

FRENCH TELLS OF BATTLE ON AISNE

Describes Terrific Day and Night Fighting Along River.

NOT AN HOUR'S LETUP.

Flanking Movement Was General Joffre's Idea—Heavier Guns Prove More Effective—How British Troops Put Up Pontoon Bridge While Germans Were Pouring Shells in Their Midst.

London.—In two long reports Field Marshal Sir John French, commander in chief of the British forces on the continent, recounts with detail the fighting during the allies' retreat from Mons southward to the Seine and their advance after they had turned the German force of General von Kluck back from the gates of Paris.

Chief interest is in the second report, which deals with the battle of the Aisne, which began on Sept. 12. It says:

"Early in the morning of the 11th (September) three corps crossed the Ourcq, further pursuit of the enemy being practically unopposed—the cavalry reaching the line of the Aisne, two brigades south of Soissons and three brigades at Couvrelles and Cersuill on the afternoon of Sept. 12.

"From the opposition encountered by the Sixth French army to the west of Soissons and two of our army corps south of Missy, and certain other indications along the line, I formed the opinion that the enemy had for the moment at any rate arrested his retreat and was preparing to contest the passage of the Aisne with some vigor south of Soissons, where the Germans were holding Mont de Paris against attack.

"With the assistance of artillery the Third corps of the French drove them back across the river at Soissons.



Photo by American Press Association.

NEW PICTURE OF SIR JOHN FRENCH.

where they destroyed the bridges. Heavy artillery fire showed that the Sixth French army was meeting with heavy opposition all along the line.

"The Aisne is a sluggish stream, 170 feet wide and 15 feet deep in the center and is unfordable. Between Soissons on the west and Villers on the east, the part of the river attacked and secured by the British forces, are eleven road bridges.

"The position of the enemy was very strong either for delaying action or for a defensive battle.

"On that morning I ordered the British forces to advance and make good the Aisne. The First corps and cavalry advanced on the river. The First division was directed on Chanouille, via the canal bridge at Bourg. On the right the cavalry and First division met with little opposition and found passage by means of the canal aqueduct which crosses the river.

"On the left the leading troops of the Second division reached the river by 9 o'clock. The Fifth infantry brigade only was able to cross the river in single file, under considerable shell fire, by means of a broken girder of a bridge which was not entirely submerged in the river. A pontoon bridge was constructed by 5 o'clock in the afternoon.

"The Second corps found all the bridges destroyed except that at Conde, which was in possession of the enemy and remained so until the end of the battle.

"During the nights of the 13th and 14th and following days field companies incessantly worked night and day, throwing eight pontoons and one footbridge across the river under a generally heavy artillery fire, which was incessantly kept up on most of the crossings after their completion.

"Day after day, night after night, the enemy's infantry has been hurled against us in a violent counter attack, which has never on any one occasion succeeded, while the trenches all over his position have been under continuous and heavy artillery fire.

"Our experiences in this campaign seem to point to the employment of more heavy guns of larger caliber in great battles which last several days, during which time powerful trenching work on both sides can be carried out. These batteries were used with considerable effect on the 24th and following days."

LOSING A GOLF MATCH.

Just a Little Lack of Concentration Once Defeated Travers.

Writing on golf in the American Magazine, Jerome D. Travers suggests that lack of concentration, particularly with reference to keeping one's eye on the ball, is the greatest cause of bad golf playing. He says that to practice concentration is very difficult, as he knows from personal experience. He then tells the following story showing how he lost a great match through this fault:

"I know how hard this practice is. I have always thought that but for breaking this cardinal precept I might have had a very good chance to beat Hilton in 1911 at Apawams—when the English champion carried away our chief amateur trophy.

"In the morning round over the first eighteen holes I had been playing badly and finished four down. Every one, including Hilton, considered the match all in and over. But in the afternoon I started with a rush and won the first three holes, leaving myself only one down and well within reach. At the next hole I had an easy two foot putt to make to win my fourth straight hole and square the match.

"I have always thought that if I had made that putt the odds would have been in my favor. Now, in putting I make it a set rule to look at the ball until my club has struck the spot I am looking at. I have been able to do this by constant practice of concentration. But on this occasion I had a down hill putt, and I was overanxious. And just before my club struck the ball I looked up, pushed the ball to the right of the cup and missed the shot. This upset me for a moment, and I topped my drive at the next hole, losing it. The combination, coming suddenly, restored Hilton's confidence, which had been ebbing away, and he got going again, with the result that I was beaten three and two."

NO DISCOUNT ON PIES.

Yet It Seemed as Though, Considering, There Should Have Been.

Mrs. Hannah Fifer, a widow, who earned her living by renting rooms for light housekeeping, had the reputation of being a shrewd manager and much inclined to carry economy to the farthest possible point. She was hard-working withal and seemed never to reach the end of her daily labor. On a certain day Mrs. Castle, one of the "light housekeepers," finding a surplus of time on her hands, kindly offered to help Mrs. Fifer out with her over-flow of work.

"Well, if you feel like it, I wouldn't care if you'd take hold and bake me up a couple of pies," Mrs. Fifer conceded. "That'll help me a lot. There's a bowl of apple sauce that I'm afraid won't keep if it ain't used soon."

After Mrs. Castle had begun work Mrs. Fifer appeared with a supplementary suggestion.

"While you're about it," said she, "mebbe you wouldn't mind baking four pies. I won't take any more coal to bake four than two, and that'll be a saving. You can make the filling hold out by having lots of juice to it."

Mrs. Castle agreed to the amendment and worked away industriously until her task was accomplished, when, wearied with her labors, she retired to her own apartment.

In a short time Mrs. Fifer's small daughter, Peggy, appeared at her door. "Ma says," reported Peggy, "that she don't b'lieve she'll be able to use all them four pies before they dry out, and she wants to know if you won't buy two of 'em off her for 20 cents, and she'd like the 20 cents right away, please."

Mrs. Castle bought the pies, observing to herself with a dry smile, "She might have let me have two for 15 cents—considering."—Youth's Companion.

Advice to Stage Villain.

"Don't go down to the scene of your crime in the last act," says Jerome K. Jerome. "You always will do this. We suppose it is some extra cheap excursion down there that attracts you. But you take our advice and don't go. That is always where you get nabbed. The police know your habits from experience. They do not trouble to look for you. They go down in the last act to the old hall or the ruined mill, where you did the deed and wait for you. In nine cases out of ten you would get off scot free but for this idiotic custom of yours."—London Standard.

Curable Case.

The widow Gilroy had just told a friend of her engagement. "But, my dear Margaret," said the friend, "you don't really mean to tell me that you intend marrying a man you've only known for three weeks?" "Oh, yes," replied the young widow. "I can easily overcome that objection in time. I hope to know him tolerably well after we have been married a couple of years."—Philadelphia Record.

Poor Piece to Fall Out.

Through his megaphone one aviator shouted to another: "Rise out of my level, or, by the great!" "All right, all right," shouted the other aviator, elevating his plane instantly. "We don't want to fall out here, do we?"—Philadelphia Bulletin.

Safety Matches.

"Did you know that there has been a eugenic marriage act in force in Sweden for years and years?" "I don't believe it." "Sure. They are the pioneers in the safety match business in that country."—London Telegraph.

Cookery Notes

Miniature Thanksgiving Dinner.

Those who think themselves unfortunate because the apartment they call home is so small that a Thanksgiving dinner is an impossibility should not despair.

One bride who had but two rooms gave a successful Thanksgiving dinner in her apartment last year. The gas stove of two burners, with a one burner oven, sat on a cretonne covered shoe box in front of a window. The ventilation was perfect. The bride gave much thought to see how each dish could be prepared with the least amount of work and time.

She bought a baby turkey—a wee six pound one—and stuffed it as mother used to do. Mince meat tarts were baked at the same time, potatoes and peas were cooked in a double boiler, cranberry jelly she made the day before and, in fact, the turkey was stuffed and partly roasted the day before, for Thanksgiving afternoon this wise young bride had planned to spend at a football game.

When she returned she donned an attractive cover all apron, and in three-quarters of an hour, when her guests arrived, the table was set, the oyster cocktails were in place and the dinner ready to serve. Needless to say, the bridegroom was a very proud and beaming host.

The Thanksgiving Table.

Thanksgiving is so essentially the hostess' and housewife's day, when it is her privilege to gather around her hospitable board both guests and relatives, that especial effort should be taken to have the dinner as nearly perfect as possible. Chrysanthemums, which are now at their best, with their vivid colorings, seem especially adapted to the Thanksgiving table, and if the dinner is served after dusk or the day proves dark and lowering light the table with candles shaded by red and orange shades, to match the coloring of the floral decorations.

A fruit centerpiece is also in excellent taste as embodying the very spirit of Thanksgiving, and for this nothing can be better than a large yellow pumpkin that has been carefully hollowed out and filled with apples, russet oranges, a lordly pine and clusters of luscious hothouse or Malaga grapes.

Place also upon the table, which has been covered with a damask cloth laid over the heavy "silence cloth," relish dishes and compotters holding crisp, shredded celery, stuffed olives, salted nuts and homemade candy, while name cards, tucked into each napkin, may take the form of tiny pumpkins, demure Quaker maidens or plump turkeys, sketched either in India ink or water colors.

The Thanksgiving Turkey.

Select a turkey weighing not over ten or twelve pounds. If for a large family it is better to have two ten-pound turkeys than a very large one. Have the fowl drawn and, if possible, the tendons drawn from the legs. Singe, cut neck close to body, remove pinfeathers and thoroughly scrub the bird inside and out, being careful that it does not stay in the water.

Wipe well and stuff, then truss and put in a roasting pan, breast down. Sprinkle with flour and salt and place in a hot oven.

Baste every fifteen minutes the first hour of roasting, using butter and hot water. After turning the bird over on its back cover the breast with butter and brown.

If a crust is desired cream together butter and flour, using twice as much butter as flour. A ten pound turkey needs three hours to cook, and more time will not hurt it.

The heart, liver and gizzard should be cooked in water until the last is tender. The neck may be cooked with them, and this stock is excellent for gravy, to which these parts, chopped, may be added.

Oyster Dressing.

One quart of oysters will be required for an ordinary sized turkey. Grate into a mixing bowl four large cupfuls of breadcrumbs, add a heaping teaspoonful of salt, a saltspoonful of celery salt, a pinch of powdered mace, the drained oysters (either chopped or whole), a saltspoonful of white pepper, one tablespoonful of chopped parsley, one tablespoonful of melted butter and half a teaspoonful each of sherry and the oyster liquor. Mix the ingredients thoroughly before using.

Giblet Sauce.

Thoroughly wash the giblets and boil in enough water until tender. Run through food chopper; moisten three tablespoonfuls of flour with cold water to form a smooth paste. When gravy, which has formed in the pan, is ready to be made, skim off any superfluous fat. Stir in the dissolved flour and let simmer until thickened. Drain through a strainer, add the chopped giblets, season to taste and serve very hot.

Too Much Butter.

An ounce a day of butter is a very suitable allowance for a person who has not much fat of other kinds, but there is no need for butter with jam or marmalade or bacon or fried food or with cheese and biscuits after a good dinner. A crust of dry bread that needs chewing is a better finale for both teeth and digestion.

Baking Powder Biscuits

Light as a Feather

By Mrs. Janet McKenzie Hill, Editor of the Boston Cooking School Magazine

Baking Powder Biscuits made by this recipe are so far ahead of ordinary baking powder biscuits that, if once tried, you will never use any other recipe. Try it the next time you run short of bread. Save this recipe.



K C Baking Powder Biscuits

Three cups flour; $\frac{1}{4}$ to $\frac{1}{2}$ cup shortening; 3 level teaspoonfuls K C Baking Powder; about 1 cup milk or water; 1 teaspoonful salt.

Sift three times, the flour, salt and baking powder. Work into the flour the shortening, using lard or butter for shortening. Then mix to a very soft dough with the milk. The softer the biscuit enters the oven, the lighter it comes out. Never knead baking powder biscuits; press the dough into shape and roll lightly. Cut in small shapes and bake on a sheet or very shallow pan in a hot oven. In placing biscuits in the pans place well apart, not allowing edges to touch. Small biscuits are better than large ones. Large biscuits do not have the proper amount of time to raise and bake.

Have you seen the new K C Cook's Book? Brimful of appetizing recipes that simply must be successful every time if the few simple directions are carefully followed. You would gladly pay 50 cents for this valuable book, yet we send it absolutely free upon receipt of the colored certificate packed in every 25-cent can of K C Baking Powder. JAMES MFG. CO., Chicago. Small cans do not have Cook's Book certificates.

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Dairy Cows, Heifers and Bulls

Having decided to engage exclusively in the breeding of registered Jersey cattle, I will, on

Wednesday, Nov. 18th,

at my farm at Derry station (one mile east of Rickreall) Polk county, Oregon, sell to the highest bidders the following described animals:

- 11 head of high-grade Jersey milk cows.
- 3 head of large Jersey-Durham milk cows.
- 5 head of yearling heifers.
- 10 head of heifers and heifer calves.
- 1 registered Jersey bull, two years old, and carrying the blood of W. O. Morrow's champion cow.
- 2 registered Jersey bull calves, carrying the blood of world's champion cows.
- 6 head of registered Duroc-Jersey boars.

This is one of the best grade herds in Oregon, all cows having been carefully selected and subjected to butterfat tests by O. A. C. dairy department representatives. All cows are good producers and high testers, and the herd contains no culls or scrubs.

This will be a complete dispersal sale of all my grade cows; nothing will be retained.

All animals over one year old were

Tuberculin Tested

by State Veterinarian W. H. Lytle on October 12, 1914, and pronounced healthy; no contagious abortion in herd.

Terms: A discount of 5% will be allowed if cash payments are made on day of sale. Responsible parties desiring one year's credit, with bankable note drawing 8% interest, should make advance arrangements with Dallas City Bank, Dallas, Oregon.

Sale to start at 11 a. m. to be held rain or shine. Free lunch at noon.

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