

HYPNOTISM CURES RELIGIOUS MANIA

Hysterical Young Woman Saved From Insane Asylum by Psychic Experiment.

IS TRANSFERRED TO ANOTHER

Young Artist Who Offers Self for Experiment Is Later Relieved of Transferred Malady by Means of Hypnotism.

Paris.—A strange cure, of a psychic nature, has just been achieved before a number of doctors and a few experimenters along the lines of psychiatry. The patient was a young woman of hysterical tendency, who for seven years had been possessed with an anti-religious mania. During this time the sight of a priest, the act of passing near a church, the pronunciation of a religious formula all have brought on either attacks of violence or spells of dumbness. The association of ideas which precipitate these crises were of the most fantastic kind—a piece of white paper suggested the host, a romaine salad turned her mind toward the Roman church, a glass of chartrouse the brotherhood of Carthusian monks. At these suggestions she would tremble and faint. To nourish a patient under these conditions daily became more and more of a problem.

Takes Extreme Measures.
In Paris last autumn the doctors whom her husband consulted advised him to incarcerate her. Deciding to try everything else before resorting to this extreme measure, her husband, on the advice of an eminent chemist, finally put her under the treatment of a well-known specialist in psychiatry, M. Mangin. Six months of treatment, consisting in psychic re-education, either in a state of waking or by superficial hypnosis, gave only results of short duration. The Easter festivities exasperated the patient to the point of frenzy. This decided Mr. Mangin to go to extreme measures. He began a tireless search for a subject suitable for the experiment of a transference of the malady, with all its anguish and strange manifestations. This was a difficult task, for the subject must be of such a delicate and perfect suggestibility as to be able later to be freed in turn from these same miseries.

Mme. Georgette Abel, a charming young artist, offered herself for this delicate experiment with as much

charity as disinterestedness. On being put to sleep the subject's hand was placed in the hand of the afflicted woman. In a few moments the subject underwent an indescribable transformation. She was seized with agonizing convulsions. The patient, however, grasped the hand of the doctor, declaring with emotion that she was "liberated."

Malady Is Transferred.
On the order of M. Mangin, the latter uttered a stream of words touching the church, words which for seven years she had refused to utter under all kinds of compulsion. In the meanwhile, the young artist threw herself on the floor and attempted to beat her head against the wall, crying out in the same manner in which the patient was wont to do. The latter, passing from words to acts, touched a holy medal, handled a crucifix and made a short prayer, all this quietly and without any hesitation, while the subject moaned and threw herself about more and more.

Being assured of the complete "liberation" of the former sufferer, M. Mangin let the subject sleep while he made suggestions of a soothing nature to her. Then he awakened her. Both women were in a perfectly tranquil state. Since this time the young wife goes every day to church. She had a long conversation with a friend of the

One Legged Parrot Is Never Peg Leg Polly

Cleveland, O.—"Come on, Polly, one-two-three-jump. One-two-three-jump! One-two-three-jump!"

It is Dr. F. W. Shaffer, 7612 Carnegie avenue, S. E., teaching a parrot to navigate on one leg. The other leg was amputated after the bird caught its foot in the wire of the cage and twisted the bone into a compound fracture.

Polly squawks as he tries to walk, but he is progressing nicely, thank you, and his physician predicts 100 per cent navigation within the week.

In his practice Doctor Shaffer has recovered combs, nails, hatpins, button hooks, and—whisper!—a diamond necklace from the inwards of household pets.

"But Polly probably is the most interesting patient I've ever had," the doctor added.

writer who says that not a trace of her former malady was visible. It is two weeks since the cure was wrought and it has been perfectly maintained. As for Mme. Abel, she is happier and healthier than ever.

M. Mangin does not pretend to know by what force he has accomplished this marvelous cure. He does not attempt to interpret the facts, he only inquires into them carefully and impartially, which is a great deal.

SCOUT PLANES TO PATROL THE AIR

Treasury Department Has Plan to Defeat Activities of Modern Smugglers.

CUSTOMS REVENUE MENACED

Rum-Running and Smuggling on Large Scale by Airplane and Submarine Looked for in Near Future by Revenue Chief.

Washington.—Smuggling and rum-running on a large scale by airplane and submarine is looked for in the

very near future by Daniel C. Roper, commissioner of internal revenue, and by other government officials unless preparations are made in advance to defeat the twentieth century smugglers.

The attention of the treasury department was particularly directed to this new danger of employing modern methods in smuggling by the accidental capture of an airplane that came across the Canadian border into northern New York with several cases of contraband liquor. It was entirely owing to an accident, however, that this capture was made, and the officials of the government have no doubt that large quantities of contraband liquor have reached this country already over the same air route.

Planes to Patrol Air.
There is reason to believe that some venturesome pioneers of this new mode of smuggling through the air have already landed several thousands of dollars' worth of semiprecious stones from the topaz mines in Mexico, somewhere in the interior of the United States.

At any rate, the menace to the national revenues has become so immediate that Secretary Glass has decided that he will ask congress for transfer of 600 airplanes and hydro-airplanes from the army and navy to his department and funds enough to create an effective air patrol.

To Bilk Customs Revenue.
Later on he will ask also for the transfer from the navy of a large fleet of Engles which were specially designed for chasing submarines, in order to protect the seacoasts and estuaries from the danger of smuggling by submarines.

Equipped with these two modern craft for navigating the sea and air the secretary of the treasury believes that he will be able to interrupt any illicit commerce designed to defeat the national prohibition laws or to bilk the government out of customs revenues.

Fixed His Own Sentence.
Visalia, Cal.—Ernest Stevenson, who was arrested on a charge of driving his automobile while in a state of intoxication, fixed his own penalty when he appeared in Judge Clark's court. "What do you think I ought to do with you?" inquired the court. "I think six months in jail would be about right," replied Stevenson. "Well, then," rejoined the judge, "let that be the penalty." Stevenson was taken to jail.

DAIRY DAIRY

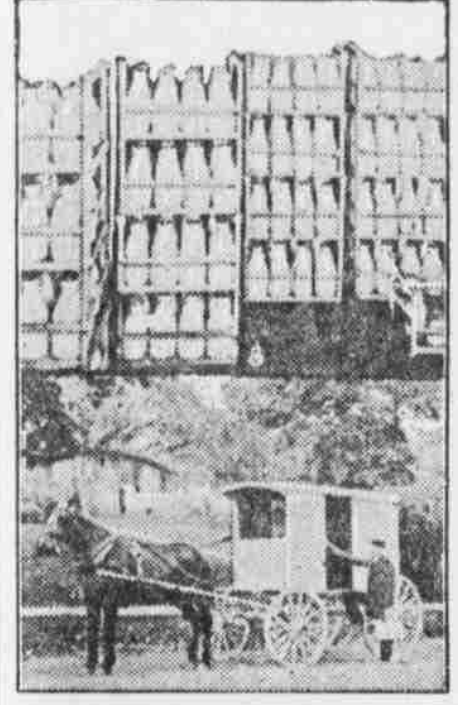
MILK VERY HEALTHFUL FOOD

Educational Campaign Being Conducted by Dairy Division of Department of Agriculture.

(Prepared by the United States Department of Agriculture.)

Drink more milk—a healthful food as well as drink—is the slogan advocated in an educational campaign now being conducted by the dairy division of the United States department of agriculture. Lectures, demonstrations, charts and moving pictures are being used to teach the food value of milk, and the work is carried to all classes and nationalities of people in all parts of the country. Recently in Bridgeport, Conn., two milk specialists in one day spoke before five meetings; two audiences were colored, one was Lithuanian, one Slavonic, and one Greek and American mixed—1,000 people in all.

In a certain town in Illinois a factory employing 1,400 men has recently introduced the plan of permitting milk vendors to go through the plant at ten and three o'clock each day with sweet



Use More Milk, the Drink of Uncle Sam.

milk and buttermilk. Most of the men buy a pint each time. The foreman stated that since the drinking of milk has become so popular with the men not only is their efficiency improved but they are more contented and even tempered.

Specialists are giving lectures in many large department stores to explain that a glass of cool milk is not only refreshing on a hot day, but also furnishes a definite amount of nourishment.

In New Haven, Conn., the manager of one department store had posters made entitled, "Why We Should Drink Milk," and sold six milk tickets for 25 cents to the employees, no attempt being made to show a profit on the sales. Half-pint bottles of milk were distributed to the clerks in the middle of forenoon and afternoon. Straws were furnished with each bottle of milk, as the manager believes that too often people drink milk too fast, causing bodily discomfort.

BEST DAIRY BARN LOCATION

It is of Importance That Building Be Comfortable, Durable and Sanitary.

It is not necessary that the dairy barn be elaborately built out of expensive materials, suggest the dairy husbandmen at the Illinois experiment station, but it is of importance that it be comfortable, durable and sanitary and that it be well located and arranged. It is essential that the roof be waterproof, the sides wind-proof and the stable floor substantial and easily cleaned.

It is of some importance that the site for the dairy barn shall have good drainage. The yards should never slope toward the barn. It is also well to locate the yards to the south of the barn, if possible, to protect the stock when they are turned out in the winter.

DAIRY NOTES

- Screen your dairy rooms against flies.
- Wheat bran is eaten readily by young calves.
- Clean milk is impossible if cows are not kept clean.
- Perfect circulation of air in the stable means more milk.
- The dairyman who is too saving of feed cheats himself as well as the herd.
- Cleanliness is the beginning and the end of the gospel of pure milk production.
- Much attention should be given to feeding calves if they are to become good dairy animals.
- The darkened stable by day and pasture by night for the dairy cows help boost the cream check.

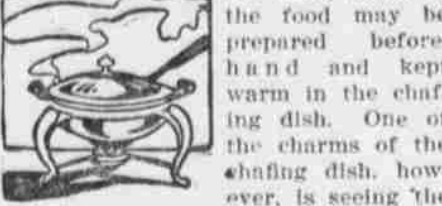
THE KITCHEN CABINET

"Some people are too little to do big things, and too big to do little things, hence they do nothing."

How rare is the painter who can touch his tints with the breath of life. How common the boor who can break the spell with a slash of a vandal knife.

OUT OF THE CHAFING DISH.

When entertaining a few guests with a chafing dish supper, if hurried for time, much of the food may be prepared beforehand and kept warm in the chafing dish. One of the charms of the chafing dish, however, is seeing the food prepared and cooked at the table.



Panned Oysters.—This is a dish which will be safe for the least experienced, as it is so easy to cook and is something well liked by the average person. Melt two tablespoonfuls of butter in the blazer and when hissing hot turn in twenty nice large oysters which have been drained and well dried between towels. As soon as the edges curl, dust with pepper and salt and serve at once on toast.

Tomato Rabbit.—Take some thick slices of whole wheat bread, remove the crust and cut into sandwich shape. Spread one slice with salt, paprika, dry mustard and a little Worcestershire with a slice of ripe tomato or tomato pulp. Cover with grated cheese. Put over a second slice of bread and press together. Sauté in butter until the bread is brown on both sides.

Sweetbreads and Mushrooms.—Parboil two small pairs of sweetbreads and remove all the fiber. Cut each into two pieces. Heat a tablespoonful of butter, lay them in, sauté quickly, turning them once. Sprinkle with salt and pepper and lay on a hot dish. Have ready half a can of mushrooms (or fresh ones, cooked in butter). Add them with a cupful of rich cream, thicken by dredging with a level tablespoonful of flour and cook until smooth. Pour the mixture on the hot platter around the sweetbreads.

Crab Flakes with Red Peppers.—Chop the whites and mash the yolks of four hard-cooked eggs. Mix with two tablespoonfuls of fine soft bread crumbs and a half a minced red pepper. Melt four tablespoonfuls of butter; stir in the eggs. Add slowly a cupful of cream and last a cupful of crab meat. When hot put in half a tablespoonful of salt, a dash of nutmeg, and a teaspoonful of lemon juice. Let it cook until smooth and serve in small dishes or on toast.

Peaches in the dumpling, peaches in the pie, peaches in the market, who can pass them by? Peaches served for breakfast, sliced in yellow cream. Peach frappe at dinner, pleasant as a dream.

WAYS WITH CABBAGE.

This common vegetable is so often underrated that it is fitting to give it a little attention.

Stuffed Cabbage.—Cut out the stalk end of a solid head of cabbage, leaving a good sized cavity. Tie the cabbage in a cheese cloth and cook it in boiling salted water until tender. Make a stuffing of seasoned crumbs and any cold meat which is well seasoned. Fill the drained cabbage with the stuffing, sprinkle with crumbs and grated cheese, dot with bits of butter and bake in a quick oven until brown.

Cabbage with Cheese Sauce.—Remove the stalk and cook a small head of cabbage until tender, in boiling salted water. Drain and place on a platter stalk end down, cut in pie shaped pieces without separating them, pour over a rich white sauce into which, while boiling hot, a half cupful or more of finely grated or chopped, rich cheese has been added.

Hot Slaw.—Beat the yolks of two eggs with two tablespoonfuls of cold water, add a tablespoonful of butter, a pinch of salt, and a quarter of a cupful of vinegar. Cook this dressing over hot water until thick, then stir in finely shredded cabbage and heat until hot; serve hot.

Fried Cabbage.—Chop cold, boiled cabbage and press out all possible moisture. Season with melted butter, pepper and salt and four tablespoonfuls of milk. Add two well beaten eggs and cook in a buttered frying pan until smoking hot, stirring constantly at first, then brown on the bottom and turn out on a platter; garnish with hard cooked eggs.

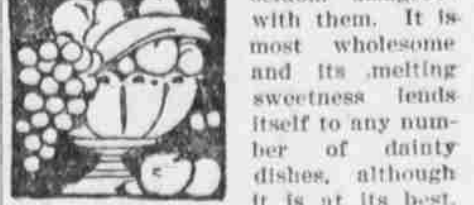
Creamed Cabbage.—Cook shredded cabbage until tender in boiling water, drain, add milk, butter and half a cupful of cracker crumbs. Serve hot.

Cabbage with Sausage.—Cook a head of cabbage whole with several pork sausages, or with half a dozen frankfurts; arrange on a platter and garnish with the sausages. Season while cooking with salt and pepper and save any liquor to use with the cabbage and cold potatoes chopped for hash.

"But for life the universe were nothing, and all that has life requires nourishment."

THE LUSCIOUS PEACH.

The peach is a universal favorite and has been called the "children's fruit because it seldom disagrees with them. It is most wholesome and its melting sweetness lends itself to any number of dainty dishes, although it is at its best, as are most fruit fresh and served "au naturel."



Peach Ice Cream.—Cut up and put through a ricer sufficient ripe peaches to make one and one-half cupfuls of pulp. Add the juice of one lemon and one and one-fourth cupfuls of sugar. Add one pint of thin cream and freeze as usual. Pack in a brick mold, turn out and garnish with quartered peaches and sprinkle the cream with chopped pistachio nuts.

Peach Cobbler.—Peel and slice enough peaches to fill a deep pie plate, piling high in the center. Sprinkle thickly with sugar mixed with a tablespoonful of flour. Cover with a crust, leaving an opening for the steam to escape. Bake in a moderate oven.

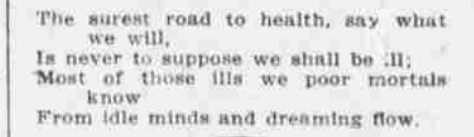
Brandy Peaches Without Brandy.—Fill a mason jar with clingstone peaches carefully selected and pared. Fill the spaces with granulated sugar. Screw on the top and bury the jar in the ground three feet deep for six months. When opened the fruit will be covered with a delicious syrup much better flavored than by any other way of preserving them.

Sweet Pickled Peaches.—There is nothing that quite takes the place of the good old-fashioned pickled peaches. Here is a good one: Boil two pounds of brown sugar with one pint of vinegar, an ounce of cinnamon (stick) twenty minutes. Dip half a peck of peaches quickly into boiling water and rub with a coarse towel to remove the skin, or they may be dipped in water and the fuzz rubbed off. Stick each peach with four cloves, drop half the peaches in at a time and cook until soft. Drop into a large mouthed jar and pour over the spiced vinegar.

The surest road to health, say what we will, is never to suppose we shall be ill. Most of those ill are poor mortals know. From idle minds and dreaming flow.

GOOD THINGS FOR WINTER.

Now is the time to can, preserve and pickle for the season when these fruits and vegetables are not to be found in the market. A well stocked fruit closet is the pride of every thrifty housewife.



Venison Jelly.—Take a peck of wild grapes, one quart of vinegar, one-fourth of a cupful each of whole cloves and stick cinnamon. Heat slowly and cook until the grapes are soft. Strain through a cheese cloth, or jelly bag and boil 20 minutes, then add six pounds of sugar and boil five minutes. Turn into glasses and seal as usual for jelly.

Tomato Mince Meat.—For those who like this kind of mince meat, this is a reliable recipe. Take a peck of green tomatoes, slice and let stand covered with a layer of salt over one day. Drain, chop and add two dozen tart apples, five pounds of brown sugar, three pounds of raisins, two pounds of currants, one tablespoonful of cinnamon, one grated nutmeg and one teaspoonful of cloves; add one pint of good vinegar and cook one and one-half hours.

Canned Red Peppers.—Wash and cut in strips with scissors. Cover with boiling water, let stand three minutes, drain and plunge into ice water to cover in which there is a large piece of ice. Again drain and pack solidly into jars. To one quart of vinegar, add two cupfuls of sugar, bring to the boiling point and boil 15 minutes. Pour over the peppers to overflow the jars; seal and store in a cool place.

Spiced Grapes.—Wash and pick the grapes from the stems. Remove the seeds, boil the pulp and remove the seeds. Take seven pounds of fruit before the grapes have been prepared; to each seven pounds add one cupful of strong vinegar, one cupful of grape juice, two ounces of cinnamon, one ounce of cloves; tie the spices in a cloth, add three and one-half pounds of sugar, and cook until thick, about one and one-half hours. Strain often and put in glasses; seal as jelly.

Spiced Plums.—Take three pounds of sugar, one cupful of vinegar and one tablespoonful each of cloves, cinnamon and allspice. Boil the strap ten minutes with the spices, put in a few plums and cook slowly 20 minutes. These will keep unsealed.

Nellie Maxwell

IN MEMORY OF THE DEAD OF FRANCE



View of the cenotaph dedicated to the men who died for France in the world war, now on exhibition beside the Arc de Triumphe in Paris.

SAILORS SWEAR LESS

As Term in Navy Extends Profanity Decreases.

Boys New in the Service Are Most Profane, Noted Chaplain Declares.

Santa Barbara, Cal.—The profanity of the average sailor—if he is profane at all—decreases as his service in the American navy lengthens, according to Capt. E. W. Scott, chaplain of the new Pacific fleet. "The boys who have just entered the service are usually the most profane," according to Captain Scott, who has been in the naval service 15 years, and who is, besides Capt. M. C. Gleason of the Atlantic fleet, the only fleet chaplain in the American navy. "The boys try to make the older men already in the navy believe they, too, are old and experienced, and they

think the use of profanity the surest way to accomplish the result."

The work of the chaplains in the navy, Captain Scott said, is along a "big brother" line. They deliver talks at the Sunday services aboard ship that might not be recognized by regular church attendants ashore. They speak to the men in the service in what they know are the terms of the men in the service. They try to solve their problems and to direct them to clean thinking, clean speaking and clean living. They urge them to industry and to take advantage of the advantages offered for promotion.

Until three or four years ago, according to Captain Scott, there were only 24 chaplains in the navy. He was one of them, having some years before left the Yale divinity school for a naval post. In 1914, a ruling provided for a chaplain to every 1,200 men, so the number grew to 180 during the

war. It is expected the new Pacific fleet when complete will have 20 or 25 chaplains of various religious denominations.

Captain Scott formerly was stationed at San Francisco.

Wow! Eggs 80 Years Old.
Zayette City, Fla.—Eggs believed to be more than eighty years old were discovered by workmen who were making alterations in an old homestead here. The eggs were found in a nest between the rafters on the second floor. It is thought they were laid while the house was being constructed. They were blackened from the dust of years.

Like a Looking Glass.
Toledo, O.—A clerk in an automobile sales place sat at the window all day. He noticed every woman who passed seemed to stare at him. Flirting, thought he, as he patted his cowlick down and stared back. His wife passed. She stared, too. Your window makes a perfect looking glass, she said when she entered the store.