

Something to Think About

By F. A. WALKER

THE EARLY MORNING

THERE is an invisible, inspiring force in the early morning air, drifting down from the hills, sweet with the incense of the dawn, which vitalizes everything it touches, from the sod and the sea to the souls of humans.

It is the birth of a new day, opening its eyes like a new-born child to a new world. Every atom, every sphere and every creature is facing a threshold that has never been crossed.

The old quiverfuls of arrows have been shot away.

Time is handing out another supply, selecting the sharpest and strongest for the hardy band of youth, and urging youth to do its best, pointing to the dazzling paths that lead up and up to Arcadia.

Are you, young man and young woman, giving proper heed to Time's friendly admonitions?

Do you in the early morning of your life realize the blessed privileges that are yours?

Do you comprehend that this is the hour in which you must begin your search over the hills by every bowery road, toward a loftier peak, which in your delightful dreams you are picturing of wealth, and power and fame?

If you do, gird your quiver securely, look carefully about you and march on to the uplands nearer heaven, holding firmly all the while to faith and hope and honor, as you go.

Let not the lure of the valleys, the shade of the trees nor the purring waters call you back, when the sun approaches the meridian, and the day waxes warm and drowsy.

And at high noon, when the inclination comes to seek relaxation, and to side-step into fields of idle amusements, mind that you do not slip and go tumbling down among the failures.

If such desire confront you, summon all your resolution, all the fine virtues that within you lie, and face the way to Arcadia, though the outlines of the golden domes of the city do not yet appear.

At this moment, you are at the turning point, when a single deviation from high resolve, a step or two from the course you have been so faithfully

pursuing, may ruin your career and blast your fondest hopes.

By passing the noontime of life in safety, you will soon come upon an easier path, and find no difficulty in wending your way homeward, where the ring and the fatted calf will be found waiting for you, with the glad smiles of loving friends.

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KIDDIES SIX

By Will M. Maupin

MY PRAYER

GOD, for the gladness of this day,
Grateful, I come tonight,
Through all the days to come,
Dear Lord,
Guide Thou my steps aright.

I thank Thee, God, for health and friends,
And strength to work with cheer;
Grant me refreshing sleep this night,
Free from all care and fear.

And may I awaken calmed, renewed,
And ready for the day;
Whether of sorrow or of joy,
Help me to keep Thy way.

Grant, Father, purity of heart,
And courage for the right;
Grant me the gift of cheer always,
And favor in Thy sight.

Amen.

(Copyright.)

SCHOOL DAYS



with painful effort. If you tried to learn vocabularies by asking the meaning of words you would make little progress in the language.

Ask questions when you have to, but remember that you are pretty sure to overestimate the number of times when this is necessary.

Remember, too, that in gaining knowledge in this way you take chances on other people's mistakes.

The safest and surest way is to go straight to the printed authority, study the answer to your question, reason out for yourself why it should be the answer, and then think it over a couple of times after that.

The kind of an education you get for yourself is like the kind of a fortune a man gets for himself. You know what it is worth, how hard it was to acquire, and you are very likely to keep it.

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THE ROMANCE OF WORDS

"TAMMANY"

WHEN political reports state that such-and-such a person is the "Tammany candidate" or that "the Tammany organization is back of a certain move," the expression is understood to refer to a prominent organization in New York—but the fact that it receives its name from a noted Indian chief is overlooked.

Tamanend, the chief in question, was the ancient, wise and friendly head of the Delaware tribe of Indians who, for want of a better candidate, was "canonized" by the soldiers of the American Revolution as the patron saint of the new country. The Tammany organization dates from May 12, 1789, when it was formed for benevolent and social purposes, but eventually became an important political body, formally chartered in 1805 and opposing the so-called "aristocratic" Society of the Cincinnati. It was essentially anti-federalist or democratic in its character and its chief founder was William Mooney, an American upholsterer of Irish extraction. The grand sachem and the thirteen sachems typified the president and the governors of the thirteen original colonies.

The Tammany Society today is a charitable and social organization, entirely distinct from the general committee of the Tammany political body, which cannot use Tammany hall without the consent of the society.

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The Kitchen Cabinet

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And homeless near a thousand homes I stood,
And near a thousand tables pined and wanted food.—Wordsworth.

COCOA DISHES

On the shelf of every kitchen will be found a can of cocoa, but aside from using it as a drink and as a substitute for chocolate in cake, there are a few housewives who realize the number of ways it may be used in food. The children will like these sandwiches:

Cocoa Sandwiches.—Make an ordinary confectioner's frosting, using two tablespoonfuls of hot water, one and one-half tablespoonfuls of cocoa. Stir in confectioner's sugar, one-fourth of a tablespoonful of vanilla and one-half cupful of chopped nut meats. Spread the bread lightly with butter and put together with the cocoa filling.

Rich Cocoa Sauce.—Take five and one-half tablespoonfuls of cocoa, one-half cupful of sugar, one and three-fourths tablespoonfuls of cornstarch or arrow root, one-half cupful of cold water and a pinch of salt. Place in a double boiler, then add one and one-half cupfuls of boiling water, stirring constantly until the mixture thickens. Then cook over hot water for twenty minutes to half an hour. Add one-half teaspoonful of vanilla just before serving.

Marshmallow Frappe With Cocoa.—Scald three cupfuls of milk and stir into it one-eighth of a teaspoonful of salt, two and one-half tablespoonfuls of cocoa, one-half cupful of sugar and let the mixture boil up, then add one-half cupful of marshmallow creme. Chill, add one-half teaspoonful of vanilla extract and freeze in three parts of ice and one part of salt. This is sufficient to serve six persons.

Cocoa Bread Pudding.—Soak two cupfuls of bread crumbs in four cupfuls of scalded milk for one-half hour. Mix one-fourth of a cupful of cocoa with a little cold water to paste and add to the milk mixture. Beat together one-fourth of a teaspoonful of salt, two-thirds of a cupful of sugar, two eggs and one-half teaspoonful of vanilla. Add to the pudding mixture, pour into a buttered pan and bake in a pan of hot water. Serve with a hard sauce.

Is there anything whereof it may be said: See this is new? It hath been already of old time, which was before us.—Ecclesiastes.

THINGS WORTH KNOWING

If recipes call for butter you can substitute other fats such as chicken, suet or pork fat. The following table will be helpful to save for reference:

Fourteen table-spoonfuls (seven-eighths of a cupful) of beef fat,

clarified, equal one cupful of butter.

Fourteen table-spoonfuls of clarified mutton fat equal one cupful of butter.

Fourteen table-spoonfuls of clarified chicken fat equal one cupful of butter.

Fourteen table-spoonfuls of commercial compound equal one cupful of butter.

Fourteen table-spoonfuls of cottonseed oil equal one cupful of butter.

Fourteen table-spoonfuls of corn oil equal one cupful of butter.

Fourteen table-spoonfuls of hardened vegetable fat equal one cupful of butter.

Fourteen table-spoonfuls of lard equal one cupful of butter.

One cupful of oleomargarine equals one cupful of butter.

One cupful of 18 per cent cream equals three table-spoonfuls of butter.

One cupful of 40 per cent cream equals one-half cupful of butter.

In using fats for meat pies, beef drippings may be used for the pastry.

Ham, bacon and sausage fats may be used to season vegetables and other food combinations.

Chicken, duck and goose fat for cookies and spiced cakes.

Corn oil for French dressing and mayonnaise.

Chicken fat and bacon fat to spread on sandwiches in place of butter.

Corn Fone.—Take one cupful of cornmeal, one table-spoonful of vegetable oil or one and one-half table-spoonfuls of chopped cracklings, one teaspoonful of salt and one-third to one-half cupful of water to make a soft dough. Cook in a greased frying pan 20 or 30 minutes, then finish baking in the oven.

Cheese may also be added to white sauces or custards to enrich them and add to the food value of a dish, thus taking the place of meat as a main dish.

For dipping fruits and nuts for glazed candies, great care should be taken not to burn the sirup; remove it as soon as it begins to turn straw color, and dip the nuts or fruit. Keep the dish over hot water, so that the sirup will not harden.

Nellie Maxwell

LOW WAISTLINE EVENING GOWNS

From a cursory glance one gains the impression that there is little difference between this winter's evening dresses and those of last year, but let one of each season appear side by side and last year's gown will seem decidedly old-fashioned, notes a Paris fashion correspondent in the New York Tribune.

In recent times the changes in fashions have been so slight and so gradual that we were scarcely conscious of them. Innovations are brought about gradually. This method is infinitely better than the old-time one

bright-hued, flowers placed about the hips.

In evening toilettes the dress with wrap to match is important. Velvet gowns in high colors have matching coats or capes. Japanese effects are introduced in several of the evening dresses with accompanying wraps, many of them worked out in black and gold brocade.

Novelties of this season are the evening dresses of duvetyne in high colors. These should prove successful for the half-ceremonious restaurant or informal dinner dress.

Scarves of Sheer Metal Cloth.
A charming example of the use of sheer metal tissue with a bright color is a Madeleine et Madeleine model, developed in sapphire blue and silver brocade. The long scarf attached to the shoulders and again to the wrists by a novelty bracelet is of a very sheer silver cloth.

Brick red satin and silver are strikingly combined in a Charlotte model. The satin is interwoven with silver threads. An underskirt of silver has several inches longer than the dress. A band of satin embroidered in silver encircles the hips and extends down the front. A ragged appearance is given to the bottom by the silver petticoat hanging below the skirt, the embroidered band longer than the petticoat and panels at either side trailing on the floor.

Polonetta reds, fuchsia shades, notably mauves, are pleasingly combined with silver to make some of the best of this winter's models. A mauve crepe frock is trimmed with clusters of silver grapes.

Ornamented With Lace and Flowers.

Mme. Jenny created a decided sensation by her frocks in fuchsia colorings shading from pinkish mauve to the deepest fuchsia blue. These are of silk, trimmed with metal lace and flowers, each one having a matching wrap of velvet with a big ruch collar made of flowers. They are charming from the color standpoint.

A few brown and beige tones make their appearance in the evening. Martial et Armand have a model called Alcibiade developed in beige satin with an apron tunic and scarf sleeves of lace in matching shade. The tunic is mounted in a novel way to a girdle of brown velvet placed low on the hips and is arranged so that the dress may be worn without the apron.

An interesting model from Jean Patou, called Conchita, is developed in a novelty printed silk. At the sides are long panels of ivory lace. Rows of ivory insertion trim the lower half



An Interesting Model of Black Chiffon and Jet.

of causing an upheaval which meant forcing styles so startling that none but the extremist adopted them.

We have been talking of longer lines in dress for so long a time that the subject seems a very old one. But the lengthened lines we talked and wrote about two years ago are short in comparison with those of today. Last winter no dressmaker placed the waistline as low down on the hips as it is now. Then there is the skirt, the hem of which almost touches the ground, doing its part in producing a longer and slimmer effect. These skirts are better suited to evening dresses than to any other costumes.

Loose Models for Uncorseted Figure.

French gowns are of the long, straight sort. This is the type of evening dress most in use. While there are many models with tight bodices and full skirts they are in the minority. The appeal of the picturesqueness which the latter possess, is not strong enough to compete successfully with its long graceful skirt and its simple bodice hanging loosely from the shoulders and blousing around the hips.

One reason why the evening dress with tight-fitting bodice and full skirt is not eagerly accepted is because it is not suited to the uncorseted figure. The loose, and in some cases rather untidy appearing dress, is in accord with present-day fashions, keeping pace as it does with progress and with the emancipation of women in dress as in other lines. No woman wants to return to Civil war times in her dress any more than she wants to revert to any phase of life peculiar to those days.

If we realized how closely dress is and always has been connected with history we would be more successful with it and would desist from all attempts to march it into any other than the natural channels.

Decolletage Becomes More Modest.

Evening gowns, except for the most formal occasions, are less décolleté this year. Some have draped skirts, the foundation skirt being about seven inches from the floor, while the various ways of hanging panels, points and drapery from the low waistline to several inches below the skirt, give a most fascinating line.

In evening dresses Jenny features flowing side panels which are a continuation of the sleeve. She introduces an ingenious effect by arranging the panel on one side of the dress so that it falls from the front of the sleeve and that on the other from the back. She further accentuates this reverse treatment by making the panels of a contrasting material. Two wedding dresses from this maker, one in white satin and another in silver lace, show interesting and novel trains which are a continuation of panels.

Fabrics are sumptuous and colors are brilliant. An abundance of sheer silver tissue is used for scarfs and trains, as well as tissues of gold and silver shot with beautiful colors, notably red and violet hues.

Metal brocades, soft velvets and satins and beautifully patterned silks are used profusely. Several models exploit lace in various ways. Drecoll makes beautiful lace dresses of a very stately type cut on the Italian Renaissance lines. Especially lovely are those combining silver and black lace.

Many dressmakers of importance still favor black, but the pendulum is swinging rapidly toward bright colors. A number of white crepe dresses are veiled with black lace. Frequently a black and white dress, or the all black or all white costume, has a girdle of



Winsome Brick-Red Satin Interwoven With Silver Threads.

of the skirt. At each side, heading the lace panels, is a huge artificial rose of red silk.

Picturesque Shoe of Colonial Days.

If one is of the picturesque type and has a taste for the picturesque in dress, it is difficult to reckon shoe buckles among the non-essentials for they are essential to the completion of the most picturesque shoe that ever has been worn. The Colonial shoe with its huge buckle has returned. Extremely effective are the large velvet tongues in either brown or black that serve as a support for buckles that may be either square or oval. Frequently brown velvet tongues are used on black shoes.

Hatpins have been absent from fashions for so long a time that it is pleasing to see pin cushions on dressing tables of fashionably dressed women bristling with pins of jade, jet and glistening stones. They may have long dangling pendants or be in ring or oval form to match earrings.

Jewelers have had their eyes on the length of sleeves for the last year and a half to ascertain whether or not the bracelet will continue its prosperous way. Apparently the advent of the long sleeves has not had the effect on the use of bracelets that was expected, for although many long sleeves are worn the vogue for the bracelet is undiminished. Among the recent models are bands of pearls clasped with snakes' heads in platinum studded with diamonds.

Uncommon Sense

By JOHN BLAKE

IF YOU DON'T KNOW—

IF YOU don't happen to know how to spell a word, consult the dictionary. The effort you make turning over the pages and hunting out the word will probably fix the spelling in your mind.

Ask some boy how it is spelled, and you will almost instantly forget it. Then next time you need to use the same word, you will have to ask again.

Any form of knowledge, if it is to remain with you, must be got with some effort.

The child whose parents answer all his questions as he is studying his lesson books usually fails in examinations, where there are no parents to ask.

If he had been compelled to look up the answers he would have remembered them.

If there is no other way to get information than by asking questions, ask them.

You could not, for example, find out a man's name without asking. But you could find his place of residence and his telephone number, and his business, by looking him up. And if necessary for you to know these things, that would be the only sensible way of learning them.

In the study of languages, pronunciation and idiom can be learned of teachers. But the grammar and the vocabulary must be dug out of books

MOTHER'S COOK BOOK

by Nellie Maxwell

The making of friends who are real friends, is the best token we have of a man's success in life.—Hale.

SMALL CAKES AND COOKIES

COOKY that keeps well, and at the same time is rich and good, can be made of the following ingredients:

White Cookies.

Take one cupful each of butter and sugar, and when well creamed add two eggs, one-half cupful of cream or milk, add three table-spoonfuls of baking powder in flour to roll and a half table-spoonful of grated nutmeg. Set away to chill before rolling and bake in a quick oven.

Fruit Cake.

Take three eggs, one and one-half cupfuls of sugar, one cupful of shortening, two cupfuls of flour, one table-spoonful of soda dissolved in one-half cupful of boiling water, one large cupful of coconut, one pound of dates, cut fine, add one table-spoonful of salt and one-half table-spoonful each of

lemon and vanilla. This makes 40 small cakes.

Ginger Cookies.

Take one and one-half cupfuls of shortening, one cupful of molasses,

THE CHEERFUL CHERUB

I'm sure the power to succeed
Is in us if we'd give it way.
Success is being happy—Art
Is making other folks that way.



(Copyright.)

YOUR HAND

How to Read Your Characteristics and Tendencies—The Capabilities or Weaknesses That Make for Success or Failure as Shown in Your Palm.

THE FINGER NAILS

THERE is much that can be gained from a detailed study of the finger nails, nature's protection for the tips of the fingers. In fact, in ancient times certain soothsayers professed to be able to read a person's entire past, present and future from a study of the finger nails.

If the nails are short, broad rather than long, and the skin grows far up on them, you may read in them a strong personality, but with a tendency toward too much criticism of others. The possessor will seek to dominate and control in circumstances affecting himself and his surroundings. He will be, often, a person hard to get along with. The type has its good points, of course; among them are order and regularity. If the nails described occur on spatulate fingers—that is, fingers which broaden at the end or tip—and the thumb is short, the owner, man or woman, will have a passion for tidying up, arranging and rearranging his or her surroundings, seeking always to attain the perfecting of orderliness.

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