

WASHINGTON, D. C., SUNDAY MORNING, DECEMBER 5, 1915.

Germans Make Their Country Supply All Necessities

Special Correspondence of The Star. BERLIN, November 20, 1915. N. eminent German once said: "The leading trait of the German people is sparingness."

beefsteak costs a small fortune. There is a story current about a woman in a small country town in the United States who received a letter from her niece in Germany.

THE "Sparsamkeit" and Its Result—Country Has Learned One Great Lesson—She Must Depend Upon Herself Almost Entirely to Solve the Questions of Ammunition, Money and Food—Food Problem the Most Difficult of the Three—Regulations Perfectly Systematized—The Bread Cards Allow Plenty of Bread to Each Member of Family—Meat Regulations, Which Went Into Effect in November—Meals in the Hotels and Restaurants of Berlin—Fruit Cheap in Germany.

Another thing that assures them that they are right is the bread card. They pity the poor people who must use a bread card, for they think it is something like a charity ticket to a soup kitchen.

If they could only come over and see for themselves they would be very much surprised. Why, the poor of London in their palmy days have not so much as the poor of Germany in war time, for Germany takes care of that little poor she has and London does not.

It was Germany's trait of sparingness that made her think of the bread card. When the war was a few months old and the wheat crop of 1914 was taken in, the German officials began to think. What if there should be a blockade and no wheat could be gotten into the country, and worse still, what if there should be no wheat crop in 1915, the next year?

At first they merely forbade the restaurants from putting bread on the table for the people to mince over, but this did not prove sufficient, the wheat supply was going down too fast and at that rate there would be no wheat for the winter. So they got to work and stock of all the wheat in the empire and then they sat down and figured it out, and the result of this figuring was the bread card. They arranged it so that every one would have as much bread as he needed, but that there would be no unnecessary waste.

Every week a bread card is issued to each member of a family. The landlord furnishes the cards to all his tenants. He gets them from the nearest school, where they are sent by the police, and as the police keep strict count of every one, they only send a certain number. So if you don't register at the police station when you come to Germany, you don't get a bread card.

Each bread card has a center, around which are numbers, which run from 25 to 200. The numbers on a weekly bread card figure up to 2,250—250 of this being for meat. That leaves 2,000 for each person each week. An ordinary slice of rye bread or a roll takes fifty from each card, and that means that each person can have forty slices of bread each week, besides the meat. That makes almost six slices every day, and that is as much bread as any ordinary person can eat. A loaf of rye bread, that weighs one pound, can be bought for 500.

In hotels, for the passing guests, a bread card is issued each morning. It contains only 250 and lasts only one day. The center of the card must always be returned, and in that way the officials know just how much bread is being consumed and just how much flour to allow to the bakers. The people of Germany don't bake bread in their homes. It is not permitted to make wheat bread at all, for all the wheat used must be saved for cake. But the milk rolls and the potato buns are delicious and the most fastidious could not find fault with them.

Bread cards are usually issued for several weeks at a time, to save the trouble of going after them so often. Each week they are a different color and are stamped with the date. The price of bread has not gone up since the war; it is only that none is wasted. In the spring of 1915 wheat was planted on every available plot of ground and the crop was an enormous one. The winter crop shows signs of being a large one, too. But the bread card is going on just the same, and all the extra supply of wheat is being stored away for the time when the wheat crop may fail.

There is now some talk of issuing a milk card. In that case the families that have young children will be served first, at a price set by the government, probably 30 pfennigs a liter—that is, about 3 cents a quart. This regulation is splendid, for it keeps the price of milk within the reach of all and no milk is wasted. Cream is not being sold, but is being put into butter and cheese.

Most things to eat are a trifle higher, but it is only such a little bit that it is hardly noticed, especially by an American, who is used to paying big prices at home. Apples are very cheap, and so, for the stranger especially, the price of living in Germany now is no greater than in times of peace.

Butter is the most expensive article on the bill of fare, but most the price is regulated and it cannot go above 2 marks 80 pfennigs per pound. This makes only about 60 cents in our money for the mark, like the English pound and French franc, is now at a very low value. A person gains about \$18 on every \$100 that he exchanges into foreign money.

Apples, and splendid ones, are very cheap in Germany, and, strange to say, all fruit is much cheaper here than in Norway or Denmark. Indeed, the whole cost of living is much less in Germany than in these two countries. Meat is a little more. For instance, in a restaurant a meat portion that used to cost 1 mark now costs 1 mark and 20 pfennigs. On the 1st of November the new meat regulations went into effect, and these will keep the price of meat normal, so that all can have meat on certain days. On Tuesdays and Fridays no meat can be bought or served in restaurants; on Mondays and Thursdays only cold meat, and on Saturdays no pork can be bought.

The Berlin newspapers interviewed the chefs of the large hotels and restaurants, and every chef claimed that he is equal to the occasion. The chef of the Hotel Eden had his menu all planned for the first week and it sounded very fine and appetizing. For Monday, soup, hot broth or clear vegetable soup, fish with sauce, Spanish omelette, cooked Prague lamb with spinach, cold meat with salad (without oil), and apples with a wine sauce. For Tuesday, the first meatless day, he had broth, cold meat with salad or pea soup, blue carp omelette with spinach, macaroni with tomatoes, asparagus with peas, cakes with cherries. His menu for the rest of the week was just as tempting and wholesome.

Sugar is very cheap in Germany, for they always export a great deal of beet sugar and this year they have no market for their wares. Imported things are, of course, very dear, and kidney beans cost 40 cents a can. But it is very useful for people to buy such things when there are plenty of good things at a normal price.

Everywhere there is food, and plenty for everybody. There are sausages galore, clothes baskets full of rolls in every shop at only 3 pfennigs each. The bakery windows are full of tarts and cakes, and

Too Literal.

SERBIA and Belgium and such little countries mustn't take England too literally when she says she is going to help them." The speaker was Kurt Zeigler, German consul to Denver. He went on:

"To take England literally when she offers you help is to be as foolish as the dyspeptic," he said. "It's a new treatment, and if you retain it on your stomach it ought to cure you."

The next day the doctor called again.

"Did you manage to retain the pill on your stomach?" he asked eagerly.

"Well, the pill was all right," the literal farmer said, "as long as I kept awake, but every time I fell asleep it rolled off."

The World Scorch.

SIR IAN HAMILTON, the chief of the Dardanelles expedition, had just got back to London to have his work investigated, when I met him at a luncheon at Claridge's," said a Chicago millionaire.

"The talk turned, naturally, on the losses with which the Dardanelles operations had dragged on, and Sir Ian said with some apertly that to try to scorch to Constantinople would be as absurd as the millionaire's scorch round the globe.

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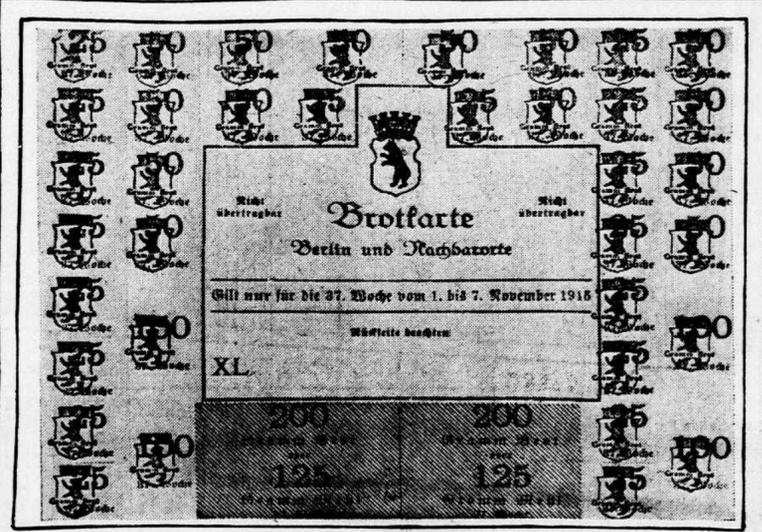
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the delicatessen shops are wonderful with their tantalizing concoctions. Since the German people have been asked to give up meat two days a week they are doing so cheerfully, and they are bending all their efforts like one great unit toward the one end.

In the trains and in the stations cards have been posted, on which are ten rules that the people are begged to follow. The rules are:

1. It is more than important. Do not eat between meals. You will be much healthier if you do not.

2. Hold bread as sacred and use up every little piece. Dry bread is good in soup.

3. Be sparing of butter and fat. Eat sirup and marmalade instead of butter. The greater part of the fat used must be imported from other lands.

4. Be careful of milk and cheese. Use evaporated milk and buttermilk when possible.



COLLECTING COPPER FOR WAR USE.

5. Use much sugar in the cooking. Sugar is very nourishing.

6. Cook potatoes with the skins. Thereby you save twenty potatoes in every 100 potatoes.

7. Do not drink so much beer and alcoholic drinks. That will save the grain for other things.

8. Eat much fruit and vegetables. Try to eat the fresh fruit and vegetables as long as they are in season. That will save the preserves and marmalade for the winter months.

9. Collect all the nourishing scraps left from the table and feed them to the cattle and pigs. But do not feed them spoiled or unhealthy food.

10. Cook and heat with gas and coke. Alcohol and spirits are needed for other things.

But Germany's most wonderful "sparsamkeit" is not in the sparingness of food, ammunition or money; it is in the sparing way that her men have been sent to the front. Berlin and every other city of Germany is alive with young and healthy men, who have not even been asked to go to the front, but who are ready and anxious to do so.

In Berlin an army corps could be raised without a bit of trouble and in the much smaller city of Munich there are between forty and fifty thousand that are ready to go the minute they are wanted. This putting away for a rainy day system is a wonderful thing!

His Only Right.

J. PIERPONT MORGAN, condemning an argument at a dinner in New York, said:

"These arguments are only striking because they are unfair. I once said to a socialist, apropos of a tax of 70 per cent that be proposed on all incomes over \$5,000:

"Has a rich taxpayer, then, no rights?" "Certainly," the socialist answered. "He has the right to pay taxes."

Advertisement for Wm. A. Rogers Silverware. Text: 'This 26-Pc. Chest of WM. A. ROGERS Quadruple-Plated Silverware FREE With Every Purchase of a SUIT or OVERCOAT to Measure \$18.75 Honest \$25 Values'.

Advertisement for Wm. A. Rogers Silverware. Text: 'WM. A. ROGERS (SILVER) (NICKEL) 26 Piece Combination Sets In maroon colored leatherette boxes. This is an exact photograph of this elegant chest of Quadruple-Plated Silverware as it is taken directly from the Wm. A. Rogers catalog. The picture shows every detail of the merchandise and the exact details of the price and description.'

Advertisement for Hugo Worch pianos. Text: 'Xmas Sale Quality Pianos At Club Prices \$5 Down \$5 a Month. 10 Years' Guarantee Goes With Each One of These Pianos And, in Addition, We Give FREE---New Piano Stool and Scarf Pianos For Rent. HUGO WORCH, 1110 G St. N.W. \$350 Shumann & Sons \$140 \$350 Burmeister Good As New \$170'.

Advertisement for M. Stein & Co. Tailors. Text: 'This is our Christmas present to the men of Washington—the greatest gift that was ever offered by any establishment in this city. With every order for a Suit or Overcoat to measure at \$18.75 or more we give you absolutely free this exact 26-piece Chest of Genuine Wm. A. Rogers Quadruple-plated Silverware, which is catalogued at \$10. See the set in our window—examine it closely in our store—bring any jeweler in Washington to appraise its value. We are not afraid of your verdict. Our Mr. E. F. Mudd will personally design and cut your Suit or Overcoat and our clever tailors will give you the best-fitting garments you ever wore at \$18.75—and we offer you choice of genuinely fine woolsens in the latest weaves. All Suits and Overcoats tailored on the premises by high-class union tailors. M. Stein & Co. Quality Tailors 8th & F Sts. My Personal Guarantee I know this is an extraordinary offer, as is indicated by the enormous business I am doing, but I personally vouch for and guarantee to carry out every promise made in this advertisement or refund the money. M. Stein'.