MUSCLING IN ON MARCELLA

By ISABEL W. GREAR

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WHISTLE in hand, Ann Manley waited deferentially in the center of the gymnasium floor until Dean Kennedy, bending over with difficulty, had laced her rubber soled shoes. Small, sturdy, brown-skinned, Ann looked, in her brief blue suit, more like one of the students of Lynton college than the head of the department of physical education.

Ann had always loved this hour each Friday night when, instead of her usual classes of hard muscled, quick moving, tireless young girls, she was faced by a line of faculty members.

Ordering thirty serious professors and instructors to lie on the floor and "ride the bicycle" had been both amusing and pathetic. But the addition that night of one new faculty member, Marcella Bordon, had brought a glint of hardness to Ann's brown eyes and an ache to her throat. She tried to look at nothing but the dean's massiveness or Miss Walser's gaunt height. Constantly, though, her eyes turned to Marcella—her blond litheness, her beautifully curved white body. She was the kind of girl a man, any man—even Mr. Beckwith—would long to protect.

It was Mr. Beckwith—Tom—one of the five men members of the faculty who had brought Marcella to her that afternoon.

"Here is a new member for your class, Ann. Miss Bordon is to be Dean Kennedy's assistant. You must handle her with care, though. She looks so—so fragile—like a—"

"Like a piece of Dresden china," Ann's voice, shaking ever so slightly, had finished for him. "A lovely Dresden lady—beautiful—helpless—appealing."

"That's it!" Tom had exclaimed triumphantly.

Ann's eyes had shifted miserably from Marcella's flawless white hands to her own—brown, calloused, hard little ones.

"I really should love to come to your class," Marcella had told her. "Will she be hard on a poor little newcomer?" She had turned appealingly to Tom.

"If she is," Tom had laughed, "I'll do the Simon Legree act for you." He had scowled threateningly and raised an imaginary whip over Ann.

She had caught her lower teeth firmly over her trembling lip. Tom—threatening her—because of another girl!

"My day will come, Mr. Legree," she had stage-whispered with determined sauciness. "Tonight—at eight," she had called back to Marcella, and had left them, laughing gaily together.

For two years Ann had experienced the delicious, breathless joy of knowing that Tom had selected her, Ann Manley, for his own. It was Ann whom he had asked, at first shyly, and then demandingly to accompany him on his Saturday morning hikes out through Beech grove and across Monatala creek and through the woods beyond. She had loved those long walks with him and, because of them, had dared to hope that some day he would tell her—would ask her—

And that night at dinner she had heard Marcella refuse to chaperon three freshmen on a shopping trip to town the next morning.

"I'm sorry, girls," Marcella had said. "But I have an appointment with Mr. Beckwith at nine o'clock."

Nine o'clock on Saturday morning. For two years she had met Tom at that time under the elm tree near the nature theater. Now, without a word to her, he had asked Marcella instead. . . .

Ann stood in the center of the room and watched the heavily moving women pass. And there, at the end of the line was Marcella, dainty, fragile Marcella who would walk through the woods with Tom in the morning.

"Down the center by twos—march."

If only something could happen to Marcella. If she should twist her ankle or—Ann drew a quick breath. What if she should—would she dare?

Their marching was always a matter of just a few minutes, the exercises simple and repeated only a few times, the floor work calculated to hurt no one's weak point. She knew that muscles flabby from disuse—she glanced through half-open eyes at Marcella, at her soft, white body. A series of brisk exercises, and in the morning she would be so stiff and sore—

"Class—halt. Right—face. Take your distances. We're going to have an endurance contest tonight. Drop out and rest when you feel you must, but see how long you can do each exercise. First, bend over and touch your toes. After four times see if you can place your palms on the floor. Music. One—two—one—two."

"Ann's habit had been to demonstrate an exercise and then to stand and watch her classes, giving individual corrections when needed. Tonight, however, she fell into the rhythm with the others.

"One—two—one—two. Class—halt."

Only three of the class, Marcella and two others, had stayed with her. The rest were flushed and panting.

"That was splendid for a beginner, Miss Bordon. Now the deep knee bend."

Aged knee joints cracked and staid doctors giggled. Again and again they went through the exercise. Ann could feel her leg muscles tiring. She grinned wickedly to herself Well she knew what this exercise would do to Marcella! Finally her own knees were trembling.

"Class—halt. That was fine, Miss Bordon Now, lie on the floor, raise both feet high and let them down slowly—sixteen counts. Music."

She could feel the muscles across her abdomen aching, protesting. Marcella, in the morning, would wail at the thought of a long hike across wooded hills—even with Tom—Tom—

The rest of the evening became a blur to them all. They twisted and turned and ran and skipped until they were gasping and perspiring and dizzy and exhausted.

The next morning Ann turned slightly in bed—and groaned. Her joints, her muscles, even her bones ached. Was it possible that the exercises of one evening could make her, a physical education teacher, feel as if she had been tied into surgeon's knots and left that way all night? Of course, it was because she, lazily, had been keeping the girls instead of herself in training. But if she was suffering so intensely, what pains Marcella must be experiencing! She laughed hollowly to herself. Marcella would accompany Tom on no hike that day!

Gingerly she straightened her legs, wincing, and tried to sleep. Beginning with the very next class she would exercise. . . .

At nine-thirty someone knocked on the door.

"Come in," she called wearily.

Marcella entered, shining eyed, golden haired, dainty Marcella, fragile looking in a soft blue dress.

"Here is a—why, Miss Manley—are you sick?"

"I—I have a slight headache," she muttered.

"I've found that there's nothing like half an hour of brisk exercises every morning to keep one fit. I always take them in my room before breakfast. I have a note for you from Mr. Beckwith. He asked me to bring an answer."

Moving only an aching arm, Ann reached for the letter.

"Say, what's the matter with you gymnasts this morning? There's not a faculty member on deck except Miss Bordon. Dean Kennedy has cancelled all her appointments—says she's tied up in her room with other matters. Miss Bordon had asked me to meet her at nine to give her that dumb Carol Nye's lab. book (I flunked her for it and her parents are kicking and demand action) and she came over to the elm tree with me to wait for you. Aren't you coming out for our hike? I wanted to ask you something—something terribly important. Please come."

"He mentioned a hike," Marcella said brightly. "But if you're not feeling well, perhaps he'll let me substitute for you."

"Tell him," Ann said faintly, "that my head is aching ferociously now. But I'll not keep him waiting next Saturday. Tell him I'm sure I'll not keep him waiting next Saturday."

A Skytop Republic

Bolivia is known as the skytop republic of South America. With no outlet to the sea, it is reached from Mollendo, Peru, and Arica and Antofagasta, Chile. Chief among the country's attractions are Lake Titicaca, highest navigable lake in the world; La Paz, the capital, and two towns called Sucre and Potosi. The latter was a fabulously wealthy city long before the Mayflower landed its settlers in North America. Lake Titicaca's interest to visitors lies largely in the peculiar beauty of its mirrorlike, rush-fringed waters, in the Indian villages surrounding it, and in nearby ruins of cities belonging to the Tiahuanaco civilization, which antedated even that of the Inca empire. La Paz, the world's highest capital, is notable for its spectacular setting 12,000 feet above sea level, in an amphitheater of crinkled, rust colored rocks and mountains; for its attractive old Spanish churches, with their almost constantly ringing campanile bells.

Jack Pine Bird, Rarest Member of the Warbler Family, Found in Michigan

Michigan entertains at least 40 different species of warblers during the spring and summer breeding season, and included in the lot is one considered the rarest member of the family found on the North American continent. In addition to this distinction this bird has never been known to nest in any other state, and its breeding range is restricted to the jack pine plains in Oscoda and a few surrounding counties, writes Albert Stoll, Jr., in the Detroit News.

Its proper name is Kirtland warbler, but it is commonly called the jack pine bird by the natives living in its breeding range. It is our only native warbler which carries black-streaked pale yellow underparts, black streaked bluish-gray upper parts and white-marked outer tail feathers. It has white on both eyelids and is about six inches long.

At the time the school children of Michigan were asked to vote on a state bird, the ornithologists of the state put on a campaign to have the Kirtland warbler selected, but because of its rarity and the fact that exceedingly few children ever heard of the bird it gathered only a few votes. The robin was selected as the state bird.

The Kirtland seems to love jack pine plains that have been burned over by fire seven and eight years previous for its nesting site. The growth that followed the fire is rather dense and stunted, giving the bird the ground protection it asks for its nest. Although similar cover and forest conditions exist in many other parts of the Lakes states this warbler has never been found nesting outside its restricted range in the Oscoda country.

First Stamps for an Exposition

The first exposition in this country honored with a series of stamps was the Columbian Exposition in 1893.

COOKY JAR HAS PLACE IN HOME

Great Family Problem Is to Keep It Well Filled.

By EDITH M. BARBER

WE ALL love the cooky jar when we are children, especially, but even when we grow up cookies out of the cooky jar seem to taste better than they do out of a pasteboard box or a tin container.

If there are many healthy appetites in the family the problem is to keep the cooky jar filled. There are many recipes which are not expensive and which will produce cookies with good keeping qualities (as far as the cookies themselves are concerned). These may be made in large quantities because they do not get stale.

Spicy cookies are especially good because they ripen as they are kept and their flavor grows even better. They may be either rolled or dropped. In the latter case, they are sometimes called rocks, perhaps because such a thick batter is used that they do not spread. Cookies of this sort usually have raisins or dates in them and often nuts are added.

Molasses cookies may be thin or thick and either rolled or dropped. If they are thin they are known as ginger snaps. Sometimes this mixture is packed in a bread pan and chilled and cut into slices for baking.

Molasses Nut Bars.

½ cup shortening
¼ cup boiling water
1 cup brown sugar
½ cup molasses
3 cups flour
1 teaspoon ginger
1 teaspoon cinnamon
½ teaspoon nutmeg
⅛ teaspoon salt
1 cup chopped nuts

Put shortening in bowl, add boiling water and when melted add sugar and molasses. Sift dry ingredients together and stir into first mixture. Chill, roll thinly, cut in strips or in fancy shapes, sprinkle with chopped nuts and bake about ten minutes in a moderately slow oven, 325 degrees F.

Drop Cookies.

1 cup butter
1½ cups brown sugar
3 eggs
1 teaspoon lemon extract
3¼ cups flour
1 teaspoon soda
½ teaspoon salt
1½ teaspoons water
2 cups seedless raisins
1 cup cut nuts

Cream butter, add sugar and cream together. Add the eggs, one at a time, beating well after each addition. Stir lemon extract. Sift flour with soda and salt and add alternately with the water to the first mixture. Stir in raisins and nuts Drop from a teaspoon on to a greased cookie sheet about an inch apart. Bake fifteen minutes in a moderate oven, 350 degrees F.

Jumbles.

½ cup butter
1 cup sugar
1 egg
1¾ cups flour
2 teaspoons baking powder
White of 1 egg
Blanched almonds
4 tablespoons sugar
1 teaspoon cinnamon

Cream the butter, add the sugar gradually and the egg well beaten. Then add the flour mixed and sifted with the baking powder. Chill, toss one-half the mixture on a floured board, roll one-eighth of an inch thick. Shape with a doughnut cutter. Brush over with white of egg and sprinkle with sugar mixed with cinnamon. Split the almonds and arrange three halves on each of equal distances. Place on buttered sheet and bake eight minutes in a moderate oven (375 degrees F.).

Sour Cream Doughnuts.

2½ cups cake flour
2 teaspoons baking powder
⅛ teaspoon soda
⅛ teaspoon nutmeg
¼ teaspoon salt
4 egg yolks well beaten
½ cup sugar
½ cup sour cream

Sift flour, baking powder, soda, salt and nutmeg together. Beat eggs until light and thick. Add sugar and beat until fluffy. Add cream, then other ingredients and beat until smooth. Turn out on floured board. Roll one-quarter inch thick, cut with small doughnut cutter or form into balls. Fry in deep fat, 385 degrees Fahrenheit until brown, turning frequently. Drain on soft paper. When cool, sprinkle with confectioners' sugar.

Sour Cream Cookies.

½ cup shortening
3 cups sugar
3 eggs
2 cups sour cream
5 cups flour
1½ teaspoons soda
1 teaspoon baking powder
Salt
2 teaspoons nutmeg

Cream fat and sugar together, add eggs and beat well. Sift flour, salt, baking powder and nutmeg together, and add alternately with cream. Chill, roll out, cut into rounds. Brush with water, sprinkle with granulated sugar, and bake about ten minutes in moderate oven (350 degrees F.). They may be garnished with raisins or with halved almonds before baking. Sour milk or buttermilk instead of cream may be used if fat is increased to 1 cup.

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Paint Used in India

All the rooms in the homes of the richer class in India are painted. In recent years, the better class of Indian with the necessary means has been turning away from the Indian styles of decorative work and adopting Western.

The Garden Furniture

Bright, strong color is the note in garden furniture. Vermilion, lemon, coral pink, sapphire, emerald, brown and gunmetal are among the new effects.

Household Hints

By BETTY WELLS

IN AMERICA, a lady with a house and no maid usually has an easier life than her sister abroad who has several servants, and this is because of all the mechanical helps we have to simplify the hard jobs.

But there are no machines for raising babies, and not likely to be any! So, it looks as though we'll keep on being tied at home pretty close during the years when the children need watching, because nursemaids are hard to get and expensively out of the question for most of us.

In certain progressive communities and especially in the larger cities there are nursery schools for pre-school age children. These are actually neighborhood play places with some one on the job watching to see that the children are

There are no machines for raising babies.

safe and happy. These will no doubt be the eventual solution of the problem of the busy mothers who can't be two places at once—in the house doing the work and in the yard watching the children play outdoors.

The nursery school is fairly rare as yet, but we know one neighborhood of mothers who clubbed together and organized a playground for their own youngsters. The way it worked was like this—two mothers would be on duty at a time and all the children of the group were gathered together to play under these watchful eyes. They took it by half-day shifts, and no one woman had to serve but once a week. This left each mother free the rest of the time for her work or for going out. Since the success of the scheme depended on dependable co-operation, each mother made it a point to be on the job when her turn came so that she could feel free to park her own youngsters the rest of the time. Think how many hours of worry that saved—knowing that the children would be in good hands!

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The Easiest Way.

There's no two ways about it, a buffet service is the easiest way to feed a crowd. And it has an informal cameraderie about it that practically guarantees a good time. No danger of lulls when you're helping yourself to entertainment along with the relishes and ham. And so all the crabbers - at - lap - suppers should take a back seat. If they had to do the work, they'd get the point. However, it's gracious to make things as smooth as possible for guests as well as hostess and in the interest of that, we offer these tips for buffet suppers:

Lots of little tables—if you entertain this way often, it's a good idea to have several nests of tables. They won't be in the way between times and for buffet occasions, they will provide table tops for the men

A buffet supper is the easiest way to serve a gay gang.

at least who don't manage so well with their plates on their laps since they don't have laps worthy of the name.

A stack of party trays — very fancy ones to get away from the cafeteria touch. But they'll make for less spilling and dropping.

Individual salts and peppers, so that each tray can have a set. Saves too much jumping up and down, and they needn't be expensive.

Serving spoons and forks—separate ones for each dish of something good. This will eliminate a lot of confusion.

A big pitcher of ice water—whatever else you have to drink, be sure there's water to drink—and handy. And it goes without saying that it will save you a lot of dither to have enough coffee or tea ready so there won't have to be delays in the middle of the party while you retire to the kitchen.

Napkins big enough for business. Remember that a little cocktail napkin isn't good for much, so when you're serving a hearty supper, have hearty sized napkins to repair the damage of accidents that will happen.

© By Betty Wells —WNU Service.

Color Essential

In the composition of a color scheme for a room, it is necessary to have one prevailing, or predominating, color if the composition is to have any coherence or continuity.

Applying Trim Color

When you're painting furniture that is to be striped or trimmed, first do the entire piece in the principal color and let it dry. Then take a small trimming brush and apply the accent colors to nobs, edges, etc.

Paste Wood Filler

When using a paste wood filler, be sure to thin it to a creamy consistency with benzine. Select the color of filler specified for the stain being used.

AROUND the HOUSE

Items of Interest to the Housewife

When Washing Paint—Add a little turpentine to the hot soapy water. It greatly simplifies the job and makes much less "elbow grease" necessary, especially when the paint has that rather greasy film caused by the fumes from fires or gas stoves.

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Bechamel Sauce—Melt a quarter cup butter in saucepan, add one-quarter cup flour, stir until smooth. Add gradually one and a half cups of highly seasoned chicken stock while stirring constantly. Add one-half cup of hot cream and beat until smooth and glossy. Season with salt, pepper and fine grating of nutmeg. If a yellow sauce is desired, remove sauce from range and add the beaten yolks of two eggs diluted with one-quarter cup warm cream. Do not allow sauce to boil after adding egg yolks.

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Colorful Apples — If apples are put in water containing a little lemon juice a few minutes before cooking, they will keep their color.

• • •

Angel Cake — One cupful of white of eggs, one and one-quarter cupfuls of granulated sugar. One cupful of flour. One-half teaspoon cream of tartar. A pinch of salt added to whites before whipping; flavor to taste. Cook in a very slow oven. Yolks of the eggs may be used for mayonnaise.

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Date Pie—Two cups milk, half pound dates, two eggs, one-quarter teaspoon salt, nutmeg. Cook dates with milk twenty minutes in top of double boiler. Strain and rub through sieve, then add eggs and salt. Line pie plate with paste, pour in filling and bake in quick oven at first to set rim, decrease heat afterwards.

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Stuffed Celery—Prepare inner stalks of celery. Fill them with equal parts of creamed Rocquefort and cream cheese, mashed till smooth with paprika, and serve side by side on a boat-shaped dish, or diced, in place of celery and cheese. Or if preferred use creamed cream cheese for the filling after flavoring it to taste with pepper, salt, paprika, chopped chives or shallots and pimiento. A touch of tomato catsup can also be added.

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Garbage as a Compost—Garbage and vegetable matter of all sorts buried underground will in time rot into excellent compost for use on lawn, garden or field.

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Dust-Proofing Pictures—Has the dust got into your picture frame? It should be examined periodically and new brown paper backings should be stuck on to make it dust-proof.

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Cleaning Reed Furniture — A stiff brush dipped in furniture polish is good for cleaning reed and rattan furniture.

WNU Service.

Real Reverence

THIS is the thing which I know, and which, if you labor faithfully you shall know also; that in reverence is the chief joy and power in life. Reverence, for what is pure and bright in your own youth; for what is true and tried in the age of others; for all that is gracious among the living, great among the dead, and marvelous in the Powers that cannot die.—Ruskin.

Train trees when they are saplings and men and women when they are children.

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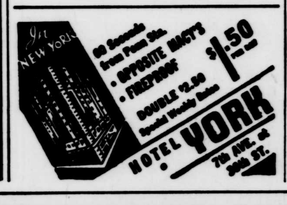

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He Remains "Dead"—"Strangled" by Red Tape

John Kachnycz, of Pittsburgh, Pa., officially recorded as murdered seven years ago, and therefore legally dead, is now at work on a farm. But in the eyes of the law he just doesn't exist.

In 1929, Kachnycz left home to work in the country, and later was identified by a friend, as a man killed in a street fight. His relatives even collected the insurance money on his life—and a man was tried for the murder but acquitted.

Now, after trying to come back to life in the legal sense, but finding the technicalities too great, he has given it up and remains dead in the eyes of the law.

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INSTRUCTION

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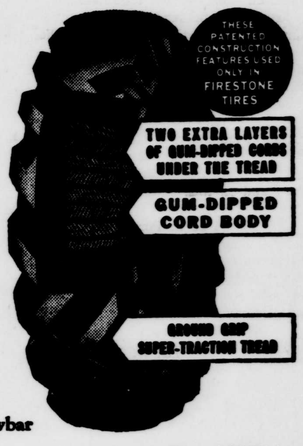

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