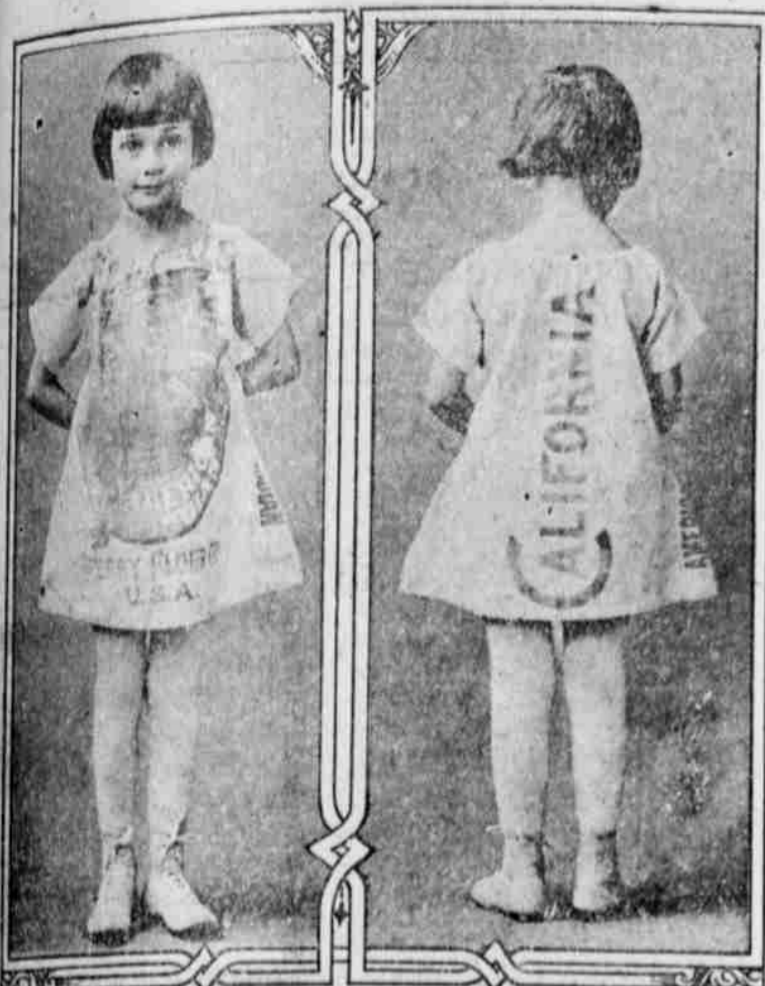


Belgian Children Wear Shirts Of Coarse Meal Sacks



TIMES' MAGAZINE PAGE

With a Belgian Relief Worker In the Northern Part of France

P. H. Chadborn Tells of the Workings of the German Machine Behind the Fighting Lines in Occupied Territory.

Mr. P. H. Chadborn, the writer of the following article, was a delegate for the Commission for Relief in Belgium in the district of Charleville-Mezieres. He found many unique opportunities to study the German war machine in the North of France.

By P. H. CHADBORN. IT is very impressive for an American who has had some business experience to come in contact with German methods and systems back of the firing line. We rather gain the impression in this country that we lead all other nations in matters of organization and up to date systems, but after studying German methods at close range one realizes that, while we have magnificent organizations here and there, it is looked upon from a nation wide point of view, sporadic and not an ingrained habit, as it is with the Germans.

I remember one evening taking dinner with General — of the — army. We were being entertained by the general and his staff in a French chateau, and during the course of the dinner the general, who was a magnificent type of manhood and a scholar, remarked: "Yes, just as you people play football and baseball so we just as naturally organize. It is sport for us."

After one leaves occupied German territory and emerges into the outside world he gradually gets the impression that the prevailing opinion is that the German position is very precarious in view of the numbers pitted against them and also on account of economic conditions in Germany. Therefore this person would naturally suppose that the Germans were entirely engrossed in the business of fighting and that all of their attention would be fixed upon ways and means of holding their long and dangerous line. One, however, receives just the contrary impression when he views things first hand. To give one an idea of how precarious the Germans think their position to be and how likely they are to be pushed back by the French and English I have only to note the fact that they imported from Germany to the north of France trainloads after trainloads of German treasure in the form of live stock, to feed on the idle French pastures.

Learn Country's Possibilities. The biggest part of the French territory which they occupy has been systematically divided into agricultural zones and subdivided and decentralized under many corps of agricultural experts until it has assumed the appearance of one great scientific ranch. The Germans have also imported trainloads of modern agricultural machinery, including motor plows, etc., and with these facilities have planted the north of France as she has never been planted before. Many of the French were astounded at the results, having never even guessed what the possibilities of their country were. In cases where the French peasants were willing to work at sowing and harvesting they were promptly engaged and paid cash down for their services in actual money. There was no forced labor. Where the peasantry did not choose to work for the invaders the German soldiery or Russian prisoners did everything.

All of the French land which was planted was leased from the owners or communies under a form of war contract. The seed came from Germany, and the crop reverted. It was all gathered up with marvelous ease and sent to Germany, where it was milled into flour. It was then shipped back to the commissaries of the various armies in the west, 30 per cent being held out for the civil population. Where they chose to buy this flour it was sold at a very low price. In sections where the people took advantage of this offer the demands upon the American commission for rations were naturally reduced proportionately, thereby helping us out. In other districts where the people would not buy the German flour the furnishing of American rations went on as before.

Managing the Money Question. In buying the flour from the Germans the civil population was allowed to use their local paper money, which in turn the Germans re-employed in paying for labor and other necessities in that district. This would not seem to be an item of actual importance to the reader in this country, but it is an item of vital importance there, because of the many districts where the national French currency, both paper and silver, has completely disappeared. These communes or towns have set their printing presses to work and since this stringency occurred have been turning out paper money at a great rate. Of course such paper money is only backed by the local credit of the commune or town itself.

Such credit, especially in places which have felt more heavily the burdens of the war, is naturally very low and sometimes a minus quantity. It therefore frequently happens that the paper money of one town will not be accepted in the next town as legal tender. Consequently the Germans overcome a great financial difficulty by agreeing to accept local paper money in exchange for 30 per cent of the northern France crop.

Work of the Landsturm. Another phase of the German occupation which impresses a stranger is the work the landsturm are doing in the vil-

lages and hamlets where they are quartered. Of all the European countries in which I have traveled the nearest approach to chaotic conditions from the point of view of hygiene and general cleanliness is found in the north of France. The villages and most of the towns are filthy to a degree. In many cases the landsturm while away the time in the villages to which they have been assigned by cleaning up the places as best they may.

Comforts For Soldiers. In splashing through the country over the magnificent French roads with my German officer companion in a high power Benz many phases of the war not much dwelt upon in this country passed before our view. I remember having seen in different places artificial swimming pools, with springing boards, rowboats, etc., also little rest houses, with wicker chairs and other comforts. These are used by the boys who come out of the trenches for a few days' rest. Here they swim or loaf about before going back to the shambles.

The railway facilities also impress one, who would gather the idea from the press of the outside world that the Germans were about to be pushed back through lack of men. At many points, the names of which I cannot mention, but very near the theater of actual fighting one can see his watch by a German train. Trains arrive and depart with the greatest punctuality and with great frequency. These trains are always jammed to the doors with German soldiers and officers either on their way to a new post or going home on leave.

Railroad Bridge Destroyed. During the great French retreat in the early days of the war, when the Germans were driving toward Paris, the French in the district of — destroyed about eighty-five important bridges, most of which were railway bridges. The valley of the Meuse is in many places very deep, sometimes resembling a gorge, and therefore railway bridges are very high and difficult to construct. Presently the railway engineers from a tunnel through the rocks immediately upon the bridge itself.

The French did a thorough job in their destruction of the bridges, not only the superstructure, but the stone piers, were absolutely obliterated. Within an incredibly short time the bridges were replaced by the Germans with temporary trestle work necessary for the manipulation of troops. But it was not long after this preliminary stage that the bridges were replaced by permanent structures, in many instances better than their predecessors, with splendid stone piers, and all the new superstructure, which arrived in parts from Germany, went together like clockwork and took form like a miracle.

"Lille to Warsaw" Express. Many tunnels were also blown up from the center by the French, but these have all been repaired by the Germans. In cases of foreign lines of railway the Germans industriously set to work double tracking and did it in a most permanent manner with rock ballast and all the appurtenances which insure permanency. One can take a train now from the German headquarters in the north of France to Brussels or Berlin, with its sleeping cars and dining cars. There is also the Lille to Warsaw express, the name of which is food for the imagination, since this train inscribes a long diagonal line across the full breadth of the German empire and the conquered territory at each extremity.

Clothing Must Be Obtained. The Germans find time to log and mill hardwood from some of the old forests of the neighborhood, which is shipped to Germany to be made into rifle stocks or other implements of war. The feeding of the destitute in Belgium and northern France has now been systematically organized, and the administration of the work seems to proceed with very few serious hitches. But there is another aspect of the work which has not been duly emphasized and brought to the notice of the people in this country, and that is the lack of sufficient clothing to see the people through the winter. It is also most desirable that large numbers of the population should be kept occupied. With this as its desideratum, the commission is now making strenuous efforts to secure clothing materials to be imported to the north of France, where the people themselves will work them up into clothing in the designs and fashions to which they are accustomed and which they prefer.

Help the Poor Kiddies. Surrounded as we are in this country by prosperity and plenty, we do not want to think of any kiddies in the north of France, whose fathers and brothers are fighting in the army or lying dead in some unmarked mound or concealed thicket, running about this winter without shoes to their feet or sufficient clothing for their meager little bodies. "If a man has two coats let him give one to his neighbor."

POULTRY and EGGS

TURKEYS FOR BREEDING.

Selection Should Be Made in Fall Before Marketing Time.

The future breeders should always be selected from the turkey flock in the fall before any have been marketed, at which time the choicest birds can be picked out, says the Iowa Home-Steak. These selected specimens probably would bring a little more money than some of those marketed, but they are also worth more as breeders than the poor birds. Strong, active, healthy birds—those that have never been afflicted with a serious disease—are wanted if the future turkey crops are to prove profitable. If the beginner



The turkey feed hopper shown in the accompanying picture solves the problem of keeping the chickens from getting the turkey's feed. At fattening time the turkey raiser wishes to keep corn always before his big birds to plump them for market. The hopper shown is simply a trough on legs as high as a turkey reaches to feed, and two boards form a comb over it to keep out rain and chickens that may fly on top.

In turkey raising wishes to start operations with stock rather than with eggs the fall is the best time to obtain such stock. The birds will then have ample time to become acquainted with their surroundings before the opening of the breeding season. The breeders should be separated from the turkeys that are to be marketed before fattening commences, as the breeding stock is easily injured by getting the birds overfat. If necessary to confine any of the birds during the fattening period let it be the breeders.

Up to their fifth year turkeys are profitable as breeders, though it is a good plan to change gobblers every year, especially if some of the young females are retained as breeders. The male should never be related to any of the hens. Hens are not fully matured until two years old, and they are at their best during the next two or three years. During the mating season the proper proportion to divide the sexes is from six to ten hens with one gobbler, although successful hatches are often obtained when a larger number of females are allowed to each male. When turkeys are properly mated the eggs are usually very fertile.

The breeding stock should receive good care during the winter months. Without proper care and attention as well as suitable quarters the turkeys will not go through the winter in good health, and consequently they will not be in good condition for the breeding season, and that means poor success with the young. The young turkeys that are bred from healthy stock are hard enough to raise without the extra handicap of none too healthy breeders.

Turkeys do not want damp, stuffy quarters in winter. A well lighted open shed or loft that is fitted up so as to prevent direct drafts, but which provides good ventilation at all times, makes a good place to keep them. Turkeys can stand a good deal of cold, but they cannot stand foul smelling quarters. Fix up some broad perches a couple of feet from the floor in the turkey's shed, provide troughs for grit and water and in real cold weather put some straw or other litter on the floor. Feed corn and other grains regularly and during severe cold weather give an occasional feed of warm mash.

There are several recognized breeds of turkeys, but the Bronze, the Bourbon Red and the White Holland are the most popular. The Narragansett also prevails in some sections. Where there is plenty of range and the largest birds are wanted the Bronze is the most profitable breed for the farmer.

Causes of Poultry Losses. Many of the diseases commonly found among fowls are easily prevented by care and watchfulness. Here follows a list of some of the things that invite diseases on the farm: Crowding too many in one space, ill adapted food, feeding too long on one kind of thing, bad housing, dampness, not enough green stuff, not enough meaty matter, too little exercise or lice and mites.

Potatoes For Fowls. When potatoes are used for fattening we advise the ration as follows: Three measures of cooked potatoes, two measures ground oats, one measure barley meal. The potatoes should be cooked with a lump of fat if possible; then mix liquor and all with the meals. When ground oats cannot be obtained use fine pollards or middlings.—Western Poultry Journal.

LIVE STOCK HUSBANDRY

Proper Methods of Slaughtering Hogs

(Prepared by United States department of agriculture.)

A well selected butchering outfit and a convenient place for working are important considerations at hog killing time. To aid in this work demonstration specialists of the department suggest a handy and complete "kit." This consists of two butcher knives, two "bell" or "candstick" scrapers, a meat saw and a sharpening steel. The meat saw is for sawing down the backbone and cutting up the carcass. The "candstick" scrapers have detachable handles and are used to remove the hair and scurf from the hogs. A long waterproof apron, which will protect the clothing, can be had at small cost.

Preparation of Animals For Slaughter. A twenty-four to thirty-six hour fast, plenty of water, careful handling and rest before slaughter are all important

Directions For Removing Entrails. In removing the entrails first split the hog between the hind legs, separating the bones with the knife. This can easily be done if the cut is made directly through the union of bones between the hams. Run the knife down the center of the belly, shielding the point with the fingers of the left hand and guiding it with the right. There is little danger of cutting the intestines in this way. Split the breastbone with the knife or an ax and cut down through the sticking place to the chin. Cut around the rectum and pull it down until the kidneys are reached, using the knife wherever necessary to sever the cords attaching it to the "bed." Remove the sexual organs; then cut across the artery running down the backbone, cut around the diaphragm (skirt) and remove the intestines, stomach and "pluck"—that is, heart, liver and lungs—with a backward and downward pull. Grasping the mass of organs near the union to the backbone and diaphragm, sever attachments with a knife where necessary. In this operation the windpipe down to the head should be re-



ROW OF FARM KILLED HOGS.

In securing meat in the best condition for use, either fresh or for curing purposes. Food in the stomach decomposes very rapidly after slaughter, and where the dressing is slow the gases generated often affect the flavor of the meat. Water should be given freely up to the time of slaughter, as it keeps the temperature normal.

It is highly important that the animal be not excited in any way sufficiently to raise the temperature of the body. If the animal becomes heated it is better to allow it to rest overnight before killing than to risk spoiling the meat. It is also essential that the hog be carefully handled so as not to bruise his body.

Points on Killing. It is customary on the farm to stun hogs before sticking them, although in some localities this is not done. Another method is by shooting the hog through the head with a rifle. However, extraordinary care should be exercised in using a rifle around farm buildings. After stunning by a heavy blow on the center of the forehead immediately above the eyes with a pole-ax the eight inch straight bladed knife is inserted into the hog's throat in the under portion of the neck to a point just in front of the chest cavity, but not into this cavity. The knife is given a twist and sideward motion to sever the blood vessels and allow the blood to flow. By laying the hog on one side and elevating the ham end the blood will gravitate freely.

Proper Temperature of Water For Scalding and Scraping.

A barrel is the receptacle commonly used for scalding. If it is set at the proper slant, with the open end against a table or platform of the proper height and the bottom securely fastened, there is little danger of accident. A strong table built for the purpose would be a very desirable thing on which to work, though it is not absolutely necessary. A box often serves very well. The water for scalding should be heated to the boiling point. This will allow for a reduction of temperature when the water is put into a cold barrel, the best temperature for scalding the hogs being from 145 degrees to 150 degrees. Be careful not to have the water so hot as to cook the skin of the hog. If the water is too hot the hair is likely to set. A small shovelful of hardwood ashes added to the water aids materially in removing the scurf from the body, though it has no effect in loosening the hair. A lump of lime, a handful of soft soap, a little pine tar or a tablespoonful of concentrated lye has the same effect.

How to Scald a Hog.

The hog should not be scalded before life is extinct, or the blood vessels near the surface of the skin will be cooked, giving a reddish tinge to the carcass. While being scalded the hog should be moved constantly to avoid cooking the skin. Occasionally it should be drawn out of the water to air, when the hair may be "tripped." As soon as the hair and scurf slip easily from the surface scalding is complete. If it is suspected that the water is too hot scald the hind end of the hog first. If the water is too hot and you overscald the head you will be adding to the trouble of scraping the part most difficult to clean. When the water is about right begin by scalding the head.

The scraping and cleaning of the hog's skin should be done as soon as possible after removal of the animal from the scalding vat. Scraping a cold hog is difficult, if not an impossible task. Where it is necessary to reverse the position of the hog in the barrel to complete scalding the portion scalded should be cleaned before attempting to scald the other end of the hog.

When the hair starts readily remove the animal from the water and begin scraping. The "bell" scraper should be used with a long, sweeping movement

the flat surfaces and as much as possible from the other parts and finish the cleaning of the entire carcass, removing all hair, scurf and dirt by rinsing with hot water and shaving with the large knife.

Cut the skin on the side of the tendons below the hock to expose the tendons so that a gambrel stick may be inserted. The next step is to hang the hog by his hind legs by means of the gambrel stick high enough so that his head clears the ground. Wash down with hot water, shave over any unfinished patches and wash the entire carcass again to remove all loose hair and scurf.

Occasionally a hog is killed that is too large to scald in a barrel. If it is covered thickly with blankets or with sacks containing a little bran and hot water poured over it the hair will be loosened readily. In some localities hogs are skinned, but scalding is far more satisfactory.

Directions For Removing Entrails.

In removing the entrails first split the hog between the hind legs, separating the bones with the knife. This can easily be done if the cut is made directly through the union of bones between the hams. Run the knife down the center of the belly, shielding the point with the fingers of the left hand and guiding it with the right. There is little danger of cutting the intestines in this way. Split the breastbone with the knife or an ax and cut down through the sticking place to the chin. Cut around the rectum and pull it down until the kidneys are reached, using the knife wherever necessary to sever the cords attaching it to the "bed." Remove the sexual organs; then cut across the artery running down the backbone, cut around the diaphragm (skirt) and remove the intestines, stomach and "pluck"—that is, heart, liver and lungs—with a backward and downward pull. Grasping the mass of organs near the union to the backbone and diaphragm, sever attachments with a knife where necessary. In this operation the windpipe down to the head should be re-



A YOUNG PORKER.

moved with the pluck. Do not disturb the kidneys or the leaf fat in carcasses to be shipped except in warm weather, when the "leaf" may be removed to allow quicker and more thorough cooling. If the hog is to be cut up on the farm and not intended for shipment in carcass form it is advisable to loosen the leaf fat from the abdominal wall, allowing it to remain attached to the carcass at the ham end. Open the jaw and insert a small block to allow free drainage; then wash out all blood with cold water and sponge out with a coarse cloth. In hot weather the backbone should be split to facilitate cooling. It is good practice to do this also where the hog is to be cut up on the farm and not intended for shipment. The fat should be removed from the intestines before they get cold. Since it is strong in flavor it should not be mixed with the leaf fat in rendering.

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Dated this 8th day of February, A. D. 1916.

NORIS JENSEN
Administrator with will annexed of the Estate of William C. Bartlett, deceased.
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