SPY IS NEUTRAL; SELLS TO BOTH

Nimble Swiss Gets French and buhl made his trip into the kniser's 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 Luginbuhl. 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. Luginbuhl was one of twenty-one de-

fendants in a celebrated esplonage case just concluded in a local court. With one exception all were found guilty, including Luginbuhl. Sentence was deferred.

Luginbuhl 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 Luginbuhl had to obtain permission from the French authorities. He got into touch with French agents and sples doing business in Switzerland, who afterward were his codefendants in the trial, and upon his promise that he would make a trip into Germany, find out certain things the French spies were anxious to know and report back, he would obtain permission to take the wool out of France. To sell the wool in Germany Lugin-

LOSES ALL HER RELATIVES



Seeing her castle destroyed and her old servants murdered by the Huns enough to the Swiss border so that was the trying ordeal experienced by Dr. Antolnette d'Artagnan, a French ed, the Red Cross delegates could go woman doctor, now in the United to Evian and journey back with the States. She is the last of that name in France. She has been wounded and gassed, receiving medals from King patriates on the train, they gave them Albert of Belgium and General Petain. an order which assured to each family Her chateau was within three miles of a little of the coal which was so the Belgian border when the Germans precious in France in cold weather. A came and destroyed everything. in- printed letter stated that the Americluding rare works of art, tapestries, paintings and everything they could pathized with them and would help lay their hands on. Nothing now remains but a pile of stones to mark niture and to get work for them. 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 must have beds enough for everybody, continue the habit once a month until return to help the American woman doctors in France.

CENSOR SCIENCE NEWS

to the Foe.

nocently Gives Facts Useful

to Enemy.

which the enemy finds useful is told

by a writer in La Liberte, who protests

against the indiscriminate propagation

of technical information. The writer

comments on the fact that the acad-

emy of sciences has suggested that the

censorship be rendered more effective

will be able to recognize valuable sci-

the addition of a few savants who

In the view of the academy the the accidental discharge of a gun press has been allowed, more by negigence than ignorance, to print much scientific information the importance of which escaped the editors and Popular Articles Divulge Secrets which should have been kept secret. The columns of matter relating to the German long-range gun form a case in point. M. Charles Le Goffie, a scientific writer of note, writing on this Even French Academy of Sciences Insubject, says that the press has indulged in a veritable orgy of details concerning the experiments in progress in France to extend the range of Paris.-How popular science disthe heavy artillery. Plans of shells cussed in the daily and magazine press and guns, he alleges, have even been conveys information to the enemy and published.

how even great national institutions like the French academy of sciences GOOD SAMARITAN IS REPAID sometimes innocently divulge secrets

> 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. entific information when they see it. Price, a soldier who recently died from Senereseseseseseseses

kent the French army command posted about them. He bired men to watch the transportation of cattle. He tried to poison cattle in railroad trains by putting poison in the cars. He organized a conspiracy to foment a strike in the aluminum works at Chippis, which were sending goods to Germany, and tried to destroy the electrical plant domain, as promised, but he did more at Waidshut. Three of his tools were Frenchman officials all about the deal he had

troops near the French border and

men, who also succeeded in studing made with the French spies, where the Swiss law. It was discovered at the trial that these men made it their to write a report which Luginbuhl took business to buy factories that were back to Switzerland and handed over selling to Germany. They bought the to his French friends, who paid him factories with French money and made \$860 for it. Luginbuhl at that time an immense profit for themselves by already had in his pocket the handthe transaction. some profit he had made on the sale

The most prominent of the Swiss defendants was Dr. Bruestlein, a lawyer. Revelations disclosing his activities created a sensation in all Switzerland. The court condemned him severely. Among the other defendants were a Swiss army sergeant and an army policeman. Both were found guilty of taking French money for furnishing information about army movements.

The whole of Switzerland seems to be a hotbed of spics Espionage trials are going on almost continuously in Ing organized the French spy system many of the cities. Germans, Austrians and Italians are implicated as well as the Swiss themselves. The public is usually excluded from these trials because Switzerland wants to avoid as much as possible being drawn His principal crime was treason into the ramifications of spydom committed against the Swiss republic. which might jeopardize the neutrality He observed the movement of Swiss of the republic.

RABBITS HELP HOMESICKNESS

Play Important Role in Making Repatriates Contented in Strange Surroundings.

than he had promised. He told Ger-

upon the Germans were kind enough

of French wool in Germany. What

the Germans had paid him for double-

crossing the French was not disclosed

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 arrest-

ed. The judge in pronouncing the ver-

dict of guilty said Mourgeot had

broken the word of henor given by

an officer when he escaped from a hos-

pital. He was found guilty of hav-

in Switzerland. He hired German de-

serters to tell him all they knew. All

this was, however, only a minor of-

Had Many Activities.

fense, according to Swiss law.

during the trial.

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

sides 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 when six hundred people were expect-

convoys. When the delegates met the recans knew their sufferings and symsupply them with garden tools and fur-

lowest terms, the American Red Cross ready become godparents to ten tiny delegates decided that each family mites of French humanity and will a table, a chair aplece, a stove, something to hold water and something to orphans unalded.

cook in (there is a wonderful French utensil called a "fait-tout," in which you can pretty nearly make everything), a fork apiece, a plate apiece, 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: \$1.25 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 France you find them, these people few feet of ground on which to raise imbued with a love of their own firethem 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 ment 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 neces sity in schoolhouses or town halls hastily converted into temporary barracks.

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 Wu-Reducing housekeeping to its very shire boulevard here. They have al-France is able to care for its war

aboard a transport.

Price came here several years ago, ill and penniless. Mrs. Mellet took him to her home, nursed and cared for him until he was well, and then helped him secure a job. Assigning of his war risk insurance to her was the only way he could show his gratitude, he told her, just before leaving.

在中华中的中华中华中华中华中华中华中华中华中华中华 "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, antipathles or humiliation may arise.

The KITCHE

To be as good as our fathers we must be better. Imitation is disciple-ship. 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 savthe wheat ing 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. Onlone Stuffed With Rice,-Parboll nedium-sized onions, remove the enters 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 substi-

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 double boller 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 creams

Rice With Eggs,-When serving ggs, 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.

He resolute and faithfully what you are, be humbly what you aspire to be. Man's noblest gift to man is his sinalso.-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 oc casional use. We still have buckwheat flour. oat flour, corn and rye.

although the rve is not on the substitute list; however, when one has a supply it is still used. Boston Brown Bread .- Take one cup-

ful 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 sleve, then add the molasses and milk, mixing well. Steam in threepound baking-powder cans. Put on, cook and boll 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 tenspoonful of salt with 214 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 even half an hour. Each cake will be the size of a saucer. Tonst before

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

Buckwheat Cookies .- Cream together half cupful of shortening and a cupful of sugar, add two well-bealen eggs, 1% cupfuls of buckwheat, mixed with one tenspoonful of baking powder. roll out and sprinkle with a little sugar.

Figs and nuts ground together in food chopper, salted and moistened with cream, make good sandwich fill-

powder, one teaspoonful of melted fut, to a third of a teaspoonful will usualone and a third cupfuls of milk and ly be sufficient. a teaspoonful of salt. Mix one-half the flour with milk and salt and beat with an egg benter until full of bub-

bles. Then edd the rest of the flons sifted with the baking powder. Beni well and let stand five minutes. Ther pour into hot muffin pans and bake twenty minutes.

What do we do when we plant the seeds? We plant the things which our country needs, Life for the soldier over the sea;

Necessities for you and me. —B. Nason Hamlin. WAR-TIME FOODS.

Cheese in various forms and served in various combinations is one of our

most valuable foods. It is delicious not only as un appetizer, as it is commonly used, but it may form the main dish of the meal; it is deli-*cious in scalloped dishes, spring-time salads and desserts.

Small nests of well-seasoned cottage cheese with a spoonful of raspberry jelly or jam in the center, served with crisp crackers or a sandwich, makes a most satisfactory dish.

Cauliflower With Cheese Sauce .-Cauliflower should be broken in bits and allowed to stand a half-hour in cold water with one tablespoonful of vinegar added. Cook in boiling, salted water until tender. Serve with the following cheese sauce: Melt two tablespoonfuls of butter substitute in a saucepan, add two tablespoonfuls of corn flour, and cook until the mixture bubbles; then add a cupful of cold milk. Cook until all the starchy flavor is removed, then add one cupful of grated cheese, one-half teaspoonful of salt and a few grains of paprika. Butter a baking dish and arrange the cauliflower and cheese sauce in layers until all is used. Sprinkle with wellbuttered crumbs and bake until the crumbs are a golden brown.

A cupful of any kind of good-flaored cheese added to a white sauce to serve over toast makes a most nourishing dish. Cheese should never be overcooked, as it then becomes tough and stringy. A cheese to be used in cookery should be rich enough to melt easily. Creamed potatoes and cottage cheese may be prepared in the same way, substituting the cooked potatoes for the cauliflower and adding little parsley or pimentos for fla-

Potato Scones,-Cook one cupful of ornmeal in two cupfuls of boiling water until smooth; add one cupful of. mashed potato, two tablespoonfuls of shortening, a tablespoonful of salt, a cupful of barley flour, three teaspoonbeaten egg. Mix well, roll out and cut into cakes.

There is not any virtue the exercise of which even momentarily will not impress a new fairness upon the features.-Ruskin.

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 the

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.

Cottage Cheese Omelet,-Beat the yolks of two eggs until thick, the whites until stiff. Add to the yolks a fourth of a teaspeonful of salt, two tablespoonfuls of milk, and a halfcupful of cottage cheese which has been seasoned with a tablespoonful of chopped pimentos; then fold in the whites and pour into a well-greased omelet pan. Cook slowly until the egg is set, place in the oven for a few minutes to finish cooking and fold over in the center; garnish with parsley. Minced ham or green peppers are also good seasoning which will give variety to this dish.

Cottage Cheese Roast .- Take two cupfuls of cooked cereal, one cupful of cottage cheese, one cupful of dry bread crumbs, one and an eighth teaspoonfuls of salt, a fourth of a teaspoonful each of soda and pepper; mix thoroughly and form into a roll If 100 dry add a little milk or cream. Form into a roll and bake twenty-five minutes, basting often with beef drippings or other sweet fat.

Cottage Cheese Soup .- Take a pint of milk, a tablespoonful of butter, the same of flour, cooked together; half a teaspoonful of salt, and a dash of pepper with a half cupful of cheese. Prepare the sauce as usual and remove from the heat to cool slightly before adding the cheese. To flavor with onion the juice may be added or the milk scalded with a slice of onion. Persley, pimento or Worcestershire Oat flour, when obtainable, makes sauce will all give variety of flavor. nost acceptable food. Try the fol- For those who do not enjoy the acid; lowing muffins: Take two cupfuls of flavor of the cheese it may be neutralpat flour, five teaspoonfuls of baking ized by adding a little soda; a fourth

CONSERVE SUPPLY OF FEED

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

(Prepared by the United States Departent 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 slinge 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

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 fuls of baking powder and a well- any reason must be harvested before maturity by placing it in silos is de servedly 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 sllo 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.

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 sum-



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

mer, due to drought. Plan to plant a large enough acreage of corn or sorghum to fill a sile. If planted early the silo can be filled early, in readiness for use during the early fall, when the pasture may be short.

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.