

"Lafayette, We Remember!"



By ELMO SCOTT WATSON

SEPTEMBER 6, which is observed with special ceremonies in many parts of the United States, is a double anniversary and in both cases it has a significant meaning to Americans. It is the anniversary of the birthday of Marquis de Lafayette and it commemorates the first battle of the Marne during the World War. Just how important these coinciding anniversaries are in our history was well expressed by C. B. Robbins, assistant secretary of war, whose speech was broadcast from Washington on the occasion of the Lafayette-Marne day celebration last year. His speech, in part, follows:

The Marne is a quiet, well behaved little river flowing peacefully through the picturesque countryside of France and past beautiful wooded hills—yet this little river is enshrined in the brave hearts of the French people as marking the line where many times the foreign invader has been repulsed and where twice during the World War the high tide of German advance was swept back toward the frontier. Fourteen years have passed since the first battle of the Marne. To attempt to give a technical account of the military operations by the French and British on one side and the Germans on the other would be to merely repeat what has been the subject of so many learned books and treatises published since the war.

The battle of the Marne has rightly been classed as one of the decisive battles of history. It was decisive of the early stages of the war. The German losses were not overwhelming. Their armies were still in being and able to make a masterly retirement, but it was decisive in another sense for it marked the defeat of the first German plan of campaign and it utterly transformed the strategic situation. The avalanche designed to crush French resistance in a month had been fought and the morrow was come. Thereafter Germany was compelled to accept a slow war of attrition which was repugnant to all her theories, and every week brought her nearer to the position of a beleaguered city, while for the allies it marked the definite turn of the tide of defeat.

The effect of the battle of the Marne in America was profound. The tremendous success of the German armies during the first three weeks of the war, their organization and the magnificent fighting qualities of their soldiers, had seemed to render resistance futile. America had waited with bated breath for the news of the capture of Paris and the overthrow of all France by the German army. When the news of the Marne was received and it became known that the hitherto invincible German army had actually in retreat, the nation marveled. The ties of friendship with France turned our hearts toward the allied cause.

One unacquainted with history might well ask whence came this almost universal sympathy for France. It is both traditional and historical. That young Frenchman whose birth we also honor this day came to America in its hour of need. Enthused by the ideals for which the colonies were fighting came Lafayette offering his services, his fortune and his life in the cause of freedom and equal rights. It was more than a magnificent gesture. It came from the people of France, an expression of their sympathetic understanding of the aspirations of the colonies to found a free nation based on the principle of the right of the people to rule. How well he fulfilled his mission is history, but the profound gratitude of that struggling people has endured through the generations and with the establishment of the republic of France, through bloodshed and agony, the friendship of the two great peoples has been cemented until it has become a tradition through the generations that have come and gone since Lafayette served in the army of the Revolution.

To most Americans Lafayette is a familiar name. From their schoolbook histories they know that he was a gallant young French soldier who, burning with zeal in the cause of freedom, came to this country a one of the darkest hours of the Revolution and offered his services to the patriots. They know that he became a valued friend of Washington and served with distinction through the remainder of the Revolution. They may even remember that later in his life he returned to this country and that every one—President, congress and people—united to do honor to the man who had helped establish American Independence. And because the recent World War is fresh in the memory of most of them, they have some sort of a hazy notion that our participation in that conflict was to "repay the debt to Lafayette," which is made all the more real to them because of the fact that General Pershing, upon landing in France, is said to have stood before



the tomb of the great Frenchman and said "Lafayette, we are here!" Even though the fact is that that historic utterance was made by Colonel Stanton, a member of General Pershing's staff, it symbolizes so well the historic friendship between the two nations that we have incorporated it in the list of our favorite legends.

Perhaps the affectionate regard of a whole nation for a man who has been dead these hundred years should be enough of fame for him. But the greatness of Lafayette is more than that suggested by the average American's idea of him. It is revealed in the work of a well-known historian whose biography of Lafayette appeared within recent months. That is the book, "Lafayette," by Henry Dwight Sedgwick, published by the Bobbs-Merrill company. From it we see that although, contrary to the popular idea of his Revolutionary war career, Lafayette was never a great general; he was always a great gentleman.

"Nature had bestowed upon him zeal, courage, energy, honesty, frankness, simplicity, perseverance, a flaming enthusiasm for what he deemed high causes, a disposition so graced with charm that his wife, his family, his friend adored him and—a rare quality in ambitious men, a power of admiration, and what is perhaps rarer still, a hero to admire worthy of that admiration." That is the tribute which his biographer pays to him after studying the facts of his life. And he continues: "Lafayette ran a career that is without parallel in the history of our Western World. His life divides itself into episodes. First, that of his adventurous youth in America; second, during the French Revolution when for a time—I am but quoting what others have said—he was master of the fate of France; and, third, when in the Revolution of 1830 after a long eclipse a second time, he held that fate in his hands. And, besides this, four score years later his spirit rose from the grave and did more than any other Frenchman, living or dead, to bring America into the struggle that determined his country's fate."

Lafayette was born in Auvergne, a son of the rural nobility, in a region where the natives "have been noted, time out of mind, for their stubbornness, their thrift, and their readiness of assume unthankful tasks." He grew up as a simple country boy, "he lacked social graces, was gawky, red-haired and a clumsy horseman. But the desire for glory always possessed him." Just how much this desire or his "inexorable love of liberty" influenced him to offer his services to the American colonists cannot be determined, but the important thing is that this

young nobleman was willing to give up his assured position in a country where nobility counted for everything, to go into a strange land and take part in a revolt against the very social order to which he himself belonged.

The story of his association with Washington is a particularly appealing one. "There are a number of celebrated friendships in history in which both friends have mutually shown both constancy, tenderness and loyalty and sympathetic appreciation. But there is none which I have read of which sets off the character of both friends in so vivid and high-colored a manner. When Lafayette was wounded, Washington, whose quarters were eight miles away, came every day to ask after him, with tears in his eyes, and bade the doctor care for him as if he were his own son."

While Lafayette's career as a military leader in this country was not especially noteworthy ("he was the colonial army's mascot" . . . his forte was popularizing an enterprise which a wiser head directed") his career upon his return to France was more distinguished. He was first a member of the Assembly of Notables, then of the States-General. After the attack on the Bastille he was appointed commander in chief of the National Guard of Paris. When the angry women of Paris marched to Versailles and threatened the lives of the royal family, Lafayette, with remarkable sangfroid and courage, led Marie Antoinette to a balcony of the palace in full view of the mob. And he saved her life, for a day at least, and this in spite of the fact that the queen hated him and declared once: "It is better to perish than to be saved by Lafayette and the Constitutionalists." But this was Lafayette, defender of the weak and the oppressed, the same Lafayette who renounced his titles, who tried to steer a middle course during the French Revolution between the cruelties of the royalty which had brought on the revolution, and the cruelties of the mob and he succeeded only in bringing down upon himself the condemnation of the aristocracy and the rabble.

So although Lafayette failed to rise to the heights of greatness and save his country from the horrors of the Reign of Terror, this new biography reveals him as the great gentleman he was, a splendid idealist and a true hero, a man worthy of all the honors that were heaped upon him when he came back to this country for his famous visit. And as Americans celebrate the one hundred and seventy-second anniversary of his birth this year, they can do so with the realization that after all that time his fair fame burns as brightly as ever before.

The Kitchen Cabinet

(©, 1929, Western Newspaper Union.)
"The man who wins is an average man. Not built on any peculiar plan, Not blest with any peculiar luck: Just steady and earnest and full of pluck."

BREAKFAST ITEMS

The breakfast is one of the meals that in most families is considered a very simple repast. In fact, breakfast is the meal that puzzles many a cook, who finds it hard to provide against monotony. Here are a few meat dishes which will add to the cook's repertoire and may prove helpful in planning the morning meal:

Beef Balls.—Take one cupful of cooked, chopped beef, one cupful of cold mashed potatoes, one-half cupful of milk, two tablespoonfuls of butter and one egg. Put the milk and butter in a frying pan, when it boils up, add the beef and potatoes with a bit of minced onion. Season well with salt, pepper, then add the slightly beaten egg and take from the fire. Cool. When stiff, shape into small flat cakes, dip in egg and crumbs and put in a cool place. Fry in hot fat for three minutes.

Corned Beef Hash.—Take equal parts of cooked corned beef and potatoes, chopped fine. Season with grated onion, pepper and salt, butter and a finely minced green pepper. Cook slowly until the pepper is tender.

Frizzled Beef.—Take very thinly sliced dried beef, cover with cold water, add a pinch of soda has been added, and bring to the boiling point. Drain, add a lump of butter and cook until the edges of the beef curl. Serve on slices of well buttered toast with a poached egg placed on top of each slice.

Ham With Eggs.—Butter individual custard cups, fill three-fourths full of minced ham which has been reheated in a cream sauce. Break an egg into each cup, sprinkle with crumbs, dot with butter and bake until the egg is set. Other meats may be used in this way such as tongue or fowl of any kind.

Ham Balls.—Take one cupful of cooked ham, finely chopped, one cupful of bread crumbs, two cupfuls of cooked potatoes, mashed fine, two tablespoonfuls of butter, two eggs, and a dash or two of cayenne. Melt the butter and beat all together until very light. Shape into small flat cakes, dip in egg and crumbs and fry brown.

Sausages of various kinds are always good meats for breakfast when the weather is cool enough to enjoy them.

Sugar in Vegetables.
Below are a number of recipes, illustrating the manner in which sugar is used in vegetable cookery to bring out the flavor and make them more appetizing.

Spinach A La Touraine.—Put a peck of spinach, well washed, into a kettle with one teaspoonful of sugar. Cook ten minutes, drain, and chop. Mix three-fourths of a teaspoonful of salt, one-fourth teaspoonful of paprika and two tablespoonfuls of butter. Heat again then press firmly into a bowl to mold. Turn upside down on a platter, garnish with hard-cooked egg sliced and slices of lemon. Serve at once.

New Peas With Lettuce.—Chop one-half of a medium-sized onion. Cut fine one head of lettuce in strips. Fry the onion in butter until lightly browned. Add the lettuce and let simmer together for a few minutes. Then add one quart of fresh peas, one teaspoonful of sugar, one-half ounce of butter, salt and pepper to season. Moisten with water and cook slowly with the pan covered. When the peas are tender add an ounce of butter mixed with a teaspoonful of flour.

Carrots Vichy.—Cut twelve young carrots in half, lengthwise. Remove the centers, and mince fine, put in a saucepan with one ounce of butter, one teaspoonful of sugar, and a bit of salt. Moisten with vichy water and cook until tender, very slowly. Serve immediately, very hot.

Scalloped Corn With Peppers.—Mix two cupfuls of cooked corn with one finely chopped green pepper and add one teaspoonful of sugar. Make a sauce of two tablespoonfuls of butter, two of flour and one cupful of milk. Stir in one egg. Mix all the ingredients together, season with salt and place in a baking dish. Sprinkle lightly with buttered crumbs and bake fifteen minutes.

Savory Lima Beans.—Cook the beans until tender in boiling water. Mix together one tablespoonful of flour, one-half teaspoonful of salt, one tablespoonful of brown sugar, one-fourth teaspoonful of paprika, and one-quarter teaspoonful of celery salt. Add to two cupfuls of the beans, and then mix in one tablespoonful of finely chopped onion and four slices of bacon cut in small pieces. Moisten with one cupful of water. Bake in a shallow casserole until brown.

Point of Comparison

Hard on the Russians

Ronald McPherson, the rich Pittsburgh promoter, said on his return from Russia:

"The Russian government's moral sense is about equal to old Gobsa Goid's sense of etiquette.

"Old Gobsa Goid, the profiteer, was eating dinner in his tapestry-hung dining room when the bishop called—for a subscription, you know.

"The bishop came in timidly. The butler and the four footmen in the dining room averted their eyes.

"Don't let me disturb you, Mr. Goid," he said. "I can call another time."

"No, no," said Gobsa. "Take a chair, do."

"And then he added with a polite society smile:

"You'll excuse me not eatin' this here rich puddin' with my knife, bish—it's so darn thin and sloppy."

Wonderful

The Princess Joachim Albrecht about to sail from New York on the Leviathan, said to a reporter:

"I think America is wonderful. You pay the highest wages, yet you produce the best and cheapest goods. I think it is a miracle."

The princess smiled and added:

"It is like the German clerk's landlady. The German clerk said, you know:

"My landlady is a wonder. We had a 12-pound Westphalian ham for supper last night, and she carved it in such thin slices that after we were all served the ham weighed 14½ pounds."

Shrivelling

Little Betty was left in her bath while mother answered the phone. The telephone conversation became long and caused no end of worrying to the tiny bather, for Betty had never had experience with a prolonged stay in water and its effect on the fingers.

Mother was startled by a cry from the bathroom.

"Muvver," Betty called excitedly, "come quick before I shrivel up into a grandmother!"

Historic Chapel

Although the present building of St. Bartholomew's hospital in London is comparatively modern, the hospital patients still use the beautiful old Norman chapel, the only part of the ancient hospital that remains. It is one of the earliest Norman churches in existence, the work of Bishop Gundulf, bishop of Rochester from 1077 to 1105.

Just the Implement

"Could you write a woeful ballad to a lady's eyebrow?"

"Sure. Hand me an eyebrow pencil."

An elephant seems to know that it isn't for him to look pretty.—Circus note.

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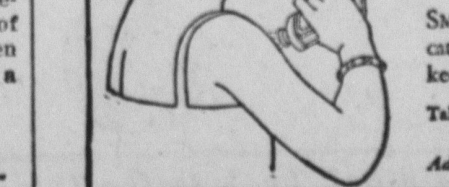
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Lumber Fire Deluge

The huge timber piles accumulated for the manufacture of paper pulp sometimes consist of 20,000 cords of wood with a valuation of about \$300,000, and these great piles sometimes become ignited through spontaneous combustion when the loss of the material is considerable, but for lack of material the plants are often closed down for a time, which means an even greater loss. The fire starting in the

piles is very difficult to get to and makes considerable headway before it is quenched, if it is extinguished at all. In at least one instance this possibility is taken care of by surrounding the pile with monitor nozzles directed into the heart of the pile. In case of fire the water is turned on and in a short while the great pile is thoroughly drenched.

Ancient Brooch Found
Workmen quarrying at lime kilns at Creenagho, Ireland, found an an-

cient Irish brooch in a crevice of soft rock two feet below the surface of the ground. Dating from the Seventh century, it is of bronze, and consists of the ring and a pin, the back of the pin being coated with enamel of a light green color and the front of the pin of dark green enamel.

The Harder Task
Religion may help you to forgive your enemies, but only a miracle can make you forgive the success of your friends.—Capper's Weekly.

Nellie Maxwell