

# SPY IS NEUTRAL; SELLS TO BOTH

Nimble Swiss Gets French and German Money, but Lands in Prison.

## IS CONVICTED WITH OTHERS

Republic Anxious to Keep Out of Trouble, but is Nest of Plotters—Espionage Trials Daily Occurrence.

Berne.—A remarkable spying feat was executed by a Swiss citizen named Lugnbuhl. He succeeded in getting paid from both sides, the French as well as the Germans, receiving profitable favors from both, and finally landed in the meshes of Swiss law.

Lugnbuhl was one of twenty-one defendants in a celebrated espionage case just concluded in a local court. With one exception all were found guilty, including Lugnbuhl. Sentence was deferred.

Lugnbuhl was anxious to buy wool waste in France. He wanted to sell it in Germany where he could get an immense price for it. To get the wool out of France Lugnbuhl had to obtain permission from the French authorities.

## LOSES ALL HER RELATIVES



Seeing her castle destroyed and her old servants murdered by the Huns was the trying ordeal experienced by Dr. Antoinette d'Artagnan, a French woman doctor, now in the United States. She is the last of that name in France. She has been wounded and gassed, receiving medals from King Albert of Belgium and General Petain. Her chateau was within three miles of the Belgian border when the Germans came and destroyed everything, including rare works of art, tapestries, paintings and everything they could lay their hands on. Nothing now remains but a pile of stones to mark this once beautiful castle. She hopes to recover her health in this country, far from the scenes of horror that she has witnessed, and then intends to return to help the American woman doctors in France.

Lugnbuhl made his trip into the Kaiser's domain, as promised, but he did more than he had promised. He told German officials all about the deal he had made with the French spies, whereupon the Germans were kind enough to write a report which Lugnbuhl took back to Switzerland and handed over to his French friends, who paid him \$800 for it. Lugnbuhl at that time already had in his pocket the handsome profit he had made on the sale of French wool in Germany. What the Germans had paid him for double-crossing the French was not disclosed during the trial.

It took eight days to try the case. Mourgeot, a French officer, was the principal defendant in absentia. He had escaped before he could be arrested. The judge in pronouncing the verdict of guilty said Mourgeot had broken the word of honor given by an officer when he escaped from a hospital. He was found guilty of having organized the French spy system in Switzerland. He hired German deserters to tell him all they knew. All this was, however, only a minor offense, according to Swiss law.

His principal crime was treason committed against the Swiss republic. He observed the movement of Swiss

# RABBITS HELP HOMESICKNESS

Play Important Role in Making Repatriates Contented in Strange Surroundings.

## RED CROSS IS CHIEF AID

Cares for Friendless and Homeless People Whom Germany Dumps Back From the Captured French Hamlets.

Bourg, France.—All repatriates are homeless, but some have friends in France who take them in. Those who are friendless as well as homeless when Germany dumps them back from the captured French hamlet are sent, according to the plans of the ministry of the interior, so many to this department, so many to that; and the departments divide them among the villages, two families here, three there.

All over the west and south of France you find them, these people imbued with a love of their own firesides which the nomadic American can never understand, torn up suddenly by the roots and transplanted to an utterly strange community, without anything in the world but a little baggage they can carry and the franc and a half a day allowed by the French government. The father of the family is dead, or missing or a prisoner, or at the front. The daughters and the sons who could work are still in Germany. Those in France were sent back because they were too old, too weak or too young to work—useless mouths to the Germans. They are the repatriate problem in which our Red Cross is lending a hand.

Care for Repatriates. The department of the Ain is typical. Bourg, its principal city, lies near enough to the Swiss border so that when six hundred people were expected, the Red Cross delegates could go to Evian and journey back with the convoys.

When the delegates met the repatriates on the train, they gave them an order which assured to each family a little of the coal which was so precious in France in cold weather. A printed letter stated that the Americans knew their sufferings and sympathized with them and would help supply them with garden tools and furniture and to get work for them.

Reducing housekeeping to its very lowest terms, the American Red Cross delegates decided that each family must have beds enough for everybody, a table, a chair, a stove, something to hold water and something to

cook in (there is a wonderful French utensil called a "fait-tout," in which you can pretty nearly make everything), a fork, a plate, a knife, and one knife for the family. These furnishings are lent to the poorer families. Those who can pay, buy furniture on a sublimated installment plan; \$125 down and small payments according to income every two weeks until two-thirds of the cost price is reached, when the furniture becomes their own.

The delegates may be able to cure the physical needs of the refugees, but they have to contend always with the terrible homesickness of an uprooted people. More than anything else in the world, these homeless people want to return to their own firesides; and for the time being, that is tragically impossible. They must be made as contented as possible in their new communities. Furniture offers one means, gardens another, rabbits a third. Many of the people have been farmers on a small scale so that a few feet of ground on which to raise soup vegetables or potatoes makes them inordinately happy. The village furnishes the garden and the Red Cross supplies tools and often seeds.

But rabbits are the crowning glory. They represent almost the only form of meat these people ever have; they can be kept in very small quarters, fed on grass gathered by the children; and they multiply with pleasing rapidity. Where it seems that a rabbit will be specially appreciated, the delegate gives money enough to buy it to the mayor of the village and asks him to do the purchasing.

So it goes. Sometimes the gifts of a spade or a hoe or some wool or stockings; sometimes hundreds of kilos of potatoes sent to a mayor to distribute for the spring planting, dozens of blankets to cover the people when they first arrive and are housed of necessity in schoolhouses or town halls hastily converted into temporary barracks.

# RABBITS HELP HOMESICKNESS

Play Important Role in Making Repatriates Contented in Strange Surroundings.

## RED CROSS IS CHIEF AID

Cares for Friendless and Homeless People Whom Germany Dumps Back From the Captured French Hamlets.

Bourg, France.—All repatriates are homeless, but some have friends in France who take them in. Those who are friendless as well as homeless when Germany dumps them back from the captured French hamlet are sent, according to the plans of the ministry of the interior, so many to this department, so many to that; and the departments divide them among the villages, two families here, three there.

All over the west and south of France you find them, these people imbued with a love of their own firesides which the nomadic American can never understand, torn up suddenly by the roots and transplanted to an utterly strange community, without anything in the world but a little baggage they can carry and the franc and a half a day allowed by the French government. The father of the family is dead, or missing or a prisoner, or at the front. The daughters and the sons who could work are still in Germany. Those in France were sent back because they were too old, too weak or too young to work—useless mouths to the Germans. They are the repatriate problem in which our Red Cross is lending a hand.

Care for Repatriates. The department of the Ain is typical. Bourg, its principal city, lies near enough to the Swiss border so that when six hundred people were expected, the Red Cross delegates could go to Evian and journey back with the convoys.

When the delegates met the repatriates on the train, they gave them an order which assured to each family a little of the coal which was so precious in France in cold weather. A printed letter stated that the Americans knew their sufferings and sympathized with them and would help supply them with garden tools and furniture and to get work for them.

Reducing housekeeping to its very lowest terms, the American Red Cross delegates decided that each family must have beds enough for everybody, a table, a chair, a stove, something to hold water and something to

# The KITCHEN CABINET

To be as good as our fathers we must be better. Imitation is discipleship. When some one sent a cracked plate to China to have a set made, every plate in the new set had a crack in it.—Wendell Phillips.

## RICE COMBINATIONS.

Rice as a flour substitute is beginning to be appreciated these days when it may be used as a breakfast food, or a cupful stirred into any batter for muffins, gems, or griddle cakes, thus saving the wheat flour. Rice is also used as a vegetable, when potatoes are high, and it makes a most acceptable dish when well-seasoned and served with parsley.

## RICE AND SALMON CROQUETTES.

Use rice in the proportion of one cupful to a half cupful of flaked salmon; if very dry add a little milk and beaten egg, mold and roll in egg and crumbs and fry until brown. Serve garnished with a little minced parsley.

## ONIONS STUFFED WITH RICE.

Parboil medium-sized onions, remove the centers and chop, mix with cooked rice, season well with salt, pepper, and melted butter, and stuff the centers with the mixture. Bake and baste with water and butter substitute.

## SWEETENED BOILED RICE SERVED WITH BANANAS AND SWEET CREAM WHIPPED MAKES A MOST APPETIZING DESSERT.

Cooked rice, escalloped with peanut butter, is another combination worth trying. Use a half cupful of peanut butter with a cupful and a half of rice, season well, add a little milk for moisture and bake as usual.

## RICE AND COCONUT CUSTARD.

Put half a cupful of well-washed rice into a double boiler with three pints of milk, cook until soft, then set aside to cool. Beat three eggs, leaving out the white of one, add a cupful of sugar and a cupful of fresh grated coconut. Stir into the cold rice mixture and bake in the oven. Cover with a meringue made of the beaten white and two tablespoonfuls of sugar. Brown and serve with whipped cream.

## RICE WITH EGGS.

When serving eggs, scrambled, a half-cupful of rice browned in a little fat, then cooked until soft, is first cooked in the saucepan; then add two or three eggs. Such a dish with a little milk will save three to four eggs, in the ordinary way of serving scrambled eggs.

Be resolute and faithfully what you are, be humbly what you aspire to be. Man's noblest gift to man is his sincerity, for it embraces his integrity also.—Henry Thoreau.

## GOOD WAR FOODS.

The United States food administration is urging every householder to give up the use of wheat flour entirely, until the next harvest. Conserve what you have to use with substitutes in making yeast bread for occasional use. We still have buckwheat flour, oat flour, corn and rye.

## BOSTON BROWN BREAD.

Take one cupful each of cornmeal, rye meal, barley flour, a teaspoonful of salt, two teaspoonfuls of soda, two-thirds of a cupful of molasses, two cupfuls of thick, sour milk. Sift all the dry ingredients and remove all straws, add the bran left in the sieve, then add the molasses and milk, mixing well. Steam in three-pound baking-powder cans. Put on, cook and boil two hours. Remove the covers and let the bread dry out in the oven.

## OATMEAL BANNOCKS.

Mix two tablespoonfuls of melted butter or fat, a half teaspoonful of salt with 2½ cupfuls of oatmeal. Add lukewarm water a few drops at a time, mixing with a knife, to make a paste. Knead the paste several minutes; divide in four pieces, knead each piece and with a rolling pin roll out into a round piece about one-fourth inch in thickness. Bake on a greased tin in a moderate oven half an hour. Each cake will be the size of a saucer. Toast before eating.

## BUCKWHEAT MUFFINS.

Mix and sift together two cupfuls of buckwheat, half a teaspoonful of salt, five teaspoonfuls of baking powder, add one egg beaten light, one cupful of milk and a tablespoonful of shortening. Mix and beat well. Bake in hot, well-greased iron muffin pans 25 minutes.

## BUCKWHEAT COOKIES.

Cream together a half cupful of shortening and a cupful of sugar, add two well-beaten eggs, 1½ cupfuls of buckwheat, mixed with one teaspoonful of baking powder, roll out and sprinkle with a little sugar.

## FIGS AND NUTS GROUND TOGETHER IN A FOOD CHOPPER, SALTED AND MOISTENED WITH CREAM, MAKE GOOD SANDWICH FILLING.

Oat flour, when obtainable, makes most acceptable food. Try the following muffins: Take two cupfuls of oat flour, five teaspoonfuls of baking powder, one teaspoonful of melted fat, one and a third cupfuls of milk and a teaspoonful of salt. Mix one-half the flour with milk and salt and beat with an egg beater until full of bubbles.

# DAIRY THE DAIRY

CONSERVE SUPPLY OF FEED

Greatest Economy in Feeding Grain During War Should Be Practiced by Dairymen.

(Prepared by the United States Department of Agriculture.)

National necessity during the war requires the greatest economy in the feeding of grain to live stock. Human beings must be fed first, yet milk production must be maintained. That does not mean that our dairy cows should be starved or even that they should be required to live on half rations. This is the very time they should be fed, and well fed, in order to maintain sufficient supplies of dairy products for our own armies and the armies of our allies, and still have enough for our civilian population. In order to feed the dairy herds well, with the minimum of grain, substitutes must be furnished for at least part of the grain.

With a good pasture during the entire summer and with rich corn silage and first-class legume hay for winter feeding, good dairy cows will yield a heavy flow of milk at a minimum of cost. Clover, alfalfa, cowpea, soy bean, velvet bean or other legume hay, when fed with good silage, will maintain a medium production of milk at a relatively low cost. Under ordinary farm conditions it is not to be expected that legume hay will take the place of the entire grain ration, but if it is substituted in part, large quantities of grain will be released for human food.

The first step in bringing this condition about must be the planting of more legumes, and the sooner it is done the better it will be for the individual dairyman, as well as for his state and nation. Every dairy farm should produce, when possible, at least one ton of legume hay for each cow on the place.

Fruits and green vegetables are canned so as to supply succulent and palatable foods for the family during the winter. Succulence is just as essential to cows as to a human being. The abundant milk flow obtained from June pasturage probably is due, to a large extent, to the succulence of the grass. Silage provides succulent feed during winter when pasturage is not available. With silage in the ration, dairy cattle can be kept in the condition of health common to animals on pasture. The digestive system of a cow is well suited for the utilization of large quantities of green grasses and other coarse, succulent material. Silage is palatable, and no other feed will combine so well with dry hay and a little grain to produce maximum economical results.

The preservation of the mature corn crop or the saving of one which for any reason must be harvested before maturity by placing it in silos is deservedly increasing in popularity. About 40 per cent of the total food material in the corn plant is in the stalks and leaves. When only the ears are harvested nearly one-half of the crop is lost; on the other hand, when the crop is put into the silo the losses are very small.

No feed crops can be so successfully harvested under such widely varying conditions as those that are put into the silo. Only in case of drought or frost is it necessary to rush the filling of the silo; rain or dew on the forage does not injure the silage.

asking this bulletin on cottage cheese dishes. It is one quite worth while for every farm woman, and the town women will be glad to avail themselves of these good recipes.

## GOOD THINGS WORTH TRYING.

The cottage cheese which we may make at home of skim milk, or in many places buy in any quantity for the table, lends itself to many nutritious dishes. Circular number 109 of the United States Department of Agriculture furnishes free for

## PREPARE PASTURE FOR COWS

Good Feeding and Protection From Storms Are of Utmost Importance—Cool Milk Quickly.

(Prepared by the United States Department of Agriculture.)

Nothing is gained by turning dairy cows into stalk fields or on to pasture during the early spring months. Protection from storms and good feeding are of the utmost importance if the cows are to be kept from losing flesh or from falling off in milk. Much damage will be done also to pastures if they are tramped and cut up while they are wet and before the grasses have gotten well started.

A small patch of sorghum should be planted in a rich spot near the barn or pasture as a safeguard against a shortage of pasture in the early summer, due to drought. Plan to plant a large enough acreage of corn or sorghum to fill a silo. If planted early the silo can be filled early, in readiness for use during the early fall, when the pasture may be short.



The War Has Brought About a Great Demand for Better Dairy Cattle.

Now that the warm days are here every farm should arrange so that milk can be cooled as soon as drawn from the cow, unless the cream is to be separated with a separator. Cream, as soon as separated or skimmed, should be cooled and kept cool until churned. Quick cooling of the milk insures more rapid and more complete rising of the cream. Cream kept properly cooled remains sweet and produces a better grade of butter.

# CENSOR SCIENCE NEWS

Popular Articles Divulge Secrets to the foe.

Even French Academy of Sciences Innocently Gives Facts Useful to Enemy.

Paris.—How popular science discussed in the daily and magazine press conveys information to the enemy and how even great national institutions like the French academy of sciences sometimes innocently divulge secrets which the enemy finds useful is told by a writer in La Liberté, who protests against the indiscriminate propagation of technical information. The writer comments on the fact that the academy of sciences has suggested that the censorship be rendered more effective by the addition of a few savants who will be able to recognize valuable scientific information when they see it.

# GOOD SAMARITAN IS REPAID

Woman Who Befriended Soldier Receives \$10,000 Insurance When Man is Killed.

Nevada, Mo.—Mrs. S. H. Mellet, owner of a small home bakery here, has received word from the war department she will receive \$10,000 insurance on the life of Thomas H. Price, a soldier who recently died from

# ADOPT ONE ORPHAN A MONTH

Wealthy Couple Will Continue Practice Until France is Able to Care for Own.

Los Angeles.—An orphan a month until the war is over is the plan recently adopted by Mr. and Mrs. William Doran of the fashionable Wilshire boulevard here. They have already become godparents to ten tiny mites of French humanity and will continue the habit once a month until France is able to care for its war orphans unaided.

# "WOPS," "BOHUNKS," ETC., BANNED

Camp Gordon, Atlanta, Ga.—"Wops," "dagoes," "bohunks" and similar names may not hereafter be applied to non-English-speaking soldiers at Camp Gordon. General Sage has issued an order requiring soldiers and officers to so conduct themselves toward non-English-speaking soldiers that no prejudice, antipathies or humiliation may arise.

Nellie Maxwell