

OUR MAGAZINE SECTION

Interesting Features for the Entire Family

Something to Think About

By F. A. WALKER

You cannot overcome difficulties nor rise above the common level by lounging around in idleness, bemoaning your lot and envying the prosperous men and women climbing towards the hilltops.

Whether you have one talent or five talents, there is but one medium through which you can achieve work, holding steadfastly to your course and refusing to yield to discouragement.

There is in every person's life the crucial moment of choosing a permanent vocation, and when that is overcome, there remains nothing else to do but to drive straight ahead, determined to win an honorable destination.

To the men and women who are predisposed to loafing, given to stopping by the wayside to gather wild flowers when they should be tramping resolutely upon the highway, this scarcely forms an agreeable subject for meditation.

But these, as you may have already guessed, are they who have hidden their talent in a napkin and been crowded from the ranks of the successful, because of their own fickleness.

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The Young Lady Across the Way



The young lady across the way says since the wireless was invented many a ship in distress has been saved by sending out the F. O. B. signal.

PRIZE

By G. M. MALLOCH

conquer life, if you as you long to do, only on the man purpose, on the plan, which your life began.

men that those who fall, are empty, lives are

ize life never brought wished for, thing they

was not what they

when they seized the

before their eyes; el thing, not worth the love, the mirth, paid for it on earth.

things, I found, were

mere empty ease.

at applause had come, with one-half the sum paid for every crumb.

to this their pray'r had

to labor at their trade, when they loved to make, for the labor's sake, ease to overtake—the happy, these content, of their fortunes went; did not wait until final bill,

joy—for no one will.

around us, now; mingling o'er the plow, indie hums a song— waits for joy is wrong, laughter all along!

task, a well made thing, joys to make us sing, breath is often late, tickle as our fate— joy we need not wait.

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our Last Name

By T. SILLIMAN?

man family in the United States is founded by Daniel Silliman from Holland. The traveler, that the family is Italian and there is enough of the name to bear out on. One of Daniel Silliman's descendants was Gold Selleck Silliman, brigadier general in the American army in 1770, who was a well known chemist. He founded the Journal of Science and the Benjamin Silliman, born in 1793, was a chemist and physicist.

Strang—These names are merely different forms of surname, but there is reason that Strang—sometimes from Strang, originally Lestrang, is sometimes derived from the meaning of stranger or however, Strang usually is a Strang being the peculiar and way of pronouncing the name. In this case it is merely a surname.

Strang, an eminent line that was born in Orkney, in a member of a distinguished family whose name is somewhat Strang or Strang.

As a surname this is the first name that in the forms Theobald, Theobald and Theobald, and in Theobald and Theobald.

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SCHOOL DAYS



Mother's Cook Book

Ability and nobility of character and purity of disposition depend in a great measure on what is eaten at the table.

SEASONABLE DISHES

Tenderloin Cutlets.
FOR the meat dish the following may be found a little out of the ordinary:
Tenderloin Cutlets.
Chop fine one pound of beef tenderloin, half a pound of veal and one-fourth cupful of cooked ham. Add one-fourth cupful of sweet cream and four ounces of marrow rubbed to a cream with two tablespoonfuls of orange juice. Season with salt and pepper and mix thoroughly. Press the meat into eight cutlet shapes, saute in butter, olive oil or bacon fat. Cook six or eight minutes. Serve with seasoned asparagus.

Swedish Stew.
Put into an earthen dish two and one-half pounds of beef stew, cut into small pieces, a large carrot sliced thin, three cloves, six tablespoonfuls of pearl tapioca, two tablespoonfuls of bread crumbs, tablespoonful of vinegar, one-eighth of a grated nutmeg and salt and pepper to taste. Cover tightly after adding a little water and let cook five or six hours in a moderate oven.

Celery Relish.
Mix rich cream cheese with seasonings of salt, a dash of cayenne and color a delicate green. Fill the centers of the stalks of tender celery with the cheese. Arrange around a mound of salted browned walnuts, the thick ends to the center, leaving the leaves on the stalks.

Junket With Banana Purée.
Press the pulp of two bananas through a vegetable press or ricer, add two teaspoonfuls of sugar and one-fourth cupful of water, let simmer until well heated, then add a teaspoonful of lemon juice and half a teaspoonful of granulated gelatin soaked in cold water and dissolved in hot water, mix well and pour into the bottom of junket tablet crushed and dissolved in a tablespoonful of water, one teaspoonful of vanilla; mix and pour over the banana mixture in the cups. Serve when chilled with whipped cream.

The Appleton Family

Mr. Lysander John Appleton
Mrs. Lysander John Appleton
Miss Daysey Mayme Appleton
Master Chauncey Devere Appleton

IT TAKES a great deal of coaxing on the part of Lysander John Appleton to induce his wife to buy an old hen and stew it down, and he finds that this is the cause of her objection: There is no French name for a stewed-down old hen.

Lysander John Appleton is never sure that his wife has forgiven him for an offense until apple dumplings appear. She may say she forgives him; she may even refrain from saying mean things about his kin, but he is never positive that forgiveness is full and complete until the apple dumplings appear.

Daysey Mayme Appleton claims to be such a good judge of cooking that she can go by any house and tell by the whiffs from the kitchen what is on the stove, how long it has been on, and if the cook is leaving it on too long.

When Chauncey Devere Appleton was three years old he stopped kissing and hugging his father when he wanted a favor in return, making the discovery by himself that it wasn't the manly thing to do, but Daysey Mayme



still keeps up the practice, and she is so old she has worn out three pianos.

SIMPLICITY IN JUNIOR COATS; ENSEMBLE COSTUME IN FAVOR

JUST because one happens to have not yet reached her teens is no sign that one is not tremendously interested in latest fashions. Indeed, Juniors have an all-enthusiastic, convincing way of announcing to mother that "everybody's wearing so and so, and I want one just exactly like it."

Keen perception, when it comes to observing details, is one of childhood's chief accomplishments. When little-



A Junior Coat of Cloth.

daughter looks over your shoulder as you are reading these words she will no doubt point to this picture calling your attention to such subtle details as the slit side pockets, not "set on" ones. Perhaps she will remind you that the coat is single-breasted, and that stitching and round buttons are the only trimming. However, as to color, Little Miss may have to draw upon her imagination unless mother reads to her the latest fashion report which says tan, reindeer, brown, oopen, are all in the list of favorites and oh, joy of joys, bright red coats are just as stylish as they can be. Plaid coats, strictly tailored, are also very popular this spring. So prospects are for colorful coats.

There are some fascinating models of tweed in rose, tan, lavender and



Intriguing Composite Costume.

practically all types of frocks this season, is interpreted very pleasingly by the crepe frock which shows this treatment from neck to hem.

Excepting the tailored kind, elaborateness is the keynote of many of these spring costume ensembles. Linings were never more fanciful, for linings, be it known, are meant to be seen. It is part of the play to "accidentally on purpose" throw back the coat in such a way as to reveal fascinating glimpses of its lining. In the instance of an imported frock gracing a recent fashion show, the gown was of blond georgette, the lining of the coat repeating the fabric. That this coat was of heavy black silk ottoman is significant. It is a suggestion worth considering by home dressmaker or by the woman of fashion who values hints as to what to buy, this of using practical black for the wrap, indulging in color and daintiness for the frock and lining.

JULIA BOTTOMLEY.
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Beaded Bags Retain Favor
Beaded bags are if anything more fashionable than ever and come in a varied range of sizes and styles. Those of glass or china beads reproduce the old-fashioned patterns, while a more modern note is struck by those which are made of tiny metal beads.

Among New Fabrics
Among the beautiful new fabrics is a chiffon brocade which has a black ground with huge swirling motifs in pale gray or gunmetal velvet.

Velvet Slippers
Interesting velvet slippers for evening have embroidery in gold and straps and heels of gold kid.

The KITCHEN CABINET

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To know what you do know, and not to know what you do not know, is true knowledge.—Confucius.

Such is the patriot's boast, where'er he roam—
His first best country is ever at home.

SOMETHING TO EAT

When a cornbread is liked, try the following popular recipe:
St. Charles Bread.—Beat two eggs lightly, add alternately one pint of buttermilk and one pint of Indian meal, melt one tablespoonful of butter and add to the mixture, dissolve a teaspoonful of soda in a small portion of the milk and beat hard. Bake in a well-greased dripping pan in a hot oven.

Lemon Custard Pudding.—Boil one pint of milk and pour it over one-half cupful of bread crumbs. Cream one tablespoonful of butter with two of sugar, add the beaten yolks of two eggs and the grated rind of a lemon. Then add the milk and crumbs gradually. Pour into a buttered pie plate and bake for half an hour. Beat the whites of the eggs to a stiff froth, add two tablespoonfuls of sugar and a few drops of lemon juice. Pile roughly over the pudding, sift a little sugar over the top and brown lightly in a moderate oven.

Celery Salad.—Cut two stalks of celery into fine pieces, add six cold boiled potatoes, cut into cubes, one apple, cut into cubes; add the apple last to keep from turning brown. Serve with mayonnaise dressing.

Italian Lima Beans.—Cut one-third of a cupful of salt pork into dice and fry it with a large onion that has been sliced thin. When browned sufficiently remove the bits of pork and pieces of onion, add the drained beans (one cupful) to the fat, with six tablespoonfuls of catsup or tomato juice; season to taste with salt, pepper or tabasco and cook until dry.

Frozen Chocolate Pudding.—Pour one cupful of boiling water over one-half cupful of sugar and six ounces of grated chocolate, stir until thick and smooth, then let cook. Mix lightly three cupfuls of whipped cream flavored with vanilla, turn into a fancy mold, cover securely and pack in ice and salt. Let stand for five hours. Serve with preserved strawberry sirup.

Cook cabbage, carrots, turnip and potatoes in the liquor saved from boiled ham.

Tempting Good Things

A good vegetable soup should be served frequently in every family.

Cream Vegetable Soup.—Scrape and slice thin three large parsnips and two carrots. Peel and slice one large onion, two white turnips and one cupful of the outside stalks of celery cut fine. Cook all slowly in three tablespoonfuls of butter, until well-browned. Sprinkle with two tablespoonfuls of flour, add gradually two quarts of boiling water, cover and simmer gently for an hour and a half. Add one pint of cooked chopped spinach, cook fifteen minutes longer and rub all through a sieve. Return to the fire, add salt and pepper to season, two lumps of sugar, a pinch of dry mustard, and one cupful of thin cream. Simmer for ten minutes, take from the fire and stir in the yolks of four eggs beaten, with one-half cupful of cream.

Apple Puffs.—Chop four sour apples very fine, stir them into one-fourth of a cupful of molasses, one beaten egg, a cupful and a half of corn meal sifted, one-half teaspoonful of salt; dissolve one-half teaspoonful of soda in warm water, add the above mixture, with enough water to make a batter. Bake in buttered cups in a quick oven.

Orange Ice Cream.—Scald a pint of milk in a double boiler, add two tablespoonfuls of flour blended with a little milk, cook twenty minutes. Add three well-beaten eggs, one and one-half cupfuls of sugar, the grated rind of two oranges. Stir, cook carefully, strain. Chill and add one pint of cream and one cupful of orange juice. Freeze as usual.

Sponge Pudding.—Heat to the boiling point one cupful of milk, stir in one-third of a cupful of flour which has been stirred smooth in a little cold milk, cook until smooth, then add a tablespoonful of butter, cool and add the beaten yolks of three eggs and one-fourth of a cupful of sugar. Cut and fold in the stiffly beaten whites, flavor to taste, pour into a buttered baking dish, set in water and bake until the pudding seems firm. Serve with powdered sugar, a little cream and butter well-mixed.

Chocolate Cup.—Shave one ounce of chocolate and cook with two tablespoonfuls of sugar in one-fourth of a cupful of water until thick. Add one pint of boiling water, one cupful of the juice from canned raspberries, one-fourth of a cupful of lemon juice, the juice of two oranges and the rind of one. Sweeten to taste, and bring to the boiling point, fill chocolate cups two-thirds full, garnish with marshmallow and a cherry with strips of angelica.



ery cut fine. Cook all slowly in three

SLEEPS IN FURNACE, BURNED TO DEATH

Boy Caught in Fires Turned on at Daylight.
Louisville.—Albert Lee Greaver, a twelve-year-old boy, was so severely burned in a blast furnace of the National Forge company here that he died a few hours later.

His parents are unable to explain how the youth happened to be inside the furnace, which is used for melting iron.

The negro janitor, John Jones, fifty, lighted the furnace at 6:20 in the morning, he told officials of the company. A ball of fire leaped from the flaming interior a moment afterward, he said.

Flames flared up and filled the entire interior of the furnace, according to the janitor's version. Jones said he walked away and then heard a scream. He turned and the boy, a flaming torch, jumped from the opening.

The nearest object at hand was a bucket of old rags, which the janitor seized in his attempt to smother the flames. He called for help and another employee hurriedly responded, notifying the police. The boy's clothes were burnt off and his hands, face and body were severely scorched.

Albert was unconscious for several hours. He talked to his mother a short time during a lucid interval and said he went into the room last night and lay down besides the furnace. He fell asleep and when he awakened his clothes were on fire.

"Don't cry mother," the youth called.

The furnace door through which Albert escaped is about two feet high and four and a half feet wide.

About a year ago the boy remained away from home all night while a carnival was showing in the city, and two or three times had spent the night in the family automobile in front of the house, the mother said.

"Harmless" Hunter to Bear Hugs Hunter to Death

Buenos Aires.—How a hunter fought a fierce body-to-body battle with a South American ant bear, reputed to be an inoffensive animal, and was fatally injured, is told in a report from the village of Avia Terai in the Argentine Chaco.

The tragedy took place in a dense forest surrounding the village, the victim, Candido Martinez, fifty, having encountered the bear while separated from his hunting companion. The latter heard his cries for help, the barking of his dogs and several shots, and found Martinez on the ground, his flesh terribly torn in several places and his ribs crushed. He had only time before he died to tell that he had been attacked by an ant bear.

Instances of an ant bear attacking a man are very rare. Ant bears are known to kill the jaguar, when attacked by it, by crushing it between its powerful forelegs and chest, but its main interest in life is eating ants, destroying their hills with its long fox-like snout. For this reason it is regarded by settlers as a useful animal.

It is thought in this instance the bear was attacked by the dogs and turned at bay, attacking the man when he tried to save the dogs.

Woman Finds Stranger Is Missing Husband

New Concord, Ohio.—After eleven months' absence Andrew Gibson, electric farmer, and his wife have been reunited by a queer turn of fate.

Gibson, while living on a southern Illinois farm, left one morning for Cairo, Ill., on a shopping trip. He disappeared. Eleven months later his wife, who had come here to visit relatives, was riding on the Marietta-Cambridge road in an automobile.

The driver of the car stopped and picked up a stranger who was walking. Mrs. Gibson instantly recognized the man as her husband, and the husband recognized wife.

His memory, which had been temporarily lost, was restored, but he was unable to recall what had transpired since he left his Illinois home.

Mr. and Mrs. Gibson rented a farm and moved near here. The other night as the couple retired, Mrs. Gibson said she noticed her husband brought a revolver to bed. She fled to a neighbor's home and the Guernsey county sheriff was called.

Gibson is now in jail pending a sanity inquiry.

Brave 70-Mile Trip in Gale to Be Married

Bowling Green, Ky.—A gale out of the north, sweeping the icy waters of a swift river current against the sides of a small craft, the thermometer registering far below the freezing point and going lower each hour, did not deter Willis Christian and Miss Oia Davis from marrying. The young couple came here from their rural homes, traveling 86 miles on the river in an open gasoline launch to keep their tryst with Cupid.

They were forced to travel most of the day to reach here late in the afternoon. Almost frozen, they were married by Rev. E. H. House. Then they made their way back to the river, where they boarded their launch and set out on the 86-mile trip back home.

Christian looked after the engine while his bride on both trips, watched to see that the small craft kept a straightaway line. The bridegroom is a blacksmith.

Good Shooting

Woodford, Ohio.—Hunting season honors for Monroe county this year have been awarded to Frank Elliott, who bagged three squirrels with a single shot. Elliott explained that the squirrels were causing on a log.

Nellie Maxwell

Magnificent Cathedral
When completed, the Cathedral of St. John the Divine, New York city, will be the largest in the United States. These are its dimensions according to the schedule of its designer: Area, 109,082 square feet; height, exterior, 500 feet; height, interior, 180 feet; length, 601 feet; width center aisle, 60 feet.

Idleness Is Suicidal
Labor is the driving law of our existence; repose is desertion and suicide.—Maxwell.