LINES TO HALFMOON VALLEY.

Sweet valley of my childhood With your gardens and your vines, Nestled in among the mountains Covered o'er with birch and vines.

Yes, I love you, quiet valley, I love your meadows green And your murmuring crystal water, As it runs the hills between

O! Valley mid the mountains, Thou'rt fair as thou wast, when A happy girl I wandered Through meadow, glade and glen.

Gathering the sweet wild flowers That grew in beauty there. Or wreathing apple blossoms For Anna's soft brown hair.

We picked berries ripe and red, And chestnuts rich and brown, Apples too, and black walnuts The autumn winds shook down.

Thou'rt not changed! Not so with me. My hair is turning gray Most of the friends I loved so well Have left thee, gone for aye! By Margaret Gray Dorsey.

STRAIGHT FROM HEADQUAR-TERS.

(Concluded from last week).

To her combined gratification and mystery, he didn't presume, when the second act began, upon her concession made during the first; and out of her mature discretion she refrained from further overture. To the best of her recollection, it was eight years since any man had neglected a similar occasion; she was at once amused and touched by his forbearance. She was glad that he had confirmed her opinion of him. But had she erred in her assumption of how he regarded her? saw that he was abstracted; his eyes were still blurred in thought, but his duration!" boyish chin was extraordinarily square, and his mouth was set in a hard, straight line. She touched his

"Don!" she said gently. "Don!"
"What?" He came back to earth so precipitately that for an instant he was dazed. "Oh! It's over, isn't it?"
"What were you thinking, Don?"
He exhaled slowly, and looked down

"I was thinking about one night a year ago," he said. "Some actresses from Paris came out and got up a show for us, and a mighty poor show it was, too. And there was a piano and two violins; they played the same thing this orchestra played when the curtain went down, and while they were playing you could hear heavy gunfire all the time—they were shelling one of our hospital units. . . . Let's get out of here."

As they emerged into the late afternoon, Frances was subtly distraught and apprehensive. She realized that she wasn't suitably gowned for the time and place, and she dreaded the conception of dining, or even of appearing on the street, in the theatre district at this hour, or later, in her present costume.

"Tea?" asked the young man in-Frances pondered a moment.

"Well-I'll be perfectly frank, Don! Would you rather we had tea togethafter I'd talked to you—" er, or would you rather I'd run home and slip on another gown and meet u somewhere for dinner? I—"
"Good lord!" he ejaculated, halting his tracks. "It's a quarter past the spark of pleasure to remember "Oh, Don!" she said unsteadily.

"Neither am I, Don. I'm proud of his remaining bills. "Oh, Don!" she said unsteadily. you somewhere for dinner? I --in his tracks. "It's a quarter past the spark of pleasure to remember

"That isn't late." "It is for me," he said ruefully. "Jiminy! The afternoon's gone fast! Why, my train leaves at half past eight! We can't have tea and dinner

too! That's only three hours! "But if you don't mind. I-" "But I like your dress," he protested vehemently. "I want you to-but please don't pay any attention to what

"Instead of tea, then," she suggested, "why don't we walk slowly up the Avenue to the Plaza, and then decide Avenue to the Plaza, and then decide done. And now—well, I've told you have to do?"

"The Plaza? That's a thought! I've always wanted to see that hotel! We'll eat there!"

It took the last ounce of her courage to hold her tongue. She could believe me?" reasonably expect to be seen by at She couldn least a dozen friends and acquaintan- in his eyes. ces in the Plaza dining-room. There were countless other restaurants where she might be safe from observation, and there were countless better fitted to the young man's purse.

'Would you particularly like to go there, Don? Isn't there some quieter

"I certainly would," he said cheer-"The best's none too good tonight. That's what I've been saving up for all day. Everybody's heard of the Plaza. We'll go there! There's no other place you'd rather go, is stacy. there?" His exaltation at the mere "Will you do that, too?" idea was so obvious that she couldn't

bring herself to deny him.
"No," said Frances faintly. "I'd-I'd like to dine at the Plaza with you, "We'er off!" he cried, swinging her

into step. To her profound relief, the table he commandeered was in an out-of-theway corner; and his circumstances added to the fact that they were dining a good hour and a half in advance of the conventions, revived her bravery. She became increasingly responsive; so that the young man glowed to her vivacity and to her transcendant loveliness. In return, he spared no effort to please her; he even en-larged upon his autobiography, and this, to a man of his extraordinary modesty, was the greatest concession

he could have made. "But," he protested at length, "do you realize you've hardly told me a word about yourself-Frances? Here

I've been ranting along—"
"I couldn't," she said quickly. "It

He looked perplexedly at her and drummed on the table. Quite by accident, as he was struggling to interpret her remark, his eyes fell upon her left hand and he started perceptibly, held his breath for a moment, and forced a wry smile. He was very tense and very much chagrined.
"I am a fool!" he said slowly. "I-

so you're—married?"
"Yes, Don." He compressed his lips and appeared to be swallowing hard.

"Well, most nice girls are. . . . I never noticed your ring!" He tried to relax, and failed dismally. "Tell me

"I-I can't Don. Please don't ask

"That must mean you're not so very happy," he blurted without thinking, and added instantly: "Excuse me; I shouldn't have said that. It just slipped out. Only I'm sort of stunned for a second. Please don't be

"That's what my oldest and best friends still call me," she said rally-ing him. "But let's talk about something else, Don; I'm not worth the time. You've had a life!"

Nevertheless, it was a quarter hour before he fully retrieved his spirits. She understood, and she was distressed at the possibility that she might

"What does?" things to do, and you've given up a whole long day—" "What's one day out of so many!"

She glanced appraisingly at him, and fighting, and then today, and tomorsaw that he was abstracted; his eyes row I'll be on the rolls again for the

aren't just telling stories; it's so why I'm going! I'm going to shoot argument for the process. peaceful here, and commonplace. All as straight as I can, so there won't Although there is not aren't just telling stories; it's so but you."

realize what you must have given

up—"
"Do you know why I did, Don?" "No. I wish I did.

you go away like that."

The boy fumbled with his glass, and finally looked at her with abso-

lute candor. "Then maybe you won't mind if I

with equal unaffectedness.

"Don, I hoped you would. That may sound queer, but it's perfectly true, and I'm not disloyal to my—to He hurried away, and may sound queer, but it's perfectly true, and I'm not disloyal to my—to anyone in the world when I say it. You made me consider what you need-stated for her. When he returned he bore a slim sheaf of white rosebuds, and most of us haven't consider-stated for white rosebuds, and most of us haven't consider-stated for white rosebuds, and most of us haven't consider-stated for white rosebuds, and most of us haven't consider-stated for white rosebuds, and most of us haven't consider-stated for white rosebuds, the stated for white rosebuds, and most of us haven't consider-stated for white rosebuds, the stated for white rosebuds whit thought about what we cared to do. It's her lap. been incredibly selfish of us. But

"I'm not ashamed of it," he said

his head, "and when I'm nintey-nine, butif I live that long, I'll remember. Because I was going back into service without one single bit of anything to carry me through. . . I won't pretend it isn't a hard job—I don't want
to be killed! But you've made it so
to be killed! But you've made it so
taneously stepped aside from the
the maximum limit that should be
the maximum limit that should be I've got somebody who was interested. "Why not?"
"Because," he explained, "you're business, for me, anyhow, was in having it so awfully impersonal! That's with fingers that trembled in spite of her resolution, she tucked the tiny that have this marning. They call wonderful thing; and it's none of my that house this morning. They call flower into his buttonhole. He removed the then "she suggest." why I was so siny about going past that house this morning. They call us 'defenders' and I didn't have any ed his hat, and stammered:

"There's you are so much "There's you are you are so much "There's you are s

> that already. You've put yourself in the place of all the friends I haven't got. "I'll try to think so." "Will you have to try? Don't you

She couldn't question the sincerity "Yes, Don." He glanced at his watch and motioned sharply to the waiter.

"Just thirty minutes left; it'll take twenty of them to get to the Grand Central and get my bag out of storage. I've got my ticket already. I'm afraid I'll have to say good-by." Frances put out her hand toward

"But I'm going to the station with He reddened and inhaled with ec-

"Of course! I don't send a godson

to the front every day!"
"No," said the young man, counting bills, and Frances saw that he sciously. was able to retain but two for future uses, "but you ought to. Well, I'm afraid we'll have to get going."

Once on the Avenue he took her arm; and again by intuition she was sentient of the delicacy of his regard for her. He held her almost fearfully as though she were too fragile, and yet she knew that if he obeyed the im-pulses of his youth he would be holding her convulsively; and her heart was filled with an emotion which was maternal, and not maternal, because of his chivalry and his longing. "You'll let me write to you," he

said gruffly, after they had traversed half a dozen blocks in silence. She shivered, and felt his grip close protectingly.

"Don, I—I'm sorrier than I can tell you, but—" "You don't need to go any further," would sound terribly futile, Don, after the things you've been through. And, besides, I don't think you'd like it."

"I know," she said. "Do you? Are you sure? Will you mind if I talk to you about it from here to the station? I won't if you say not to."

"Tell me whatever you want to, Don.

He drew a long breath.
"Well, the reason I can't write to
you is because I couldn't say what I
want to. You see how that is. I wouldn't feel right about it-now that I've seen your ring. I don't believe you would, either. And if I wrote anything else, it would be worse than nothing at all. Because this day has been-perfect. And I'd hate to think of you in any other way than this

way."
"Yes," she said slowly. "I know you would."
"And it holds good for you, too. I wouldn't want to have you send me the only kind of letter you ought stunned for a second. Please don't be to send me; and you musn't send me angry with me, but is Frances Put- the other kind. So the best thing is nam your real name? It means a for us just to say good-by, and let it go at that."

"You may be wise, Don." "You may be wise, Don.

"But I'm going to think of you pretty often," he said soberly. "And even if I don't write to you, I hope you won't think I've forgotten all about this-or stopped appreciating

"I won't Don; I'll understand."

He convoyed her safely across the previously accumulated.

"And yet," he said suddenly, "that makes it all the more splendid of you."

Avenue at Forty-fourth Street.

"By and by," he said, "you may get to wondering if it's been worth while —wasting this day. For you, I would not be a safely across the Avenue at Forty-fourth Street.

"By and by," he said, "you may get to wondering if it's been worth while —wasting this day. —wasting this day. For you, I mean, not for me. So I want to tell you this: If you call it worth while to ture. "I feel as though these people on the street belong to me, and you do, too; I mean, as though we're all

You can't stop to argue with a highlike awful rubbish to you."

"No, not at all; on the contrary, He swerved her down the wide tell you I've loved you all day? And stairway into the ramp, and around I haven't stopped—even if you have got a ring on."

She leaned toward him, and replied to the parcel-room. A moment later, burdened with a shabby suit case, he led her to the waiting-room and chose

"You wait here a second," he said.

"There!" he said. "And there's often." only ten minutes more!" She was almost crying as she held the flowers to her; she knew that they

"Oh, you dear boy! You shouldn't without any danger of imparting a to two general classes:

"Nonsense!" he said, coughing. Well . . . She stood up, and together they walked out to the train shed. At the

me!" said Frances, selecting a flaw- avoid the production of a cooked fla- procedure and machinery before atless bud. He bent toward her, and vor. Even below this temperature a tempting the process. There are re-

"Thank you ever so much . "Don't, Don't! It's all right." "You've been an angel," he said

with difficulty. "No, no, no! If I've helped you the least little bit—"

"You've given me—" He flushed, and shifted his weight restively. "Well, I'll think of you over there— What was the lad to her?

"Good-by, dear," he said, with utter simplicity. "I'm mighty glad I found you instead of those folks up town. Good-by!" He had taken her hand and he was

tle laugh. And without deliberation its high power of resistance, it is tak-or demur she lifted her face to him. kissed her only once. Unwittingly he

released her and picked up his battered suit case. A whimsical slogan of the trenches came to her, and she spoke it uncon-

"Carry on, Don!" Half through the door, he turned and sent her a glorious smile of understanding and gratitude, and some-thing else that twisted her heart, and choked her.

"You bet I will!" said the boy, with indomitable purpose in his voice. A gray-clad official slammed the twin doors shut behind him.

It was long past midnight when a portly, jocund gentleman in freshly wrinkled evening clothes, dismounted from a limousine before a huge stone house on Riverside Drive and suffered himself to be steered by the chauffeur up the steps to the vesti-bule. Thereafter a butler took this gentleman in tow, and subsequently deposited him with a valet who did

(Continued on page 3, column 4).

Health and Happiness

Number 29.

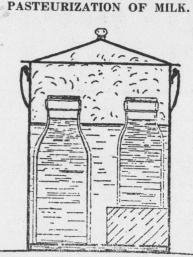


Fig. 5. A home-made pasteurizer (Russell) Fig. 5. A nome-made pasceurizer (Kussen)
Flat-bottomed tin pail in bottom of which
is an inverted pie tin punched with holes
or other device to serve as a stand for
bottles during the heating process.
Quart bottle of milk (left), pint bottle
of milk (right) placed on an inverted
bowl to equalize the level. Described
in text.

used by Pasteur (from whom it de- now regarded by sanitarians and "To have you married. It takes away some of the sentimental part of it, and then gives it back again. It changes the point of view, that's all. You must have all sorts of important You must have all sorts of important things to do and you've given up a things to do and you've given me a feeling that I never had before in all my life, then you've come to be widely used for the treatment of milk. Milk that is pasteurized by heating to 140 degrees F., 60 degrees C., for twenty minutes has of the compass in his inclusive gestimated the properties and wine, has now quoted in these articles: viz, from the National Milk Commission; from the National Milk Commission; from degrees C., for twenty minutes has of the compass in his inclusive gestimated the properties and wine, has now and before in all my life, then you've come to be widely used for the treatment of milk. Milk that is pasteurized the National Milk Commission; from the National Milk Commission rives its name) in combating various physicians is seen in the opinions, enhanced keeping quality and is con- of University of Chicago. The subsidered a safer food inasmuch as this ject, as it now stands, is well sumshe scoffed.

"For you, yes. But for me it's one day out of so mighty, mighty few. Just imagine eight hundred days of fighting, and then today, and tomor-lighting, and then today, and tomor-lighting, and then today, and tomor-lighting as a stranger.

do, too; I mean, as though we're all one big crowd over here, and every-body's sort of related to everybody's sort of related to everybody else, and there is not destroy all germ-life in milk; it affects only those organisms that are in a growing, vegetative condition. That the bacilli of typhoid feature is not destroy all germ-life in milk; it affects only those organisms that are in a growing, vegetative condition. That the bacilli of typhoid feature is not destroy all germ-life in milk; it affects only those organisms that are in a growing, vegetative condition.

as straight as I can, so there won't have to be any danger of shooting and killing after this war is finished.

Although there is not entire unanimity of opinion among sanitarians minishes, if it does not altogether regarding the relative merits of passive to the liberty of t teurized milk and raw milk, a strong fection. The bacilli of typhoid fever, wayman, you know. You remove him—so he can't hold up anybody else. And I don't feel related to the Fritzes. they're the highwaymen of the whole teurized milk and raw milk, a strong belief in the advantage of pasteurization. The backin of typhole tevel, dysentery, diphtheria, and tuberculosis are killed at the temperature of pasteurization, and this constitutes a strong argument for the process. "No. I wish I did."

"Because of what you said on the 'bus, and at lunch, too. Do you remember? About your not having anyone else? And needing some encouragement? I'm not very unselfich. Der but somehow I couldn't let.

And I don't feel related to the Fritzes. they're the highwaymen of the whole world. Even a minister wouldn't try preaching to a thug that was strangling in a paper by the bacteriologist Rettger, of Yale University, on milk in its relation to public health says, ment of scurvy and rickets have been now looks like an old friend of mine; and men can fight like towests for they're the highwaymen of the whole world. Even a minister wouldn't try preaching to a thug that was strangling in the process.

Medical Journal, July 28, 1917, in disstrong argument for the process.

Objections to pasteurization, and this constitutes a strong argument for the process.

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Objections to pasteurization, and this constitutes a strong argument for the process.

Objections to pasteurization, and this constitutes a strong argument for the process. ish, Don, but somehow I couldn't let you go away like that."

their friends! I suppose that sounds find little consolation in Rettger's portance is attached are not destroyconclusions:

Pasteurizing or boiling for a short period does not destroy the nutritional value, as numerous experiments have without doubt demonstrated, although physicians have from time to time claimed that heated milk as a diet for small children is conducive to scurvy. Where any doubt concerning this point has existed the feeding of small

CONDITIONS THAT DETERMINE PAS cows and in clean stables." TEURIZING LIMITS.

(1) The pasteurizing temperature the exposure is made for any consid- designed for family use.

not develop so markedly. it is necessary, in all cases, to exceed well, I'll think of you over there—
every day. I've got to get aboard!"

"Good-by Don." She knew that her eyes were wet, and she couldn't construct this uncharacteristic weakness.

"I've got to get aboard!"

milk. For most bacteria this limit is their attempt to secure apparatus that will handle large amounts so as to restruct this uncharacteristic weakness.

"The think of you over there—

milk. For most bacteria this limit is their attempt to secure apparatus that will handle large amounts so as to restruct this uncharacteristic weakness.

"Good-by Don." She knew that her exposure is made for its requirement in the constant and quite sharply defined, will handle large amounts so as to restruct this uncharacteristic weakness. temperature limit is necessarily high- the process imperfectly performed. looking straight into her eyes.
"Oh!" said Frances, with a dry litof its frequent occurrence in milk and easily accessible by bus-lines and rail-

survived an exposure of at least an to attend. hour. This is a point of great prac-SANITARY ADVANTAGES OF PAS-

TEURIZED MILK. The beneficial effect of the use of pasteurized milk has been unquestionably proven in the reduction of infant mortality from diarrhoeal disturbancthat city with pasteurized milk. The ferent types of pasteurizers are on man."

Pasteurization.—This process first | favor with which pasteurized milk is

of related to everypody else, and there isn't any such thing as a stranger. I'm not sure if you get that, but—"
"It doesn't really seem possible," and still," she said, "you're going the admitted. "It's hard to believe there is such a war, and that we there is a stranger. I'm not sure if you get that, but—"

"And still," she said, "you're going to shoot leave, and there is n't any such thing as a stranger. I'm not sure if you get that, but—"

"And still," she said, "you're going to shoot leave, and there is n't any such thing as a stranger. I'm not sure if you get that, but—"

"And still," she said, "you're going to shoot leave, and there is n't any such thing as a stranger. I'm not sure if you get that, but—"

"And still," she said, "you're going to shoot leave, and there is n't any such thing as a stranger. I'm not sure if you get that, but—"

"And still," she said, "you're going to shoot leave, and the bacilli of typhoid ference is not a stranger. I'm not sure if you get that, but—"

"And still," she said, "you're going to shoot leave, and the bacilli of typhoid ference is not a stranger. I'm not sure

ed by exposure to a temperature of 60 degrees C. for twenty minutes; the argument that pasteurization conceals the presence of dirt is open to the retort that since the bacteria that come from dirt are largely resistant sporeforming varieties, it may be possible, after the ordinary lactic acid bacteria have been killed off by heating, to coffee, near beer, ginger ale, cheese determine bacteriologically the presence of dirt in pasteurized milk more ettes summarizes Thanksgiving day statement cannot be reiterated too danger by no means absent even the day's celebration. when milk is collected from healthy

PASTEURIZING APPARATUS.

should be limited to the degree of pasteurization of milk designed for sylvania), who could barely amble heat that can safely be employed direct consumption may be divided inheat that can safely be employed direct consumption may be divided in-"I'm twenty-one," he said, lifting have done that! It's sweet of you, cooked or scalded flavor to milk. If 1. Apparatus of limited capacity erable period of time, say fifteen to 2. Apparatus of sufficient capacitwenty minutes, this change in taste ty to pasteurize on a commercial

the maximum limit that should be for commercial purposes should be the abundance and lavishness of the "You must wear one of these—for used in pasteurizing, if we wish to thoroughly informed as to methods of slight change in flavor occurs, al- liable books to be had on the subject though it disappears upon chilling the but it would be best to consult the De- ed the issuing of printed menu cards. milk. When access of air is excluded partment of Dairy Husbandry of The milk. When access of air is excluded during heating, this cooked taste does Pennsylvania State College, State their mess tables looking like over-(2) To be of value in increasing Agricultural College) for information resembling in looks palatable thirstthe keeping quality of milk and to in- and instruction. In preparing milk quenchers of Pennsylvania stood on sure freedom from disease bacteria, for human use, fulfillment of sanitary conditions is the first requirement. the thermal death-point of at least Unfortunately milk dealers frequentthe actively developing bacteria in the ly lose sight of this requirement in milk. For most bacteria this limit is their attempt to secure apparatus that constant and quite sharply defined, will handle large amounts so as to re- the menu was served to the lads who grees F. where exposure is made for izing involves considerable time and fifteen to twenty minutes. Where ex- trouble, and it is better not to have posed for a briefer period of time, the the milk treated at all than to have

er. The organism that is invested With the excellent opportunities afwith most interest in this connection forded at The Pennsylvania State is the tubercle bacillus. On account College, only twelve miles distant and en as a standard in pasteurizing. It men and farmers of this community "Thank you," he said gravely, and has been conclusively proven that if should be the best informed and tuberculous milk is heated in closed equipped men in the profession in the receptacles where the scalded surface State. The regular three-months pellicle does not form, the vitality of course in Dairying began there Nothis disease germ is destroyed at 140 vember 15th and can be attended with degrees F., in 15 to 20 minutes. If comparatively slight expense. Durthe conditions of heating are such that ing Farmers' Week, Deccember 26-29. the surface of the milk is exposed to valuable lectures and demonstrations the air, the resistance of bacteria is on the subject are given and this greatly increased. When heated in every farmer, dairyman, and wives open vessels the tubercle bacillus has as well, could and should afford time

Until our producers give us cleaner this surface film or so-called "skin." purpose the following simple directions from Russell's "Dairy Bacteriology," are given:

DOMESTIC PASTEURIZERS "In pasteurizing milk for individual book agent. Think again. For the use, it is not desirable to treat at one little book was all a bluff, and the pretime more than will be consumed in tended book agent was an automobile es. This is exemplified in the results one day; hence an apparatus holding salesman. And he promptly took adfor him as insolently as he dared.

"Mis' Vryling home?" queried the jocund gentleman. "Not that I care damn—just for conv'sation. Is she?" that have been obtained in New York a few bottles will suffice. In this case that had in weeks.—Cleveland Plain Dealing the treatment can best be performed in the bottle itself, thereby lesseming the danger of infection. Several difference of the best opening he had in weeks.—Cleveland Plain Dealing the danger of infection. Several difference of the best opening he had in weeks.—Cleveland Plain Dealing the danger of infection. that have been obtained in New York a few bottles will suffice. In this case has furnished the poor children of the danger of infection. Several dif-

the market; but special apparatus is by no means necessary for the purpose. The process can be efficiently performed by any one with the addition of an ordinary dairy thermometer to the common utensils found in the kitchen. Fig. 5 indicates a simple contrivance that can be readily arranged for this purpose.

The following suggestions indicate the different steps of the process:

1. Use only fresh milk. 2. Place milk in clean bottles or fruit cans, filling same to a uniform level, closing bottles tightly with a cork or cover. If pint and quart cans are used at the same time, an inverted bowl will equalize the level. Set these in a flat-bottomed tin pail and fill with warm water to same level as milk. An inverted pie tin punched with holes will serve as a stand on which to place the bottles during the heating process.

3. Heat water in pail until the temperature of same reaches 155 degres to 160 degrees F.; then remove from source of direct heat, cover with a cloth or tin cover, and allow the whole to stand for half an hour. In the preparation of milk for children, it is not advisable to use the low-temperature treatment (140 degrees F.) that is recommended for commercial city delivery.

4. Remove bottles of milk and cool them as rapidly as possible without danger to bottles and store in a refrigerator.

This is the last article in the series on the relation of bacteria to milk published in the Watchman as follows:

Aug. 17-The Bacterial Content of Milks Supplied to Bellefonte. Aug. 24-How the Number of Bacteria in Milk is Determined. What Are Bacteria?

Aug. 31 and Sept. 7-Environmental Influences upon Bacteria. Sept. 28-Sources of Bacteria in

Oct. 5-Influence of Temperature upon the Growth of Bacteria in Milk.

Oct. 26.-Effect of Bacteria upon Milk.

Nov. 9.-Relation of Disease Bacteria to Milk. Nov. 23.—Preservation of Milk and Significance of the Bacteria

Dec. 7.—Pasteurization of Milk.

Thanksgiving Dinner at Camp Hancock.

Camp Hancock, Ga., Nov. 29 .-Turkey, suckling pig, candied Georgia yams, sweet corn, creamed peas, cranberry sauce, coldslaw, asparagus salad, stewed tomatoes, spinach, celery, green olives, watercress, fruit. mixed nuts, assorted cakes, ice cream,

"I cannot eat any more," said the private, the corporal and the sergeant. "I have had my fill," said a Pittsburgh lad of the One Hundred and The equipment necessary for the Eleventh Infantry (Eighteenth Penn-

It was the greatest day the lads here have had. Sports had been scheduled, but these took second place to the dinner. In fact, so many of the boys forgot the sports that by far the larger part of them enjoyed the afternoon by staying in their tents taking an afternoon nap.
"Banquet table," would not describe

layout. Menu cards had been printed ed during the last 48 hours prevent-College, Pa., (or of any other State laden sideboards. Georgia near beer the tables in profusion. There were flowers, too, in abundance. At every man's plate, in some companies, were celery and olives. Candy was placed in dishes down the whole length of the tables. From large containers, lined up in their customary way and marching to their places with their heavily laden mess kits viewed the white meat and the dark with eager eyes. There was little hesitation or

formality.
Since dawn this morning the ponderous motor trucks of the motor supply trains and supply and ration wagons of the regiments had been conveying turkeys from the field bakery. Thousands of turkeys were roasted at the company kitchens. More than 25,000 was roasted in the field bakery. The bakery also supplied the division with 3,800 mince pies.

Stung Again.

He came into the office with a business-like air that deceived the clerks, and they let him walk right into the "I have here," he said, diving into a capacious pocket, "a most valuable little book. It tells of the most lovely spots within a hundred-mile radius tical importance in the treatment of milk or until all milks are commer- of Cleveland, and how to get to them. milk and necessitates the use of methods that will prevent the formation of pasteurize it in the home and for this "It contains road maps, etc. It—" naturally pasteurize it in the home and for this "It's no use to me," interrupted the boss, decisively. "Strange as it may appear to you, I do not own a car. I do not drive. I cannot use your

And you think this worried vantage of the best opening he had

-Put your ad. in the "Watch-