

Gunner Depew

By Albert N. Depew

Co-Gunner and Chief Petty Officer, U.S. Navy, in the Forestry Division of France - Captain Gunner, U.S. Navy, in the Forestry Division of France - Winner of the Croix de Guerre

CHAPTER XVII.

Landed in Germany.

They had a coolie crew on the Yarrowdale and when they routed them on deck the coolies began to pray, and though it is nothing to laugh at I could not help but chuckle at the way some of them went about taking to their various gods. They were beginning to smell danger and were pretty nervous. Every one of the coolies had a cane and a pair of Palm Beach trousers. The Hun was loading them in the boats to be taken back to the camp with their sea bags and one of them got too nervous and was slow about getting into the lifeboat, so the Germans shot him without saying a word.

Then the Germans called out the names of those who had volunteered to go to the front and I included me. We were drilled down the fiddlely into the fire room. The fiddlely is a shaft that runs from the main deck of a ship to the engine room. I looked around a bit and saw a German standing not very far from the fiddlely, so I asked him if we would be given shoes. He said no. Then I asked him if we had to fire in our bare feet and he said yes—that we did not need shoes. Then I went into the engine room.

I looked at the narrow passage he went through and at the narrow passage of the fiddlely to the main deck and I talked to my feet like I used to



"Feet, Do Your Duty."

Dixmude. I said: "Feet, do your duty." They did it and I flew up the dddley. I never wanted to see that joke hold again.

I sneaked up to where the rest of the fellows were and the guards led us into No. 4 hold. There was a bunch of men sitting on the floor, and they had made the hold waterproof. And that made it practically airtight the way the 580 of us got was through ventilators. That hold was certainly foul.

They next day some of the men had cigarettes somewhere. In a few minutes they were puffing away in great joy. I divided a cigarette with another fellow. Remember, we were sitting on the floor and the air was so foul that it shows how much we red whether smoke kept or not.

The Germans saw the smoke coming out of the ventilators and they are crazy with fright. A gang of them laid below and roused us out with whips.

They lined us up on deck and read the riot act.

They drilled us down into the coal bunkers. It was simply terrible there. I dust to breathe and eat and sleep

by, by this time some of the men had their heads completely; they had gone violently crazy, and we were so afraid of them. We were all thinking of the fight that had occurred any moment between the powder and some other vessel and knew we were in the likeliest place the vessel to be struck. Even though we were not hit amidstships, if ship were sinking we did not think Germans would give us a chance to escape. We figured from what they said that we would go down with a ship. And going down on a ship in which you are a prisoner is quite different from going down with one of your own. You have been fighting. You die at the same place, but the feeling is different.

Some of us thought of overpowering the crew and taking the vessel into our own hands, and we got the rest of us to get up a scheme for doing it. I was strong for the plan and so were several others, but the Limey fellows who were with us advised against it. They said the Germans were taking us to a neutral country, where we would be interned, which was just what the Germans had told us but what few of us believed.

Then some others said that if we tried anything the Germans would shoot the time bombs. We replied that at least the Germans would go west with us, but they could not see that there was any glory in that. For my

HOW THE WAR WAS FOUGHT AND WON

Germany's Monstrous Conspiracy and Its Defeat by Forces of Civilization.

WORLD DOMINATION SOUGHT

America's Entrance the Decisive Factor in the Mighty Struggle in Which Democracy Triumphed Over Irresponsible Autocratic Militarism.

By EDWARD W. PICKARD.

Autocratic militarism, imbued with an overpowering greed for world domination, started the Great War. Democracy, inspired with decency and common sense, ended it. "All wars are commercial" is a saying that is true of all modern wars. The greatest war of all time, just ended, was no less so than others, for though it was made by the military class of Germany, it was for the benefit of commercial Germany, for the conquest of the trade of the world.

Ever since the defeat of France in 1870 and the formation of the German empire the ruling classes of Germany had been assiduously preparing for the mighty struggle that began in 1914. Secretly at times, with brazen frankness at others, they laid their plans, built up their mighty military machine, extended their espionage system to all lands with the aid of the business houses and the diplomats.

Though warned by more than one student of affairs, the world in general ignored all this or looked on it as merely boastfulness and legitimate trade competition.

Germany's plan was nothing less than an enormous conspiracy to establish what the conspirators knew as "Mittel Europa," a dominion extending from the North sea to the Persian gulf.

As preliminaries, German princes were placed on thrones of Europe wherever possible, and financial relations were established that gave Germany virtual control over the coveted countries. Then the Hun autocracy impatiently awaited "The Day."

Excuse Was Ready-Made. Merely an excuse was needed to precipitate the conflict, and this was afforded on June 28, 1914, by the assassination of Archduke Ferdinand of Austria and his wife in Sarajevo, Bosnia, by a Serbian. That crime was inspired to serve as a pretext is evidenced by the fact that everything was prepared a few days in advance for putting the German military machine in motion. Austria, under orders from Berlin, made demands on Serbia to which no self-respecting nation could submit, and on July 28 declared war on its neighbor. Russia, as ally of and sponsor for Serbia, mobilized its armies at once, despite the protests of Germany, whereupon the kaiser declared war on Russia. France, being in offensive and defensive alliance with Russia, was compelled to mobilize and the Kaiser's armed forces got into action at once. The course of events so far had been foreseen by the German high command and it was in accordance with its prearranged plan, which was to crush France by a swift advance on Paris, and then to turn about and make an end of Russia's military resistance.

On August 2 German troops entered Belgium and began moving through Luxembourg, despite the spirited protests of the grand duchess, and Berlin asked Belgium to permit the passage of troops through that country. This was refused, the king of Belgium appealing to the powers that had guaranteed the neutrality of his kingdom.

All this time Great Britain had been striving to avert the outbreak of a general war, and Germany rested complacently on the information that the British would not enter into the conflict. But Berlin reckoned without the British spirit of fair play and faithfulness to treaties, and when the kaiser tore up the "scrap of paper" and invaded Belgium Great Britain jumped to the rescue. Her mighty fleet was mobilized and her army, pitifully small, began moving across the channel. Then events proceeded with amazing rapidity. One after another the nations fell into line against the Germans and Austro-Hungarians, but the Teutons were ready and the others, except France, were not.

The Invasion of Belgium. On August 5 began one of the most shameful chapters in the history of the world—the rape of Belgium. King Albert and his heroic little army resisted to their utmost, but the supposedly impregnable forts of Liege, Namur and other Belgian towns were speedily reduced by the Hun cannon and the land and its people were made captive. The atrocities committed by the Germans, officers and privates alike, will remain a blot on the name of Germany to the end of all time. The world has been so well informed concerning those brutal crimes that it is unnecessary to recapitulate them.

Having overrun all but a narrow strip of Belgium, the Hun armies began what Berlin fondly believed was to be a triumphant march to Paris. England's little regular army was thrown across their path and fought and died almost to a man, and side by side with them the French poilus contested every foot. They were pushed back slowly but surely until the Marne was reached and crossed by the invading hosts and the captured Belgium was within the grasp of the Hun. Then came forward the first heroic figure of the war, Marshal Joffre of France. Commanding every motor vehicle in Paris, he rushed to the front the entire force left to defend the capital and in a mighty battle along the Marne the Germans were defeated. They had spread out too much and permitted their right flank to be turned and were driven back to the northeast. Reaching lines prepared with this possibility in view

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THE ONION JOINS THE ARMY RANKS

The Food Administration Urges Use of This Old Friend.

INTRODUCES THE PATRONION

State Has Oversupply of Onions and Housewives Are Asked to Use Them As War Measure.

The onion has joined the ranks of the military. It has become a Minnesota war measure. Permit us to introduce the Patronion. Fall in behind this leader and put the Hun on the run with an onion!

Miss Mildred Welgley, home economics director for the federal food administration for Minnesota, is urging the housewives of the state to make generous use of this somewhat belittled vegetable friend. Miss Welgley's advice is given for three reasons:

Minnesota just now has more onions than it can handle unless rather immediate use is made of them. The calorific value of onions is high; therefore, they are good food. Increase in their consumption adds to the saving of other foods which may be shipped to us.

There are more onions in many sections of the state than can be stored through the winter. Miss Welgley. "With our present food situation we cannot afford to let one ounce of food go to waste if there is a possible way of using it. Three to four medium onions or one-third cup of scallion onions will give as much food value as two small baking powder biscuits or two slices of Victory bread or two tablespoons of sugar. They may be prepared in many of the varieties of onion dishes:

Scalloped Onions with Cheese. Cut boiled onions in quarters. Put in a buttered baking dish and cover with a white sauce. Sprinkle top with grated cheese, cover with bread crumbs and bake in oven until crumbs are browned.

Stuffed Onions I. Remove skins from onions and par-boil 10 minutes in boiling salted water to cover. Remove part of centers. Fill cavities with a mixture of left-over meat and onion and bread crumbs. Season with salt and pepper and moisten with cream. Bake in a moderate oven until onions are soft.

Stuffed Onions II. Peel large onions and remove a portion of the inside. Put in a sauce pan, cover with boiling water and let boil six minutes. Drain and stuff with left-over meat, which has been ground, and onion, which has been ground. Place onion in pan on tin, narrow slice of fat salt pork. Pour around one cup meat or chicken stock or one cup milk and bake until onions are soft. This takes about 35 minutes. Remove onions to serving dish, thicken and season stock and pour over onions.

Glazed Onions. Peel small onions and cook in boiling water 15 minutes. Drain, put in buttered baking dish, add highly seasoned stock to cover, bottom of dish and 2 tablespoons corn syrup. Bake until soft, basting with stock in pan.

Public Eating-Places Warned. Public eating-places are warned by A. D. Wilson, federal food administrator for Minnesota, that they must comply with the new war program for public eating-places as issued by the United States food administration, or take what may become very serious consequences.

This warning is issued on the basis of investigations by food administration inspectors which show that many restaurants and hotels are not complying with the regulations in spite of the fact that the general orders issued from Washington have been published in the newspapers, and have been directly to all public eating-places in the state.

Mr. Wilson believes that most of the proprietors of hotels and restaurants are ready to co-operate. He says, however, that if such places do not co-operate, the food administration will be compelled to use drastic methods.

Take Care of Animals. The need of careful feeding and comfortable housing of animals and poultry is urged upon farmers by the food administration. More than a million tons of foodstuffs, to be shipped overseas, must comprise meat, fat and poultry products. The farm is the source of American food and the wise use of animal feeds which produces maximum results from the feed consumed is the basis for this food. Meat, milk and poultry products all must be saved in large quantities this year. Scarcity of feeding stuffs of all kinds has become so great in Great Britain that the Board of Agriculture is encouraging road-side grazing. The labor side of the question is met by the part-time employment of children already in the country, and the use of land which has been plowed for pasture and grass land has been plowed for vegetable and cereal production. Present conditions in America, where land is more abundant, emphasize the need of maintaining not only livestock but also an abundant supply of coarse grains and forage.

One hundred and twenty million Allice and 105,000,000 Americans must be fed. The starving of other nations are also looking to Americans for food. Peace will add millions to these millions.

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