

HAPPY YANKS RETURN FROM WAR WITH WOUNDS



Some of the cheering boys that returned to their own country after many months on the other side are seen in this photograph on the deck of the sixth returning troop transport. Representatives from all parts of this country were among the returning fighters that landed at Hoboken, and they were not downhearted because of their wounds.

Porto Rico Was Great Help in Winning War

Great Work of People of Island Revealed for First Time.

RECORD IS AMAZING ONE

Achievements in Raising Army, Helping Red Cross and Boosting Liberty Loans Are Recounted—Faced Big Handicap in Earthquake.

San Juan, Porto Rico.—What the people of Porto Rico have done in the war will gain for them the friendship, love and gratitude of the entire population of the United States. The war activities of this patriotic island have been so effective that one cannot help but become amazed at all that has been accomplished.

That thousands of people here have done everything within their power, to save and give, in an effort to help win this war is the simple truth, and they can well feel proud of their record. To every single appeal made in behalf of the war Porto Rico has responded gallantly. Ten million dollars has been invested in the four Liberty loans. The spirit of the people was well demonstrated in the fourth Liberty loan drive, when the island exceeded her quota of \$4,000,000 by almost \$800,000 despite the disaster caused by the earthquake, which cost Porto Rico millions of dollars. This calamity occurred during the drive. The beautiful cities of Mayaguez and Aguadilla were virtually destroyed, but they exceeded their quota.

The Red Cross has spread its light to every nook and corner of Porto Rico. The Porto Rican chapter of the American Red Cross has undertaken every branch of work conducted in the States. The great work which the chapter is now doing in the matter of home service has been developed since the call of the men of Porto Rico to Camp Las Casas.

Home Service Work. There are fully organized active branches of the society in every municipality. Through these branches the most devoted and patriotic service is being given to the work of the Red Cross by the people of the entire island. This is especially true in connection with the home service work, which means the bringing of help and comfort and giving material means of support to the wives, children and other dependents of the men who have joined the army. There are 65 active and patriotic committees of home service.

The Red Cross is doing a great work in looking after the needy and destitute families of the soldiers at Camp Las Casas. During August the chapter cared for 2,058 families of soldiers. During September 1,019 families were cared for. The recent earthquakes added greatly to the relief work.

In the second war fund drive, which was carried on throughout the island in the months of May and June, 1918, the people made donations in excess of \$106,000.

Mr. Mack Jones, a coffee planter and mayor of the little town of Villalba, has this to say of the people in his home vicinity: "We were asked for \$8,400 in the third Liberty loan. Small merchants and day laborers made a canvass of the little town and the surrounding mountain sides on horseback. The laborers in this region get about 60 cents a day, yet these good people were able to raise \$12,000, or 50 per cent more than their quota. If you could but see the cliffs they climbed and the dangerous trails they followed, where a misstep means a drop of 1,000 feet or more, in their work of solicitation on behalf of Uncle Sam it would make you wish that Washington could know the full measure of their devotion. Does not this

also speak for the patriotism of these people?"

Much Food Saved. The people have invested their money freely in Liberty bonds and War Savings stamps. The saving of food has been so efficiently preached and has been so well organized by the food commission that vast quantities of food have been saved.

Another example of the wonderful patriotism of the people was demonstrated in the work of Mr. Antonio Arbona, a coffee planter living near Ciales. The coffee planters, of Porto Rico have suffered greatly on account of there being no market for their coffee in the states. On account of the war their foreign market was cut off. There are 150,000 people in Porto Rico dependent upon the coffee industry for a livelihood and the coffee condition has caused the people much suffering. Mr. Arbona, a man more than sixty years old, covered two barrios on horseback and succeeded in selling to the small coffee planters more than \$16,000 of Liberty bonds in the fourth campaign, most of these being \$50 and \$100 bonds.

In all things pertaining to war work the Spanish merchants throughout the island have co-operated to the fullest extent. Liberty bonds they have bought liberally and they have given freely to the Red Cross. I have never come in contact with a class of business men who give more freely than these, or more cheerfully, either.

When the Red Cross was seeking a new home 45 business men—Spaniards, Porto Ricans and Americans—donated \$11,000, this money being raised in a few hours, thus enabling the Red Cross to have quarters in one building.

The Four-Minute Men. The "Four-Minute Men" of Porto Rico did a great work in speeding the winning of the war. All of the principal centers of population were thoroughly covered and thousands of people were reached through the speakers of this organization. Among them were some of the most representative men of the country.

During food conservation week a campaign was conducted by public school teachers in every town and barrio. The number of public meetings held during that week exceeded 2,000. Both urban and rural teachers made a house-to-house canvass to explain the meaning of the pledge cards and to secure signatures. The great parade organized during this week was one of the most important



Premier Orlando, who piloted the Italian ship of state during the great war.

HAIR TURNED WHITE BY EXPERIENCES IN WAR

North Adams, Mass.—Suffering from shell shock, his hair turned snow white and so greatly altered in appearance that his friends failed to recognize him. Peter MacPhail returned home after two years and one month's service as gunner in the Royal Field artillery of the British army. During his service MacPhail took part in many battles, particularly notable ones being Ypres, Cambrai and Comblès. He is thirty-seven years old.

which had ever taken place. Thousands participated. Every public school teacher marched, as well as the pupils.

The gospel of food economy, increased food production, improved methods of cultivation and the necessity of planting a greater variety of home products, has been preached to every corner of the island. The schools have been instrumental in the establishment of 26,633 home gardens, thereby assisting Porto Rico to solve the food problem.

The children here are deserving of much praise for what they have done, and the example they set led others on to greater efforts. They are all members of the Red Cross. A few of them were able to secure from their parents the money needed for their contribution, but the majority made up their minds that they would earn this money themselves. All over the island children organized festivals to get funds needed for membership fees. In Fajardo and Rio Piedras, a total of 1,850 school children enrolled as Junior Red Cross members and earned every cent that they contributed. Thousands of dollars have been raised by these children. They have participated in all civic parades organized for this purpose.

Delicacies Sent Abroad. Last year 40 tons of guava jelly and 2,000,000 cigarettes were sent to the boys in France.

Thousands of women in Porto Rico, from San Juan, the capital, throughout the entire island, including the towns of the hills, have devoted their time and given their money and services to all things needed for the war. All social activities were carried on solely for the benefit of war work. In many sections of Porto Rico women took the place of the men in the fields.

Porto Rico contributed freely and generously of her man power and the very best of her youth entered the training camps. Just after the passage of the selective draft law Porto Rico registered her young men to the number of 108,000. The Porto Rico regiment was the first in the nation to be at its full war strength. Six hundred and fifty volunteers were accepted for duty to guard the Panama canal. When General Townsend took up the work of recruiting, many of the men who lived far back in the hills walked as much as 25 miles to enlist.

SHE GETS MARRIAGE LICENSE

South Dakota Bride-to-Be Buys Document, Pays \$1 for It, Then Hunts Up the Judge.

Mitchell, S. D.—Cupid and woman suffrage have apparently formed a corporation here, Miss Marie Gipper, twenty-two years old, strode into the offices of the clerk of courts of Davison county one morning recently and plunked a dollar on the desk to pay for the first marriage license that has ever been bought in this county by a woman. After she had procured the license she went out and found the municipal judge.

While obtaining the license Miss Gipper explained that her husband-to-be was "too busy to get the license." The apparent object of the purchase was inscribed on the clerk's record as Ray Poyer, also of Mitchell.

AGED RECLUSE HAD \$40,000 IN SHACK

Fortune Discovered Scattered About Room of Little Hut in Parkersburg.

Parkersburg, Pa.—Neighbors broke into the miserable little shack occupied as a home by Edwin J. Moore, and found him lying unconscious on the floor. Scattered about the small, shabby room were gold coins, bank notes and national currency long since out of general circulation. The money amounted to \$40,000 and represented 40 years of hoarding.

Moore lived the life of a hermit and, while it was believed he was "well off," townspeople had no idea that the man kept \$40,000 hidden in his miserable home.

Edwin Moore was popularly supposed to have given up the girl with whom he was in love on account of his mother. Moore and his mother lived



Found Him Lying Unconscious.

In Norwood years ago, but moved to Parkersburg when the Pennsylvania railroad established shops there. Moore became clerk in a store and, although his romantic attachment to one of the belles of the town became remarked, Moore often said that as long as his mother lived he would not marry.

For many years he taught music and from this source, with his earnings in the store, is supposed to be the hoarded fortune found by neighbors. Moore was overcome by paralysis as he was counting his money, it is supposed. Moore's fortune will go to a niece. His mother died a few years ago.

WIFE CHARGES HUSBY WAS SIMPLY TOO GAY

Chicago.—According to a bill filed for divorce by Mrs. Adele R. Erickson of this city Emery T. Erickson, her husband, whose salary is \$7,500 annually, had a specialty for costly dinners, gay little trips to the theater, jaunts in automobiles and expensive gifts. The trouble is they were all for "the other woman," who, in this case, the bill says, is Mrs. Edyth Starkel.

BOY STARTS A "SNEEZEFEST"

Box of Pepper Placed on Hot Stove Interrupts Church Services at Jerseyville.

Springfield, Ill.—Services had just been started in a small church at Jerseyville, near here, one Sunday recently, following the influenza epidemic restrictions, when somebody in the congregation let go a vociferous "kachoo." He braced himself, shook his head and fired again. Then some one else started and in less than a minute a volley of sneezing reverberated through the room. With a look of consternation and fright the officiating parson raised his hand to dismiss the gathering, but before he could do so he had to reach for his own handkerchief to stifle a sonorous "who-is-she." Perplexed, he gazed about. Suddenly his eyes rested on a hot stove where he perceived a small box of pepper peeping away from the heat. Frankish boys had placed it there. On its removal services were resumed.

GUM AND BEESWAX GIVE CLUE

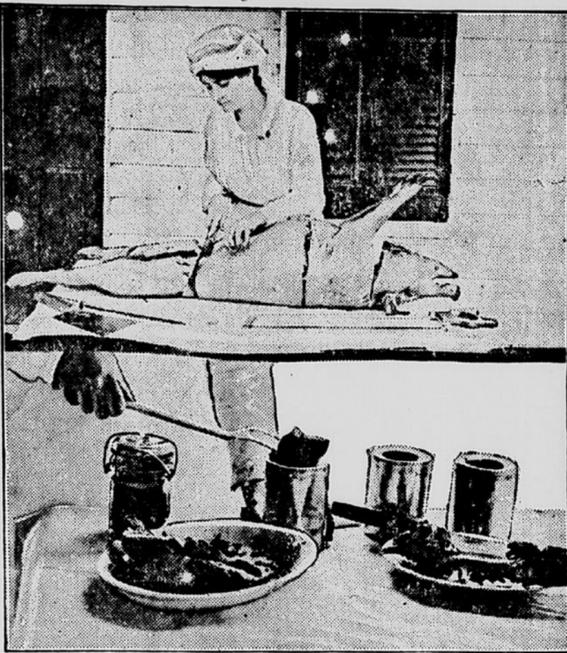
Novel Scheme Employed to Trap Thieves Who Had Ransacked Cottages at Lake Charlotte.

Albany, N. Y.—A piece of chewing gum that had been worked overtime, a block of beeswax, some plaster of paris and a little detective work netted a bag of prisoners to state troopers here recently. Cottages at Lake Charlotte were being ransacked. The troopers made an investigation. A big wad of chewing gum was found in one of the deserted cottages. A plaster of paris cast was made of the gum. An impression of some one's front teeth was revealed. Spencer Ham, a youth of nineteen, was under suspicion. One of the state troopers asked Ham to bite into beeswax. Ham did. The impression was the same as that shown on the gum and the plaster of paris cast. Ham confessed.

The Housewife and Her Work

(Special Information Service, United States Department of Agriculture.)

CANS—GOOD PLACES FOR SURPLUS PORK



Cutting Up the Pork—Placing Cooked Meat in Cans Ready to Sterilize.

GOOD SUPPLY OF CANNED MEATS

Of Great Importance to Use Nothing but Absolutely Fresh and Clean Product.

CARE IS NEEDED WITH PORK

Directions Given for Preserving Surplus in Jars for Future Emergencies—Preservatives of Any Kind Are Not Required.

Meat is too expensive to be allowed to spoil or to be "saved" by the family over-eating. The solution is to put the surplus at butchering time into jars for future use. In this way the enjoyment and food value is distributed throughout the year. A more varied diet is possible for the family with a supply of canned meats, and a palatable meal can be served on short notice.

It is of utmost importance that only meat known to be absolutely fresh and clean can be used for canning. Canning will not make "safe" meat out of meat in which putrefaction has begun. No preservatives of any kind are needed if the accompanying directions are followed. Salt may be added or the meat may be smoked for flavoring, but neither is necessary for preservation.

These instructions require the use of a steam-pressure canner which should be able to develop at least 15 to 20 pounds of steam pressure, and should test for a considerably higher pressure to insure the safety of the operator.

Meats are ready for preparation for the canner as soon as the animal heat has disappeared. They must be handled in as cleanly manner as possible. For home canning, meats should be cooked first—fried, broiled, roasted, baked or stewed—just as would be done for immediate serving, to preserve not only the meat, but the home-cooked flavor as well. The meat is seasoned according to taste, and is heated until it is entirely cooked through without needing to be cooked tender, before placing it in the cans. All parts of the animal should be used.

Canning in Tin Cans.

For canning meat, tin cans in many respects are superior to glass. The same supplies are required for canning meat in tin cans as for vegetables or fruit, and the same care and directions may be used. Full directions for doing this may be had by writing to the department of agriculture and asking for the circular on home canning of meats and sea foods with the steam-pressure canner. Directions are also given for canning in glass.

The following recipes are given to show how home-butchered pork may be made into palatable and economical dishes and canned for future use. The recipes are merely guides and may be changed to suit the individual taste. The time and temperature for sterilizing, however, should not be changed. The time given is for tin cans; pint jars require the same time for processing as the No. 2 tin cans, and quart jars the same time as the No. 3 tin cans.

Recipes for Canning Pork—Roast Meat

Select the piece of meat wanted for roast, trim, and wipe with a damp cloth. Heat some grease in a roasting pan, put in the meat and sear quickly, turning the meat so all sides are seared (preventing the loss of meat juice during cooking). As soon as

well seared sprinkle with salt and pepper to taste. Add some boiling water to the grease in the roasting pan. Baste frequently. Turn the meat from time to time and roast so it is nicely browned. Cook until meat is done (it should not be red in the center) without cooking it entirely tender. Slice and pack in cans to within one-half inch from top of can. Add the gravy from the roasting pan, with boiling water, so it barely covers the meat. (Leave at least one-quarter inch between gravy and top of can.)

If ham is used and skin is left on, cut with point of knife just through skin, so as to dice and trim with cloves and little tufts of parsley (if desired). Add two small turnips to roasting pan. Leave skin-side up (do not turn); baste frequently, and cook until skin is nicely browned and crisp.

Cap (exhaust five minutes if meat and gravy have cooled; if cold, exhaust ten minutes; if hot, exhausting is not necessary), tip, and process in steam-pressure canner:

- No. 1 cans 40 minutes at 250 degrees F. or 15 pounds of steam pressure.
- No. 2 cans 45 to 50 minutes at 250 degrees F. or 15 pounds of steam pressure.
- No. 3 cans 55 to 60 minutes at 250 degrees F. or 15 pounds of steam pressure.

In case meat is fat, time of processing must be prolonged 10 minutes.

Spare Ribs. Roast the spare ribs in the usual way, seasoning to taste. Cook until done, browning them nicely. With a sharp knife cut down the inside of each rib, remove the rib bone, and cut meat into pieces that can pass through the can openings. Make gravy by adding water to the pan grease. Pack meat in cans and add the boiling hot gravy to within one-half inch from top of can. Cap, tip, and process:

- No. 2 cans 45 minutes at 250 degrees F. or 15 pounds of steam pressure.
- No. 3 cans 60 minutes at 250 degrees F. or 15 pounds of steam pressure.

Pork Cakes. 4 pounds lean pork 1 clove of garlic, minced (may be omitted) 2 pounds fat pork salt, or salt to taste 2 bay leaves, powdered or broken in small pieces 1 teaspoonful red pepper 1 teaspoonful celery seed, crushed (may be omitted) 1 teaspoonful chile pepper (to taste) 6 to 12 tablespoonful dry, flaky spice 2 or 3 teaspoonfuls sage (or poultry seasoning) 2 eggs beaten to 1/2 to 1 teaspoonful thyme 1/2 to 1 cupful of sweet milk 2 large onions, minced

Knead well, form in cakes, fry in deep fat until nicely browned, pour off excess of grease, add water and make gravy. Two or three cookings may be made in one lot of grease. Pack in cans, fill with hot gravy to within one-half inch of top of can. Cap, exhaust five minutes (exhausting is not necessary if packed hot in cans and sealed at once), tip, and process:

- No. 2 cans 45 minutes at 250 degrees F. or 15 pounds of steam pressure.
- No. 3 cans 55 minutes at 250 degrees F. or 15 pounds of steam pressure.

CANNING PRESERVATIVES DANGEROUS

The use of "commercial preservatives" of any kind in canning is not only unnecessary but may be dangerous. The most commonly known preservatives and "canning powders" usually contain one or more of the chemicals known as borax, boric acid or salicylic acid. Harmful results are especially likely to follow the use of food containing these preservatives by the very young, the aged and feeble, and others of weak digestion.—U. S. Department of Agriculture.