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THE DREYFUS CONSPIRACY

THE GENERAL STAFF SENT AN INNOCENT MAN TO DEVIL'S ISLAND.

The Bordereau, Which Dreyfus Did Not Write, and the "Canaille" Letter, Which Did Not Refer to Him—The Discovery of Esterhazy's Guilt by Picquart.

Capt. Alfred Dreyfus, of the Fourteenth Artillery, then attached to the general staff, was arrested in Paris on Oct. 15, 1894. The arrest was made on the order of Gen. Mercier, Minister of War, and Dreyfus was taken to the Cherche Midi military prison, where for fifteen days he was kept in ignorance of the charge against him. Meanwhile the arrest had been made known through the anti-Semitic papers, and through them the public was convinced that Dreyfus was a traitor to France before he knew of what he was accused. The fact that Dreyfus was a Jew added bitterness to the popular feeling. Gen. Mercier announced that there was overwhelming evidence that for three years the accused had been in communication with the agents of a foreign power.

Spies of the French Secret Intelligence Department had been at work in the Germany Embassy in Paris, and in September, 1894, discovered the now famous bordereau on which the conviction of Dreyfus was apparently based. Count Munster was the German Ambassador and Lieut.-Col. von Schwarzkoppen was the military attache, The bordereau was found in fragments in Schwarzkoppen's waste basket. Gen. Mercier turned it over to Major du Paty de Clam, who pieced it together and affirmed that the handwriting resembled that of Dreyfus. The following is a reported

TRANSLATION OF THE DOCUMENT:

"In the absence of any news indicating your desire to see me, I nevertheless, send you, sir, certain information of interest.

"1. A note on the hydraulic brake of 120 (method of operating this piece.)

"2. A note on the troupes de couverture, (out-post troops). A few modifications will be made by the new plan.

"3. A note on modifications in artillery formation.

"4. A note relating to Madagascar.

"5. The scheme relative to the manual of field firing (March 14, 1894.)

"This last paper is extremely difficult to procure, and I can have it at my disposal only for a very few days. The Ministry has issued a definite number to the corps, and these corps are responsible for them; each officer is obliged to return his copy after the manoeuvres. If, therefore, you wish me to take from it whatever may interest you, and hold it afterward at my disposal, I will take it; unless you want me to make a copy in extenso and address it to you. I am just leaving for the manoeuvres."

On Du Paty de Clam's report Gen. Mercier ordered the arrest of Dreyfus. Between that time and his trial all sorts of charges were made against the prisoner, his private character being attacked and the anti-Jewish press making a bitter campaign against him. At the secret trial his counsel, Maitre Demange, successfully refuted these calumnies, and on the evidence of the bordereau alone, experts disagreeing as to its similarity to Dreyfus's handwriting, it is said that the court-martial was inclined to acquit the prisoner. Then, it is charged, Gen. Mercier took the first step in the conspiracy to bolster up the staff office case.

Previous to the discovery of the bordereau the French spies had intercepted and photographed

SOME PERSONAL LETTERS

from Lieut.-Col Schwarzkoppen to his friend Lieut.-Col. Panizzardi of the Italian Embassy. All contained references to a gentleman designated as "D." Among them was the one which has become known in the Dreyfus case as the "canaille" letter. After referring to a certain woman's entertainment of the military attaches it says of her husband: "Cette canaille de D— devient trop exigeante." (This animal D— is becoming too exacting.)

Gen. Mercier had the letter before the court-martial, and, it is alleged that in reading it as a last resort to secure the conviction of Dreyfus, he deliberately changed the "D" to "Dreyfus," though it plainly did not refer to the prisoner. Moreover this was secret evidence, not previously communicated to the accused, and therefore in violation of the code. However, the court found Dreyfus guilty.

Dreyfus appealed to the Supreme Military Council, but was not heard. He was publicly degraded in the courtyard of the Ecole Militaire on Jan. 5, 1895, and on Feb. 9 was transported to Devil's Island.

Mme. Dreyfus made heroic efforts to obtain relief for her husband, but it seemed that there was no hope. Interpellations to the Chamber of Deputies brought out the response that the Dreyfus case was closed. The next year, however, saw a change. Lieut.-Col. Georges Picquart, had succeeded Col. Sandherr as head of the Secret Intelligence Department. His spies brought him a postal card, petit bleu, addressed to "M. le Commandant Esterhazy." It was in Lieut.-Col. Schwarzkoppen's handwriting, and referred to a necessity for a "more detailed explanation." Col. Picquart looked up Esterhazy's record, which he found to be bad. He secured letters written by Esterhazy and the handwriting seemed familiar to him. He then thought of the bordereau, and a comparison convinced him that Esterhazy was the real traitor and that an innocent man had been sent to Devil's Island. He communicated his discovery to his superiors, and was told to continue his investigations, but to work quietly. He attempted to do so, but found unexpected obstacles put in his way at every turn. Finally he was

REMOVED FROM HIS POST.

in the Secret Intelligence Department, and sent to the dangerous mission on the frontier of Tripoli.

But the truth would come out. M. de Castro, Esterhazy's stock broker, saw a facsimile of the bordereau and recognized his client's handwriting, He communicated with M. Scheurer-Kestner, one of the Vice-Presidents of the Senate, who showed the proofs of Esterhazy's guilt to Gen. Billot, then Minister of War. He was told that the case was closed. Then Mathieu Dreyfus, brother of the prisoner, wrote an open letter to Gen. Billot accusing Esterhazy and demanding that justice be done.

Again Paris was thrown into excitement. Gen. de Boisdeffre tried to stem the tide that had set in toward Dreyfus by asserting that the prisoner had been convicted on secret evidence submitted to the court, which was in violation of the code, but morally justified. The whole staff office rallied around Esterhazy. He was ordered to demand an investigation, and did so. Col. Picquart was recalled from Tripoli to testify. The court-martial was a farce or worse. The handwriting experts admitted their previous error in identifying the writing of the bordereau as that of Dreyfus, but it was suggested that he had traced the letters from specimens of Esterhazy's writing. Picquart, instead of being a witness against Esterhazy, was practically on trial himself, the whole power of the staff office being used to discredit his testimony and shield Esterhazy. On Jan. 11, 1898, Esterhazy was acquitted. Later, Picquart was dismissed from the army and then arrested on a charge of forging the petit bleu. He was accused of having sold himself to the Jews. He is still in prison.

Meantime the Zola episode occurred. M. Zola, convinced of the innocence of Dreyfus, wrote an open letter denouncing the staff office for its conspiracy and daring the Government to prosecute him for libel. The Government accepted the challenge and he was twice tried and convicted. How farcial the trials were is well remembered. Zola is now in exile, having left France to escape imprisonment.

In the new Chamber of Deputies of 1898 the Dreyfus case was again made prominent. M. Cavaignac was Minister of War. To interpellations of the Dreyfus case he responded with a long speech in confirmation of the prisoner's guilt. To the former evidence he added a new letter of the Schwarzkoppen-Panizzardi series in which the name of Dreyfus appeared in full. This he said, left no doubt of the prisoner's guilt. He also read a statement of

AN ALLEGED CONFESSION

by Dreyfus to Capt. Lebrun-Renaud, which has since been repudiated.

This speech was posted all over Paris. Col. Picquart at once denounced the new Schwarzkoppen-Panizzardi letter as a forgery. Shortly after came the confession of Lieut.-Col. Henry, who was then head of the Secret Intelligence Department, that he had forged the letter. His suicide soon followed. Because of this exposure, M. Cavaignac resigned, as did Gen. de Boisdeffre, chief of the general staff.

Mme. Dreyfus at once demanded a revision of the case and the Government referred it to the criminal branch of the Court of Cassation. Later it was transferred to the whole court, whose verdict has just been rendered. The evidence was taken in secret, but it has been fully published by the Figaro, and this publication has convinced all but the most rabid anti-Semites of the innocence of Dreyfus. But for the fact that Mme. Dreyfus's appeal asked only for revision it is believed the court might have passed on the merits of the case and declared Dreyfus innocent without the necessity of a new court-martial.

The latest development in the case preceding the verdict of the court was the arrest of Du Paty de Clam, who is now in the Cherche Midi prison, where he sent Dreyfus. The charge against him is understood to be the forgery of documents for use against Dreyfus. The arrest of other general staff officers in the conspiracy is expected.

Capt. Dreyfus is of an Alsatian family. He went to Paris in 1874 and studied at the Chaptal College and afterward at Sante Barbe. He was admitted to the Ecole Polytechnique in 1878, and on graduation became a Sub-Lieutenant. He then took up his special career as an artillerist at the Ecole d'Application. He was appointed Second Lieutenant in the Thirty-first Artillery in 1882 and in 1889 was made Captain. In 1893 he was attached to the general staff, being the first Hebrew to hold that place. He has two children. Both Capt. Dreyfus and his wife possessed moderate fortunes.

Congr s man Charles Curtis, of Kansas, is an Indian of the Kaw tribe. He is a Republican from the district embracing Topeka, and has now served three terms in Congress, and holds a certificate for a fourth. He is a lawyer by profession, an earnest and accomplished speaker, and the most conspicuous "friend at court" of the red man.

Col. Fuston, who recently distinguished himself with the Twelfth Kansas, is one of the lightest men in the army. He weighs but 98 pounds.

The Home

ORANGE BASKETS.

Orange baskets, filled with sections of the fruit taken out and piled up, or orange colored blocks of jelly poured in, when nearly hard, are at all times pretty additions to the table. In preparing the orange skins, wash and scrub first to free them from any specs of black or dust, and then wipe dry. If a handled basket is desired, outline the handle first with a sharp knife cutting about the "equator of the orange" but leaving the strip of handle intact. Carefully remove the severed skin with the knife, then with a sharp pointed orange spoon take out the inside of the orange. If a covered basket is preferred, cut off a small slice about an inch and a third in diameter across the end of each orange and save it for a cover. If still simpler baskets are desired cut the oranges in halves, remove the pulp and with sharp scissors cut the edges in little points. When the skins are prepared they should be thoroughly chilled. An easy way to do this is to pack them lightly in an ice-cream freezer and pack the can for an hour or so in salt and ice. At the end of this time remove them, fill with orange sections, orange jelly, or orange frappe or ice, and serve each orange on a dainty dessert plate. The oranges with the covers may have them tied on with narrow ribbon, having a fancy bow on top.

LESS FRILLS.

A change is coming over the feminine taste in the matter of underlinen. It is now no longer one mass of lace and frills. In fact, frills even on the hem of the garments are distinctly out of vogue, and now the whole attention is given up to cut. A simple real valenciennes trimming around the neck, with a tiny baby ribbon and the initial embroidered on the left shoulder, is the latest smart thing to wear. But the cut, that is the difficulty, for all the beauty of these delicate undergarments depends entirely on the fit. Combinations are dying out, except for bicycling and active sports.

THE POTATO.

Browned Potatoes.—Boil large potatoes in their skins, peel, and when your roast of meat is almost done lay the potatoes in the dripping pan about the meat, dredge and baste as you do the meat. Drain and arrange around the meat on the platter.

Scalloped Potatoes. — Butter a bright tin basin or pudding-dish and put in a layer of cold potatoes seasoned with pepper, salt and bits of butter; fill the dish with these layers, and cover the top with cracker crumbs. Pour over it a cup of milk or cream, and bake half an hour.

A nice way to fry potatoes is to dip them in egg and then in cracker or bread crumbs and fry until brown.

Saratoga Chips.—Peel the potatoes carefully, cut into very thin slices and keep in cold water over night, drain off the water and dry the potatoes thoroughly in a towel, put a handful at a time in a kettle of very hot lard, stirring with a fork to prevent them from adhering to the kettle or to each other. As soon as they become light, brown and crisp, remove quickly with a skimmer and sprinkle with salt as they are taken up.

Potato Puff.—Two cups mashed potatoes, two tablespoons melted butter; stir these with a seasoning of salt to a creamy consistency. Beat two eggs and add with six tablespoonfuls of cream. Beat all together, pile in an irregular form in a dish and bake in a quick oven until nicely colored.

ANNUALS IN FLOWER GARDENS.

The old-fashioned flower gardens were largely made up of annuals. Among flowers, by far the larger part of the old-time favourites were annuals; and it is probable that nine out of ten persons to-day, if asked to mention their favorute flowerd, florists stock excepted, would name annuals. Sweet peas, pansies, asters, cosmos, nasturtiums, these have a hold on people which they will never lose.

And so, while it is possible to find many pleasant gardens,—in snug back yards, or window boxes or tomato cans,—without trees and shrubs and perennials, the annuals are omnipresent. Their great variety, their adaptability to all needs and circumstances, the innumerable, characteristically beautiful ways they have of expressing themselves, makes them always indispensable.

Almost all of the annuals may be grown successfully by sowing the seeds where the plants are to stand. This is done when the weather is warm enough in spring, and as soon as the soil is in good workable condition. The seed bed should always be thoroughly prepared, with good drainage and an abundance of well decomposed fertilizer worked in. But it is much the best plan, especially in northern latitudes, wherever it can be done, to start the plants in hotbeds, cold frames, greenhouses or boxes of earth in the house, from which they are transplanted to the open ground. Considerable time is gained in this way—often one or two months. Nearly all the annual species may be handled in this way. There are a few exceptions. But many sorts make much better plants by transplanting; and it is often advisable to transplant the seedlings once before they reach their final stations in the grounds.

The commonest error, in growing annuals, is to plant them in flower beds This mistake is frequently made with other plants, and never so persistently and disastrously as with phloxes, zinnias, marigolds and their like. If a strictly geometrical scheme is intended, or if the garden is one of the old Italian style with a high wall about it, then flower beds will fit the place. But in the free and natural dooryard gardening the whole picture is sadly disfigured when it is cut full of holes to receive strange, detached bunches of unwilling flowers in varied assortment. There they uncomfortably stand about through the summer, each bunch of flowers jealous of its neighbors, all appearing to be afraid of overstepping the circumscribing bricks, stones or oyster shells which hem them in, all chafing at the restraint, and all wishing they were safely away in the woods, where they might clamber down the banks or revel in the grass the way flowers were meant to do.

The annual plants ought to be put, not into beds, but into the borders with the perennials and the shrubs. Or if shrubs and perennials are not grown, then the annuals have the border to themselves. Arranged in this way, they are capable of some of the most brilliant and satisfying effects which plants can ever give. In the irregularity and informality of the border it makes no difference if one plant or a whole lot of plants fail to grow. The irregularity is not destroyed! Or if some celandines or dandelions crowd into a half occupied nook somewhere, there is no harm done, for flowers are what we want. It would be different if we wanted flower beds.

The first and easiest and greatest improvement to be made in hundreds of front yards would be to obliterate the flower beds entirely—sod them over, and leave an open greensward where they have stood in the middle of the lawn, and move the flowers into the side borders.

HOW TO COOK ASPARAGUS.

Asparagus is one of the good things that are ruined so often in the preparation for the table. Sir Henry Thompson, connoisseur, says: "Asparagus should be cut of exactly equal lengths and boiled, standing ends upward, in a deep pan. Nearly two inches of the heads should be out of the water, the steam sufficing to cook them, as they form the tenderest part of the plant, while the stalky part is rendered soft and succulent by the longer boiling this plan permits. Instead of the orthodox twenty minutes alloted to average asparagus lying horizontally, which half cooks the stocks and overcooks the heads, diminishing its flavor and consistence, a period of thirty or forty minutes on the plan recommended will render fully one-third more of the stalk delicious, while the head will be cooked by the steam alone.'

Gourmets assert that asparagus, to be perfect, should always be eaten tepid. Taste in the last few years, however, has run to cold asparagus. Hot or cold, a plain vinaigrette sauce of salt, pepper, oil and vinegar, with finely minced herbs, brings out the flavor best, although with hot asparagus many people prefer simply drawn-butter.

For more elaborate service, mayonnaise, bechamel or mousseuse sauces are used, or it may be served au gratin or as an omelet filling.

A cream of asparagus soup, with cucumbers, is highly recommended by the epicure. It is made by taking a bunch of asparagus, removing the tough parts and standing in boiling water until about half cooked; then draining and stewing in enough butter to keep it moist, seasoning with salt, pepper and nutmeg. Two gills of white stock are added and the same amount of sauce supreme and later a little poultry stock. When thoroughly cooked, it is passed through a sieve. Bits of cucumber in butter are added and just before serving a liason of eggs yelk and cream is stirred in.

An English authority describes the preparation of asparagus as a sweet. Two pounds are cleaned and rinsed well, and boiled until tender in two quarts of milk. It is then strained, and four ounces of sugar are added. The liquid in which it was boiled is then poured in, and the whole is thickened with the yelks of eight eggs, the concoction being stirred over the fire until thick enough. After being rubbed through a tanning it is frozen; two wine glassfuls of sherry, half a wine glassful of brandy and one and one-half gills of whipped cream are added, when it is refrozen and put in the ice cave until ready to be served.

A CAT'S POINTS.

A good cat—the kind you want to have in the house, if any—will have a round, stubby, pug nose, full, fat cheeks and upper lip; a well-developed bump on top of the head between the ears, betokening good nature. A sleepy cat that purrs a good deal is apt to be playful and good natured.

By all means to be avoided is a cat with thin, sharp nose and twitching ears. It must be remembered also a good mouser is not necessarily a gentle or desirable pet. Although any good cat will catch mice if she is not overfed, quick, full, expressive eyes generally betoken a mousing cat.

The greatest mistake—and probably the most common one—in the care of domestic cats is overfeeding, particularly too much meat. In the wild life a cat has exercise which enables her to digest food. In the lazy house life the same full feeding leads to stomach troubles and to "fits."