

# THE SANDMAN STORY

## FOUND UNDER A TREE

NO ONE ever knew how it came there, but after it was all over, Mr. Fox, who visited the farms often than any of the others, thought that some one had a picnic in the woods and left it under the tree.

It was a box, not a very large one, but large enough to attract Mr. Fox as he walked through the woods one day under the bushes and back of the trees.

He, being a very wise and cautious fellow, did not touch it, but ran over to Billy Possum's house to tell him about it, and Billy, being very curious, ran with Mr. Fox to where the box was under the tree.

But after looking at it a while Billy Possum decided that Tim Coon was the boy who should be given a chance



to investigate; that is, to poke the box with his nose or paw and see what would happen.

So ever they went to Tim's house and told him about their discovery. "We did not want to be selfish," said Mr. Fox, "so we came for you to share in the fun of seeing what is in it."

Tim was very much flattered when he heard this and off he went to see the mysterious box.

Mr. Fox, Tim Coon and Billy Pos-



I GOTTA more deesgust now as I lasa week when I first come Washington, capital da Unitta State. My friend tella me everybody come een da congress for maka da law. But seema lika only ting he ever makees da speech and da meestake.

Righta now ees greata beega fight for da league of nation and da peace treat. Da pence treat was for stoppa da war and da league of nation for maka heem stay stop.

President Weelson throw up da job over here so can go to France and maka dat ting. And when he getta all feex and breenga home da congress try putta on da bum. Dat way ees jusa lika da teetle keed whosa mamma senda heem een store for buy da eggs. He getta eggs and starta home and when getta almosta back some beega boys maka heem drop.

Now I tink ees no maka so moocha deefrence eef da eggs was fresh or rotten when he leava da store, but eef dey getta broke ees preety tough on da keed. Dat ees so gooda way I can explaina da fight wot ees go on now.

But da President Weelson maka one meestake. When he maka dat league for nation he tink would stoppa alla da fight. Eef he can go back to France and maka one for stoppa da fight een congress I tink would be gooda suggest. I dunno eef I gotta righta idee.

Wot you tink?

## HOW DO YOU SAY IT?

By C. N. Lurie

Common Errors in English and How to Avoid Them

### "THEM," AS AN ADJECTIVE.

THE use of such expressions as "I saw them boys there," is, of course, one of which persons who exercise even a moderate degree of care in speaking, would not be guilty. Yet the use of "them" as an adjective is not limited by any means to those who are uneducated or careless in other respects. Perhaps this is due, as are so many other examples of inelegant or faulty speech, to the effect of constant repetition. A person of education hears others employ the expression, "them boys," or "those kind," and similar ungrammatical expressions, and falls unconsciously into the same errors.

"Them" is a pronoun, third person, plural, objective case form of "they," and should never be employed as an adjective, before a noun, instead of "those" or "these." Therefore, "I saw them boys," and similar expressions, should be "I saw those boys, or 'I saw these boys,' etc.

## Constance Talmadge



Constance Talmadge, the charming film star recently became the bride of a wealthy tobacco merchant and importer. With her talented sister, Norma, Miss Constance Talmadge a short time ago entered into a three-year \$20,000,000 contract to produce 24 pictures a year. She recently passed her twentieth birthday.



BETTER BE GOOD & OUT THAN IN BAD

## BEAUTY CHATS

By EDNA KENT FORBES

### BEAUTY FOODS

ASIDE from the question of which foods make for fat or for slenderness, is the question of which foods make for beauty. Certain fruits and vegetables do have a direct effect upon the looks, and the woman who is trying to improve herself would do well to use them frequently in her diet.



Much of Your Beauty Depends Upon Your Food.

Any food containing olive oil is usually good for the complexion. Olive oil itself is splendid for the complexion, but it will make fat and must be avoided by women who do not wish to gain. The young women of Italy have wonderful skins, indeed, they are world famous for the soft, creamy tint of their skins. Three things, olive oil, wine and garlic, are used more than any other foods in their diet. The oil brings flesh, the wine makes blood, the garlic acts as a general cleanser for the system.

Olive oil can be included in any diet, the pleasant way being as mayonnaise upon salad. Wine is not

possible in every state and no one with an American taste would eat garlic. But an occasional dish of small onions, creamed or stewed, will make an excellent substitute. Carrots are also beauty foods; they enrich the blood and purify it. Spinach is good for the complexion, for it purifies the blood. Apples tone up the whole system, orange juice is laxative and grapefruit has a healthful acid. Toast is better than bread, for all the indigestible parts of bread are removed by the second baking.

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## How It Started

COFFEE.

WHILE coffee was unknown to the Greeks and Romans, it was used in Arabia as early as the Fifteenth century. Plants were carried from Mocha to Batavia in the Seventeenth century, and to Martinique in 1720. The first coffee house in Europe was at Constantinople in 1551; in England the first was in London in 1652, and in France at Marseilles in 1671.

(Copyright.)

## A LINE O' CHEER

By John Kendrick Bangs.

### A PLEDGE.

DO WHAT they will For good or ill Unto the League of Nations; The Treaty take Or let it break Beneath the Reservations— My hand and heart Will do their part With Treaties or without them To stand for good And Brotherhood When Huns of others flout them. (Copyright.)

In North Australia there are certain cannibal tribes who make a practice of eating their slain friends, but not their enemies.

## The Kitchen Cabinet

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The happy man is he who is cheerful with moderate means; the unhappy he who is discontented in the midst of plenty.—Democritus.

### SERVE SOME SOUP.

Even spoonfuls of leftovers of vegetables, steak bones, broth from corned beef or from tongue, a cupful of gravy or less, celery leaves, parsley—these last may be dried and kept in bottles—in fact anything that is good, no matter how small the quantity, may be utilized in a soup. The trimmings sent from roasts, the bones of fowls as well as the feet may be used. The soup course planned and prepared from such combinations as above mentioned may be served at a very low cost. An occasional day of cream soup may be served to add variety.

**Clam Chowder.**—Pour two cupfuls of water over one quart of solid clams; rinse and remove bits of shell, if present. Strain the water and clam juice through a double cheese cloth. Remove the hard portion from each clam and chop fine. Cut one slice of salt pork into small cubes and cook until well browned with one onion sliced thin; when the onion is yellowed, add the water and clam juice and simmer ten minutes. Parboil one pint of sliced potatoes, drain, rinse in cold water and drain again; pour the water from the onions and pork over the potatoes; add more water, if necessary; also the chipped clams, and let cook until the potatoes are tender; add the soft part of the clams and cook three minutes. Make a sauce of one-third of a cupful of butter, one-third of a cupful of flour, one teaspoonful of salt, one-half teaspoonful of pepper, three cupfuls of milk; cook until smooth and thick, then add one cupful of hot cream; combine the two mixtures and serve at once.

**Cream of Salsify Soup.**—Scrub six good roots of salsify, cut off tops and let stand in cold water until ready to cook. Cook in boiling water until tender, press through a fine sieve. Put the pulp with a sliced onion and two sprigs of parsley into a double boiler. Add a pint of milk and let stand on the fire until needed. Melt one-third of a cupful of sweet fat, add one-half cupful of flour and cook until smooth. Add one teaspoonful of salt, one-half teaspoonful of paprika and one quart of bubbling hot milk. Then add the salsify and milk and press all through a fine sieve. Reheat and add two well-beaten eggs mixed with a cupful of cream. Serve hot. The yolks may be cooked in the soup and the whites beaten stiff and placed on top of the hot soup as a garnish.

It is difficult to be always true to ourselves, to be always what we wish to be, what we feel we ought to be. As long as we feel that, as long as we do not surrender the ideal of our life, all is right. Our aspirations represent the true nature of our soul much more than our everyday life.—Max Muller.

### SEASONABLE DISHES.

A potato salad is a favorite dish with the majority of people. A salad made from such vegetables as potato, beets, cabbage or others should be well seasoned or marinated with some seasoned dressing long enough to penetrate the vegetables before it is to be served.

**Potato Salad.**—Cut cold boiled potatoes into half-inch cubes to make a quart. Chop fine in a wooden bowl one small, peeled onion, one tablespoonful of pimiento, one tablespoonful of capers, six branches of parsley, eight olives and half of a green sweet pepper. Add six tablespoonfuls of olive oil, three tablespoonfuls of vinegar, one teaspoonful of salt; mix well and pour over the potato; let stand in a cool place for two or three hours before serving. When ready to serve sprinkle with minced parsley and serve garnished with heart leaves of lettuce with radishes cut to resemble tulips.

**Frikadeller Danish.**—Take one-eighth of a pound of suet, three-fourths of a pound of round steak, one small onion; put through a meat chopper twice, add salt and pepper to taste. Mix one tablespoonful of flour with a cupful of rich milk and mix all together. Have a hot skillet well greased. Dip a spoon into hot fat and shape the meat into oblong cakes; fry a nice brown and serve with vegetables.

**Pork Cake.**—Take one cupful each of chopped fat salt pork and boiling water. Cook together for three hours on the back of the stove two cupfuls of chopped home-dried apples, and one cupful of molasses with one teaspoonful of cinnamon, one-half teaspoonful each of cloves and nutmeg. Add flour to make of the desired thickness; mix all together with one teaspoonful of soda and two teaspoonfuls of cream of tartar. Add one-half cupful of raisins at the last. Bake in a loaf for at least one hour in a moderate oven. This cake will keep, improving in flavor when a month old.

Nellie Maxwell

## STREET APPAREL FOR SPRINGTIME



HERE are two youthful followers of the mode outfitted for Easter—and afterward—with new suits, new hats and new footwear. As they are experts in the art of dressing tastefully and as each has made her selections different from the others, it is worth while to study the details of their quiet, springtime apparel for the street. Their suits are widely different, but equally good style, their hats agree only in being small, but in the matter of footwear each has chosen plain silk stockings and low shoes—to be worn with spats when the weather is cool.

The extremes of the box-coat style begin with the jacket at one end and end with the finger-length flaring model at the other. In the youthful, spring-like suit at the left of the picture, there is a short, loosely adjusted

jacket with flaring sleeves, a plaited skirt, somewhat longer than the passing styles, and a sash of brightly striped ribbon finished with knot and tassel at the ends. The hat of silk and cellophane braid has a narrow brim and the shoes are plain kid pumps with baby French heels.

The suit at the right is a dignified model, which might be worn by an older woman. Its coat has bands of crepe ribbon as a decoration on collar and skirt, which is quite full; it owns allegiance to the coat-sleeve and is one of the few models having a wide belt that definitely defines the waist line. The skirt is a little longer than the average and quite plain; the turban is of deep blue Batavia cloth and cellophane braid and the smart shoes of suede with strap over the instep and the fashionable baby French heel.

## Within the Walls of Home



IN THE realm of special privilege—that is within the four walls of home—all sorts of negligees blossom out, as varied and unlike each other as flowers in a garden. Here splendor-loving women can go as far as they like, drawing inspiration from all quarters of the earth and of other lands; and this is what they do. If anything odd or beautiful happens to be overlooked by them, some kind genius among costumers is sure to bring the neglected treasure to their notice in an alluring form, to his gain and theirs.

Considering everything the two negligees shown in the picture above are quite unpretentious. One of them in rose and blue georgette is a lovely and fragile looking affair in which old blue in a soft shade is posed over rose color, the blue over-garment showing a wide embroidered border at the bottom and narrow embroidered bands on the bodice. The underslip provides the brief kimono sleeves, and narrow satin ribbon the loose, long girdle weighted with beads and ornaments at the ends. The loose, straight hanging coat of satin at the right, resembles a kimono more than anything else, but an in-

genious fancy has introduced an odd drapery at each side supporting a long silk tassel. Instead of a hem at the bottom a corded edge is draped up and tacked in irregular folds. This is the type of negligee that is enjoying the favor of woman-kind at present, and it is made oftentimes in changeable taffetas that furnish as beautiful colors as georgette can boast. As a rule boudoir coats are shorter than the negligee pictured, and cut on more definite lines with set-in sleeves. They are often made with a long body having a deep flounce set on to form the skirt, and provided with pockets that are ornamental. Frills and ruffles made of the taffeta—especially when their edges are frayed—make the prettiest trimmings.

Julia Bottomley

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Coatee Blouse.

Coatee blouse best describes a new type of blouse developed in satin and bead-trimmed.