

## WAR SERIOUSLY AFFECTS LONDON

### Subtle Change Seen in General Feeling of People.

### Army Seems to Fade Away. But Movement to Front Is Indicated—Nothing Is Said.

London — London is settling down to the pace of war. Two months ago it was a common saying that the average Londoner behaved as though nothing were happening which involved him and his empire. The contrast between this unperturbed capital and closed, quiet, grief-stricken Paris, or paralyzed Brussels, struck the observer, sometimes, with a disagreeable sense of contrast.

Now it begins to look like a city at war. It is true that the shops are all open; it is true that theaters, hotels and concert-halls and cafes are running. But the change in London is a subtler thing than these mere external appearances show.

Most of all, one notices the lack of young men on the streets. In Paris, during October and November, the crowds gave a curious appearance of weakness, of languorous movement, which, upon analysis, proved to be due to that absence of young and lusty men. Then you came to London and found the streets full of vigorous, red-cheeked young Englishmen. That type is fast disappearing; the young men you see here, as in Paris, look characteristically small and weak—unfit material to go against the guns.

You begin to believe what many Englishmen whisper—that the Kitchen army is larger than the authorities have let us know.

There's the feeling of war in the air, too, an indescribable sense of something very grave and serious afoot. I realized it most fully when I dined in one of the large and popular Piccadilly restaurants. Externally, the crowd looked about the same as ever, though the dining room was not so full as in normal times. There were the same well-groomed Englishmen in smart evening dress; there were the same not-quite-so-well-groomed English women in evening dress which ranged from smart to dowdy; there were the same liveried doorkeepers and attentive waiters. To the eye the only marks of war were the khaki uniforms—officers seizing a last chance to take out their fiancées or their families. Finally the music stopped, and I was struck by the silence. I thought at first that no one was talking at all. I had to strain my ears to perceive that they were all talking, but in subdued tones. An English dinner crowd is never noisy, but never before have I heard in a restaurant such quiet as this. The mood of England was in it, I think. They are going about the accustomed motions of life, but their hearts and their thoughts are in Flanders.

### Great Britain Insists On Power of Navy

London — The order-in-council putting the English declaration against German commerce into effect, it is said authoritatively, will explain the details as to how the admiralty will proceed in enforcing the sweeping order.

The exact date of the order has not yet been decided on, but it will probably be published in a few days.

Great Britain has not yet prepared her answer to the American note submitted to the British and German governments looking to the withdrawal of the submarine blockade and the continuance of food movements to Germany for civil population.

The publication of the text of the American note and Germany's reply in the London papers has attracted wide attention.

The English view, which will undoubtedly be embodied in the note to the American government, is that the suggestions propose that Great Britain virtually forego the strength of her position due to her superior navy. In other words, Great Britain feels that Germany is trying to have the neutrals perform duties for her which she could possibly carry out had she a superior navy.

Furthermore, the British government, it is asserted, will ask what assurance the United States can give that Germany would not resume her submarine activities after she had obtained sufficient food under the relaxed regulations to enable her to carry on the war indefinitely.

### Times Witnesses Dead.

Los Angeles—Two witnesses regarded as extremely important to the state in the prosecution of M. A. Schmidt and David Caplan, alleged participants in the conspiracy to blow up the Los Angeles Times building in 1910, are dead, according to reports received at the office of the district attorney. One of these was George H. Phillips, superintendent of the powder plant at Giant, Cal., from which the dynamite used to destroy the Times building was purchased. The other was Manuel Silva, a boy employe at the same place.

### Land Grant Suit Advanced.

Washington, D. C.—The Oregon and California land grant suit will be argued before the Supreme court April 19, the court having advanced the case on motion of the attorney general.

### Germans Said Willing to Make Concessions

London.—A dispatch to Reuters Telegram company from Athens says: "The allied fleet Thursday bombarded and reduced to silence the forts of Dardanelles, Hamidieh and Tchemerlik, on the Asiatic side of the inside Dardanelles. The telegraph station at Bezikal also was demolished.

"The bombardment was carried out by nine ships, which advanced two miles up the straits."

A Paris dispatch says the Havas News Agency gave out a dispatch confirming the report published in the Paris Matin that an allied fleet resumed the bombardment of the Dardanelles Tuesday morning.

This dispatch, dated at Athens March 2, reads:

"The bombardment of the interior fortifications of the Dardanelles was resumed this morning. The allies have a total of 52 warships on the scene. Five of them entered the straits. While this movement was going on four battleships began the bombardment of the Turkish positions fronting on the Gulf of Saros, which is separated from the Dardanelles by the Gallipoli Peninsula."

The admiralty issued the following report regarding the bombardment of the Turkish forts by the Anglo-French fleet:

"The operations in the Dardanelles were resumed at 11 o'clock Monday morning when the Triumph, Ocean and Albion entered the straits and attacked Fort No. 8 and the batteries at White Cliff. The fire was returned by the forts and also by field guns and howitzers.

"An air reconnaissance made by naval seaplanes in the evening brought the report that successful new gun positions had been prepared by the enemy but that no guns were erected in them. The seaplanes also located surface mines.

"During Monday night a force of minesweepers covered by destroyers swept within a mile and a half of Cape Kephez and their work which was carried out under fire, is reported to have been excellent."

### Wilson's Trip to Canal Is Cut Off by Congress

Washington, D. C.—Many features of the elaborate exercises planned for the formal opening of the Panama canal in July will be abandoned as the result of the action of congress in refusing to make the appropriation for the purpose asked for by Secretary Garrison, of the War department.

The appropriation requested was to defray the expenses of a trip to the canal by President Wilson, members of congress, members of the diplomatic corps, representatives from foreign governments and other special guests, including ex-Presidents Roosevelt and Taft. Provision also was to be made for a banquet and other entertainments on the isthmus, for gold medals, souvenirs and for the printing of special invitations.

It was intimated here that the president himself would not go to the formal opening, which is planned for July, but it is possible that he may change his present plans. The Navy department is making the appropriation for sending the fleet to the canal and it was said that some kind of exercises probably would be held.

All of the president's plans for the spring and summer months were said to be dependent on the international situation. While the prospects for his going by train to San Francisco later this month were said to be brighter, he will make no final arrangements for the present.

### Three More Forts in Dardanelles Quit Action

Paris.—The following supplementary official statement was issued late Thursday by the French war office:

"It can be said that in the Argonne, where we had been constantly attacked since December, the roles in the last three weeks have been reversed. We have gained the indisputable ascendancy. The effect is salutary in these local actions, of which the Argonne is the theater, to feel that more and more the enemy is at our mercy and that our moral superiority is assured.

"We have obtained this result by a series of limited operations, energetically carried out, and although the German forces which confront us are extremely courageous we feel that at a given point and moment we are masters and can do what we wish."

The statement gives the details of one of these engagements, which it says, occur daily and show the splendid ardor of the troops.

"Action began in a ravine near Fontaine Madame at 8 o'clock in the morning," says the report, "five companies being charged with the attack. We exploded three mines under trenches of enemy, while our artillery crushed them under a hot fire. Three minutes later our columns debouched from branches of trenches and stormed the German works."

"We penetrated in three different quarters, killing all the occupants of the trenches, 75 infantrymen and about 30 prisoners. We took four wounded prisoners. At 8:30 o'clock we had gained at least 350 yards of the enemy's trenches."

### Trade With Europe Gains.

Washington.—An analysis of America's foreign trade for January, issued by the department of commerce, showed in detail the amount of the tremendous increases in exports to many European nations and the decreases in shipments to the principal countries of Latin America, as compared with January, 1914. No American products reached Austria during the month, the report showed, but shipments to Germany showed increases as compared with the first months of the war.

### Comet Is Coming Nearer.

Cambridge, Mass.—Mellish's comet, which is visible in the morning skies through a small telescope, is increasing in brilliancy and will make its perihelion passage around the sun on July 20, according to computations made by Professor Crawford and Miss Young of the Students' Observatory, Berkeley, Cal. This was announced at the Harvard Observatory Thursday.

## Sportswoman in Hunting Season



### A FRENCH idea in hunting garb is shown here which the practical American may make use of in fashioning her own.

No one can fathom the idea of the designer in making, to go with so practical a jacket, a skirt so entirely unsuited to hunting. The proper skirt is to be cut much shorter, extending not below the calf of the leg, or at most to the top of high hunting shoes. It is to fit smoothly about the waist and hips and flare toward the bottom. It should be finished with a machine-stitched hem and provided with a few weights. Skirts of this kind are worn over dark-colored bloomers and with the plainest of soft shirtwaists, in brown linen or other strong fabric.

The cap is a very good model, with a visor of which there is only a glimpse in the picture. Such caps are made of velours, chinchilla, velveteens, tweeds and similar fabrics, and it would be hard to improve on this one. It is comfortable and becoming. For the crisp and glorious days of Indian summer and the light snows of December the real sportswoman can equip herself to be entirely comfortable and be conscious of looking well, too.

JULIA BOTTOMLEY.

## PROPER COOKING OF MEATS

### Various Treatments Necessary for Their Effective Preparation for the Table.

Fresh meats which are to be served cold should be put to cook in a pot of boiling water and boiled hard for 15 minutes, covered, then boiled gently until tender throughout. The seasonings may be any combination of herbs or vegetables desired. Salt and pepper should be added when meat is half done.

Salt meats take different treatment. First soak over night in plenty of cold water. Then scrape and clean the next day, and put them on to cook in a pot of cold water.

Cook tongue very gently until the small bones in the root can be easily pulled out. This is a matter of four hours. Leave in water until cold. Then lift out, trim, skin and serve. It may be put away cold in the ice box, wrapped in a coarse clean cloth, or may be returned to some of the water in which it was boiled. This will help it retain its succulence.

Ham, if very dry, may be soaked 48 hours, changing water once or twice. Put to cook in plenty of cold water. It should simmer five to eight hours. It is done when the small bone in the hock can be pulled out easily. When nearly cold draw off the skin; do not cut. Cover the top with a mixture of egg, bread crumbs, pepper, salt, sugar and a little made mustard, and set in a slow oven to brown. Baste frequently with two tablespoonfuls of vinegar and a little boiling water in the pan. Bake from one to two hours. Save ham fat from the pan. It is fine for frying potatoes, hominy or rice. Save the ham skin and use it to cover the ham under a coarse cloth.

## KEEPS DRAIN PIPES CLEAN

### Arrangement That May Be of Home Construction Has Been Recommended.

A device for the kitchen sink that has proved successful in keeping the drain pipes clean is made of a wooden frame and ordinary window screen. Make a wooden frame, about two inches high, just wide enough to fit nicely into the sink, and not quite as long as the inside of the sink. On one end of this nail a board, covering about half the length of the frame; on the other end, on the opposite side, nail a piece of wire window screen. This device may be kept in the sink always, the dishpan set on the wooden part, and anything poured on the other part will be strained before reaching the pipes. This may be easily cleaned, and the wire screening renewed at small expense, when worn through. It is better than the ordinary sink strainer, as it covers the bottom of the sink, and catches everything thrown into it.—Holland's Magazine.

### German Potato Salad.

Boil in their jackets two dozen small potatoes until tender. Peel, and while hot, cut in thin slices and mix carefully with two white onions, a cucumber, a green pepper and half a dozen radishes, all sliced thin. Season with salt and pepper and white hot, mix with the following dressing: One-quarter pound bacon cut into small pieces, one-quarter cupful each of water, vinegar, sugar and one-half teaspoonful of mustard, one-quarter teaspoonful of salt, and a dash of cayenne pepper. Fry the bacon slowly until brown; then pour over both the potatoes and the fat that has been fried out, the vinegar to which has been added the water. Mix the sugar, mustard, salt and pepper and add this mixture to the other. Cook until the sugar is dissolved and while hot pour it over the potatoes. Heap on a platter and around the sides of the dish; garnish the top and sides of the mound of salad with radishes cut like roses.

### Meatless Mince Pie.

Half a cup of molasses, two-thirds cupful of water, two-thirds of a cupful of vinegar, one cupful of sugar, one cupful of breadcrumbs, one cupful of chopped raisins, one cupful of minced apples, one tablespoonful of cloves, one tablespoonful of cinnamon, one nutmeg grated, and add a piece of butter the size of a hen's egg. Mix all the ingredients and heat the mixture thoroughly without really allowing it to cook, stirring it often. While hot, fill into the pie pans, baking it with two crusts.

### Liver Hash.

One pint of liver, chopped coarse and measured after chopping. In frying pan melt one tablespoonful of butter, add one teaspoonful of flour and blend well. Now add one cupful of water gradually, while stirring, and season with salt and pepper. Stir in the liver and simmer for 20 minutes. Just before serving add one teaspoonful of lemon juice.

### Making Dustless Dusters.

Wring out pieces of cheesecloth in hot water and saturate with crude oil. Another way of making a dustless duster is to saturate the cheesecloth with kerosene oil and hang it in the sunlight to dry.

### To Improve Chocolate's Flavor.

A drop of cinnamon extract and three or four drops of vanilla added to a pot of chocolate will greatly improve its flavor.

### Good Thing to Know.

An excellent way to remove the odor of onions from the hands is to rub them with a raw potato or parsley.

## FOR COLORED SALADS

### DISHES THAT ADD ATTRACTION TO TABLE.

#### Possible to Make Them in Almost Any Color Desired—Orange Salad One of the Particular Favorites.

Yellow.—To make a yellow salad at this time of year use the yellow heart leaves of lettuce. On them put diced orange pulp, dressed with French dressing, and sprinkled with chopped walnut meats. Or else scoop out the centers of small yellow-skinned apples and fill them with a mixture of orange and apple, dressed with mayonnaise made with lemon juice for thinning and flavoring of mustard.

Green.—On green but tender leaves of lettuce, put a little mound of spinach which has been boiled and pressed through a sieve and mixed with French dressing. In the center of each mound, concealed by the spinach, put a spoonful of chopped hard-boiled egg.

Green and White.—Peel and boil tiny white turnips of equal size and hollow out the center of each. Fill with cold boiled peas and mayonnaise and put on green lettuce leaves.

White.—Celery, potato, chicken—white meat only—whitefish, blanched asparagus—any or two of these may be used for white salad. Dress with French dressing or with a white mayonnaise, to which the beaten white of an egg has been added and which has been thinned with vinegar.

Red.—Scoop out the insides of tomatoes. Save the slice removed from the top for a cover and replace it on the tomato after filling it with a mixture of celery and nut meats, mixed with mayonnaise. Place each tomato on a white leaf of lettuce.

Pink.—Strain tomato juice and mix it with equal quantity of white stock—veal or chicken. Thicken sufficiently with gelatin and harden in molds. Serve on white lettuce leaves; with mayonnaise that has been colored with a little cranberry juice.

Orange Salad.—Make mayonnaise with much egg yolk in proportion to other ingredients, and thin with cider vinegar. Dice tender carrots and arrange on lettuce leaves, dressing with orange mayonnaise.



If your soup is too salty try adding a few slices of raw potatoes and cook a little longer. The potatoes will absorb the surplus salt.

Before stuffing a chicken rub it inside and out with bacon drippings. Sausage instead of stuffing in a chicken is an agreeable thing.

A generous piece of newspaper crumpled into ridges acts as an efficient drain to all croquettes, fritters, doughnuts and bacon.

Rubber bands are inexpensive and are of great use in preparing lunches to fasten the waxed paper around sandwiches, cakes, fruits, etc.

When running dates or figs through the meat chopper add a few drops of lemon juice to prevent the fruit from clogging the chopper.

Kitchen scissors for cutting raisins and figs, lettuce, parsley, and so on, are exceedingly handy.

### Individual Coconut Pies.

Beat together the yolks of two eggs, one cupful sugar, three tablespoonfuls flour and pinch of salt. Add one pint boiling milk and stir briskly until it thickens smoothly. Remove from stove, flavor with vanilla and add three-quarter cupful shredded coconut. Pour into individual shells that have been previously baked. Make a meringue of whites of two eggs and a tablespoonful of sugar and drop on pies. Brown in quite hot oven. These are truly delicious.

### Macedoine Vegetables.

Here is a way to use cold potatoes which may be new: Melt three tablespoonfuls of butter, add three tablespoonfuls of flour and add gradually 1½ cups of milk. When thickened add one cupful each cooked string beans, peas and cold boiled potatoes, cut in cubes. Season with salt and paprika and let stand 15 minutes over hot water before serving. As this calls for other vegetables it may help to use up the leftovers.

### Coffee Frappe.

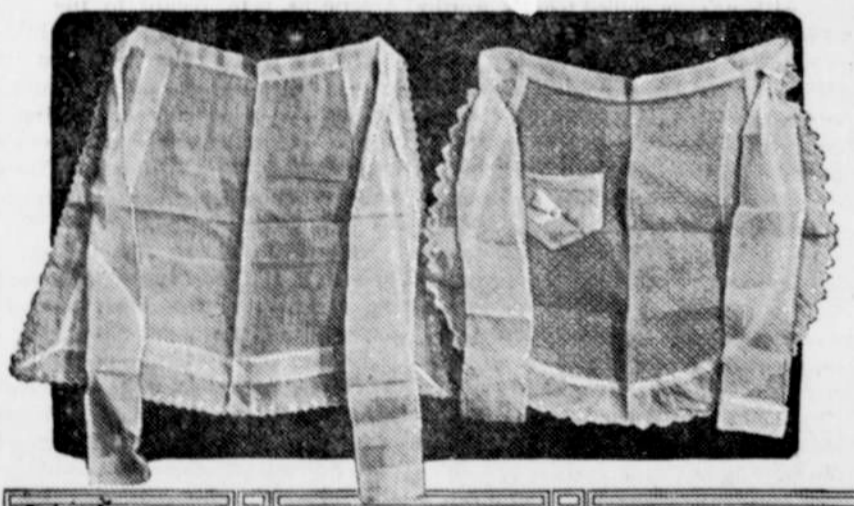
Put two ounces of finely pounded fresh roasted coffee into a pint of milk with six ounces of loaf sugar; let it boil, then leave it to get cold; strain it on the yolks of six eggs in a double boiler and stir on the fire till the custard thickens; when quite cold work into it a gill and a half of whipped cream; freeze the mixture; then fill the mold and keep on ice until the time of serving.

### More Comfortable Shoes.

Paste a round piece of black velvet inside your low-cut shoes when they begin to stretch, and you will not be bothered with them slipping up and down.

To Prevent Tam-o-Shanter Shrinking. When washing a child's tam-o-shanter hat, if you dry it over a dinner plate it will not shrink.

## Dainty Serving Aprons, to Cost a Quarter



IF YOU are casting about for inexpensive Christmas gifts there is hardly anything that makes as good a showing, for the smallest outlay, as the little serving apron. Of course these small bits of dainty apparel may be made of fine materials, trimmed with the more costly lingerie laces, and elaborated into expensive affairs, but these will not be any more pleasing than plainer aprons which are equally dainty and are made of inexpensive cotton fabrics trimmed with sheer embroideries or the cheaper laces.

The weaving of cotton into exquisite fabrics that cost little has placed a world of opportunities at the hand of the needle woman. All the fine cotton lawns, plain and printed, dotted mulls and swiss, plain and printed voiles, fancy nets and cotton marquettés are in line with fancy weaves to make the frivolous little accessories of dress and the airy house and party gowns which women are privileged to wear. Everyone of them is available for the serving apron and for the morning cap.

There is a saving in buying enough material to cut several aprons, and they may be made of short lengths or pieces or remnants, because the body of the apron is often cut in panels that are set together with narrow val lace. Short lengths of embroidery serve for edgings, because they are put on without fullness. A pocket, decked out with a small bow or rosette, is an embellishment and comes in handy for the lace-bordered handkerchief.

Since it is so much the vogue for the daughters of the house, little and big, or for the young hostess, to serve the guest at tea or luncheon, the serving apron is sure to be appreciated by her who is remembered with one at Christmas time. The pretty aprons shown here cost only a quarter each.

JULIA BOTTOMLEY.

### Wide Skirt Has Arrived.

"The wide skirt has arrived," says a fashion authority. "It started with the short, flaring minaret tunic. From there it lengthened and expanded into the long, full Russian overskirt. Here it ruled supreme for some time, but at last the final drop came, and suddenly, too, and its end is the three and a half yard round-the-bottom skirt. The circular skirt hanging in quaint godet ruffles is a rival of the new plaited skirt, and Paris favors both as smart autumn styles. The long coat which flares even more than the skirt beneath is the suit coat of the hour, while the basque which clings to the figure has taken the place of the baggy kimono blouse. It has brought with it the high collar and the higher ruche, which flares. It is interesting to note that we are to flare both at the neck and at the feet this winter."

### Fur Capes and Ruffs.

Fur trimmings are a strong feature of women's dress this season and therefore it is to be expected that fur should prove a big item in the women's neckwear field, according to the Dry Goods Economist. Cape collars of fur finished with standing ruches are a feature, as also are marine ruffs with a fur band in the back.

Some of the more elaborate novelties designed as foundations for evening dresses show trimmings of fur, combined with smart opalescent spangles and beads.