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THE AUTHOR'S WIFE

(© by D. J. Walsh.)

GROVER KING, bachelor, was interested in just two things in life. One was keeping the taxes as low as he possibly could—that being his sole reason for bothering to be the president of the school board of district 63 year after year. The other thing was the matter of being punctual. He always said the reason he had never married was that women always kept a man waiting. He said that by nature they were unpunctual or tardy or indolent or plain lazy, whichever way one wished to put it. Grover King himself was never late. If he called a school board meeting for half past seven in the evening he planned to arrive not later than a quarter past the hour so that when the clock struck he could also strike his gavel and start proceedings. The proceedings that he liked best of all to start were any and all items of business that pertained to the spending of moneys for large things like school equipment or the new school building, which every one in the district wanted in a half-hearted fashion. But when Grover King started to talk about the horrible, life-crushing taxes that would be laid upon them if they voted the bonds through and built the new school it was small wonder that the pedal extremities in the district grew, if not cold, at least chilly.

So the years went along until Grover King was in his thirties. One by one the school teachers had either married or left to teach in schools where buildings were newer and the equipment more plentiful. The teachers had, without exception, cast glances at Grover King, for he was handsome and young and very well to do even though he didn't want to pay high taxes. But being young and heedless they always proved to him in one way or another that they were unpunctual and their charms were gone for Grover King.

Then Persia West took the school. She was almost thirty but not quite. Her coming brought no quiver of interest to the heart of Grover King. He was weary with the sameness of young school teachers. The very first day she said that the children needed more playground equipment.

"But that costs money," he objected.

She laughed. "So it does. Of course. Everything costs more or less in one way or another. And it isn't for me, you know! I have no intention of swinging in the swings nor using the trapeze nor even sliding down the long chute. I never had such equipment when I was a child. I lived in a city and we just had a cinder playground. But they do have such things nowadays and I want children to have them."

Grover King remained adamant. He was surprised that she clung so persistently to the idea. As a rule the school teachers had always relinquished any idea immediately when they saw that it was out of harmony with his ideas.

"Then it means a play," she said wearily. "Can you write a play or a pageant, Mr. King?"

He stammered. This was quite out of his line, but he hated to admit any defeat. "I could do a play much better than a pageant," he said guardedly.

"Good!" she accepted. "We'll begin rehearsals as soon as you let us have the manuscript. I always find home talent plays go so well when the writer, too, is home talent. If we get enough from this first one for the equipment we may branch out and put up the new school with play money. It's certain the children will appreciate a school they have helped build that way."

How he struggled through the play only he knew. It wasn't, truth to tell, much of a play when it was completed. But he was proud of it. He felt that if it had the proper lighting and costuming and a lilting song or two added it would go on Broadway. He attended rehearsals regularly. He helped paint the scenery and write the bills.

"We'll let no one in who is not on time," suggested Persia West. "That's the way the best concert companies are doing. Those who pay their money and are punctual should enjoy the first of the show without being disturbed by the swishing in of late comers."

She was a girl after his own heart. He agreed that she was right, absolutely and unequivocally right. They printed this statement on the bottom of every ticket.

The ticket sale far surpassed any ticket sale ever held in the township. A week before the affair was to be held they had to hire the opera house in order to have enough seats. Grover King was as excited as a bride on the marriage morn. He went to the barber and had a hair cut, a facial, and an oil rub—all of it. Then he decided that perhaps a turkish bath would settle his nerves. After that he was so sleepy he took a nap, just a little nap he promised himself, to put in the four hours before the play would start.

But alas, and alack, as the fairy stories used to say, Grover King fell asleep and slept—Grover King, the punctual—five hours.

He fairly ran all the way to the opera house. A strange man had taken tickets and was now drearily counting them over. Grover King threw down his pasteboard and started to fling his way into the darkened house. His play!

"Not late comers admitted," snarled the ticket man.

There were words.

"I wouldn't admit the author himself," said the man finally. "It says so on the ticket and the lady teacher was most particular on this point. She said the president of the school board said so, too."

"But I am the author," said King.

The ticket man only laughed and waved him away. King was large enough to have forced his way in but there would have been a scene. People would have laughed.

"I'm the president of the school board," he went on.

Again the ticket man laughed scornfully. "Now I'll tell one," he said with mirth at the old and well-loved joke.

King went outside and watched the play as best he could from a tall window ledge. It was a good play and the night air being crisp stimulated King. To be sure he was uncomfortable crouching there on the window ledge. But after a while he had to laugh at the situation. Prompt? Punctual? Well, he was hoist by his own petard. He could see Persia West from his side view of the stage. In the wings she gave all the help that could be given and his play was a success. She was, he remembered, the only teacher who had ever followed her own convictions when his were not identical. They were calling for the author now and King had to call in at the window to be admitted.

When he finally got inside the building and went out on the stage he dragged by the hand an unwilling teacher, Persia West. There were glances and comments. King was content. If only Persia's ideas would coincide with his—he worried about that.

He didn't need to, though. Persia was already making plans for him to write a Broadway success. And she—why, she was going to be the author's wife!

Luscious Papaya Draws Encomiums From Cobb

Giving credit where credit is due, I must own up that under the shingled mansards of the hotel in Panama City I made the acquaintance of the papaya. I met it there and immediately contracted an affection for it which lingers with me yet.

Impious slanderers have dubbed it an edible gourd, which is a deliberate insult. It is a smooth-faced melon-like thing that grows on a tree. If it be of the papaw breed, as naturalists assert, only a sense of restraint deters me from referring to it as the heavy sugar papaw of the Southland. It is greenish or yellowish without, and within it is salmon pink meaty lusciousness and little, beady black seeds.

Science may have its say about the papaya's evolution and ancestry, but I prefer to appraise it according to a softer, more sentimental theory of my own. I claim it is a love-child.

Once, long eons ago, beneath the ardent tropic moon, some lusty cantaloupe led astray a trusting sapodilla. Dear, yielding, rosy-cheeked papaya, which takes after both its parents, was the outcome.

Eaten at the beginning of a meal, it is an appetizer of merit; eaten at any stage of the meal, it is a prime digestive, since it is rich in pepsin. It hops right in and digests whatever else you put in your hoppers; that's what they say for it.

And the taste of it! The mango, to which it may be distantly related, tastes like turpentine when it doesn't taste like scented soap, and the common papaw smells like a sanitary barber and frequently acts up among your insides like the wrath to come; but with the papaya, pretty is as pretty does, and it certainly does sit mighty gracefully on the tum-tum after leaving the palate with its fragrant juices all the way down.—Irvin S. Cobb in Hearst's International Cosmopolitan.

Good-By, Nurse!

Her husband had just come home and had his first meeting with the new nurse, who was remarkably pretty.

"She is sensible and scientific, too," said the fond mother, "and says she will allow no one to kiss the baby while she is near."

"No one would want to," replied the husband, "while she is near."

The nurse was discharged.

Locust Swarms Still Bid Defiance to Man

There have been locust plagues ever since the days of the pharaohs. They are still plaguing the earth. Only a short time ago the Kenyal (South Africa) colony fruit show had to be abandoned, as the locusts had eaten nearly the whole of the fruit crop. Cases of swarms descending on a field of crops and in a few seconds leaving it completely barren of vegetable life are not at all uncommon; but they do even more amazing things than that. There is the case of a Buenos Aires and Pacific railway train traveling along the open country at 60 miles an hour, which was stopped dead by a plague of locusts. The driver and fireman saw them and exercised themselves to get every ounce of speed out of the engine with the idea of getting through the swarm before the impetus gave out. In a moment the train dashed straight into the swarming mass and was plowing straight through it, crushing countless numbers of insects with every revolution of the wheels. The wheels became oiled as if they had been greased, and then lost their grip of the rails. They simply spun round without moving the train. Before the train could be got moving again the fireman had to take his shovel to the front of the engine, shovel up huge masses of the insects and fling them clear of the track. By that method it became possible to move the train a few yards at a time until it was finally clear of the dense mass and could carry on with the journey.

Cleaning Pewter

Pewter articles are in great favor in modern homes and the beauty of these may be marred by improper care. Pewter is a soft metal, and should never be cleaned with harsh powders. Fine rottenstone mixed with sufficient raw linseed oil to make a paste is an excellent cleansing agent for general use. When a more thorough scouring is necessary, use only a fine friction powder, such as whiting, and apply it with the finest grade of steel wool. After scouring pewter it should be wrshed with hot soapsuds and polished with a soft clean cloth.

Leopard Coat for Young Women

By JULIA BOTTOMLEY

Rah! Rah! Rah! The leopard coat wins at the football game. This year it is the leopard coat which is laying siege to the heart, incidentally, the pocketbook, of the young woman who aspires to dress up to the standard fashion sets for outdoor occasion.

Most every coed who is style-alert if she is not already the happy possessor of a leopard coat covets unto the point of determination to acquire one even if she has to break into her Christmas fund at the bank to pay for it. And who can blame her with such captivating models to tempt her as are shown in the picture?

This handsome coat emphasizes two important style points, namely: the favor for beaver as a trimming and the vogue for cunning little muffs. Beaver as a trimming both on contrasting furs and on cloth is one of the featured styles of the season.

As to leopard not only for entire coats but wherever opportunity affords, this showy, spotted fur is being intriguingly worked into the mode this season. An outstanding fashion is that of the black cloth fur which is trimmed with leopard. Then, too it is smart for this yellow-splotched pelt to finish off the neckline and cuffs of the seal or beaver coat. And again milliners are making wonderfully clever hat-and-scarf sets in which leopard fur plays a spectacular role.

Anyway you take it the novelty fur coat is a very important style factor in the outdoor enthusiast's wardrobe. A type which registers with chic in the sportsy group is the coat all of cream colored lapin with self collar and cuffs, and which flares from the shoulder. Other stunning coats combine brown pony with pale beige pony in checkerboard effect.

Sportswear interest also centers around raccoon, otter and muskrat, the coats boasting novel collar and sleeve treatments. Youthful furs of this sort are the type which fashion especially sponsors at not only football games but all other outdoor events as well. It might also be added that the leopard fur coat has become a style factor for children as well as their elders.

A novelty of recent appearance and which promises a widespread vogue is the fur shoulder cape with a high collar. Some of the very newest cloth coats have a detachable fur cape, the ensemble idea carried out with a matching muff.

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Use for Left-Over Cereal

Use any left-over cereal you have. Wash and core the apples and fill the centers with the left-over cereal. Put the apples in a baking dish. Place a dot of butter and one teaspoonful of sugar on each apple. A few drops of lemon juice may be sprinkled over all. Bake in a moderate oven until the apples are soft. Serve hot with cream for breakfast or as the dessert at dinner or supper.

Be sure the material is worth the time spent on it before making over an old garment.

Dried Fruits Should Be Stored

(Prepared by the United States Department of Agriculture.)

It is hardly necessary to point out that all dried fruits, whether bought commercially or prepared at home, should be stored in tight containers to protect them from insect attack. Adult insects of various species choose dried peaches, apricots, raisins, figs, and other fruits as suitable places for laying their eggs. These will soon hatch out into larvae or worms and make the product unfit for food.

The bureau of entomology of the United States Department of Agriculture receives many requests, however, for information on how to protect peaches and other farm orchard fruits from insect pests during the process of drying. All fruit should be covered with a light cheesecloth while drying, to keep out dust as well as insects. An additional precaution suggested by entomologists studying the insects that attack stored and dried products is to sterilize the peaches or other fruits by heating them for a short time in a hot oven. This should kill any eggs that have been laid on the fruit, also any living weevils.

Another method is to fumigate each batch of dried fruit with carbon disulphide and then store it immediately in tight containers. The fumigation is accomplished by placing the fruit in a tight container and exposing it overnight to the fumes of the chemical. One or two ounces of carbon disulphide is sufficient to fumigate a space of ten cubic feet. The chemical should be poured out in a shallow pan and placed on top of the fruit. The fumes of carbon disulphide are inflammable and fire in any form should be kept from the room in which it is being used.

HOUSEHOLD HINTS

Home conditions have the greatest effect in setting the child's character.

* * *

The home dressmaker will find a smooth, firm, well-padded ironing board one of the greatest aids to efficient sewing.

* * *

No real craftsman will tolerate poor or dull tools; yet many a housewife struggles along with dull, badly worn, or stained knives.

* * *

Since the mineral content is particularly valuable in helping to maintain the alkalinity of the body, it is most important that the least amount possible be lost. This is done when vegetables are cooked only until tender and in a small amount of water. Green leaf vegetables such as spinach, turnip tops, mustard, swiss chard and the like need little water, and other vegetables just enough to cook and not burn. An intense heat is found to be not essential.

APPLE BUTTER WITHOUT CIDER

Good apple butter is often made from tart apples without the use of cider. Enough water is added to the sliced apples to make a thin apple sauce, which is then cooked very slowly over a low fire for three or four hours. A pound to the gallon of brown rather than white sugar is added when the cooking is about two-thirds done. The amount of spice and vanilla to be used is determined by taste. Stir often.

Several variations of flavor are possible by using other fruit juices. For instance, a pint of grape juice may be added to each gallon of peeled and sliced apples, cook into sauce and strained. Add also one cupful of brown sugar and one-quarter teaspoonful of salt. Cook slowly and stir often for two hours.

To make apple butter with lemons, slice four lemons, cover with water, and let stand overnight. Next morning put them in a reserving kettle with eight pounds of apples, pared, cored, and sliced. Cook for one hour, add three pounds of sugar, and cook slowly with frequent stirring one and a half hours longer, or until of the proper thickness.

WHY WE BEHAVE LIKE HUMAN BEINGS

By GEORGE DORSEY, Ph. D., LL. D.

Pasteur's Tremendous Discovery

IN 1683 their lived a curious Dutchman who ground lenses. He scraped some tartar from his teeth, mixed it with water, and examined it under his lens. What he saw was a more astounding sight than that which confronted Balboa, who, from his peak in Darien, saw a lot of water. For ages man had known of the Pacific ocean and millions of men had sailed its deeps; Leeuwenhoek, the Delft lensmaker, was the first human being to see a bacterium.

And the world promptly forgot him and continued for a century and a half to argue "spontaneous generation" and to exorcise devils as causes of disease. It remained for Louis Pasteur (1822-95) to prove the part bacteria play in decay, putrefaction, fermentation, and many other processes until then hidden from the ken of man. Koch, in 1876, proved the casual relation between the bacillus anthracis and the disease anthrax, and in 1882 invented the "solid culture media" for the study of bacteria. Pasteur founded a new science—biology; Koch revolutionized man's attitude toward the world and gave the human race its first rational theory of disease.

Bacteria are so small that almost nothing of their anatomy is known but their shape, and that changes according to circumstances. They not only vary during their life cycle, but as individuals; even abnormal and monstrous forms are found.

Bacteria show amazing vital capacity. They can defy hours of boiling water; their spores can resist a temperature of 212 degrees. Some sulphur bacteria haunt hot springs in water at 190 degrees. Some multiply at freezing point. Typhoid and diphtheria germs will live for days in a temperature of liquid air (284 below zero). Some bacteria have been known to defy liquid hydrogen temperature (464 below zero).

Even more astounding is their capacity to multiply. One becomes two by simple division. The germ of Asiatic cholera can divide every fifteen minutes. Within twenty-four hours one could become 78,700,000,000,000,000,000,000,000,000; but the victim is usually dead in less than twelve hours, killed by the toxins of these prodigious workers. In growing and dividing, they have consumed food and liberated carbon dioxide. They are foreigners in our system, living at our expense and leaving their toxic garbage for us to eliminate.

The air we breathe and the food we eat are full of bacteria, and our body is covered with them. This is not literally true, but it is true enough to emphasize the question: why are they not always and more promptly fatal? Many factors enter into the case. For example, an entire group of bacteria live on our skin, where they are harmless. A scratch or a pin prick opens the skin. Now they are inside our body, but the only damage may be a boil or a pimple. Boils are usually not contagious and rarely fatal. Sometimes they are. It all depends.

Which brings us up to immunity. But note, first, that there are many kinds of immunity—and back of all the same principle: I am either immune or I am not. If I take it or catch it, I am not immune; if I do not take it or catch it, I am immune. But I may go down with it tomorrow! In other words, there are variable factors which will determine my predisposition to infection or my power of resistance against infection: age, hunger, thirst, fatigue, exposure to extremes of heat and cold, are such variable factors.

Even different strains of bacteria vary in their intensity: diphtheria and influenza, for example. There are mild epidemics, there are severe epidemics. Again, certain diseases seem to predispose toward invasion by the germs of other diseases. Acute tuberculosis may follow on the heels of measles; streptococci may invade lungs already occupied by tubercular bacilli. Typhoid fever and pneumonia, diphtheria and scarlet fever, syphilis and gonorrhea, are well known combinations of diseases.

Trypanosoma, the germ of sleeping sickness, is carried by flies from animal to animal. The disease is almost regularly fatal.

By having smallpox we acquire immunity from smallpox, also by vaccination. Against typhoid, from plague and Asiatic cholera, we acquire immunity by vaccination with dead bacteria—"cultures." With a secretion (or excretion) of living bacteria we acquire immunity from diphtheria. In other words, we become actively immune by incorporating into our body "live, virulent bacteria, less virulent bacteria, dead bacteria, bacterial secretions, or bacterial products from broken-down, dead bacteria." An antibacterial serum is a protective; an antitoxin serum is a curative.

Much is known of the "how" of immunity, almost nothing of the "why."

Quinine is specific death for malaria germs; ipecacuanha for the ameba which causes ameblc dysentery. Possibly chaulmoogra oil is a specific cure for leprosy; asphenamin ("606"), for syphilis, relapsing fever, and yaws; atoxyl, for sleeping sickness. The list of specific cures is pitiably small yet. Bacteriology is new, immunology is newer.

(© by George A. Dorsey.)

Unique Dam

The Marathon dam is near the village of Marathon, in Greece. It is a solid concrete wall, but this dam is the only mosaic, marble-faced dam in the world. When completed the reservoir will have a capacity of 41,000,000 cubic meters of water.

Not All in Same Mold

Our vanities differ as our noses do; all conceit is not the same conceit, but varies in correspondence with the mental make in which one of us differs from another.—George Eliot.

Story for Children at Bedtime

By MARY GRAHAM BONNER

At the ball, being given in the music shop for Minna who had come to pay the shop a visit after all the real people had gone home, there was much excitement.

Minna saw how all of them were noticing that a C Major Scale from out a book of Scales was dancing with a Miss First Piece—much like a first piece of music she had been taught to play by her music teacher.

They had been dancing together, talking together, and Minna hoped with all her heart that this was going to be a lovely romance.

All lovely stories, she felt, ended with weddings and living happily ever afterward!

The C Major Scale was a straight, simple, direct looking fellow, no airs or flourishes about him, but there was certainly something very splendid about him.

Minna was talking with the Saxophone after a very crazy dance they had just had when she overheard this conversation.

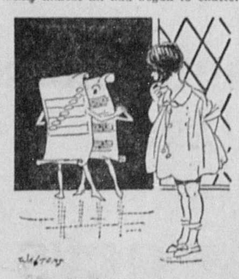
It was all in singing too. It went just like this:

Said C Major Scale to Miss First Piece,
"On piano keys I've taken lease,
So won't you be my darling bride,
Then we can be there side by side?"

Said Miss First Piece to C Major Scale,
"At such a thought my family'd quail,
For though I really love you truly,
They'd say I was just unruly."

The Saxophone went on with his remarks to Minna but she could scarcely pay any attention, so interested was she in hearing the singing conversations of these two who had fallen in love. Minna had never been so close to anything so romantic. She had heard of engagements and had been at weddings, but here she was, almost sharing in the grand proposal.

And now everyone was paying attention to the loving couple, some were staring at them, others were trying to watch without appearing to stare, while almost all had begun to chatter



Dancing Together.

about the possibilities of such a romance. Minna turned to the Saxophone who had at last stopped talking and was watching this particular C Major Scale and this certain Miss First Piece too.

"Do you suppose they will elope?" she asked him.

"There will probably be many objections to the match," the Saxophone answered. "They won't consider him her equal.

"Well, maybe they will, maybe they won't.

"Don't care if they do, don't care if they don't!"

And that was all the satisfaction Minna got out of the Saxophone.

They were all talking now about C Major Scale and Miss First Piece. There was no doubt about the fact that they were very much in love with each other, but so many objections were raised about its not being a suitable match.

"He's not even a Chromatic Scale," the Chromatic Scale objected.

The Sharps and the Flats were very much against the marriage. They were quite cross about the whole affair. The Grace Notes flitted about trying in their cheery, pleasant, graceful way to make matters better.

"I'm a sensible creature and most substantial and reliable," C Major Scale said. "What would the First Pieces or any number of pieces amount to if it weren't for me? What would music do without me? And what about so many of the little tunes given to music students now before they learn their scales? Aren't they taken from me and my family—only dressed up a bit?

"Besides you all show your ignorance." The chattering had stopped and they were all listening to C Major defend himself. They were amazed that he dared to speak as he did, in such brave, clear tones. One or two were about to answer and argue when the Bass Viol exclaimed:

"Let him say what he has to say for himself. We can make our remarks later." Minna thought he was a noble one; she was sure there would be a lovely wedding.

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Deed is everything; fame nothing.

TOMATO ADDS TO FLAVOR OF TUNA FISH

The flavor of tuna fish is enhanced by serving it with tomato. Here is an "all-in-one" lunch dish which takes advantage of this excellent combination of flavors, and which introduces our old friend spaghetti in a new way. It is from the bureau of home economics of the United States Department of Agriculture.

¼ pound spaghetti, or 1 pint broken
2 tbs. chopped celery
6-ounce can tuna fish
1 quart canned tomatoes
1 tsp. salt
⅛ tsp. pepper

Cook the spaghetti in boiling salted water until tender, then drain. Remove the fish from the can, drain, and cut the fish into small pieces. Cook the celery in the oil from the fish, and add one or two tablespoonfuls of olive oil or other fat if desired. Add the tomatoes and cook until fairly thick. Stir in the spaghetti and the fish and season with salt and pepper. Simmer until well blended, then serve.

Ways to Serve Ice Cream

Nicely Arranged Plates of Ice Cream, Cake and Cookies.

(Prepared by the United States Department of Agriculture.)

Ice cream can come on the table as just ice cream—dipped from a box or a freezer, or cut in slices from a brick—or it may be served in a charming and interesting way that will give a delightful touch to the entire meal. An attractive setting, of course plays its part—pretty dishes of glass or china, a nicely arranged plate of cake or cookies, a beautiful bowl of flowers. The illustration, taken by the bureau of home economics of the United States Department of Agriculture suggests some of these accessories.

In this case the ice cream was in reality a mousse, made in a ring mold which was filled, when turned out, with canned peaches. Each portion included some of the peach, placed on a plate neatly and attractively with cake to accompany it. Sometimes this combination is reversed. The ice cream is put into halves of large canned peaches. "Peach Melba" is the popular name for this dessert. Half canteloupes and honeydew melons are often used as containers for ice cream adding greatly to both flavor and charm of appearance. Vanilla cream with canteloupe and lemon or orange ice with honeydew melons, are liked.

A "parfait" might be called a sundae built on a vertical plan. A tall narrow glass is used. In the bottom is put a little of the ice cream; then a spoonful of fruit or chocolate sauce according to the flavor wanted, then more ice cream, and a generous serving of whipped cream, topped by a candied or maraschino cherry for color.

Ice cream sandwich, which is ice cream placed between layers of sponge cake; pie a la mode, or pie with a helping of ice cream on top; ice cream with berries or cut up peaches, bananas or other fruits; ice cream in sherbet cups with chocolate sauce or maple sirup, are other familiar ways of presenting this wholesome and always welcome dessert to your family.

About Good Things to Eat

NELLIE MAXWELL

Those lives are, indeed, narrow and confined which are not blessed with children. Every branch the tree puts out lays it open more to the storms and tempests of life; it lays it open also to the light and the sunshine, and to the singing and the mating of birds. A childless life is a tree without branches, a house without windows.—John Burroughs.

The schools which provide lunches for the children are yet too few though success has followed them where the work has been tried. For the thousands of children in the large cities and scattered country districts the distances are so great that carrying a lunch is a necessity.

Let she who has not put up lunches 200 days in the year say it is an easy task; just let her try it for one month and see what a burden it becomes.

If we might make ourselves invisible and be able to look into the lunch boxes, baskets and pails of the school children, who in their active little lives need so much good building food, not only to supply the heat and energy needed for each day but to build up strong bodies for all future life, would we find good, wholesome nourishing food, or combinations or haphazard mixtures which furnish little food for healthy bodies. The anemic, dull child may be so simply because the mother has not taken any thought to learn what is good food for her child.

Our boys as well as our girls should be taught the simple food principles in the grades. How to prepare simple foods well and with economy, and not think it is unbecoming for him to know these things. Such trained children are a help in preparing their own lunches. A lunch for a child who spends his time in a warm room should be of different food from the one who spends much of his day in the open. Food should be simple and limited in variety. Avoid monotony by changing the fillings for the sandwiches, adding a bit of fruit—anything to surprise the child. If he packs his own lunch, slip in a bit of candy, fruit or cake to relieve the monotony, when he knows just what he has to eat.

The small paper cups, plates and even spoons and forks will make a game of lunch time, they are so attractive.

Pandowdy.—Fill the bottom of a casserole with sliced canned peaches, add one-fourth cupful of water and sprinkle with sugar, a bit of cinnamon if liked. Over the top put a baking powder biscuit crust and bake in a hot oven. Serve with cream or thickened peach juice.

Entertainment may take the form of a luncheon, dinner, afternoon tea or an evening party. The average hostess without help will wish to serve food that may be prepared some time before, so that the labor will be lightened.

Sandwiches, hot dishes, some simple dessert and a drink will be sufficient for an informal occasion.

A few suggestions for open sandwiches may be helpful.

Cheese Sandwiches.—Butter white bread, cut into thin slices and then into rounds. Prepare a cream cheese, or grate any rich American cheese and moisten with mayonnaise. Fill a pastry tube and pipe on the cheese to form any desired design. Place a slice of stuffed olive or a raisin or cherry in the center.

Black Walnut Sandwiches.—These are prepared with graham bread cut into rounds. Spread with soft cheese mixed with coarsely chopped black walnut meats. Serve with rounds of sliced stuffed olives around the edge of the sandwich.

There is no punch or cocktail that will give a greater zest to a meal or leave one with less regret for the indulgence, than fresh fruit cocktail.

(©, 1929, Western Newspaper Union.)

SPLIT PEA PUREE A HEARTY DISH

The combination of several eggs with the puree obtained from cooked split peas makes this a hearty enough dish for lunch or supper. Serve it with a crisp raw vegetable salad. The recipe is from the bureau of home economics and is given herewith:

4 eggs
½ cup green split peas
1½ cups water
1 cup milk
2 tbs. flour
3 tbs. butter
4 tbs. finely cut celery
2 tbs. finely cut onion
3 tbs. finely cut parsley
1¼ tsp. salt
¼ tsp. pepper
Several dashes of tabasco sauce

Wash the split peas. Soak them in one cupful of water overnight. In the morning, add the remaining water to the soaked peas and cook until very soft. Press through a fine sieve. Cook the celery and the onion in the butter for a few minutes. Stir in the flour until thoroughly mixed, then add the milk, and cook until thick. Pour the hot mixture into the well-beaten egg yolks. Add the pea puree and the other seasonings. Fold in the stiffly beaten egg whites. Bake in a buttered dish in a very moderate oven (300 degrees Fahrenheit) for about one hour, or until set in the middle. Serve at once.

Reserved Strength

Reserved knowledge is always reserved strength.

When Mayonnaise Curdles

If your mayonnaise curdles or separates, the trouble can be remedied by using a mixture of cornstarch and water. To one tablespoonful of cornstarch add two tablespoonfuls of water. Stir together and add this to the separated mayonnaise. If one treatment is not enough, repeat. You will find that the treatment seldom fails to make the dressing smooth and firm.

Baked Indian Pudding

Scald one quart of milk and add half a cupful of molasses and one tablespoonful of butter. Mix three fourths cupful of corn meal with half a tablespoonful of ginger and half a teaspoonful of salt, then pour the liquid over the dry ingredients. Beat in one egg and pour the mixture into a buttered baking dish. Bake for two hours in a moderate oven.

An epicure says that a lot of divorces come out of the frying pan