

GREAT BATTLESHIP IS CHRISTENED

New York, April 23.—Not much like the piping times of peace was the launching of the great battleship New Mexico at the New York Navy Yard today.

Only naval officers, newspaper men and Miss Margaret C. de Baca, daughter of the Governor of New Mexico, saw the giant warrior plunge into the water.

Miss de Baca broke the bottle over the prow and the hardworking officers and sailors let out a cheer as the vast hulk began to move.

The usual luncheon was omitted and there were no festivities. Heavily armed guards protected the new craft from possible miscreants.

There are three ships of the New Mexico class. The other two are the Mississippi, recently launched at Newport News, and the Idaho, which will be put in the water at Camden, N. J., very soon.

While the naval officers do not say these are the most powerful ships in any navy, it is believed they could meet any foreign ships with odds equal.

The dimensions of our newest fighting ship are: Length 624 feet. Breadth, 97 feet 4 1/2 inches. Displacement, 32,000 tons. Speed, 21 knots.

Armament, 12-14-inch guns, 22-5-inch guns, four three-pounders, four anti-aircraft guns, two torpedo tubes.

Burns oil; electric drive. Carries 56 officers and 1,141 men. Sister ship of the Mississippi and Idaho.

The keel of the New Mexico was laid, October 14, 1915, and labor troubles, scarcity of labor and material and other causes made her construction difficult. She is now 67 per cent complete.

The ways from which the New Mexico slid today will be immediately filled with the skeleton of the Tennessee, a still more formidable vessel.

The Mississippi class vessels have graceful clipper bows instead of the "box" bows of the earlier class. Their armor protection is extra heavy. The waterline belt, with a maximum thickness of 14 inches is 17 1/2 feet wide and extends eight feet below the waterline. The port plates of the three gun turrets, of which there are four, are 18 inches thick.

Veracity is a term which must be regarded as including something more than the simple avoidance of direct falsehood.—Lecky.

SCIENTISTS SENT ABROAD TO STUDY WAR PROBLEMS

Washington, April 23.—Six widely known scientists are now on their way to England and France to co-operate with scientists of those countries in studying problems arising out of the war, and more will go later, it was learned here today.

The six were sent jointly by the advisory committee of the Council of National Defense and the National Research Council. Members of the party will specialize in: Dr. Joseph S. Ames, Johns Hopkins University, aeronautical conditions; Dr. Richard P. Strong, Harvard, camp sanitation; Dr. Linsley R. Williams, assistant health commissioner New York State, sanitation; Dr. George A. Hulett, Princeton, chemistry and explosives; Dr. Harry Flelding Reid, Johns Hopkins, scientific mapmaking and photography from airplanes; and Dr. George K. Burgess of the Federal Bureau of Standards, meta's suitable for guns and rigid dirigibles.

CIVIL DISTRICT COURT

Thomas Motor Company vs. Joseph P. Simone, claim, \$500; Uley Paint Company vs. J. S. Garcia, claim, \$301.45; Dixie Homestead Association vs. Miss Lillian J. Dugue, note executive process, \$1,000; Dixie Homestead Association vs. Isaac Vasser, executive process, \$1,000.18; H. T. Cottam and Company, Ltd., vs. W. C. Lovejoy, note, \$157.05; Clara Brazley vs. Oscar Butler, divorce; Ford Motor Company vs. Joseph O. Ashon Blume, doing business as Ashton Blum Motor Co., sequestration, \$43.74; Lily Scott vs. Leopold Well Building and Improvement Co., damages, \$1,500; Hercules Emanuel vs. Eleonore Perriani, his wife, divorce; Mrs. Fanner Harris vs. Gus Smith, her husband, divorce; Mrs. Clara Adams vs. Willis Larks, her husband, divorce; Mrs. Ida Turner, born Edwards, vs. David Turner, divorce; Mrs. Carrie E. Smith, wife of Samuel D. Siler, authorization to borrow.

HOW HOUSEWIVES WAY PRACTISE ECONOMY IN PREPARING MEATS

Meat is one of the more expensive items in the food bill of the ordinary family, and for this reason it is important that it be bought and used to the best possible advantage.

American consumers are reminded of this in a statement just issued by specialists of the United States Department of Agriculture. The methods by which economy may be effected will vary, it is pointed out, with the conditions surrounding each family, with the amount of personal supervision given by the housewife in the preparation of food, with her skill, with market conditions, and with the willingness of the members of the family to eat dishes other than those—often especially expensive—for which they have a special liking.

Many persons, say the statement, eat over-abundantly of meat. In such cases it should be possible, if the incentive is great enough, to reduce expenditure for meat by reducing the amount purchased. Where meat has been purchased by telephone or orders to a butcher's boy, personal shopping and careful selection may make a saving possible. Still another possibility for economizing is to purchase cheaper cuts and to compensate for any toughness and less desirable flavor by preparing them more carefully for the table. Finally, economy often may be achieved by utilizing the meat more completely, including the trimmings and bones and leftovers.

In purchasing the cheaper, and often tougher cuts of meat instead of the choicer cuts, a housewife is losing little, if any nutrition, provided, of course, the proportion of bone to meat is no greater than in the more costly kinds. She rather is sacrificing only texture or flavor or ease of preparation for the sake of cheapness; and, if she wishes to produce dishes as palatable as those made from expensive meats, must expend more care on preparing, flavoring and cooking. If the cheaper steaks are purchased, for example, a degree of tenderness may be imparted to them by the well-known method of pounding the meat. The juices and flavors of such steaks will be retained more satisfactorily if flour is sprinkled over them during the broiling process and so worked into the fibres on the surface.

Another common method of utilizing the tougher meats is to grind them and form them into balls, which may be broiled like steak. Cheap cuts of meat also may be cooked slowly with vegetables or dumplings in a casserole or any other thick walled baking dish which can be covered, the juices thereby being retained.

Whatever the quality of meat bought, there will be in most cases trimmings and scraps such as fat, bones, gristle, etc. The fat may be tried out by grinding or chopping and heating in a double boiler. The tried out fat then may be boiled in water and allowed to solidify on the surface of the water, when the latter cools, impurities being scraped from the under surface of the cake. Trimmings of lean meat, gristle and bone, may be boiled slowly and used for soup stock.

Leftover portions of cooked meats from serving dishes may be used in a variety of ways to prepare palatable dishes. In utilizing such materials and in the preparation of other meats, the knowledge of a few general principles of cookery, such as the quantity of flour required to thicken sauces, the time needed for cooking meats of varying toughness, the proportion of starchy foods or succulent vegetables to combine with meats, and the like, makes it easy to utilize whatever materials may happen to be on hand without a special recipe for each particular dish. Leftover cooked meats may be used, like small pieces of uncooked meat, with vegetables and other foods in the preparation of vegetable dishes, in making stews, hashies, croquettes, etc. Cold sliced meat may be served with hot gravy made from soup stock, milk, meat fat and flour or other ingredients.

An important way in which the amount of money expended for meat may be lessened is by preparing relatively small quantities of meat in such a way as to extend its flavor to other and cheaper foods. In using meat so as to extend its flavor it may be ground and combined with rice, bread crumbs, etc., to form croquettes; made into pies with relatively large quantities of pastry; cooked with dumplings; served in the same dish with gravy and starchy foods, such as spaghetti or rice; ground and used with bread crumbs or other materials, as a stuffing for vegetables, such as tomatoes and green peppers; or cut thin and wrapped around a stuffing of bread crumbs, rice, vegetables, etc.

If it is considered desirable, other protein foods may be consumed in

large quantities to take the place of the meat formerly eaten. This protein may be furnished by eggs, if they are cheap, skim milk, cheese, dried beans, peas, cowpeas and other legumes.

A few typical recipes are given below as examples of the many dishes housewives may prepare with meat as the chief ingredient:

Braised Beef or Pot Roast.—Brown the meat on all surfaces, place in closely covered kettle or other receptacle with small quantity of water and flavoring vegetables, such as onion, carrot, etc., and cook until tender. Browning the meat helps to keep in the juices. The slow cooking in water and steam makes for tenderness.

Savory Beef.—Cut a pound of top round of beef into two-inch pieces and sprinkle with flour; fry a small piece of salt pork until light brown; add beef and fry for about thirty-five minutes, stirring occasionally. Cover with water and simmer about two hours (fireless cooker may be used); season with salt and pepper or paprika. Serve with a sauce made as follows: Cook in water twenty minutes a cup of tomatoes, part of a stalk of celery, one-half onion, three whole cloves, three peppercorns and one blade of mace or a very little nutmeg. Rub through a sieve, add some of the gravy from the meat, thicken with flour moistened with cold water, and season with salt and paprika. Noodles, boiled rice, hominy, or chopped potatoes, carrots and green peppers or other vegetables in season, may be served on the same dish.

Casserole Roast.—(A casserole may be improvised by using a heavy earthenware dish covered with a plate).—Brown round or rump of beef in fat from a slice of pork. Place in casserole with chopped carrot, turnip, onion, celery, etc., around it. Add two cupsful of water or stock, cover and cook in hot oven three hours, basting occasionally.

Stew and Dumplings.—Make stew from small pieces of meat and vegetables, cooking it on stove or in fireless cooker. Serve with dumplings made as follows: For a stew using one pound of meat mix a little more than one-third cup flour with one teaspoonful of baking powder and a pinch of salt, work in a rounding teaspoonful of butter and mix with enough milk to form a medium stiff dough. Cut into small pieces and cook in a buttered steamer over a kettle of boiling water or remove enough gravy from the stew to expose the meat and vegetables, and place the pieces of dough on these solid materials to cook.

Meat Pie.—Meat pies are made most satisfactorily by first cooking the meat and vegetables as for a stew. Line a pan, earthenware dish, or casserole, with biscuit dough rolled fairly thin, put in the meat, vegetables and gravy, cover with dough and bake in a hot oven.

Meat Turnovers.—Place any chopped cooked meat available in circles of biscuit dough about the size of a saucer. Fold the dough over the meat, crimp the edges, and bake in a hot oven. Vegetables may be combined with the meat filling as desired, and the whole may be served with gravy.

Veal or Beef Birds.—Cut very thin meat into roughly rectangular pieces of sufficient size for individual servings. Place on each a stuffing of bread crumbs, seasoned with chopped onions and other flavoring vegetables and herbs. Fold or roll up the meat, and skewer in place with toothpicks. Brown the rolls in fat, remove and make gravy from the fat, flour and stock if available. Place the rolls in the gravy and cook slowly until tender in a covered baking dish, a steamer or a fireless cooker.

KANSAS CONVICTS TO HELP INCREASE FOOD SUPPLY

Topeka, April 23.—Honor prisoners of the Kansas penitentiary and the State reformatory may be paroled to farmers to increase the Kansas crop returns during the war. Warden J. K. Codding of the penitentiary has already submitted to the Board of Corrections and Governor Capper a list of the men in the prison suitable for paroles for farm labor.

"In this time every able-bodied man is needed in the fields and workshops of the State," Mr. Codding explained. "I am going to recommend an unusually large number of paroles next month."

Warden Codding's idea is to parole the men with good records in the prison and set them to work in the State, where they can be looked after by the parole officer of the institution. Some of the lesser criminals might even be released to go into the ranks later, if they make good in the fields.

There are about one hundred young men available for farm work at the Hutchinson reformatory.

SHOULD POSTPONE U. C. V. REUNION

New Orleans, April 17, 1917. Editor New Orleans Bee: In one of the camps of the United Confederate Veterans in Richmond a resolution was recently offered by John Mason of the Stonewall Brigade reading as follows:

"Whereas, the financial panic of 1893 caused indefinite postponement of the Confederate reunion to be held at Birmingham, Ala., in July of that year (see Vol. 1, Order U. C. V., General Orders Nos. 99, 193, 106, issued by General J. B. Gordon), thereby establishing a precedent; and

"Whereas, our country is now forced to an active part in the most frightful and devastating war in the history of the world; and,

"Whereas, the ex-Confederates, being as loyal to the United States as they were to the cause of the South, now desire to aid in the defense of the United States against every foe; and,

"Whereas, ex-Confederates are now too old for active service in defense of our country, which was done by many of our comrades in the Spanish war, 1898; therefore, be it

Resolved, That we strongly recommend to all ex-Confederates in and out of camps to give aid and succor to the families of the men in service as their part in our country's defense, instead of a reunion justification.

"Be it further resolved, That a copy of the foregoing preamble and resolution be sent to the camps of the State, also a copy to Adjutant General Wm. E. Mickle, U. C. V., New Orleans, La., to be forwarded to other camps that may join this camp in urging the commander-in-chief, U. C. V., General George P. Harrison, to indefinitely postpone the Confederate reunion scheduled to be held in Washington, D. C., next June."

I am informed that the resolution was not adopted but was tabled, which, in my judgment, was a proper proceeding, for though I believe it would be a great mistake to hold the Confederate reunion in Washington City this year, as next contemplated, I think it would be a greater mistake to postpone same indefinitely.

The fact that no reunion was held in 1893 is not a parallel case for two reasons:

Then the organization was comparatively new and the Confederate veterans were living in large numbers in every Southern State, while now the organization has reached its maturity and its annual reunions have become a part of the history of the country and the holding thereof should not be done away with even for one year, and for the further reason that the veterans are now few in number and many who would attend this year could not attend next year, and they should not be deprived of the opportunity perhaps for the last time meeting their comrades in arms.

But a Confederate reunion at this time in Washington would be misunderstood not by the people of the South, and perhaps not by the people of the North, but by the foreigners in our midst and by foreign nations. Of course, a reunion without the Confederate flags in evidence would be no reunion at all, and I do not think it would be proper to fly a Confederate flag in Washington now, because it might give the enemies of our country as well as those ignorant of its history an idea of divided allegiance.

In my judgment it was a mistake ever to have selected Washington for the reunion, and I think that is exemplified by the fact that, as far as I know, the birthday of Jefferson Davis, June 3, is ignored in connection with the reunion; as the reunion begins on the night of June 1, a great memorial religious service should have been arranged for June 3, and if the reunion is held at some other city than Washington, and at the same dates, I certainly hope this idea may be carried out.

W. O. HART, Past Commandant Camp Beauregard No. 130, S. C. V., and son of Toby Hart, Captain Company "E," Eighth Louisiana Battery Heavy Artillery.

HOW CHICAGO'S YOUNG MEN ARE RUSHING TO "ARMS"

Chicago, April 23.—Three thousand nine hundred and six men—nearly enough for four full regiments—evaded possible compulsory military in Chicago the last seven days by securing marriage licenses. Despite the efforts to discourage them and the pitiless publicity thrown upon them by the press, the rush of "war grooms" continued unabated to-day. During the four hours that the license bureau was open 212 applications were taken out.

ENGLAND'S BEST DIPLOMAT HERE ON SECRET MISSION FOR BRITAIN

England is sending on a secret mission to Washington the man that England has confessed time and again it does not understand. Arthur J. Balfour has been the riddle of English politics for a generation. Many men have spoken of him, many others have written of him, and rarely have any two of them agreed. He has been declared brilliant and stoical, consistent and inconsistent, forceful and vacillating, kindly and hard-hearted, able and incompetent.

Balfour has been in English politics forty-three years—he is 69 now. He has held many positions, from that of a mere under secretary to prime minister. He always has been a figure to be reckoned with; defeats never have lessened his prestige, though he has tasted many of them. This man, a conservative of the conservatives, today is foreign secretary in the efficient cabinet headed by the rankst liberal of them all.

A member of the family of Cecil Balfour, of course, was born to a political career. A man could not take up politics. He went into the House of Commons at the age of 26 and carried with him the name "Miss Nancy" conferred upon him by his schoolmates at Eton who found little to admire in the anemic, studious and non-to friendly youth. In the House of Commons he showed an aptitude for nothing but leisure. He became president of the local government board and later secretary for Scotland. In both these positions he missed every chance of doing anything remarkable. He was clever enough, but he did not care to work. He seldom arose before noon and for several days at a time he did not go near his office.

This was the man the Marquis of Salisbury—Balfour's uncle and then the greatest of the Cecils—appointed to the tumultuous job of chief secretary for Ireland. The always turbulent island was in a worse state than usual at that time, which was 1884. Men were being shot down almost every day; it was openly stated the next chief secretary would not live many days after setting foot upon Irish soil. It was into this seething water that the studious, indifferent young Balfour was sent. The Irish Nationalists had a good laugh at the appointment. They did not laugh long.

Balfour, the lazy and pampered, soon became Balfour the iron fisted. He brooked no opposition, he arrested men right and left, he stamped out all violence. The man completely altered his habits. Instead of arising at noon he arose at daylight, he learned the intricate details of Irish politics and he never quailed before the fiercest opposition of Parnell, Redmond, Dillon, Morley and other able and determined Irishmen.

But after completing that task Balfour came back to England and fell into his former easy going habits. He golfed and played tennis and read much, but worked little. Then old Lord Salisbury called the young man to his side as a lieutenant. It was the signal for Balfour to change again. In the House of Commons he became the supreme debater, the incomparable fighter. If a bill came up over which there was a decisive party war Balfour could be depended upon to learn every detail of it, master every phase of its effect and lead the argument for or against it.

Langorous, slow in movement, extremely courteous, the man appeared far from formidable. Yet few dared to face him in debate. Before he became prime minister in 1902 he had started a movement to increase England's naval strength. To Balfour must be given the credit for perceiving the danger that lay in Germany. He warned against it in a way when few Englishmen believed there was such a thing as a Teutonic menace.

As a prime minister Balfour was not successful simply because he opposed reforms that the people were determined to have. His administration brought him into sharp conflict with Lloyd George and Asquith and in the end he was beaten by the forces they led. Balfour fought always with the conservatives; he sought to retain for the upper classes the privileges the people demanded. The rising flood of democracy engulfed him. For two years he was out of the British Parliament altogether, but he got back and became again a dominating figure whenever he chose to be. Why he has kept to his political career is something that he himself once said he could not explain. "Give me my books, my golf clubs and leisure and I would ask for nothing more," he once said. "My ideal life is to read a lot, write

when I feel like it, play plenty of golf or tennis and have nothing to worry about. I could give myself that kind of life, yet I do not."

He is a rich man, owning an estate of more than eight thousand acres in addition to extensive real estate properties in London. His library is one of the finest in England. Truly he, if anybody, could afford to quit work and enjoy the sort of life he cares for most. But he is constantly in the top flight of English public life and remaining at that eminence naturally calls for a great deal of hard and fatiguing work.

When Lloyd George became premier he unhesitatingly named Balfour to one of the chief positions, that of foreign minister. He had been first lord of the admiralty in the first Asquith coalition cabinet and he was one of the few men of that cabinet Lloyd George took within his inner circle. That in itself is evidence of the wide ability of this man who now is entrusted with a secret mission to America that may have much to do with this country's future course in the world war.

As a matter of fact Balfour apparently has that rare faculty known to Americans as the ability to "hit in a pinch." When called upon to do big things he can deliver the needed smash; when there is no call for heroic action the man simply goes back to the golf clubs and books that he loves best and to which he longs some day to give all his time. Probably the riddle of Balfour is only the inability of folks to understand a man who is so honest with himself.

THREE MURDER TRIALS COME UP THIS WEEK

Three murder trials will be held in the criminal district court this week. The cases are those of Annie Williams, Ernest Carron and Adolph Beltran.

Carron will be tried today. He is accused of killing Henry Mitten several months ago when he interfered in a quarrel between Carron and his wife.

The crime charged to Annie Williams took place April 21, 1916, in the Blue Ribbon cafe. The Williams woman stabbed Annie Doyle, her companion, during a quarrel over a pair of shoes.

A few days later, Beltran shot his wife from whom he was separated. She died in the Charity hospital the following day.

RAILROAD SCHEDULES.

Table with multiple columns for Union Station, Illinois Central, Southern Pacific Lines, Gulf Coast Lines, and New Orleans and Lower Coast. Includes departure and arrival times for various routes.

SHOCKS CAPITAL BY RESIGNING

A dispatch from Washington states that George Bakmeteff, the Russian ambassador, whose curious dilemma was the subject of an International News Service story in The Bee Wednesday morning, called the provisional government at Petrograd that he had decided to relinquish the office and asked that some one be named to take charge of the embassy.

The dispatch goes on to say: Distinctly a member of the old imperial regime, the ambassador's separation from the new democratic government has been a foregone conclusion. Only to-day it became known that Baron Rosen, Mr. Bakmeteff's predecessor here, probably would be sent to succeed him if he actually was not already en route to Washington.

So far as known, this action of an ambassador in declining to continue in his office is unprecedented in the history of diplomatic Washington. The plan of the provisional government to name a successor is declared to have no influence in bringing about the ambassador's action. It was said at the embassy that nothing was known of the government's intention in this regard.

Mr. Bakmeteff, it is stated, has remained at his post since the revolution solely because he expected the grand duke Michael to head the new government, in accordance with the wish of czar Nicholas. When the provisional officers, however, arranged for elections and for the permanent replacement of the monarchy, Mr. Bakmeteff, accredited as the personal representative of the emperor, decided that he could not continue to represent the new elements in control.

HISTORY OF CHRIST CHURCH

At the next meeting of the Louisiana Historical Society, Mr. W. O. Hart, a member of the executive committee thereof, will read a brief account of the organization of Christ Church and its history up to date; the first meeting for organization was held on June 2, 1805, and the church has had a continuous existence from that time until this; at one time the congregation worshipped in what was called the "French Protestant Church" and the location of that Mr. Hart hopes to be able to ascertain before he reads his paper before the society.

RAILROAD SCHEDULES.

Table with multiple columns for Trans-Mississippi Station, Terminal Station, and New Orleans and Lower Coast. Includes departure and arrival times for various routes.