

# THE SANDMAN STORY

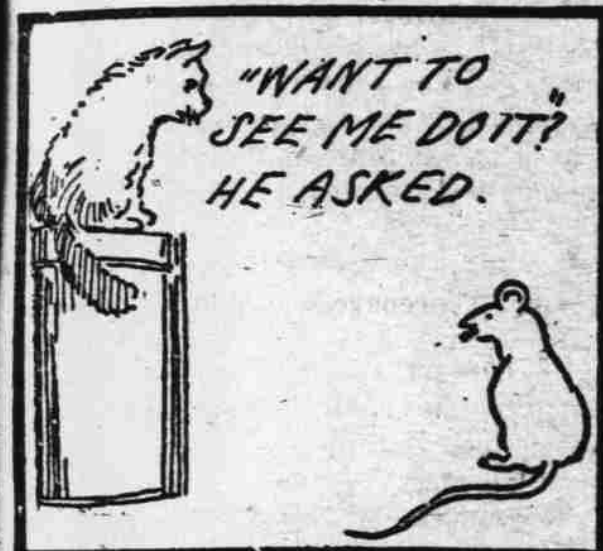
## MR. RAT'S ONE LIFE

MR. RAT was cornered and he knew if he tried to use force with big Mr. Tom Cat he would come to grief, so he used his wits, thinking to gain time and by so doing he might save his life.

"Before you take me," said Mr. Rat, "I should like to know, Mr. Tom, if it is true that you have nine lives."

"I have often heard this, but I have never believed it, and I should like to know before I die from your own lips the truth of this matter."

"It is quite true," replied Tom. "I have six lives left. Once I was thrown into a pond and came home. Another



time I tumbled off the limb of a tree and fell into a hoghead of water and was rescued, and once some bad boys stoned me and left me for dead, but I came back and here I am."

"Well, well, I shall have to believe you, Mr. Tom," said Mr. Rat, "but how I should love to really see you die and come to life! That would be most interesting."

"Suppose now you should jump into that meal box with the cover open, and it should close and smother you, do you think you would come to life?"

"Of course I would," said Tom, knowing that he would not smother, and thinking how surprised Mr. Rat would be to see him come out alive after he thought him dead.

"Want to see me do it?" he asked. "I should be delighted," said Mr. Rat, "but I must say I do not believe you can. So do not take any chances on my account. You might not be able to do it this time."

"Oh, if you had as many lives as I have you would not be afraid," said Mr. Tom. "It must be very uncomfortable to have only one life. Well, here I go. Now watch."

When Tom jumped in, Mr. Rat, as quick as a streak, ran up the box and tipped the cover, and down it came with a bang.

"Are you dead yet?" asked Mr. Rat. Mr. Tom, to make him think he was, did not reply, but when he tried to jump out of the box, to his surprise, the cover was so heavy he could not move it.

Mr. Rat was safe, and he decided he

would not run just yet, so he asked: "Are you there, Mr. Tom?"

"Yes, I came to life again; open the cover and I will show you," was the reply.

"Oh, I'll take your word for it," said Mr. Rat. "You have five lives left and I have only one, and if I let you out my one life would not be worth a grain of corn."

"I will take your word for it, Mr. Tom, that you are alive, and as you have five of your lives still left I will take care you do not see me again. Good-by. I hope you get out before your other five lives are used up."

Poor Mr. Tom meowed so loudly that some one heard him and let him out, but he stayed in the meal box so long that he almost smothered, and he was not at all sure after that whether he had five lives left or only one.

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## HOW DO YOU SAY IT?

By C. N. Lurie

Common Errors in English and How to Avoid Them

### "BALANCE" AND "REMAINDER."

ALTHOUGH grammarians writing in recent years say that the use of "balance" in the sense of "rest" or "remainder" is now used so frequently that it may be said to have become a part of the language, they agree in asserting that a distinction should be made between "balance" and "remainder." In this as in many other cases, everyone must co-operate if the purity of the English language is to be preserved.

A "balance" is the amount that must be added to or subtracted from one side of an account to make the two sides agree; the word should not be employed to indicate the amount or the number left after a part is taken away. When it is necessary to express the latter meaning say "remainder" or "rest." For example, do not say, "I ate half of the apple this morning, and expect to eat the balance this afternoon." Use "remainder" or "rest."

(Copyright.)

### Versatile.

William Lyon Phelps, professor of English literature at Yale, declares he gets credit for only 25 per cent of the after dinner speeches he actually makes.

"Every time I accept an invitation to speak I really make four addresses," he says. "First is the speech I prepare in advance. That is pretty good. Second is the speech I really make. Third is the speech I make on the way home, which is the best of all, and fourth is the speech the newspapers next morning say I made, which bears no relation to any of the others."

## NORMA TALMADGE



This young woman, who in private life is Mrs. Joseph Schenck, fairly ran away with the honors in a recent contest conducted by a Chicago newspaper to ascertain the most popular actress in motion pictures. Miss Talmadge was born at Niagara Falls, N. Y., in 1897 and educated in the Brooklyn schools. At the age of fourteen she entered motion pictures. She now heads her own company. She is 5 feet 2 inches tall, weighs 110 pounds and has dark hair and brown eyes.



## THE KITCHEN CABINET

(© 1922, Western Newspaper Union.)

"For what avails success a won  
If there be none to care?  
It's sweet to know there's even one  
With whom our joy to share.  
And when despair comes swift and sure  
And darks our world awhile,  
What is it brings the sun once more?  
A handshake and a smile."

### COMBINATIONS.

The following combinations may not appeal to everybody, but there will surely be one which will be worth while.

**Chinese Chews.**—Take one cupful each of dates, and walnuts chopped, one cupful of sugar,

three-fourths of a cupful of flour (pastry), one teaspoonful of baking powder, two eggs, and one-fourth of a teaspoonful of salt. Mix all the dry ingredients together; add the dates and nuts; stir in the eggs beaten well, and bake in as thin a sheet as can be spread. When done, cut in small squares and roll into balls. Roll in granulated sugar before serving.

**Cheese Bundles.**—Take neat strips of cheese cut half an inch thick, and roll each carefully in a thin slice of dried beef; lay on slices of well-buttered whole-wheat bread and bake in a hot oven six to eight minutes, or until the cheese melts and the bread browns. Garnish with parsley and sweet pickles and serve with hot chocolate for Sunday night lunch or supper.

**Mashed Potatoes With Peanut Butter.**—Boil and mash a half-dozen medium-sized potatoes; add two tablespoonfuls of butter, one-half cupful of hot milk, one and one-half tablespoonfuls of peanut butter, one teaspoonful of salt and a few dashes of white pepper. Blend a tablespoonful each of butter and peanut butter and spread over the top. The butter as seasoning may be divided and used as a top garnish. Brown in the oven.

**Lemon Dumplings.**—Mix the grated rind and juice of a lemon with one cupful of molasses, one-half cupful of sugar, one tablespoonful of butter and one cupful of hot water; then add to this boiling mixture simple dumplings, using one egg, two teaspoonfuls of baking powder, one cupful of flour, one-half teaspoonful of salt and milk to make a drop batter. Cover closely and boil 20 minutes, using care that the mixture does not burn.

**Orange and Onion Salad.**—Peel and slice two oranges; slice one-half of a large Spanish onion and arrange the orange and onion slices on lettuce. Serve with French dressing. This amount serves four, generously.

"We rise by the things that are under our feet.  
By what we have mastered of good and of gain,  
By the pride deposited and the passion slain,  
And the vanquished ill that we hourly meet."

### GOOD THINGS FOR THE FAMILY.

A candy that the children may be given in moderation may be made at home with little expense; flavors, fruits and color may be added to the variety.

**Fondant.**—This foundation is made by boiling, and it is wise to have a clear, bright day for making candy, and if inexperienced use but a pound of sugar at a time. To one pound of sugar add three-quarters of a cupful of boiling water and one-half teaspoonful of cream of tartar. Stir the sugar and water until well dissolved, then when beginning to boil do not stir or jar, to avoid granulation. Test by using ice water for dipping; this is the important moment in fondant making. When a drop falls in the iced water, making a soft ball which can be picked up in the fingers, remove the sirup at once from the fire and set the saucepan where it will cool without being jarred. When cool enough to bear the finger, begin to stir with a wooden spoon until creamy and smooth or it may be poured while hot over a buttered marble slab and worked when cool. In either method it should be kneaded into a smooth, doughy mass and set aside, well covered, to ripen. This foundation may be used in all sorts of bon bons, cream, nougat and fancy candies.

**Spanish Biscuit.**—Separate the yolks and whites of four eggs, beat the yolks 20 minutes, add four tablespoonfuls of sifted sugar, then four tablespoonfuls of flour, after adding the stiffly beaten whites add a fourth of a teaspoonful of salt. Flavor with the grated peel of one lemon. Drop by spoonfuls on buttered paper and bake in a quick oven.

**Oat and Cornmeal Muffins.**—Melt two tablespoonfuls of shortening in one cupful of hot cooked oatmeal; add one teaspoonful of salt and one egg beaten light, with three-fourths of a cupful of milk. Mix all together thoroughly. Mix and sift together two cupfuls of cornmeal, four teaspoonfuls of baking powder, one-fourth of a cupful of sugar, and stir into the first mixture; bake in a hot oven in a well-greased muffin pan about twenty-five minutes.

the garment is cut to extend nine inches below the waist and often extended at the sides to form a soft girde at the back. Much ingenuity in cutting is the result of this idea.

The pretty blouse of soft satin, shown in the picture, ignores the waistline entirely—back and front. It honors the mode for iridescent beads in an effective embroidery and shows its allegiance to longer sleeves and tab-trimming about the bottom; both innovations for the new season. The changeable taffetas are often trimmed with bands or straps of the silk, frayed into narrow fringe along each edge, this fringe revealing one of the two colors used in weaving the silk. With the addition of a little needlework this makes a beautiful ornamentation.

In spite of early indications to the contrary, the last arrivals have elbow sleeves, although there are many with longer sleeves, it is likely that the short sleeved models will at least hold their own through the summer.

The most noticeable style point made by the new models is the lack of any definition of the waistline—in the front of the blouses at least. The body of

## Spring Suits in Great Variety



NEW models in suits for spring reveal much ingenuity in designing as well as some departures from style features that have proved popular during the past winter. Embroideries are retained and braids are featured. Skirts vary in width from medium to wide—that is, wide by comparison with those that have been popular with very young women, and in the displays so far extremely short skirts are conspicuous by their absence. There are many straight coats, varying greatly in length. Some of them barely cover the waist line and others are finger-tip length, with many gradations between. As a rule, skirts are plain. Belts are made of the materials and are narrow and inconspicuous.

If one's ambition is to acquire a suit that is unlike anything that has been owned before, the suit at the left of the two shown above, will prove interesting. The body of the ingen-

ously cut coat appears to be merely a slashed cape, the slashes forming rounded panels, below the waist line, that overlap. They are trimmed with narrow braid. The collar promises to be the most popular type in spring suits and the skirt carries out the panel arrangement suggested by the coat. Soutache and other braids command admiration by the exquisite exactness in workmanship with which they are applied.

The suit at the right is typical of the box-coat model, straight in front, with a slight flare at the back, where it is a little longer than in front. The skirt is an extreme in length and width—more ample than the average. Silk embroidery in two colors and soft shades finishes this handsome model. In the matter of decoration, it remains to be proven which will be best liked, but embroideries have the lead just now.

## An Excursion Among Blouses



NOW that the new blouses for spring have arrived in force, a little excursion among them is a sight-seeing event of much pleasure. The charm of novelty in design is added to that of unusually beautiful color and color combinations. Changeable taffetas present a new field for the designers and they are exploiting it with great success. Georgette crepe in two-color blouses, still proves irresistible to those who are responsible for the styles and georgette maintains its place at the head of the little procession of lovely fabrics used for spring and summer blouses.

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Julie Bottomley

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WO, tree mont ago one my frien wot's a cop een da polece station gotta increase for da family. Hees wife hava greata beega fat little bambino boy een da hospotal. Dat cop geeva da ceezar alla hees friens and tella every body he gotta besta baby een Unitteda State.

My frien ees sure stronga for dat keed alla right. And I tink before dat keed getta beega man he geeva hees papa plenta training for be greata cop.

You know all da cop gotta do ees keepa everybody out of trouble. He stoppa da noise and stoppa da fight and maka everybody feela good. And seence he gotta dat new bambino my frien worka one shift as cop for da ceety and one shift for da keed.

He tella me on da street he can keepa da peace and stoppa da noise weeth no moocha trouble. Jusa between you and me and no for spreada round, he tella me hees job was preety softa one.

But he tella me now dat keed gotta hees goat. He say da leetle son-of-a-gun maka more trouble one night as he finda on da street een seexa week. He say when he feenish walka da beat for da ceety he gotta walka da beat for dat keed, too. He say da leetle shaver yella so louda he can all night Jusa for maka da noise. And my frien no can putta dat keed een da jail for breaka da peace weethout hava da scrap weeth hees wife.

Eef somebody ees raisenell on hees beat he getta preety sore and trovee bin da jail. But when dat leetle bambino breaka loose he maka more trouble as fiva, seexa men. And da cop he tink was greata stuff. He tella me he no trade dat keed for meellon bucks. Weeth da man my frien ees tough guy and gooda cop. Put weeth da keed he ees gooda man and a bum cop. But eef I gotta leetle bambino mebbe I am da sama ting, I dunno.

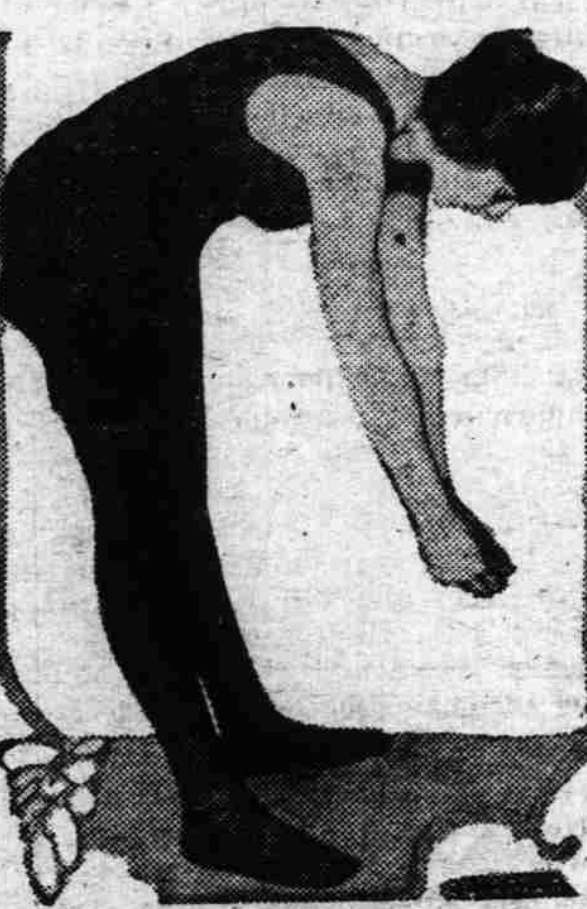
Wot you tink?

## BEAUTY CHATS

by Edna Kent Forbes

### THE BEST EXERCISE

IF ONE has a few moments a day to devote to exercises for increasing one's beauty, the very best that can be selected is the trunk raising movement. Of course, every woman should take at least 15 minutes every morning for general exercise, and the daily bath, but most women are re-



"Stretch Like a Cat to Be Healthy," is the Advice of a Famous Woman Physician.

luctant to spend even so little a period on self development.

The trunk raising, however, can be performed in a kimono or nightgown, before the clothing and corsets are put on. Lie flat on the floor, with the feet supported under some heavy object, and, placing the hands on the hips, raise the body to a sitting posture, with the trunk bent well forward. Lie down again slowly, and rise once more, and repeat this several times. Inhale as you go down, exhale as you rise.

This exercise gives the desired slender classic lines to the shins.

groins and stomach. Authorities say that if every young woman did this exercise a dozen times a day, protracted and painful childbirth would be done away with—except in cases where the organs are contracted. Some give the exercise without support to the feet, the best authorities agree that this way the results are very slight. With the feet supported the pull comes on the abdominal muscles, reducing all extra flesh there and adding strength.

The body must be raised steadily and slowly, jerky motions will not do any good.

(Copyright.)

### A LINE O' CHEER

By John Kendrick Bangs.

### YOUR VALENTINE.

Who'er you are, whate'er your line,  
If you shall need a Valentine,  
I'll serve it if shall chance to be,  
That you've the soul of sympathy,  
A heart that beats responsive to  
The sufferer in need of you,  
And always do the best you can  
To serve and cheer your fellow-man.

(Copyright.)

### How It Started

### THE "PLUS" SIGN.

THE "plus," or sign of addition, is derived from the Latin word "et," meaning "and." Originally the word "et" was written as a capital E with a flourish across the lower extremity. This in time, as haste dictated to convenience, degenerated into a simple cross.

(Copyright.)

Helie Maxwell