Call New Malady **Epidemic Stupor**

Disease Misnamed "Sleeping ple catarrhal conjunctivitis (a mild Sickness" Is Believed to Be Contagious.

MEDICAL EXPERTS PUZZLED

Health Authorities Declare Strange Iliness Has No Relation to "Sleeping Sickness," Which Originated in Africa.

Washington-"Epidemic stupor" is wrongly called sleeping sickness, which sprang up a few weeks ago. It has invaded eighteen American cities and several army camps, has taken true sleep is often not obtained. several lives and laid hundreds under its spell.

The scientific name of this new maiady is lethergic encephalitis. It is not "sleeping sickness" and has nothing to do with the real sleeping sickness. It has been known for only a few years, and its cause and origin are even more mysterious than those of the influenza.

The disease, when it was first discovered in this country, was found to be a form of sleeping sickness common in the interior parts of Africa, but a closer observation of the symptoms proved this belief to be unsound. Sleeping sickness as found in the juntsetse fly.

The new disease was first observed

portions, came, at least, temporarily, to an end in June. The medical research committee of England became found the disease is a general inmanifestations originating in the central nervous system, of which the most frequent and characteristic are progressive lethargy or stupor and an involvement of the nerve centers controlling the eye muscles.

Marked by High Temperature.

but may continue for ten or even four- task of becoming a world tongue. teen days. It may fall suddenly or | Paul Mieille, a French scholar, a colgradually with oscillation. A period lege professor who holds the chair of of subnormal temperature not infre- English at the Lycee and who is a wellquently follows

Usually the first symptom is sim-| cation, is authority for the foregoing

'pink eye") or it may be tonsilitischest. The disease may be ushered in suddenly by a fainting attack or fit. In marked cases the lethargy was accompanied by heaviness of the eyesion. Headache is a common symptom, and rigidness was characteristic of the early symptoms of many cases during the epidemic in England.

After the first stages, the symptoms of a general infectious disease. make any voluntary movement on acthe name the Bealth authorities have count of great muscular weakness; decided to give the new disease, the face is quite expressionless and The first army camp to be invaded masklike, and there may be definite double facial paralysis. The patient one death was reported out of nine is in a condition of stuper, although cases. Investigation made at the

With regard to treatment, no spe- soldier had been ill with influenza.

eific method has been desired, and the best that can be done is to put the patient to bed and provide good nursing. Cold sponging is often beneficial during the early stages and tends to diminish the delirium. For the pain, numbness and tingling of the limbs warmth is the best remedy. Contilpation is obstinate and often difficult to overcome, except by enemas followed by such drugs as liquid parafsimple sore throat and cold in the fin or phenolphthalein. No hypnotics and no morphine or other preparations of oplum should be given. Daily cleansing of the mouth and antiseptic treatment of the nose and mouth ilds, pain in the eyes and blurred vi- should be carried out and respiratory complications systematically looked for. The patient should be given to understand that his convalescence will last at least six months after the beginning of the illness

Officials of the United States pubbecome manifest. The patient lies lic health service are investigating in bed on the back, often unable to cases of the disease in several cities, They are especially anxious to keep the malady out of the army camps, was Camp Lee, Petersburg, Va., where camp showed that in each case the

English Will Be World Language

By LLOYD ALLEN.

Paris.-It's beginning to look as if English will be the world language England recently. gles of Africa, is caused by the bite of the future-with French as a close of a peculiar insect, known as the second choice and with German running a poor third.

This discussion of a "world language" which is occupying consider-The first case noted in England oc- able attention around Paris, reveals curred February 11, 1918, and the epi- among other things a strange chapter demic, which never attained large pro- of German duplicity and trickery. It now seems certain that the Germans, knowing the German language was inadequate as a world tongue, tried their deeply interested in the new malady best to get the world to think favoraand instituted clinical and pathologi- bly of certain "cooked-up" languagescal investigations. The committee made to order things as it were, in order to prevent French or English from fectious disorder, characterized by being considered as the legitimate world languages.

These artificial tongues, such as Esperanto, which was probably the best known to them, in America at least, were fairly numerous and each one was given some sort of an odd name. They were called Esperanto, Ido, Novo-Although a rise in temperature was Latin and several other queer-sound- to German. not observed in all of the 164 cases ing names. Naturally enough there were of the disease of which notes were ob- a few people in nearly every country tained, there seemed to be little doubt that took up these tongues and learnthat there is always a certain amount ed them. But at best the languages of fever in an early stage. The fever were, and are fads, and are unequal usually lasts from two to five days, to the great task assigned them-the

known promoter of international edu-

remarks anent Esperanto and Ger-(Western Newspaper Union Staff Cor-respondent.) His brochure on the subject of a world language has attracted to lukewarm temperature; add a taconsiderable attention in France and

> While some political economists are talking about the establishment of an international currency that will be worth its face value all over the world. and while others are talking of a kind of international government that will prevent future wars, of international control of the drug traffic, and several more "Internationalized" subjects, including international welfare, the Frenchmen of learning are discussing the international language of the fu-And they admit, modestly enough, that English will probably be the favorite as a world tongue, because English first of all is the best known and most widely spoken language of business and mercantile transactions in the world today.

> Acknowledging that English is bound to be the favorite the French professors claim their own language will naturally take second place in preference

Possibly the Germans some years ago foresaw the coming popularity of English and French and the consequent shoving of the German language into third place in the race, because it was before the war even that the "kultur crusade" for popularizing Esperanto and Ido and the other artificial languages started, according to Mieille.

Briefly, it is Mieille's idea and the opinion of other noted French and English scholars that the world needs two languages for its future welfare

-English and French While there was a lot of speculation some years ago about finding a universal tongue, such as Esperanto, we had as living languages in this world of ours the two tongues that completely filled all requirements. There was really no need for inventing a new lan-

There has been a kind of official adoption of the idea that English and French shall be the world languages of the future in the fact that proceedings at the peace conference have been conducted in these two languages. The procedure has been cumbersome, it is true, but it has been possible for practically all of the delegates to understand everything that takes place in the way of speech making.

The French clique of educators promoting the plan of making English and French the common international tongues want the pence conference, or the league of nations, to perpetuate the procedure of the peace conference and make both tongues the official languages for conducting the business of the league of nations.

Semiofficial communications have been addressed to the various governmany, and to many officials of all these gone on record as favoring the scheme,

It's a sign of strength to acknowledge your weakness. You may have brains, but can you

FOOD FOR THE CONVALESCENT.

Food for the invalid is of vital importance, as often the restoration of the health depends entirely upon the food taken to repair waste tissue. The physician's orders in regard to food should be carefully followed, as the

is recovering modifies the feeding greatly

In cases of extreme nausea, when milk in any other form can neither be kept in the stomach nor digested, the partly digested drink, koumiss, is a most valuable food to know how to prepare. Its sparkling effervescence makes it especially appetizing and teful to a starving patient.

Koumiss .- Dissolve half a yeast cake a half-cupful of warm water-not hot, or the yeast plant will be killed. Mix with it one quart of fresh milk or if the animal heat is gone, warm it blespoonful of sugar. Stir until well mixed with the yeast and the sugar empletely disselved. Put into bots, tie down the corks, unless using t stand in a warm place for twelve urs, for the yeast to grow. Put the ottles upside down; they are not so to throw out the corks. After ive hours place the bottles on ice, d they will be ready to use after day or two. Use care when opening e bottles to put the neck into the iss, or much of the milk will be sted by its effervescence. A little actice will enable one to handle the lk with no waste.

Quick Beef Tea .- Broll a slice of ick steak for a minute on each side a broiler or very hot frying pan. ngles, and press with a fork or in a rult press to squeeze out the juice. ason with a bit of salt and serve at

The meat from young animals, such s veal, should not be given to invas. Young chicken may be served as broth or creamed, and in various ways. Chicken custard is especially good. Use half a cupful of chicken broth, well seasoned, add an egg, and cook in hot water in two small cups. When the egg is just beginning to set remove from the oven and from the

Great wide, beautiful, wonderful world, With the wonderful water about you And the wonderful grass upon your breast+

World you are beautifully dressed! The wonderful air is over me, And the wonderful wind is shaking the

It walks on the water and whirls the And talks to itself on the tops of the

SEASONABLE DISHES.

canned chard, spinach, or beet tops



asparagus are good served in this way. Make a thick white sauce, using three tablespoonfuls each of flour and butful of milk, salt and pepper to taste; can of chopped spinach, two cupfuls of white sauce, and one red pepper boiled frosting. chopped fine. Form into a long loaf

end bake twenty to thirty minutes, Vegetable Chowder,-This mixed vegetable chowser makes a nice substantial dish. Cut four potatoes and three carrots in small pieces, add of a cupful of flour, two cupfuls of enough water to cover and cook until flour sifted with half a teaspoontender. Brown one chopped onion in two tablespoonfuls of fat and cook for five minutes. Add this and one pint of tomatoes to the undrained with boiled frosting with chopped vegetables. Heat to the boiling point dates. and add two cupfuls of skimmed milk, thicken with three tablespoonfuls of flour, season with two tenspoonfuls of salt and celery, green pepper or parsley for flavor.

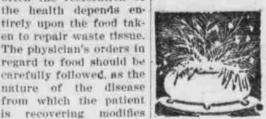
Parsnip Fritters.-Mash and season well cooked parenips, enough to make two cupfuls, then sift together two cupfuls of flour, one teaspoonful of salt and two teaspoonfuls of baking powder. Mix with two well benten eggs and two cupfuls of milk. Add the parsnips, palx thoroughly and drop by spoonfuls into not fat. This recipe may be divided if the quantity is too large.

Pea Soup .- Scald one pint of milk, adding a half-teaspoonful each of sait and sugar. Melt five tablespoonfuls of butter and add the same amount thick add a can of peas which have a double boller fifteen minutes.

Hearts of patience to unravel

SALAD DRESSINGS AND GAR

For the unfortunate mortal who will not like olive oil it will be neces-



sary to serve some other salad dressing. A tasty saind is prepared by using sticed plneapple; cover with sour cream a pinch of salt mustard, sugar and a few finely

minced meats of mixed nuts. Sour Cream Dressing .- Cook together two tablespoonfals of Butter and two of flour; when smooth add a cupful of sweet cream. Let it boll, stirring all the while; remove in five minutes and add half a cupful of sour cream, the juice of half a lemon, salt and sugar to taste. When perfectly celd, pour over silced apples and bananas and set on ice before serving.

Mayonnaise Dressing .- Mix together half a teaspoonful each of powdered sugar and salt, a dash of cavenne, a tablespoonful each of vinegar and lemon juice and the yolk of an egg. Beat until smooth and thick, then add a listle olive oil until a cupful has been used. If the dressing seems too thick cent bottles with cork fasteners, and beat in a teaspoonful or two of cold water. When ready to serve use a little whipped cream to soften and enrich the dressing.

Mayonnaise Tartare.-Add chopped pickles, capers, or olives to a mayonnaise dressing. Use one-quarter of a cupful of the chopped mixture to a cupful of the dressing. Mayonnaise may be colored with the coral of lobster or with spinach green. Spinach or parsley pounded and the juice used gives a very wholesome color.

Garnishes.-Edible garnishes are the only ones to be recommended. The custom of tying up food with ribbon core it with a sharp knife at right is not to be encouraged. A wedding cake might be an exceptions but millinery is not in place on a dining table,

Fruit skins, such as bananas, oranges, lemons and apple cups, make desirable receptacles for salads. A variety of colors are to be avoided in

The world is not a playground, it is a schoolroom, Life is not a holiday, but an education.—Henry Drummond.

TRY THESE.



should have a small herb bed where she can grow her own herbs and know that they are fresh. One can grow a large variety in a spot two yards square.

Frozen Figs With Cheese,-Mach two good-sized cream cheeses and beat For the thrifty housewife who has with haif a cupful of whipped creamsweeten to taste and bury in ice and the following sait. When ready to serve, cut in wholesome dish slices, then in rounds with a sumil biswill be enjoyed: cuit cutter. Make a small depression it Take a small can the center and fill with a preserved

of greens of any fig stem end up. Eggless Prune Cake.-Take twe string beans and tablespoonfuls of butter, one cupful of brown sugar, one cupful of scur milk, one teaspoonful of soda, one-half teaspoonful of cinnamon, one-fourth teaspoonful of cloves and one cupful of ter cooked together, then add a cup- chopped prunes. Sift two cupfuls of flour with two teaspoonfuls of baking add four cupfuls of boiled rice, one powder; stir and mix all together; beat well and bake in a loaf. Cover with

Date Cake.-Cream one cupful of sweet fat, add one and one-half cupfuls of sugar, two eggs, one cupful of sour milk, one cupful of seeded and \$30 an acre land equal to that formerchopped dates, mixed with one-fourth ful of soda and the same of sait; add one tenspoonful of vanilla and beat all him, and so it goes on, and immigratogether. Bake in a sheet and cover

Cream Prune Pie.-Put a cupful of stoned and stewed prunes through a sleve, add a cupfut of rich milk, one egg, a tablespoonful of flour, a third of a cupful of sugar. Mix and pour inte a lined pie plate. Cover with a merin-

bellie Maxwell

Afghan Origin,

Afghan historians date their people's beginnings to King Saul and refer to them as Children of Israel, a theory that may have gained popular accept ance because of the Afghan's Semitic appearance, but it is not generally credited by ethnologists. Afghan lif erature is rich in poetry, mostly wat epics and love lyrics. All but the of flour, cook and add the milk; when mountain katirs are Mohammedan, and they cling to a pagen belief in been mixed with a quart of boiling which are blended frint suggestions water and mashed to a pulp. Cook in of old mythologies and ancient religions.-National Geographic Society.

DAIRY PROFITS BIG

Splendid Returns From Farms In Western Canada.

Production of Butter and Cheese, Commanding Highest Prices, Increases Steadily - Live-Stock Raisers at Height of Prosperity.

Dairying is rapidly approaching oneof the first positions in Western Canada agriculture. This does not apply particularly to any one of the three Western Canada provinces, as they allparticipate in the distinction.

A report recently published by the Alberta Department of Agriculture shows that in 1918, in spite of adverse conditions of labor and the high cost of feed there was no decline in the industry. It will be interesting to know that the average number of milch cows per farm is 5.6. The total production of creamery butter in the provinces in 1918 was 9,100,000, asagainst 8,944,000 pounds in 1917.

No better evidence of the growth of Western Canada can be given than by the fact that in ten years the production of butter has increased from 2,500,000 pounds and of cheese from 88,570 pounds to 650,000 pounds. When-It is known that in the production of grain so much energy was placed, and through which bank deposits were increased, homes made comfortable. farms carefully tilled, it will be realized that the increase in dairy production has been remarkable. During the past four years the price to the producer increased 75 per cent.

Further evidence of the great interest taken in the dairy and livestock industries is found in recent bull sales. At Edmonton the average price of 141 was \$231.06; at Calgary 784 head were sold, bringing an average price of \$269.13; while at Lacombe 179 bullsbrought an average of \$191.34. Sales in Manitoba a few days ago gave fully as good an average, or better. The sales were attended by farmers from all parts of the country. The high prices paid show that good stock was required, and, no matter the price, the farmer had the money to pay for it. As evidence of this we find that at a sale recently held at Carman, Manitoba, buyers were present from all parts of the province, besides some from Sakatchewan points. Five head of Herefords brought \$590 each. A Shorthorn bull was sold for \$700 and registered Shorthorn cows brought \$500 each.

The establishment of creameries and cheese factories throughout the entire West is on the increase, and it will only be within the period of a. very few years before Western Canada will occupy a position in the first ranks in the dairy production of the-

There is complete government supervision over creameries and cheesefactories. The government takes care of the sales, looks after the manufacturer and employs as heads of the institutions highly paid and efficient

It may well be said that the dairy industry in Western Canada is rapidly coming into its own. At present it is but an adjunct to the parent or foremost industry of the country-the growing of grain, but while an adjunct, it is a highly important one. The price of farm lands is gradually increasing, but not in the rapid proportion that has been shown in other countries. This rise in price does not materially increase the cost of production, nor lessen the profits that may be derived from an acre of wheat, oats or barley. The advance in the prices of these grains has more than doubled; the use of tractors has lessened the cost.

The reports from government sources are that the present year will show a great increase in immigration over the past four or five years. The man who has made a tour of inspection of the country will give you the reason. He will speak of the fertile soil, of the good crops, of the attractive climate, of compliance with the law, the splendid school system, the almost perfect social conditions that prevail. He will have visited settlements composed almost solely of Americans, who have built up their homes and villages, who have brought, and are applying, today, their experience in economic land culture as applied to large tracts with the result that he obtains yields on ly produced on land that he had sold for \$200 an acre. The story of his success he has sent back to his friends in his home state. They in turn follow tion to Western Canada Increases .-Advertisement.

What Happened. First Autoist-Did your new automobile go fast? Second Autoist-No; it stuck fast

To Have a Clear Sweet Skin. Touch pimples, redness, roughness or itching, if any, with Cuticura Ointment, then bathe with Cuticura Soap and hot water. Rinse, dry gently and dust on a little Cuticura Talcum to leave a fascinating fragrance on skin. Everywhere 25c each,-Adv.

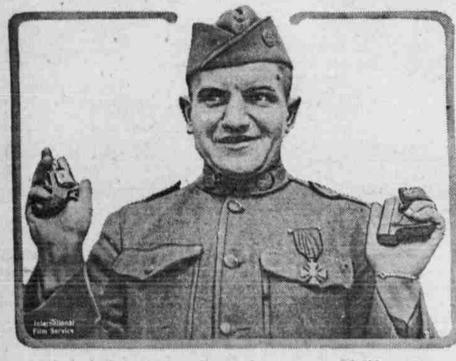
Explaining It. "This letter from your son is very short."

"So is he. That's why he wrote it."

There is nothing more satisfactory after a day of hard work than a line full of snowy white clothes. For such results use Red Cross Ball Blue.

Want of tact is an incurable in-

"KAMERAD" GUNS USED BY THE HUNS



A Croix de Guerre man of the American army, one of Ohio complement, holding in his hands two "kamerad" guns which were used effectively by Ger. | ments that were lined up against Germans in their "surrender" to American troops. The German method was to throw up their hands when encountering a small American force and to bring governments recommending the plan. the gun from concealment and into play when the Yanks approached within Numerous senators and deputies have

SCOURGED BY TYPHUS

Poland.

Pitiful Tales of Distress and Suffering Told by the Red Cross Mission.

Washington,-Pitiful tales of the distress and suffering throughout eastern and southeastern Poland have been brought to Warsaw by members of the American Red Cross mission who covered 1,500 miles and distributed beadquarters here.

were prevalent, epidemics threatening | failed.

Whole Towns Are Wiped Out in because sick and well are herded to

gether in many homes. In many of the isolated villages starving peasants lined the roadside and begged for food. For weeks they had been living on an imitation bread made from potato peelings, dirty rye and the bark of trees, but the supply of even these ingredients had been exhausted.

Woman Gets Money Back.

Marinette, Wis.-Seventeen years ago, at a band concert in this city, have just returned from an eight-day Miss Adeline Pratt, deputy register of tour of inspection during which they deeds, lost a pocketbook with several dollars and a keepsake knife in it. She food, clothing and medicines in 20 cit- was surprised recently on going to ies and numerous villages, according the post office to receive a packet conto cable advices to the Red Cross taining the knife and money without any explanation. Whether she lost the Everywhere they found typhus, pocketbook or it was stolen from her which had practically wiped out whole she does not know, but efforts to re- til he'd driven six miles to buy a match towns. Smallpox and trachoma also cover it by advertising at the time to start a fire to thaw his false teeth

SIGNS 20 CHECKS AT A TIME

Mechanical Device Aids War Risk Bureau in Handling Immense Business.

Washington.-The war risk bureau now is issuing checks for allotments, allowances, insurance and compensation in the same months that they fall Announcement was made that 1,062,-

566 checks were mailed in March, rep-

presenting a total of \$39,148,323.05.

Since the bureau's establishment, near-

ly \$419,000,000 has been paid out. A mechanical device by which 20 checks are signed with an actual pen signature at one time has been installed to assist in handling the enormous volume of business trans-

In Hard Luck.

acted by the bureau.

Swartswood, N. J .- Jepha Stoll, farm hand, couldn't eat breakfast unout of the water glass.