

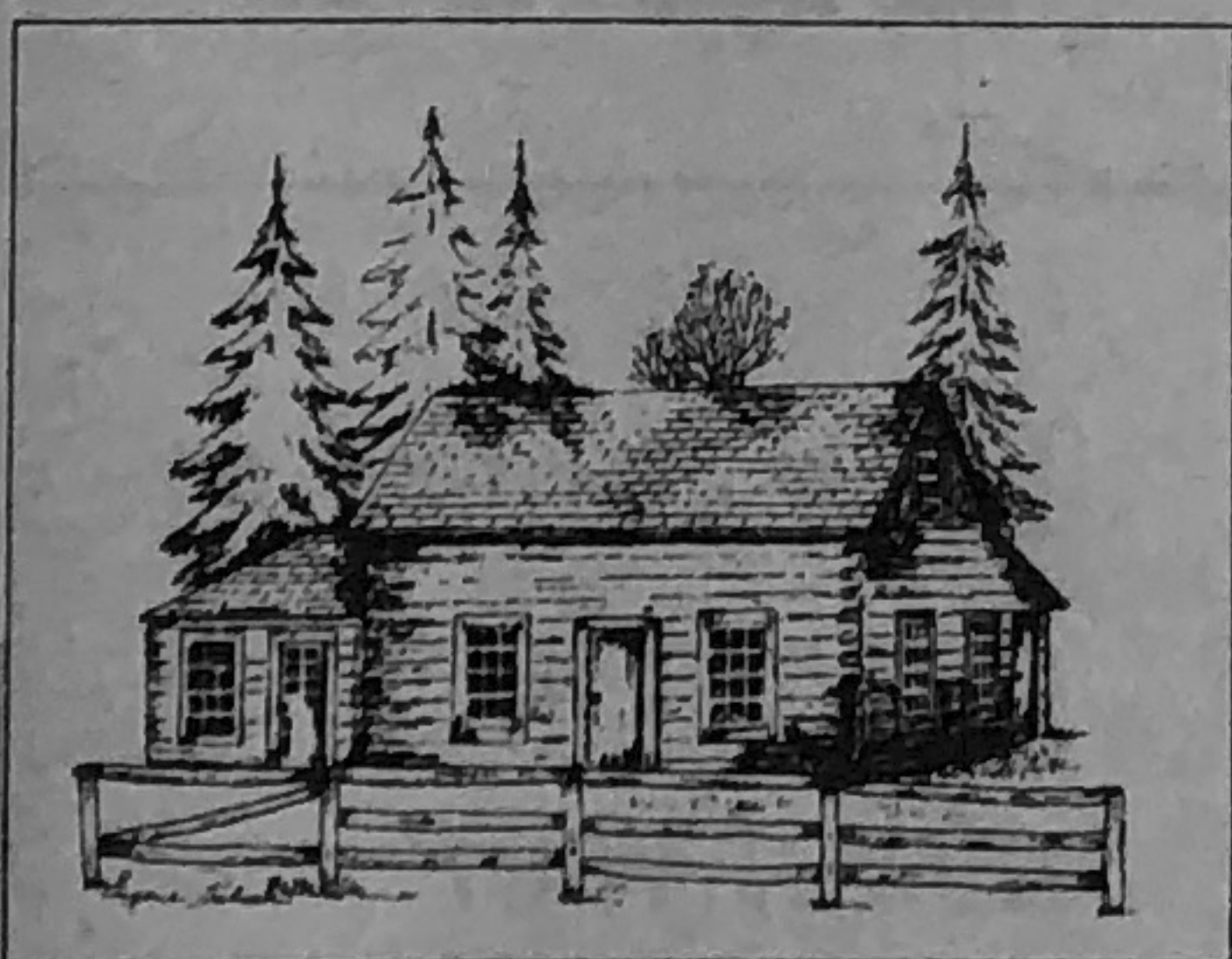
Remembering Antigo's Armistice-era flu outbreak

By **JOE HERMOLIN**
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On Nov. 11, 1918 the whole world celebrated the signing of the Armistice that ended World War I. People in Antigo were also elated but their celebration was very subdued. Within the past year and a half they had turned out in massive numbers to see their local recruits, Company G which became the 107th Trench Mortar Battery Company, off at the train depot. The soldiers' safe arrival in France avoiding German submarines was also greeted with a celebratory parade downtown. Six months after the signing of the Armistice, on May 17, 1919, the people of Antigo would again turn out by the thousands to welcome home the troops. But on that November day in 1918, with so much to celebrate, residents were told by city health officials to avoid crowds. The reason was the influenza pandemic which was near its peak at the time with 600 to 700 confirmed cases in Antigo.

It was called the "Spanish Flu" although there is no evidence that it originated in Spain and it killed between 50 and 100 million people worldwide. This was greater than the casualties of the war. Unlike most flu strains, the 1918 variety killed many young healthy adults in addition to the elderly, children, and those with pre-existing medical conditions.

Initially Wisconsin had poor record keeping but the first flu related death likely occurred in Milwaukee in September, 1918. The first reported person from Langlade County to succumb was William Grimm who died on Oct.



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Our History



Dr. G.W. Moore, together with his nephew Dr. G.E. Moore, ran the Antigo Hospital on Fifth Avenue and Elm Street at the time of the flu outbreak in 1918. He was the city health commissioner who enforced the closing of public gatherings, including schools, theaters, church events and more.

14 while in Pittsburgh. He was a son of Rev. and Mrs. A Grimm and managed the Antigo Publishing Company that specialized in German publications. He was 28 years old and in the army as a bandmaster stationed in Pittsburgh at the time.

It was falsely assumed that small town Antigo would escape the pandemic. Anna Deleglise Morrissey of Antigo received letters from a son in Madison and a daughter in St. Paul. They each describe how wide spread and deadly the outbreaks were in their areas and commented that their family and friends in Antigo should consider themselves fortunate to live in an area that was unlikely to experience such a medical calamity. But, as it turned out, living in Antigo did not provide immunity.

By the final weeks of October there were about 150 confirmed cases in Elton and White Lake and over 400 in Antigo. City Health Commissioner Dr. G. W. Moore recognized the severity of the problem very early as the trickle of cases grew. The first deaths due to influenza in Antigo were those of Lucile Shallow, age 20, and her brother Henry, days apart, in the last week of October.

On Oct. 10 Wisconsin became the first state to mandate statewide school closings to minimize contacts and Antigo immediately complied. Concerned over what high school boys might do with their free time caused officials to close all pool halls and bowling allies.

Other public places were soon closed as well. These included movie theaters, churches and Sunday schools. Even funeral services were curtailed and servic-

es limited to family members only. Hospital procedures were strictly regulated. Hospitals forbade visitors access to hospital rooms with influenza patients. Only medical practitioners were permitted to enter the rooms of these patients.

Homes with a sick resident had a red card placed in the window identifying that a resident was ill. The placard was placed in a conspicuous place on which was written "Influenza" in letters at least

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To Prevent Influenza

Keep warm in one of our Beautiful New Coats or Suits. Our prices are fixed so that we can satisfy every one, rich or poor. TOMORROW is your chance.

Coats at \$15 and up.
Suits at \$22.50 and up.

THE STYLE SHOP

F. COHEN, Prop.



Many ideas for staying well were offered. A clothing store in Antigo suggested their overcoats would help.

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Our History

two inches high. Even healthy individuals who lived in the home were restricted in their movements. Only medical practitioners were permitted to enter these homes. The quarantine could be lifted only after residents provided proof that no one in the house had had a temperature for at least four days. Once the sick residents recovered their homes continued to be placarded for at least four days and then the houses had to be aired out, the woodwork washed with soap and water or disinfectant and all bed clothing used by the patient boiled or thoroughly cleansed and aired. Only then could the placard be removed.

Often several members of a household were afflicted and no one was healthy enough take care of the family. There were reports that as many as 10 members in one household might have been infected. The Red Cross played a major role in helping these families. They raised funds for the preparation of an early version of "meals on wheels." The domestic science classrooms at the high school were used by the teacher and three eighth grade girls to prepare foods including vegetable soups and broths, chocolate and rice puddings, custards, oatmeal, stewed prunes, toast, jelly, baked apples and potatoes. Boy Scouts would deliver the food to families too ill to prepare meals for themselves.

People were urged to receive a serum developed by the Mayo brothers in Minnesota. It had first been made available to all railway workers and seemed effective. Other untested remedies were also suggested. Newspaper ads announced home treatments and certain diets. One article recom-

mended the three Cs: keep a "clean mouth, clean skin and clean bowels." One local clothing store suggested you could avoid influenza by keeping warm in one of their coats.

By mid-November the number of cases seemed to be dropping and the Palace Theater announced it would reopen on Nov. 15 but reconsidered on the advice of city health officials and waited another week.

Churches, lodges and other public places also opened by late November. But schools decided to wait a little longer and did not reopen until Dec. 2, after being closed for seven weeks.

By mid-December normalcy began to return to Langlade County and people were getting into the spirit of Christmas. But officials were still advising the need for caution. It is impossible to

tell how many people in Langlade County caught the flu or died of it. Some cases may not have been reported and some not correctly diagnosed. But from October to December of 1918, when people might have been celebrating the end of World War I along with Thanksgiving and Christmas they lived in semi isolation and fear of a deadly disease that swept the globe.

A dainty, distinctive treat to serve at your next brunch or cocktail party

(StatePoint) Forget cronuts, cake pops and cupcakes. Whether you're planning an elegant afternoon tea or seeking an unexpected addition to your next brunch or cocktail party, there's another chic pastry that deserves its day — the madeleine! These classic seashell-shaped cakes were named after their creator, Madeline Paulmier, by King Louis XV in the 18th century, so the story goes.

To make these dainty, distinctive treats at home, check out award-winning baker Barbara Feldman Morse's new cookbook, "Madeleines: Elegant French Tea Cakes to Bake and Share," featuring more than seventy recipes that use a simple one-bowl method.

This scrumptious recipe for Dark Chocolate Espresso Madeleines is best served warm with a scoop of vanilla ice cream and yields 24 madeleines.

Ingredients:

- 12 tablespoons unsalted butter
- 1 cup granulated sugar
- 1 cup semisweet or bittersweet chocolate chips (or 4 ounces chopped semisweet chocolate)
- 1 tsp. instant espresso powder dissolved in 1/3 cup warm water (or 1/3 cup strong black coffee, or 2 tablespoons instant coffee crystals

dissolved in 1/3 cup warm water)

- 2 large eggs, room temperature
- 1 cup all-purpose flour
- 2 cups semisweet chocolate chips

Madeleine Directions:

• Place a rack in the center of the oven and preheat to 325 degrees F. Coat two 12-shell pans with baking spray, or melt an additional 4 tablespoons butter and brush a little in each mold.

• Place butter, sugar, chocolate and espresso in a two-quart microwavable glass bowl. Microwave on low for one to two minutes. Then stir mixture with a whisk until smooth. If butter isn't melted, microwave for 15-second intervals, stirring after each, until smooth. (Alternatively, combine these ingredients in the top of a double boiler over simmering water and stir with a whisk until smooth. Remove from heat.)

• Let mixture cool for three to four minutes. Then add eggs, one at a time, whisking after each addition until completely blended. Add flour and cocoa, whisking thoroughly. The mixture should be very dark, thick and shiny.

• Using a 1 1/2-inch-diameter scoop or teaspoon, fill shell molds

with batter until almost full. Gently press batter to distribute evenly.

• Bake for 10 to 13 minutes, until madeleines puff up and no shiny spots remain in centers. Small cracks may appear, but be careful not to over-bake.

• Remove pans from oven and let cool on a wire rack for two to three minutes, then invert and tap madeleines onto the rack. Let cool completely.

Chocolate Glaze Directions:

• Place chocolate in a 2-quart microwavable glass bowl or measuring cup. Microwave on low for one to two minutes. Stir with a whisk until smooth. If chocolate isn't melted, microwave for 15-second intervals, stirring after each, until smooth.

• Place waxed paper on a cookie sheet or large wire rack. Hold madeleines by their narrow ends and dip one-third in the warm chocolate glaze. Scrape the flat side along the side of the bowl to remove excess. Place on the waxed paper and let glaze set, 30 to 60 minutes.

Hosting an afternoon get together? Whipping up a batch of madeleines will be sure to delight your guests.



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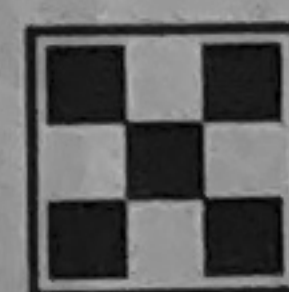
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