

REAPING HARVEST OF PEACE CLOSE TO WAR



The French have reaped a heavy harvest on the Somme, both in men and wheat. This shows them engaged in the more peaceful reaping.

AFRO-AMERICAN CULLINGS

In a communication to the New York Times, Kelly Miller, dean of the College of Arts and Sciences in Howard university, says: "I have read with great interest your highly illuminating editorial article on the economic opportunities of the Negro in the North. Under the spur of present industrial demands it seems entirely likely that hundreds of thousands of Negroes will be transferred to the North, and thus shift to some extent the center of gravity of the problem."

"I beg to call attention to the importance of securing adequate provision for safeguarding the moral and social life of these people suddenly thrust into a new environment. The immigrants who, previous to the European war, had flocked to our shores in unprecedented numbers, in addition to their racial assimilability, have been assisted in adjusting themselves to their new relations by the Christian churches and other agencies playing beneficially upon them. The Negro laborer from the South has no such helpful influences."

"Coming from an environment of social and civil restriction into a section of complete public and civil freedom, he will, naturally enough, first, mistake liberty for license unless he is carefully safeguarded and encouraged in the right direction. The captains of industry are apt to be shortsighted. Immediate economic advantage blinds them to the evil consequences that may follow in its wake."

"Should the influx of Negro laborers to the North, without proper restriction and control, be allowed to prejudice public opinion and thus reproduce Southern proscription in the Northern states, the last state of the race would be worse than the first. The Negro church where these laborers are at work should be encouraged to reach out and lay hold upon every workman who comes to the Northern communities. Such agencies as the Young Men's Christian association should be established and encouraged. Tried and experienced social workers should move among them with a view to relating them sensibly to their new environment."

"This new industrial movement, which opens up untold possibilities for the race, illustrates anew the importance of the higher education through which a body of trained leaders may be prepared for the arduous tasks of guiding aright the masses of their race amid the dangers and vicissitudes of life."

"As an illustration of this principle, the National League on Urban Conditions among Negroes, has recently been able to send students to the tobacco plantations of Connecticut for 700 Negro students. I have, personally, placed over 75 students of Howard university in these tobacco fields. Experience has more than abundantly justified the wisdom of sending with each group of students an instructor to advise and encourage and direct them in their new relationship."

"The economic opportunity for the race is, indeed, a large one. But great also are the moral responsibilities. Let us hope that the Negro will be encouraged to receive and appreciate the advantage of both."

William H. Holtzclaw, founder and principal of the Utica Normal and Industrial Institute, Utica, Miss., and considered by the late Booker T. Washington as one of the most prominent graduates of Tuskegee, has issued an

appeal for contributions towards a balance of \$2,500 required to install a plant to provide light, power and heat for his school, where 400 colored girls and boys and given a common English education and are taught some trade. With the installation of a new light and power plant at Tuskegee, that institution has turned over to Utica its old plant. The cost of setting this up will total \$4,000. Of this amount \$1,500 has already been raised, largely through an appeal published in the Boston Transcript last March by some northern friends of Mr. Holtzclaw's school. Work of installation has already been started, and Mr. Holtzclaw now asks for the necessary balance so that the plant may be ready for the opening of the school in the fall.

Three hundred delegates were in attendance at the opening of the thirty-sixth annual session of the national Baptist convention, a Negro organization which is meeting in Kansas City the second time in 20 years.

It is an organization representing the religious activities of the Negro Baptist churches of all America and its possessions. The sessions are being held in Armory hall, Fourteenth and Michigan avenue, and will continue to noon on Monday.

The convention supervises 20,000 Negro Baptist churches with an estimated membership of 2,750,000. At this session the establishment of a theological college at Nashville, Tenn., will be considered. The church conducts 50 denominational schools, mostly in the South.

Tuskegee institute does a useful work in publishing the Negro Year Book, the fourth annual edition of which now is available. The book contains nearly 500 pages, a remarkable evidence in itself of the growing activities of the race and the increasing interest in its efforts at improvement. One cannot fail to be impressed by the record of substantial and most creditable achievement on the part of both individuals and organizations. In the volume are found interesting discussions of such topics as the Negro and segregation, the Negro and woman suffrage, the Negro and prohibition. The book is indispensable to those who wish to be well informed on a most important phase of American life.

It is said that Norway (Me.) men during the Civil war received more commissions in the army than men from any other town of its size in the state. Among them were one brevet major general, one brigadier general, two brevet brigadier generals, three colonels, ten captains, five lieutenants, one chaplain, one assistant surgeon and one regimental quartermaster.

Recent investigations of Korea's iron mines have led to the prediction that it can be made to supply all domestic demands and in addition supply Japan with 1,000,000 tons of metal annually.

Scientists have estimated that the heat received from the sun by the earth in a year is sufficient to melt a layer of ice 100 feet thick covering the entire globe.

A museum of the horse, presenting a complete history of that animal from the earliest known period to the present, has been established in Paris.

The girl members of these clubs receive practical instruction in gardening, canning, cooking and housekeeping.

According to reports the county superintendents of schools and teachers of Negro elementary schools are supporting the work actively and state agricultural colleges and the technical schools established for the race are active co-operators in the larger phases of the work.

For a number of years bricks have been made from lava rocks deposited by ancient flows in certain parts of the Hawaiian islands. Now it is believed that a station erected near one of the active volcanoes could by means of an endless chain of buckets transport the molten lava directly from the pit to the station, where it could be poured into molds.

The tension members of a truss frame that supports a flat car of unusual capacity on a European railroad are formed of steel wire cables instead of the usual rods or bars.

Miss Gertrude Isabelle Butler of Gloucester, Mass., has never been absent or tardy in the 13 years she spent at primary, grammar and high schools. In addition she was an honor scholar at the high school, and a member of the girls' baseball team, of the class basketball team, of the glee club and of the dramatic club.

A butter substitute made of coconut oil, egg yolks and a small amount of cream has been invented in Bohemia.

On the theory that white surroundings in operating rooms shock patients and affect the vision of surgeons, a San Francisco doctor has furnished a room in green and buff.

So that a horseman's feet can be warmed in cold weather, there has been invented a stirrup with a receptacle for charcoal or other heat-producing substance.

Extensive deposits of bauxite have been discovered in both British and Dutch Guiana and are being developed.

FINDS BRITISH TRENCHES LAST WORD IN SKILL

Observer Says They Are Devoid of Traps for Drawing Enemy's Fire.

THINKS THE FOE UNNERVED

Condition of German Prisoners Said to Indicate That the Strain is Telling on the Whole Army—Kindness Surprises Captives.

LONDON.—Some new points of view are presented in the course of an article from an authoritative British source. Just what a man will see and what he is likely to feel if he visits the allied front line near the Somme at the point where the British army has just made one of its many steps forward are the writer's theme. After describing the general character of the country he recounts his progress through the communication trenches.

Walking with your head two feet up under cover along a neat crack in the earth with a sharp corner every few yards, finally you turn the last corner into the actual firing trench. It is a trench to gladden the connoisseur's heart. How the men must have worked whenever they were not fighting—and is digging less dear than fighting to the soul of youth?—in order to model this perfect line of defense and offense, its sharply firing step and clear-cut verticle walls and massively squared transverses! Here is no gapping V-shaped ditch to collect the enemy's trench mortars and invite his wandering whizzbangs in, and the men know it. You walk along the trench and see just pride as well as confidence in their faces.

It is noon now, and some of them are blowing on hot tea to cool it, or eating out of their dished hot stew of meat, potatoes and peas. It has not always been thus in the English firing trench. The English only learn year in each of their wars by degrees, but now they have learned it. The day is fine, and other men are asleep, basking like cats in a state of benediction on little sunny shelves and bunks cunningly sculptured out of the trenches' firm clay walls.

One little knot of men off duty are heading over a comic paper at a corner. The wary old trench dweller always likes a corner, because he can jump round it at the shortest notice and put a solid wall of earth between himself and anything noxious that drops in. On the other side another group cheerfully reopens that undying theme of debate the British soldiers—the merits and demerits of the salient at Ypres.

"How long was you at Wipers?" "Four months." "Well, I was there five months; so what right have you to speak?" "A general laugh greets this method of proof and someone else cuts in.

Sentries Watch Germans. You meet officers anxious about nothing except to know what there is in the last English papers. Sentries on duty, with all the crowns of their grass-green steel helmets dipped cunningly down to the parapet's level, report that nothing is stirring over the way. These helmets used to be ugly and not highly protective. They looked like the barber's basin that Don Quixote took to be the helmet of Mambrino. The new make of helmet is prettier, and also more virtuous. It covers more of the neck, though not so much as the blue-steel skull caps of the French, with their turned-down brims, and its lines are artistic. Worn at the proper angle, it makes the comely young sentry look rather like Donatello's David at Florence.

FIELD KITCHEN ON WHEELS

Designed for Use on Border, Machine Will Cook for 100 Men—Many Being Made for Army.

Philadelphia.—A field kitchen on wheels which bakes, roasts and fries food for 100 men, having been designed for use on the border, has been completed in this city and turned over to the Baldwin Locomotive works which contracted for its construction.

With stooping heads, the sentries report "nothing doing." That means nothing visible, nothing audible.

Peering over the parapet for a moment you see only a wilderness of bare earth, pitted thickly with conical holes from three to eight feet deep. Four hundred feet away is the skeleton of a dead village. No sign of life is to be seen there except perhaps one of the larks which sing cheerfully through cannonades that would make the pheasants in faraway Sussex quiver, or else a big hawk slowly quartering around and sending the larks into a retirement as modest as that of German air men. And yet you know that that waste is infested; that you need only to raise your head a foot higher to bring a bullet dipping itself with a quiet flick into the loose earth behind you; that if you crawled out on your stomach and peeped over the edge of each shell hole you reached you would come at last to one in which men in wide-skirted gray tunics with narrow bands round their caps were crouching, some of them nursing their one good friend, a machine gun, some of them digging hard to connect hole with hole till a row of fortuitous dots is turned into a line; some of them resting tucked into little cavities scooped in the earth or near the side wall of a quarry, and staring apprehensively up at bomb-laden British biplanes wheeling about in the sky overhead as the larks in the grass look up at a hawk.

Kindness Surprises Captives.

You know all this, because on the way up this morning you talked with a number of Prussian and Saxon prisoners in one of the cages at the little camps where the latest captives rest for some days out of range of their friends' heavy guns till they can be taken by train to the base or to England. Three days ago they came down broken-hearted to the cage, their faces lined and drawn with mental overstrain, some of them still mechanically making deprecatory gestures of surrender and entreaty. As they marched today all the lines were smoothed out. They had been fed and had slept for whole nights, and had found that the "murderers" described to them by their own sergeants inflicted nothing but offers of cigarettes. So they began to expand in the unexpected sunshine of good treatment and they told what life had been like in the shell-holes, its good points and its bad. The food, it had been good, but sometimes it did not come because the British guns could draw a kind of fence of falling shrapnel across a piece of country, a sort of showerbath of bullets dropping along the line, so nobody could cross the line without being hurt. Still the bread and meat and chocolate, when they did come, were good and the water was sometimes mineral water in bottles. The trouble was that the British guns would not cease firing and the British aeroplanes would not go away, nor the German ones come out of their sheds.

Kaiser Sweats at Harvest

Cologne Volkszeitung Tells How the Emperor Worked in Shirtsleeves With His Peasant Folk.

Amsterdam.—The story of the kaiser working in the harvest fields is told by the Cologne Volkszeitung as follows: "Why do the people run? Why do they rush to the fields? To see the kaiser. It is between 5 and 7 in the evening. The laborers are busy loading their carts with sheaves. Suddenly all hands are idle; all caps are doffed; everybody stands aghast. "The kaiser is coming. The all highest is already on the spot! He takes off his coat! In his shirtsleeves the head of the German empire works in the field! He lends a hand to secure for himself God's golden blessing. As the kaiser does, so do the high officials and officers. And look! Do you not see our imperial chancellor working? It is true! It is he. "With surprise the spectators behold the kaiser wiping the sweat from his brow with his sleeve. We see him sitting among the laborers drinking water from a common jug. Like a father he talks to the children. He asks them to run across the stubblefield and, laughing heartily at the enjoyment of the children, gives them little presents."

Betrothed Become Widows.

Geneva, Switzerland.—Many young women in the Duchy of Baden betrothed to officers and soldiers killed in the war have taken advantage of a recent decree of the minister of Justice that gives them practically the status of widows. They have adopted the names of their dead fiancés and call themselves "Mrs." They wear mourning and wedding rings and are known as war widows. They wear a head-dress distinguishing them from real widows. It is expected that this system will be extended to other German states.

Four Generations Join Church.

Spokane, Wash.—Recently members of four generations in one family joined the Fourth Presbyterian church in Spokane. The party included Mrs. Rebecca Unger, great-grandmother, her son and his wife, Mr. and Mrs. G. R. Unger, their son and wife, Mr. and Mrs. S. Melville Unger, and the little two-year-old daughter of the latter, Effie June Unger, who was dedicated in baptism.

Crooks Use Poison Gas.

Albany, N. Y.—Crooks using "poison gas" cigarettes blew smoke in his face until he became dizzy and dazed, and then robbed him of \$200, says Nathan Naghyal, a shoemaker.

Route of the Bee.

According to a well-known apiarist, if a bee finds a suitable patch of flowers by following a zigzag course of exploration it will seek it again by the same devious route, and not in a straight line from the nest. Thus he found that certain bees coming to visit a hollyhock in his garden always came over the wall some 25 yards to one side of the flower instead of directly opposite. They were following the devious route by which they had first found the flower.

Hint for Bachelors.

"Since I have given my best thought to the problem I have not found it especially difficult to take care of my sister-in-law's two-year-old baby while she goes shopping," said the bachelor brother-in-law. "For a time, until I mastered the subject, I must confess that it had me considerably befuddled. But now I merely put the dear little fellow under a tub, weighted down so that by no possibility can he be overset it, and then go out to the barn and read and smoke in peace."—Judge.

The KITCHEN CABINET

It is natural that we should obtain the thing we long for with all our hearts and persistently work to obtain, as that a stone should come to the earth when hurled into the air. The ambition, the desire, the longing, the hunger, the struggle toward the aim, these are the forces of gravitation which bring us the desired result.—O. Swett Marden.

WILD FRUITS.

Most of us for plain everyday use prefer the plain and common foods well prepared rather than explore into the uncertain and unknown, yet an occasional unexpected dish is usually welcome. There are so many berries and small fruits that might be put up for winter use that are never thought of. One frugal woman after putting up all the blueberries she felt that she could afford, washed and dried a bushel. These when soaked in water and sweetened make most delicious pies and sauce and have kept perfectly four years or as long as they are not used. It is necessary to carefully dry them and put them into paper sacks or bags that are dust and insect proof.

Wild grapes are the greatest of roadside prizes and many are the ways they may be preserved for the winter table. For green grape jam, pick the grapes just before they begin to turn. Have and seed them if you want a delicious conserve and mix equal parts of sugar when cooking. A few pint jars of these will so delight your friends that you will forget the labor of preparing them. For jelly, wait until they are beginning to turn, then you will have a most beautiful color. If too ripe the jelly is not nearly as good in color and may lack the pectin found in the greener grapes.

Spiced grapes make another way of varying this delicious fruit; use them when you are serving venison, and be thankful for such favors.

When everything else has been done with grapes that you can think of, put up a few bushels in the form of grape juice. No more delicious drink can be offered the parched and tired traveler than a glass of grape juice with tinkling ice.

The elderberry is another fruit that need not be overlooked. Make a pie and add a bit of vinegar or a few green grapes to the pie to give it zest and you will surely make another very soon.

If you want knowledge you must toil for it, if pleasure you must toil for it. Toil is law. Pleasure comes through toil, not by self-indulgence and indolence. When one gets to love work his life is a happy one.—Ruskin.

SOUR CREAM FOR COOKING.

Most of us have too little cream to every worry over using sour cream, for it usually does not last long enough to become sour. On the farm, however, there is often small amounts left in the cans after being brought from the creamery and this, if saved, amounts to quite an item in the food line. Very delicious ice cream may be made from sour cream as well as from sour milk and fruit juices. Of course, by using sour fruit juices the acidity of the cream is not noticed.

Salad Dressing.

Mix a cupful of sour cream, a half cupful of vinegar and water, two tablespoonfuls of sugar, a tablespoonful of mustard, a teaspoonful of salt, paprika to taste, a half teaspoonful of cinnamon, a tablespoonful of flour, and a tablespoonful of butter with the yolks of four eggs. Cook all together, then add the butter and cream. If the cream is whipped and folded in when the dressing is cold it will be much lighter and delicate.

Johnny Cake.

Take a tablespoonful of butter, two tablespoonfuls of sugar, a half teaspoonful of salt, one egg, a cupful of sour cream, a cupful of cornmeal, a cupful of flour, and a teaspoonful of soda; mix as usual and bake in a hot oven.

Sour Cream Cookies.

Add two cupfuls of sugar to half a cupful of softened butter, two eggs beaten, and a cupful and a half of sour cream, a teaspoonful and a half of soda, and a teaspoonful of grated orange peel or lemon. Flour to roll soft. If the flour is added and kept on ice for a while it will roll with much less flour and the cookies will be more tender.

Steamed Brown Bread.

Take a cupful of white flour, a cupful of sour milk, a cupful of sour cream, a half cupful of molasses, one and a fourth teaspoonfuls of soda and a half a teaspoonful of salt; mix and steam three hours. Raisins may be added if liked, and a few nuts are an improvement.

Sponge Cake.

Beat the yolks of six eggs until thick, add a cupful of sugar gradually, using the egg beater, add a tablespoonful of lemon juice, rind of half a lemon, a pinch of salt, and the whites carefully folded in after being beaten stiff; before the

yolks and whites are well mixed add the flour and fold that in carefully. Bake an hour in an angel cake pan, or in a sheet.

The next best thing to understanding the whole of any subject, is to be aware of that part of it we do not understand.—Whately.

OVER THE KITCHEN TABLE.

A bright progressive woman the other day put into words something that has bothered many a housewife in this "age of up to the minute recipes." She was speaking of the great value obtained from the articles written for the housewife but concluded by saying—

"they either come so early in the season that we cut them out and lose them, or they are published after such foods are out of season." Right here it is well to plan a system of caring for such recipes. Put them carefully indexed where you may lay your hand upon them in the moment of need. Most of our publications these days make it important that all recipes should be published at a time when they can be used at once.

Some women do their work three times, in anticipation, in realization, and in retrospection. It is wise to plan work well, but after it is done let it be done and improve on the next piece of work if possible. Men as a rule are not nervous and unstrung; more women than men break down with nerves. One reason is that a woman's work has more of small details, she is often called on in emergencies, and her work is "powerful constant."

I wonder how many people realize that it is the work they don't do that wears on the nerves. One may by constant application train the mind to let go when it is time to rest, not turn things over all night with tired unstrung mind and body, making a new day a torture.

It takes much more ability to inspire and get work out of others than to be a great worker oneself. The first is a commander, the other, one in the ranks. Cultivate the ability of getting work out of others, especially the young people. They need the training and you need the help. Young children will work happily with company, but cannot be expected at first to take tasks alone and enjoy doing them.

If the onion bed needs weeding or the cellar or wood shed needs attention, get all hands together and make quick work of it, for many hands do make light work.

Be kind to those about you. It costs you little or nothing and is the best investment you can make. The returns will come back in compound interest. Your employer, your friends, your household, even your foes, will respond to kindness.—J. W. Chapman.

EMERGENCY ROLL.

Delicious little rolls are these and may be served as such or in various forms as bread sticks to serve with soup or salad, or take the place of cake, and which are easily made, as they are leavened with baking powder, so may be prepared in a hurry. Sift four cupfuls of pastry flour and measure four cupfuls. If bread flour is used subtract two tablespoonfuls from each cup, or, better, take but three and a half cupfuls of bread flour. The pastry flour makes a more delicate product and is a little more expensive flour. Add two teaspoonfuls of salt, one tablespoonful of sugar and four teaspoonfuls of baking powder. Sift all together. Cut into this four tablespoonfuls of cold hard butter, using two case knives, one in each hand; then moisten with one and a third cupful of milk. This amount may vary a little, as flour varies in moisture. Lard and water may be substituted for the butter and milk, but at a sacrifice of delicacy.

Cinnamon Rolls.

Roll out of this dough a half-inch thick, then brush with melted butter, sprinkle with cinnamon and sugar mixed, or nutmeg and sugar, using brown sugar for a change in flavor; roll up and cut in slices two-thirds of an inch in thickness. Place the rolls on a greased pan, leaving as much space between them as their own diameter, as they swell in all directions. Bake in a hot oven.

For maple rolls prepare them in the same way, substituting maple sugar for the white or brown. Honey and lemon peeling grated is another flavor well liked.

Most delicious pin wheels are made by using various kinds of fruit and spices, mixed and sprinkled over the buttered roll. Dates, figs, raisins and nuts singly or in combination with spice, orange peel, lemon peel, citron, cherries and any kind of preserved fruit may be used to vary this little cake. Bake as above.

Nellie Maxwell