

REFORM IN SURGERY

Matter of Slow Growth Throughout the Centuries.

Practitioners Were Slow to Abandon the Barbarous Methods Which Had Been So Long in Use—Some Queer Remedies.

In 1538 a great reform in the treatment of gunshot wounds was made by Ambroise Pare, the father of French surgery. For some inscrutable reason such wounds had previously been regarded as infected and therefore in need of cauterization with boiling oil or water. Once, in the absence of these antiseptics, Pare simply dressed some wounds without cauterizing them, and on the following day he was agreeably surprised to find them in better conditions than wounds that had been treated with boiling oil. Thenceforth he abandoned and opposed the barbarous practice. Soon afterwards he devised the ligation of arteries as a substitute for cauterization after the amputation of limbs.

Bold and successful methods of treating wounds of the head and brain lesions were adopted by Berenger de Carpi a little later.

The advancement of the healing art, however, was slow, and many queer remedies were employed, such as broths made of vipers and frogs, which are mentioned in a medical treatise published in 1778.

General Marbot has described the heroic treatment applied to his foot, in which gangrene had developed after it had been frozen on the battlefield of Eylau. He was held by four men while the surgeon cut out the gangrened parts as if he were removing decayed portions of an apple. The surgeon then mounted a chair, saturated a sponge with hot, sweetened wine and let the liquid fall, drop by drop, into the hole which had been excavated. The pain was excruciating, and the general had to endure it every morning and night for a week, but his leg was saved.

In the Crimean war 75,000 of the French army of 300,000 men died of anthrax, scurvy, typhus and hospital infection. Death followed 91 per cent of amputations of the thigh and 55 per cent of amputations of the arm. The physicians and surgeons did their best, but they were too few, and the organization and equipment were defective. In May, 1855, there were only 78 ambulances and field hospital surgeons for an army of 105,000 men. Similar conditions prevailed in the Italian campaign (1859-1860). At Magenta each ambulance surgeon had 175 wounded men to care for. At Solferino each surgeon had 500 patients, so that even if he were able to work 20 hours continuously, he could not give three minutes to each patient.

The Crimean and Italian campaigns proved the necessity of a radical change in military surgery. This transformation has gradually been accomplished, both in the administrative and in the medical and surgical fields.



Cauterizing Implements Used by Pare.

The railway and the automobile have facilitated the transport of the wounded and ameliorated its attendant conditions. Antiseptic methods have greatly diminished mortality and hastened cure. In large armies, however, the wounded may still, at times, be too numerous to be properly treated.

Important progress has been made during the present war, but still further improvement is required. The ratio of dead to wounded has been reduced from one-third to one-fifth.

A soldier represents a capital, a value, a force. His death or illness is a loss for the whole nation. For these as well as for humanitarian reasons it is imperative to neglect no means of restoring to health the citizen who has risked his life in defense of his country.

Business and Pleasure. "We want to keep business out of politics," said the reformer.

"Well," replied Senator Sorghum, "you've taken all the pleasure out of it. If you take all the business out of it, too, I don't see what's going to be left."

Taking No Chances. "What would you call a policeman? A 'copper' or a 'coppette'?" "I wouldn't risk calling one anything. A chap called one 'dearie' the other day and he arrested him for flirting."

Real Situation. Count—I can't live without you, Miss Monne. Miss Monne—Don't you mean, count, that you cannot live as you'd like to without me?

Had an Unpleasant Sound. Daughter—Father, can I take a post-graduate course in biology? Her Dad—Doubtfully—I don't know, daughter. I'm afraid you'll be wanting to buy too many things.

A Peace Disturber. Mrs. Diggs—I feel so sorry for poor Mrs. Smith. Mrs. Wiggs—Because why? Mrs. Diggs—Her husband thinks he knows how to cook.

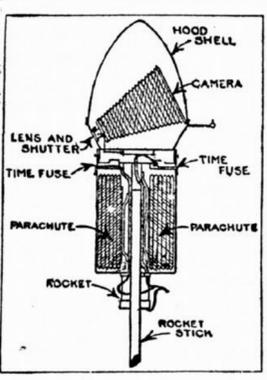
NEW ROCKET CAMERA

Photographic Apparatus of Immense Military Value.

Germans Get Topographical Data in Form That May Be Studied at Leisure—Modus Operandi Simple and Ingenious.

The resourceful Germans have found a way to photograph the enemy's terrain, without recourse to man-guided aircraft, as the term is generally understood. Not only that, but the cunning Teutons get their photographic data in photographic form when the doing of it is scarcely suspected and quite beyond the chance of interference.

The camera is carried aloft by the impulse of a rocket, the latter soaring skyward like an ordinary rocket. The head of the projectile consists of a thin metal shell containing a camera, while the section below holds a tightly packed parachute, the release of which is effected by means of a time fuse, which can be set to go off at any desired altitude within the climbing limits of the rocket. At the proper time the parachute is released and spreads, and is of sufficient area to hold the suspended camera aloft for a considerable period. In order to keep the objective lens pointing steadily in the right direction, a small gyroscope is provided. It is said that the maximum turning movement is so nicely checked by the gyro that the swing does not exceed an arc of one degree.



Construction of Parachute Camera.

Plates seven inches square can be handled by the camera, and pictures can be taken from a height of nearly 1,700 feet, with a field of arc of vision of quite 50 degrees. The modus operandi is both simple and ingenious. On the march the whole outfit, weighing about 800 pounds, is borne by a special carriage. Part of the equipment is a launching frame, which guides the rocket at the time of its flight from the ground. The vehicle is equipped with a range finder. Arriving at the point of operations the range finder determines the direction and the angle at which the rocket is to be started on its journey. The gyroscope is set spinning by means of a weighted cord, which is unwound from the shaft of that device. With this little wheel spinning the rocket is ready for its trip aloft.

The rocket is ignited electrically by means of a light cable from a distance of 300 feet. The initial discharge cuts loose the heavy weight, which sets the gyro spinning. The second electrical impulse ignites the rocket charge and starts the missile skyward. In about eight seconds an altitude of 1,600 feet is reached. Shortly before the maximum elevation is attained an electro-pneumatic contact at the top of the hood-shell operates the shutter and simultaneously frees the parachute. As soon as the parachute expands the rocket parts—the three sections of which the apparatus is composed being connected by a line thirty-odd feet long.

Immediately under the parachute, as it floats in the air, is suspended the hood-shell containing the camera, and at the end of the line are hung the body of the rocket and the vaneed guide-rod. As the whole equipment settles earthward the guide-rod strikes the ground first, and by thus lightening the load on the parachute the camera descends slowly so that it can be either caught or brought to rest on the earth without jar.

The whole affair presents but a very small target; it reaches its maximum altitude in far too brief a span to be interfered with by gunfire; and even for the time of its downward drift is too short for effective practice on the part of the enemy's marksmen. All that is necessary is to wait until the breeze or wind blows from the foe's direction so that the rocket-camera will be brought back to its friends.

A Comforting Reflection. "I'm always thankful for one thing," yawned the bored banqueter.

"What's that?" asked his neighbor. "That womenfolk aren't afflicted with the after-dinner speech making habit."

Good Listener. "I saw you in an argument with Twobble yesterday." "Wrong again."

"But you were—" "Standing in front of Twobble while he argued. I had no share in the proceedings."

Triumphal Knowledge. "I'll bet, Jim, you can't tell me what a polycholic is." "I'll bet you I can."

"What is it, then?" "Why, it's a hospital for parrots, of course, stupid."

Thankless. Mrs. Briggs—Mrs. Van Perkins complains that her portraits don't look like her. Photographer—Complains, does she? She ought to be grateful.

PERILOUS WORK IN THE TYROL



Austrian troops building a passway along the side of a mountain in the Tyrol to give them a new line for attack.

SWARMS WITH SPIES

Baltic Ports Crowded With Agents of Many Nations.

Heroes, Too, Smugglers, Exchange Gamblers and Fugitives Are There—Many Women in Throngs of Secret Workers.

Stockholm.—Just now the Baltic is the sea of adventure. Normally it is a dull, insipid sea. After war began the Baltic woke up a little, but its liveliness was limited by Grand Admiral Tirpitz's command of the sea. Now about ten British submarines, backed by some Russian submarines, have awakened the ordinarily quiet waters. All Baltic ports are nests of espionage, adventure, patriotic heroism and roguery, chiefly the last named.

Stockholm ignores the war, but it is full of Russian and German jobbers who gamble in exchange. Copenhagen is the chief center of German espionage. The saloons and fourth-rate hotels are thronged with German agents. Libau, since Von Hindenburg captured it last summer, is the headquarters of a German motorboat corps which does scouting in Riga gulf, Hermsand, Oselosund and other small Swedish eastern ports are the homes of scores of marooned German merchant captains whose ships have been torpedoed or bottled up.

The liveliest places are Haparanda and Tornea, frontier townlets on the Tornes, Elf, rivers, which divide Sweden from Russian Finland. These townlets, 30 miles from the Arctic circle, are crowded with spies, contraband smugglers and fugitive prisoners. The Russian gendarme Colonel Abassoff discovered two German spies in Tornea recently. With six gendarmes he pursued the suspects to Karungi, further up the river, and besieged them in a house. After a two hour battle the two Germans and four Russians lay dead.

In coming here from Copenhagen, via Malmo, one has to cross the sound, the entrance gate of the British submarines. The sound is an international waterway, but it is also territorial, being less than three miles across at the narrowest point. The Swedes own the east side and the Danes the west. The other entrances, the Great and Little Belts, which are entirely owned by Denmark, were mined against submarines in October, 1914.

Danes and Swedes could not agree about mining the sound. The Swedes regret this, for the submarines have disturbed the halcyon calm of the Baltic and injured Sweden's trade with Germany.

After England had got at least four submarines through, Germany mined the sound. Mines were planted in a big triangular patch in the south and German patrol boats were set to watch it. At least two English submarines have got between or under the mines and more may come any day.

From the Malmo steamer could be seen Germany's tremendous measures against submarines. South of the mine field, on the horizon, is a forest of masts and funnels belonging to the big flotilla of cruisers, gunboats, armed trawlers and motor patrol boats. Their business is to watch for and destroy submarines that get past the mines. Ahead of the flotilla flew a hydroplane. The Malmo steamer captain said that when he had sailed a boat south a few days before he had counted about fifty German craft of different kinds all on the look-out. From the sound down to the broad water between Sweden and Rugen Island every mile of sea has a small German warship on the watch. At Copenhagen the police brought

aboard for transit to Russia an alleged spy. In the Baltic ports are swarms of purely military and naval spies who serve belligerent governments, many "trade spies," and large numbers of spies of the neutral Baltic powers whose work is to spy on spies.

The trade spies, all British, haunt commercial ports. Their function is to collect facts about Scandinavian firms' trade with Germany, which firms trade, what they sell and to whom. London takes care that overseas goods consigned to Scandinavian firms which trade with Germany do not reach the firms. The trade spies pose as language teachers or drummers. Many have been expelled.

Mlle. Assanovitch, a handsome, black-eyed Russian girl, who, posing as governess, spied on a great scale, was expelled recently. The spies who spy on spies are mostly Swedish. They watch all foreigners, particularly those who speak English. Two days after an Englishman reached Stockholm he visited a dentist. Half an hour later an agent telephoned to the dentist to ask who his patient was.

Copenhagen is the center of the false passport business. Danes point to the Cosmopolite hotel and say: "There can be had passports of any nationality." The false passport business was started in order to save Russians from capture by German cruisers.

BEAUTIFUL WAR WIDOW



A new portrait of the Hon. Mrs. Lyndhurst Bruce, whose husband, the eldest son and heir of Lord Aberdeen, was killed in action some time ago. Mrs. Bruce spends much time in collecting and sending comforts to the men at the front.

There are 12 kings, three emperors, three presidents and one sultan of independent countries in Europe.

CARLOAD OF HAY FOR 50 CTS.

Mistake in Telegraphic Message Costs German Farmer Large Sum of Money.

Hamburg.—Through a most unusual legal ruling, which, in many quarters, is attacked as incorrect, a farmer has been obliged to sell a carload of hay for two marks (50 cents). He had telegraphed to his would-be customer that the price would be 200 marks, but the price was taken as 200 and some employee of the telegraph

office lost the two ciphers in handling the message. The astonished customer lost no time in accepting the "2" mark offer. When the customer declined to pay 200, the case went into court. The supreme court decided that the imperial telegraph office cannot be held responsible for the mistake and that the sale must stand.

Rear Admiral Strauss, chief of the bureau of ordnance in Uncle Sam's navy, is the only Hebrew to hold flag rank in any of the world's navies.

HIS LIFE EXCITING

Famous "Prisoner of the Mahdi" Visits Medina.

Man Held in Chains for Twelve Years by the Mahdi and Freed by Kitchener Has Had Most Romantic Career.

Constantinople.—Bronzed like a native son of the desert and in dived speech and manners an Arab, the only white man who ever openly visited Medina, the holy city of the Mohammedans, recently returned here. The pilgrim was Dr. Karl Neufeld, the famous "prisoner of the Mahdi," who was liberated by Lord Kitchener in the Sudan many years ago.

Few men have had a more romantic and exciting career than this celebrated traveler. As a physician, teacher, merchant and contractor he went to the Sudan in 1886. When the uprising of the natives began he was taken prisoner by the Mahdi and kept in chains for twelve years. Freed by Kitchener, he returned to Germany, but after a lecturing tour he made his way back to the Sudan. Shortly after the outbreak of the present war he had to leave his adopted country again, as he was expelled by the British authorities.

After his return to Germany he was sent to Constantinople, where he placed himself at the disposal of the Turkish government. He was used as an emissary to the Arabian tribes, and for this work probably no man is better qualified. As he speaks the dialects of all the Bedouin tribes, knows their customs and has embraced the Mohammedan faith, he wins confidence wherever he appears in the world of Islam.

After organizing the Arabian tribes on the Peninsula of Sinai for an invasion of Egypt this strange man went to Damascus and decided to visit Medina.

Accompanied by four Arabs he left Damascus in June. After his train passed Mann and El Ulla the Turkish officers with whom he traveled became distrustful and they even kept aloof from him when they saw him say his prayers like every pious Mohammedan. When he reached Medina, the Ramadan, the great Mohammedan festival, had just begun. He placed himself under the protection of a prominent native who has charge of the pilgrims from the Sudan and his host conducted him to the Harom-es-Sherifa, the temple where Mohammed is buried with his favorite daughter Fatima and his son-in-law.

When he stood before the crypt of the prophet the German traveler was surrounded by an angry mob. His position became quite critical until two Arabians made their way through the crowd and declared: "We know him; he is the effendi of Omdurman and Assuan, a good man and true Mohammedan."

Even this did not entirely satisfy the mob and Doctor Neufeld was only permitted to stay in the temple after he affirmed his faith with a solemn oath. For two or three weeks he was continually watched by natives who were not convinced by his religious professions and by Egyptian spies in the service of England.

The latter tried in every way to inflame the natives against him by calling him an infidel and "Christian dog." At a meeting of the scribes and sheiks he was asked where he came from and there was great excitement when he calmly said: "From Germany."

The priests and chiefs were satisfied, however, when he related how he was converted to Mohammedanism by a pious sheik in the Sudan.

Doctor Neufeld remained in Medina nearly two months in continual intercourse with the sheiks, ulamas and prominent pilgrims from Tripolitania, Tunis, Morocco, Persia, Afghanistan and India. He obtained much valuable information. From the pilgrims he learned that the Jihad (holy war) movement is fast becoming general to all Mohammedan countries. He found that the Arabs are especially bitter against the British, because the English government has closed the Red sea and stopped the great annual pilgrimages from Egypt and India to Mecca and Medina. Still more bitter were the Mohammedans over the fact that the English have proclaimed the new ruler of Egypt appointed by them "sultan of the two holy places," because all of the faithful insist that this title only belongs to the caliph at Constantinople.

"By their attempt to establish an Egyptian caliphate the British have made one of their greatest mistakes," Doctor Neufeld said on his return to Constantinople. "The Arabs will never forgive them this interference with their religious affairs, and the blockade of the Red sea."

"The population of the whole western part of Yemen is in uprising against the British. In this part of Arabia only the sheik Ebesi is in the way of the English and he possesses little power and influence."

All Arabs are fervent admirers of Germany, he said, and every one of them knows the name of Field Marshal von Hindenburg. When the telegraph brought the news of the fall of Warsaw to Medina there was a great celebration. The whole population assembled before the house of Doctor Neufeld to express its joy. An old priest, who mildly protested and expressed doubts in regard to the righteousness of the sultan's alliance with the German infidels, was howled down by the mob.

Swiss Insure Art Objects. Basel, Switzerland.—A million and a quarter dollars' insurance against damage to artistic treasures as the result of air raids has been taken out by the Swiss government and citizens of Basel. A great many valuable paintings, tapestries and art objects have been taken from museums and private houses and placed in cellars since the dropping of bombs at Chaux-de-Fonds by German aviators who had gone astray. The passage of French or German aviators near Basel is now almost a daily occurrence.

The KITCHEN CABINET

There are no moral blanks; there are no neutral characters. We are either the sower that sows and corrupts, or the light that splendidly illuminates and the salt that silently operates; but being dead or alive, every man speaks.

DISHES FOR OYSTER LOVER.

Oysters raw, or if properly cooked, are very easy of digestion. They are not especially valuable as food, but are priceless as to appetizing flavor for those who are fond of them. Oysters are sometimes carriers of typhoid germs, and especial care must be exercised in their use when uncooked. The green matter they frequently contain has often caused a perfectly good oyster to be refused admittance into good society. The green tint is caused usually from the vegetable matter on which the oyster is fed and is not at all objectionable.

Oyster and Carrot Stew.—This is an economical dish. Cook carrots and potatoes until tender; season with salt and pepper, add milk and as many oysters as desired, with plenty of butter to add richness to the stew. The vegetables should be cut in dice.

Oyster Pie.—Put the liquor from a quart of oyster in a double boiler with two cups of milk; season with salt and pepper, and two tablespoons of butter; thicken with bread crumbs until creamy; add the oysters. While warm, add the beaten yolks of two eggs to the mixture. Make a rich pie crust. Line a dish with it and lay a piece of buttered paper between the two crusts. Bake until a light brown; take off the upper crust, pour into the shell the prepared oysters, replace the crust and put into a hot oven for ten minutes. Serve at once.

Oysters a la Poquette.—Make a rich cream sauce of a cupful of milk; add to the other seasonings a teaspoonful of onion juice, and the same of chopped parsley. Take a half cupful of mushrooms, fresh, when obtainable, simmer in the white sauce for ten minutes, then five minutes before serving turn in a pint of well-drained oysters. When the oysters curl, the dish is done. This is nice for Sunday night supper, prepared in the chafing dish.

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CAKES FOR FESTIVE OCCASIONS.

For light refreshments for an afternoon or an evening entertainment the small cakes are so much more attractive than those cut in pieces, although the idea may be carried out perhaps as easy in preparing a sheet of cake, then cutting in different shapes and cover with frosting. Cylinder shape pieces are especially pretty; they may be dipped in melted fondant, then rolled in chopped nuts and they will look just like croquettes. The most successful frosting and the easiest to handle is fondant made by boiling sugar and water together with a pinch of cream of tartar until it makes a sort of ball when dropped in cold water, then when cool is stirred until white and waxy. When wanted to use, a little at a time is melted over hot water and poured over the cakes. This fondant may be kept in a dish covered with paper and kept from the air in a cold place, for weeks.

If pink, green or yellow cakes are wanted, in fact any color, the fondant may be tinted the desired shade. For chocolate a little is melted and stirred into the fondant.

Cup Cakes.—Take a cupful each of molasses and sour milk, a half cupful of brown sugar, three tablespoonfuls of soft butter, one teaspoonful each of soda and ginger, a pinch of salt and flour to make a drop batter. Bake in a moderate oven in small gem pans.

So many people enjoy cream puffs and find them difficult to make and bake. The real secret of the making is in the baking. Let a half cupful of water come to the boiling point, add four tablespoonfuls of butter and when boiling stir in three-fourths of a cupful of flour all at once, cook and stir until it leaves the sides of the pan. Remove from the heat and cool; add three eggs, one at a time, beating between each egg. Drop from a spoon on a baking sheet, leaving space to puff, and bake until the puffs feel light when lifted from the pan. Cool, cut and remove the pastry center before filling.

Honey Sweets. Honey is reasonable in price and plentiful in many places, and should be considered in more combinations. If sugar goes soaring again we may be glad to substitute honey in many of our dishes.

Honey Fruit Cake.—Warm a half cupful of butter, add three-quarters of a cupful of honey, a third of a cupful of apple jelly, remove from the heat; add two well-beaten eggs, one teaspoonful of soda, one teaspoonful of cinnamon, a half teaspoonful of grated nutmeg, all sifted with four cupfuls of flour, except the soda, which is dissolved in a tablespoonful of water; add a half cupful of currants, half a cupful each of raisins and chopped orange peel, a quarter of a cupful of warm water and a quarter of a teaspoonful of salt. Bake in a moderate oven.

Honey Gingerbread.—Sift four cupfuls of flour with a teaspoonful of salt, two tablespoonfuls of baking powder, add a half cupful of Sultana raisins, a quarter of a cupful of chopped citron, a half cupful of preserved cherries, cut in halves; then melt a half cupful of butter, add three-quarters of a cupful of honey, two eggs and a quarter of a cupful of milk. Beat well and turn into a well-buttered tin and bake.

Honey Blanc Mange.—Moisten six tablespoonfuls of cornstarch with a quarter of a cupful of cold milk; add two cupfuls of boiling milk and cook eight minutes; then add a dash of salt, and a half cupful of honey. Mold in cups and when ready to serve sprinkle with chopped nuts and serve with sugar and cream.

Honey Nut Sandwiches.—Mix a cupful of honey with two teaspoonfuls of lemon juice, then stir in enough finely chopped nut meats to make a thick paste.

Honey Candy.—To a quart of honey take six tablespoonfuls of butter, two tablespoonfuls of vinegar and boil until it hardens when dropped in water. Flavor with two teaspoonfuls of lemon extract and a half teaspoonful of soda. Pour into buttered pans to cool. Mark off in squares before too hard.