cloves of garlic finely chopped, one and a half teaspoonfuls of salt, and a teaspoonful of paprika. Bake one and one-half hours.

Chilled Eggs.—Cut six hard-cooked eggs in halves lengthwise and remove the yolks. Cream four tablespoonfuls of sweet fat with the egg yolks and six sardines, bones and skin removed, with one-fourth teaspoonful of mustard, salt and red pepper to taste. Stuff the eggs with this mixture and place on ice for an hour.

Tomatoes With Curry.—Cut the tops from six medium-sized tomatoes; remove the pulp with a sharp spoon and cook it with three tablespoonfuls of rice and sufficient boiling water until soft. Add a tablespoonful of fat, a cup of bread crumbs soaked in two tablespoonfuls of cold milk, one hard-cooked egg yolk, one-half teaspoonful salt, a clove of garlic chopped, and pepper to season; a bit of parsley and thyme and a half-teaspoonful of curry powder. Stuff the tomatoes and place in a pan with water in the bottom. Bake until the tomatoes are soft but not shapeless.

Mexican Rabbit.—Mix one cupful of freshly boiled rice with one cupful each of canned corn and tomatoes, one-half a green pepper cut in shreds, one slice of onion scraped or chopped, half a pound of chopped cheese, a teaspoonful of paprika or less, a half teaspoonful of salt and two well-beaten eggs. Turn into a well-greased baking dish. Sprinkle with crumbs mixed with melted fat and bake in a moderate oven in a dish set in water. Serve when the mixture is firm in the center.

Nellie Maxwell

HOW MRS. BOYD AVOIDED AN OPERATION

Canton, Ohio.—"I suffered from a female trouble which caused me much suffering, and two doctors decided that I would have to go through an operation before I could get well.



"My mother, who had been helped by Lydia E. Pinkham's Vegetable Compound, advised me to try it before submitting to an operation. It relieved me from my troubles so I can do my house work without any difficulty. I advise any woman who is afflicted with female troubles to give Lydia E. Pinkham's Vegetable Compound a trial and it will do as much for them."—Mrs. MARIE BOYD, 1421 5th St., N. E., Canton, Ohio.

Sometimes there are serious conditions where a hospital operation is the only alternative, but on the other hand so many women have been cured by this famous root and herb remedy, Lydia E. Pinkham's Vegetable Compound, after doctors have said that an operation was necessary—every woman who wants to avoid an operation should give it a fair trial before submitting to such a trying ordeal.

If complications exist, write to Lydia E. Pinkham Medicine Co., Lynn, Mass., for advice. The result of many years experience is at your service.

Calf Enemies

WHITE SCOURS BLACKLEG

Your Veterinarian can stamp them out with Cutter's Anti-Calf Scour Serum and Cutter's Germ Free Blackleg Filtrate and Aggrasia, or Cutter's Blackleg Pills.

Ask him about them. If he hasn't our literature, write to us for information on these products.

The Cutter Laboratory Berkeley, Cal., or Chicago, Ill. "The Laboratory That Knows How"

EXPLANATIONS NOW IN ORDER

Strange Mixup of Names That Caused Some Misunderstanding in Talk Over the Telephone.

It is necessary to preface this little story with the assertion that it was not created by a punster, but that it actually happened, reports the Indianapolis News.

In the purchasing agent's office of one of the largest, if not the largest, corporations in Marion county, there was a clerk named Shaw and a stenographer named Smart.

The wife of the purchasing agent called over the telephone one day and asked for her husband.

"He has just stepped out," replied Miss Smart, who answered the phone.

"Oh, pshaw," exclaimed the purchasing agent's wife.

Misunderstanding, the stenographer replied, "Why, he's not here, either."

"Oh, you're smart," commented the purchasing agent's wife.

"Yes, that's my name," replied the stenographer.

And further the affiant sayeth not.

Which Was It? Knieker—An exalted personage forgot himself. Boeker—Or else remembered himself.

The Universal shipyard at Houston, Texas, has a woman oakum spinner who works nine hours every day.

Thousands of under-nourished people have found that

Grape-Nuts

food—a scientific blend of nourishing cereals—helps wonderfully in building health and happiness.

Needs no Sugar