

**Laurette Taylor**



Laurette Taylor, better known on the speaking stage, is one of the latest additions to the "movie" star ranks. J. Hartley Manners, her husband, is the author of the first play in which the star appears.

**"What's in a Name?"**

By MILDRED MARSHALL

Facts about your name; its history; meaning; whence it was derived; significance; your lucky day and lucky jewel

**EVELYN**

LIKE so many feminine names, Evelyn comes from Aelfe, whose more modern equivalent was Eva. In early times Aevin, or Evin, was occasionally found in the house of Kennedy, but Eveleen is by far the most common form of both names in Ireland.

Aveline, or Eveline, made their appearance among the Normans long before the marriage of the earl of Pembroke. Aveline was the name of the sister of Gunnar, the great-grandmother of William the Conqueror, and Aveline, or Eveline, was so favorite a Norman name that it well suits the Lady of the Garde Douloreuse in the "Be-trothed."

Avelina de Longo Campo, as the name is Latinized in old chronicles, married the last earl of Lancaster, and her daughter, the heiress Avelina, or Eveline, brought to her husband and his sons by a subsequent marriage, the great county of Lancaster, thus establishing the widespread power of the Red Rose. An Eveline-Elstowe lived in 1539, but, though history faithfully chronicles her name, there is no record of her activities or explanation concerning the reason for her carefully preserved memory.

The name suffered a temporary eclipse in England in the early Seventeenth century, but was revived in an ornamental fashion by Miss Burney's "Evelina." Since then, its vogue has been unquestionable, but it would be difficult to say what affected influence brought about the change in spelling to Evelyn. Etymologists insist that it should only be spelled with a "y" if it is meant to imitate the old French form of the Latin avelina, meaning hazel. Eveline is really a man's name and few women have used that form, preferring rather to employ Evelina, or Evelyn.

Cat's-eye is Evelyn's jewel. Its mysterious translucent depths, shot with green, indicates a vigilant charm against evil spirits and promises its wearer immunity from all harm. Thursday is her lucky day and 6 her lucky number.

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**YOUR HAND** How to Read Your Characteristics and Tendencies—the Capabilities or Weaknesses That Make for Success or Failure as Shown in Your Palm

A BUSINESS PERSON'S HAND

IN THE hand of a good man or woman of business, the fingers are well opened, when held naturally, this showing versatility and self-confidence. The mount of Mars, which lies below the mount of Mercury (the latter is at the base of the little finger), should be strong and well-marked, because this indicates courage and willingness to take risks when necessary.

An exceptionally favorable sign for a man or woman of business is a tripod, or three-pronged division of the line of fate at its end. The line of fate runs up to the center of the hand. This sign shows great success in business. If the finger of Mercury is unusually long, in proportion to the other fingers, it shows acquisitiveness and care of money, and is therefore a good sign for a business person. If there is a short line running upward from the line of life to or toward the finger of Jupiter, which is the index or first finger, it is a sign of ambition that is or will be gratified. Last, look in the center of the palm for a triangle that is well formed. This indicates forethought and intuition, valuable qualities in business.

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**THANKSGIVING**

By WILL M. MAUPIN

THANK Thee, Lord, that through the year Rich blessings have around me spread; That though some days seemed dark and drear The sun some gleams of splendor shed. I thank Thee, Lord, for strength of arm To toll for those within my care; For Thy great love that saved from harm And blessings gave in richest share. For all Thy blessings on life's way I thank Thee this Thanksgiving Day.

I thank Thee, Lord, as one by one The days sped to eternity. Each evening's low descending sun Left loved ones here to welcome me. I thank Thee, Lord, when day's work o'er And footsteps turned to home and rest. That childish welcomes at the door Made ev'ry passing moment blest. For all these joys I gladly pay My tributes this Thanksgiving Day.

I thank Thee, Lord, that each day's dawn Was ushered in with hope and cheer; That each day's sun could shine upon Life's path devoid of thorn or tear. I thank Thee, Lord, for soft caress Of childish fingers on my face; For love that left, through storm and stress, Around my board no vacant place. For blessings spread about my way I praise Thee this Thanksgiving Day.

I thank Thee, Lord, for all the friends Whose cheery welcomes make life sweet; For love that all my way attends, And make my happiness complete. I thank Thee, Lord, for hands stretched out To clasp my own in friendship warm; For hope that puts to flight each doubt And haven gives in ev'ry storm. For all Thy goodness on life's way I praise Thee this Thanksgiving Day.

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**Mother's Cook Book**

No man has a right to leave the world as he found it. He must add something to it; either he must make its people better, or happier, or he must make the face of the world more beautiful or fairer to look at.—Edward Bok.

**WAYS WITH MEATS**

THE main dish of the meal is very important and variety is the aim of most cooks. There are but a limited number of meats, but by combinations and various ways of serving we may make them different and multiply the number of dishes we serve.

**Veal Cutlet.**

Cut a veal cutlet into pieces two by three inches, then flatten well with the palm of the hand. Dip in egg, then in bread crumbs, and fry a golden brown in deep fat. Then place in the oven for twenty minutes to finish cooking. Drain the fat from the pan, add two tablespoonfuls of flour, brown quickly and add one cupful of water. Cook for five minutes, add salt and paprika, one tablespoonful of grated onion, two tablespoonfuls of minced green pepper. Lift the meat to a warm platter and pour the sauce around the cutlets.

**Stuffed Calf's Heart.**

Cut open the heart and remove the tubes. Wash in plenty of cold water and fill with any well-seasoned stuffing. Sew to hold in shape, then tie in a cheese cloth and steam until tender. Place in a baking pan, rub well with butter, cover with bread crumbs and brown in a hot oven. Calf's heart cut in slices and sautéed in a hot frying pan with butter, makes a tasty dish. Cook well on both sides and serve well seasoned.

Nellie Maxwell  
(©, 1922, Western Newspaper Union.)

**Has Anyone Laughed At You Because —**

By ETHEL R. PEYSER

You Say Your Prayers? If so, take the laughter lightly and show them to what your prayers have really amounted. Not by boasting or lecturing, but by kindness. For those who never pray are very often sunk when the "ship" is tottering, while you have the "Rock of Ages" to cling to. There is no truer saying than "actions speak louder than words" and if you act like a regular fellow and do not stay apart from people, others will pretty soon understand why you pray and maybe they will begin to say their prayers, too!

SO

Your Get-away here is: Let your acts so shine that everyone you come up against feels better.  
(© by McClure Newspaper Syndicate.)

Slam is one of the few monarchies of the tropics.

**DAIRY POINTS**

**BUTTER RATED FOR QUALITY**

Producers Lose Much Money Because of Imperfect Conditions and Methods in Making.

(Prepared by the United States Department of Agriculture.)

If you are a producer or manufacturer of butter, were you disappointed in the price you received for that last shipment? Quality is the chief factor in determining butter prices, and according to United States Department of Agriculture circular 236, just issued, even small defects in quality may result in the loss of a sale, or a cut in price.

Several million dollars annually are lost to producers and manufacturers because of imperfect conditions and methods in production, manufacture and marketing of dairy products, the circular states. During 1920 the marginal difference in the prices of high and low quality butter amounted at times to as much as 15 cents between 87 score and 92 score. Lack of proper attention or care in the creamery in grading the cream, or in churning, working, salting or packing the butter are stated to be mainly responsible for this condition.

The circular enumerates and describes the various factors such as flavor, body, color, salt and package that influence price. These factors are given specific ratings by local and federal butter inspectors, and receivers, in determining the final score of the product, and the ratings are governed by the absence or presence of certain defects described in the circular.

It is stated that there has never before been a time in the history of American butter making when it paid so well to produce high-quality butter as during recent years. But to secure



Taking Butter From Churn.

an active demand and the largest net return not only high quality and uniformity of the product are necessary, but a knowledge of market requirements and good marketing methods are required.

Circular 236, entitled "Defects in the Quality of Butter," has been prepared so that producers and manufacturers may know precisely how butter is rated for quality in the markets, and how the defects which lower the price may be obviated. Copies of the circular can be obtained free upon request to the United States Department of Agriculture, Washington, D. C.

**Influence of Breed**

The breed of a dairy cow has a distinct influence on the water content of her milk. For example, Jersey milk as an average contains 14.7 per cent total solids, of which 5.35 per cent is fat, while Holstein milk contains, on the average, 11.85 per cent total solids, of which 3.42 per cent is butterfat. In other words every 100 pounds of Jersey milk contains 85 pounds of water, while every 100 pounds of Holstein milk contains 88 pounds of water. The difference in feeding value amounts to 2.61 pounds of milk solids per 100 pounds of milk in favor of Jersey milk.

**There's Money in Milking.**

The greatness of the dairy industry is more appreciated now than for several years past. Dairying actually shows a gain during the past year of several hundred million dollars, while most of the other farm branches show losses into the billions.

**Dairy Improvement.**

Replacing the low producing cows with better ones and later with purebreds is only one of the ways in which a dairy improvement association helps a community.

**Proper Feed for Calves.**

After a calf is four weeks old it must have bulk in its ration, skim milk and grain will not nourish it properly. At this age the calves should have all the clover or alfalfa hay they want.

**Weed Out Unprofitable Cows.**

Even in the leading dairy states, probably one-fourth or more of the dairy cows fail to pay for their care and feed, due chiefly to the fact that the owners do not know which return a profit and which are "boarders."

**POULTRY**

**BETTER PROGENY BY CULLING**

Improvement Made in Flock by Getting Rid of All Hens Except Most Prolific Layers.

(Prepared by the United States Department of Agriculture.)

That culling the poultry flock to get rid of all those birds except the vigorous, prolific layers results in noticeable improvement in the progeny is shown by recent investigations at the United States experiment farm, Belts-



Examining a Hen to Find if She is Laying—Measuring Distance Between Pelvic Bones.

ville, Md. The late moulters selected from a flock of 100 Rhode Island Reds in the fall of 1920 laid seven more eggs per bird during their second year than the original flock as pullets. They were used as breeders the following spring, and the first Red pullets to commence laying in the fall of 1921 were found to be the offspring of these late-moulting hens. Their pullets in a period of seven months have already averaged about two dozen eggs per bird more than the original flock.

But it is not alone in number of eggs that the late-moulters' progeny excel, but also in the value of the product, as the distribution was more even, a much larger proportion of the eggs being laid during the winter months. In the last seven months the daughters of the late moulters not only averaged two dozen eggs per bird more than the original flock, but the value of their product was, figuring at the same prices, about \$1.04 per bird more during the same period. It is expected that this margin will increase during the next five months.

**FEEDING METHODS FOR EGGS**

Methods Adopted by California Community Result in Better Health of Laying Flock.

A mortality of less than 10 per cent for the year among hens entered in the egg-laying contest of Sonoma county, California, last year is reported to the United States Department of Agriculture by local extension workers, who worked out the feeding formula used in the contest. The health record of the hens entered and their laying average of 170 eggs per hen for the 364 days have led many poultrymen to adopt the management and feeding methods used in the contest. It is estimated that 50 per cent of the poultrymen of the county have changed their method of feeding during the last five years, due to extension work influence.

**TRADE-MARK ON FRESH EGGS**

New Jersey Organization Making Use of Small Sticker on Produce Sold by Members.

A small trade-mark sticker is now put on all eggs sold by members of the North Haledon Leghorn Club in Passaic county, N. J. This organization was formed as a result of a meeting of poultrymen of the community with the agricultural extension agent to discuss the development of the poultry industry in that section. Each member pays two cents per bird owned, 8,000 birds being pledged at the first meeting of the club. All members use the trade-mark and guarantee eggs sold under it.

**POULTRY NOTES**

- Water is almost as important as feed in egg production.
- A large red comb indicates health and egg production.
- Males in pens reduce the total egg yield for the year.
- Early maturing pullets usually make good egg producers.
- Medium weight hens of any variety are usually most profitable.
- Ninety eggs pay cost. The 150-egg hen is worth six 100-egg hens.
- Half blue ointment and half-lard or tallow makes a good louse killer.
- The price of feed does not always disclose its real value in making eggs.

**SCHOOL DAYS**



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**Something to Think About**

By F. A. WALKER

**BEWARE OF SHADOWS**

TO MAKE one's self happy, to keep on the sunlit trails, to go about the day's duties with a light heart and a willing hand, one must keep constantly in the splendid, radiant rays from the worlds above. It is not easy to wear a smile when troubles hover near, but by continued effort in the right spirit, it can be done.

Many of our annoying perplexities are of our own making, consequently they can be avoided by turning from them when they first knock at the door of our hearts for admission, and shutting the door in their faces.

We are inclined to brood over some fancied wrong until it becomes a formidable ghostly thing that haunts our life from day to day. We are prone to forget that we are rational beings possessed of spiritual powers capable of turning night into day by a grain or two of faith, which in our moments of despondency we frequently overlook, or cast aside in quest of a balm of our own.

We are not willing to accept the sacred promises given to us by the Master of Men, simply because we prefer the shadows of doubt rather than the glorious sunlight of enduring truth, so we continue to stumble and fall in the darkness of our creation and blame the Fates for our miserable plight.

Human vanity and an exalted idea of our blood-and-flesh prowess are in most cases responsible for the sorrows, tears and disappointments that usually beset us.

We make pitiable jobs of our work but we stubbornly refuse to change our methods even though they bring us nothing but regret and pain.

And generally we rest fairly content with our failures, for we keep multiplying them and courting their company when we know in our hearts that we should pursue a contrary course.

We wish to be assured of brighter days, but in our blind eagerness to find them, we deliberately turn our backs upon the paths that take to the hills and choose the rougher roads that carry us down to the dark valleys.

If we would not waste our years in ignorance, we must lift our eyes up to the light of Wisdom, place our hands confidently in her always friendly palm and be content to be guided by her kindly counsel and illuminating smile, for there is no other way by which we can hope to overcome impeding obstacles and reach the heights.

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**ONCE IS ENOUGH**



Art in Advertising. "Nobody wants my corsets for fat women." "You mustn't bill them that way. Advertise them as slenderizing."

**MEN YOU MAY MARRY**

By ETHEL R. PEYSER

Has a Man Like This Proposed to You?

Symptoms: Bully chap, good heart, good looking, dark, well set up, blue eyes and reliable purse. Always notices every scenic effect everywhere, theatre, your clothes, sunsets, girls' faces in carmine decked, always rearranges your furniture and ornaments. Always wears odd colors, always a quaint little hanky sticks out of his breast pocket, purple socks, green silk shirt, of crepe de chine, silver collars, soft hats, and always advises you to change the things you have for other things regardless of your hard-earned cash. He likes you because you listen to his coloratura ravings and he thinks that he can make a scene out of you.

**IN FACT**

He may! Prescription to His Bride: Learn your colors so that you, too, can talk. Talking coloratura is in this case wiser than singing 1,000 trills.

**Absorb This:**

It Takes Two to Combine Life's Color Chart.  
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**Uncommon Sense** By JOHN BLAKE

**KEEP YOUR TEMPER**

A MAN can acquire courage in an hour. It has been often done on battlefields.

He can learn self-possession in a year.

But it takes many years of intensive training to teach him to keep his temper.

Yet these years are well spent. Unless you are certain that your temper is irritation-proof, you can never be sure of yourself.

At some time, on some occasion, you may lose all control of yourself and do something that you will regret for the remainder of your life.

It is useful to teach boys boxing, not only because it develops their muscles and enables them to defend themselves in case of necessity, but because it is the best lesson in temper-keeping.

No man, without training, can endure sudden pain, inflicted by another man without a temporary fit of anger. Doubtless you have sometimes walked along a path in the woods behind a companion and been smitten smartly in the face by a branch he released as he passed. If you didn't lose your temper you were hardly human.

Learn to avoid sudden anger, which is very different from the slow deliberate kind which you ought to feel in the face of a great wrong or evil. For, if moved to quick wrath, the blood flies to your head, your judgment departs, and for a few minutes or a few seconds you are no better than a maniac.

You may not resort to blows, but you are likely to resort to hot words that are more dangerous than blows, for they will be long remembered.

Nothing worth while was ever accomplished in a fury. No vision, seeing red, ever saw clearly. No brain, flushed with blood, was ever able to think.

It is right that you should be angry at evil, that you should be indignant when you see, for example, a man beating a horse or a child. But your power to redress such a wrong, even to save the victim, departs if you are moved to violent rage.

Learn to keep your temper. It will take a long hard course of lessons, but they will pay.  
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