

HOW A SOLDIER FEELS IN FIGHT

Anniston, Ala.—Here is the description of a big battle as it impressed itself upon the mind of Sgt. 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; pushing a moment in light our rifles or cartridges and we are hurrying forward with glistering steel in our hands to meet the foe.

"If it were not for these other men 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 sputter 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. Bombs fly at our feet and 5000 ft. sky winged airplanes swoop down. Spitfire tanks plod on behind, crashing and crashing; 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-cry 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 trench 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 sprint forward, and—die like a—"

German Fear Americans.

"The noise increases, the guns go more angry, shells and showers of mud and dirt are falling all around you. The devil seems to be taking out his furies, the sky seems to crash down on them. 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. 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 ran the Huns for six days and five nights, and I did not want to eat or sleep. I felt how 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 of July, my birthday, and, mother, dear, I took no prisoners. I

"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

Bolton, Ga.—Left \$100,000 in insurance by son, Joseph Harlan, who died from a wound received in action in France. Mrs. Mary E. Harlan turned the entire amount into Liberty Bonds and War Savings stamps. Mrs. Harlan says she takes this method in helping the government and to avenge her son. Her husband, Eli J. Harlan, gave his life in order to save a fellow workman endangered from noxious gases in a well. For this act Mrs. Harlan received a Carnegie hero medal and a pension.

SQUIRT GUN WAS ONE HUN TRICK

London.—First Lieut. Ira J. Hodges of Brooklyn, N. Y., and Berkeley, Cal., praises Lieut. Adolph Grey of Berkeley as one of the greatest 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 Hodges was wounded in the left leg—the same leg in which he had been shot during the Spanish-American war.

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 coincident in the advance on Bapaume. A Tommy while doing a little sewing on his shirt out-side a captured German hut is disturbed by the shell.

Money Burns Their Pocket

Paris.—No wonder that American soldiers around 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 a carful 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 soldier 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, however, are "light" with the "light" wines and beers which they will procure, have forewarned books entirely gone on the "water wagon" for keeps and will be in good trim for the next wide prohibition they will face when they return to the United States.

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

YANKS IN WRECKED VILLAGE



A detachment of Americans are here shown on their way through the French town of Baucigny, which has suffered some very heavy bombardments. This French official photograph shows the ruins of the village and the American troops passing through Thores 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.

"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 After." 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.

Grey Gets Fatal Wound.

"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 I blate 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 'kamerad.' Many of them carried a little pistol called a 'squirt gun.' It is about 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 the slow-moving man suddenly threw out his squirz gun and opened fire. The safest thing to do was to take no chances.

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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 their glasses, take a bite, shake their heads and mutter "phoney." 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 Hadeln, an American with a German name, testified before the federal court that he could stand the relation no longer. So his name is now John F. Vaughn. Vaughn declares he has not a drop of German blood in his veins.

DAIRY FACTS

STRONG AND VIGOROUS CALF

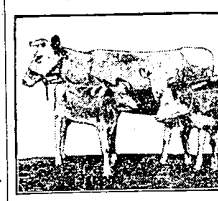
Demand for Desirable Young Stock Justifies Expense in Rearing Dairy Youngsters.

(Prepared by the United States Department of Agriculture.)

The herd of the next few years is composed of the calves of today, and it is therefore very important that they have been properly cared for before calving, the calves are generally strong when born. Afterward the vigor of the calves depends upon the care they receive.

The three essentials for successful calf raising are cleanliness, care and regularity. Failure to follow any one of these results in sick or unthrifty calves. If well cared for, each should gain at least a pound a day. In fact, weight is one of the best guides of proper care; no gain indicates that something is wrong.

Most calves at present are raised by hand; that is, they are allowed to nurse only a few times and are then fed from pails. The common plan is



Cleanliness, Care and Regularity Are the A, B and C of Profitable Calf Raising.

to allow the calves to nurse once and then obtain the first, or colostrum milk, after which they are fed from pails. If the calves are weaned early, they are more easily taught to drink and the cows forget them soon.

Weaning is a critical time, but if the calves are handled properly at this time there will usually be no trouble. That is the time to pay particular attention to cleanliness, care and regularity. All pails must be scrupulously clean, and the pens kept clean and plenty of bedding supplied. Damp quarters or dirty pails will surely cause sickness. Once situated, the calves should make slow growth and require more feed for the same gains in weight.

Young calves require fresh, clean and warm milk—not in large quantities but always a little less than the appetite demands. At first, four to five pounds of milk is sufficient for one feed when given twice daily. As fed in this way the feeds should be when as possible 12 hours apart. If it can be arranged, the calves should be fed three times a day for the first week and the quantity at a feed thus correspondingly reduced.

Regularity must not be forgotten, for it is essential in calf raising. Regular feeding and a uniform quantity prevent much trouble. Never try to guess at the quantity of milk; weigh it! Don't estimate the temperature of the milk; use a thermometer. The finger is not sensitive enough to gauge the temperature of the milk when it is between 70 degrees and 90 degrees F. The first is too cold, the latter is right.

The quality of milk is increased gradually so that at the two weeks of age the calves are getting daily 14 to 16 pounds of milk. At that age, if the calves are vigorous, skim milk may be substituted for whole milk. Make the change gradually, substituting a nonfat milk for the whole milk. If a week or ten days, depending on the condition of the calves. At the same age, offer them a little clean dry grain, such as bran; bright, clean hay also should be placed conveniently. If skim milk is plentiful, feed up to 20 pounds a day to each calf and continue for several months. When it is scarce, calves may usually be weaned at about six weeks and put to dry feed.

The care during the first few weeks is very important if healthy calves are to be raised. Cleanliness, care and regularity in feeding render good profits in strong, vigorous calves.

INCREASE MILK PRODUCTION

Much Depends on Selection, Breeding and Management—Eliminate Unprofitable Cows.

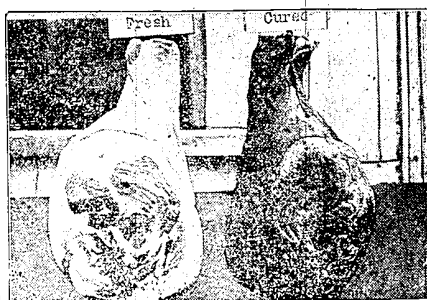
(Prepared by the United States Department of Agriculture.)

How to obtain large production most economically is the great problem of every dairyman. Economical production depends primarily on selection, breeding, and feeding, care and management. It requires that all unprofitable cows be eliminated, that the best be bred to first-class bulls, and that each cow in the herd be fed a properly balanced ration according to production. It also requires the intelligent feeding, care and management of calves and young stock.

Helping the Meat and Milk Supply

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

HAVE GOOD HOME-CURED PORK.



Hams Before and After Curing.

RIGHT METHODS OF CURING PORK

Directions Given for Butchering Hog at Home and Preparing Meat for Keeping.

RECIPES WORTHY OF TRIAL

Recommendations Made by United States Department of Agriculture—Combination of Salt and Sugar Makes Good Cure.

On many farms the butchering of a hog or two to furnish the home supply of meat would be more generally practiced during late fall and winter if methods of keeping the meat were more generally understood. Some people who would like to reduce their cost bill by the home butchering method fear that a part of the meat might spoil and thus be wasted before it could be used. To assist such people and others who do butchering in curing pork properly, the United States department of agriculture recommends the following:

Curing Agents.

Salt, saltpetre, sugar and molasses are the principal preservatives used in curing pork. Borax, borie acid, formalin, salicylic acid, and other chemicals are sometimes used, but their use is prohibited in connection with meats and products to which the federal meat-inspection law is applicable.

Salt when applied alone to meat makes it very hard and dry, because its action draws out the meat juices and hardens the muscle fibers. Saltpetre is said to preserve the natural color of the meat. It is more astringent than salt and should be used sparingly. Sugar and molasses act differently than salt. They soften the muscle fibers and improve the flavor of the meat, hence the combination of salt and sugar makes a good cure.

Brine Curing and Dry Curing.

Much diversity of opinion exists as to the merits of the two ways of curing—brine and dry curing. It is less trouble to brine meat in a barrel and pour on brine than to rub meat three or four times with salt. The brine keeps away insects and vermin. If directions are followed closely and pure water is used in making the brine, it will not spoil and should keep for a reasonable length of time. If the brine becomes "ropy," it should be poured off and a new brine made. A cool cellar is the most desirable place for both brine and dry curing, though more moisture is required for dry curing. When meat is cured during warm weather the dry salt method of curing is far safer than the brine method.

It is advisable to rub with fine salt the surface of the meat and allow it to drain, flesh side down, for 6 to 12 hours before being put in the cure. This applies to both brine and dry curing.

Brine-Cured Pork.

There are many different formulas for curing pork by the brine method, but the recipe given below if followed closely will give very good results.

For each 100 pounds of meat use—
3 pounds salt, 3 ounces saltpetre, 1/2 pounds sugar or 4 gallons water.

In warm weather 9 or 10 pounds of salt are preferable.

Allow four days cure for each pound in a ham or shoulder and three days for bacon and small pieces. For example, a 15-pound ham will take 60 days; a piece of bacon weighing 10 pounds, 30 days.

The brine should be made the day before it is used, so that it will be cool. All the ingredients are poured into the water and boiled until thoroughly mixed. Place ham on the bottom of the container, shoulders next, bacon sides and smaller cuts on top. Pour in the brine and be sure it covers the meat thoroughly. In five days pour off the brine and change the meat, placing the top meat on the bottom and the bottom meat on top, then pour

back the brine. Repeat this operation again on the tenth and eighteenth days. If the pickle becomes ropy, take out all the meat and wash it off thoroughly, also the container. Boil the ropy pickle; or, better, make new pickle. When each piece of meat has received the proper cure, take it out of the pickle and wash in lukewarm water, stinging, and hang in the smokehouse. The temperature of the smokehouse should not exceed 125 degrees Fahrenheit. Smoke the meat until it has a good chestnut color.

An excellent cure, in which the meat is preserved in brine brought out in the mixtures of the juices brought out of the meat by the application of the following ingredients:

For each 100 pounds of meat use—
24 pounds salt, 2 ounces saltpetre, 2 pounds sugar or 2 ounces black pepper.

All the ingredients should be mixed thoroughly. Rub each piece of meat with the mixture. Pack the meat in a container, ham on the bottom, shoulders next, and bacon sides on top. Enough liquid will be formed to cover the ham. Allow the meat to cure for six weeks; string and hang in the smokehouse. The bacon and smaller pieces of meat, after they are cured, should be eaten first. The ham is better after they have aged.

Dry-Cured Pork.

Dry-cured pork requires more work than brine-cured, though it is sometimes less expensive. Danger from rats and other vermin is less in the case of brine-cured pork. Both methods of curing are very successful if carefully executed correctly. Following is the method of dry curing:

For each 100 pounds of meat use—
7 pounds salt, 2 ounces saltpetre, 25 pounds sugar.

Mix all the ingredients thoroughly, then rub one-third of the quantity of this mixture over the meat and pack it away in a box or on a table. The half third dry brine and rub over the meat and again pack the meat. Break bulk the seventh day and rub the remainder of the mixture over the meat and pack the meat in a container. Allow one day and a half cure for each pound of the pieces of meat average. After the meat has cured, wash each piece with lukewarm water and hang it in the smokehouse.

Another dry cure is as follows:

For each 100 pounds of meat use—
8 pounds salt, 3 ounces black pepper, 8 pounds warm per. 2 ounces saltpetre, 3 ounces red pepper.

All the above ingredients should be mixed thoroughly. Rub each piece of meat thoroughly with this mixture and pack the meat in a container. In ten days break bulk and repack the meat. This is done to make the cure more uniform and to prevent souring. Allow the meat to cure five or six weeks.

Pickled Pork.

Fat backs cut into suitable pieces for curing are generally treated in the following manner: The pieces of meat are packed in a container and a pickle made of the following ingredients is poured over the meat: To 4 cans of water add 10 pounds of salt and 2 ounces of saltpetre for each 100 pounds of meat.

MEAT COOL AND FRESH

The proper time to begin curing pork is when the meat is cooled and is still fresh. Twenty-four to 30 hours after killing is the opportune time. It is essential that the pork be thoroughly cooled. Meat should never be frozen either prior to or during the period of curing. A clean hardwood molasses or a clean barrel is a suitable vessel in which to cure pork. The barrel should be clean and tight so as to prevent leakage. A large stone or metal jar is the best container for meat to cure meat, but the initial cost is high. Stone or some metal containers are very easily kept clean. If a barrel is used repeatedly for curing, it is necessary to scald the barrel out thoroughly before fresh pork is packed into it.