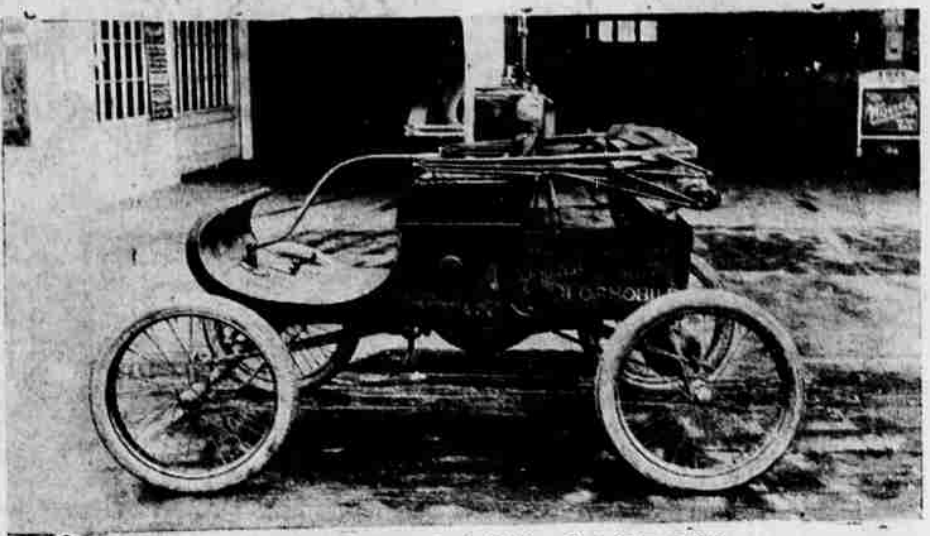


FOUR

"MERRY OLDSMOBILE," RELIC OF '97, STARTLES EUGENE

Ancient Gas Buggy, Reincarnated by F. E. Calkins Motor Co., Speeds Through Streets, Kicking Up Its Heels Before Its More Modern Sisters



Here's How Automobiles Looked When You Were a Kid

War Song of Merry Olds
You, who selfishly construe
That the road was made for you,
And, regardless of your fellows,
Through the traffic madly
prance,

The above wheeling roundelay
is not a paraphrase of the famous
catchy melody entitled "The Merry
Oldsmobile," but rather is
it the gleeful refrain of the ancient
"Benzie buggy" which suddenly
came to life last week and chortled
down the main drag resplendent of ex-

haust and clattering out the echoes
of another day and age.
And with the clamor of its one
lung, piloted back to life by
Doctor Bill Brennick, mechanic of
the F. E. Calkins Oldsmobile
agency and its gizzards functioning
as in the days of yore, this little
curved-dash road looser pursued a
dizzy course up and down Will-

sun and in the crowded mart. And
there were broad grins on the faces
of pedestrians as Bill steered the
horseless carriage along the thor-
oughfare while shoppers rushed
from the stores as the uproar of the
noisy little vehicle reached their
ears. It was a triumphal Paris
demonstration which greeted the
driver as he gripped the lever and
meaded his steed into high gear the
while pedestrians realized a new
burst of speed as the strange ap-
parition bore down upon them.
"How fast is she going, Bill?"
gasped his solitary passenger as the
machine gained new momentum
and he clung peevishly to the seat
rod as the buggy careened at the
turn and chugged up Tenth ave-
nue. "Oh, about fifteen-twenty,"
gleefully announced the pilot as he
let her out another notch. A
vagrant dog emitted a howl and
dashed for cover as the clangor
increased while a chicken (feathered
species) started across the
street and was promptly run over
and slumped down on the thoroughfare.
Housewives attracted by the un-
usual commotion as the relic sped by
rushed to their doors and looked
the wrong way so great was the
speed of the newly resurrected one-
lunger while to the occupants of

the car the rows of houses looked
like streaks of mottled paint.
This quaint pioneer of the motor
world dates back to the era of 1897
and the model is one of the first 20
turned out by the Olds Motor
works. Through some trick of leg-
islation or other magic, Mr. Cal-
kins assembled enough of obsolete
tires to equip the wheels and then
Mr. Brennick worked some mir-
acle in coaxing its mechanism to
function as it did in the days of
yore. In that early period the
hapless owner of a benzine buggy
faced many vicissitudes. Hope-
fully he would fare forth upon the
road with visions of a happy tour
in the open. Dejectedly he returned
home with his cantankerous con-
traption in tow of a farmer's wagon
the while horses along the route
snorted in excess of fright over
the strange device and ran with
much earnestness and enthusiasm
from the scene.
And this old, clattering vehicle
snorted in excess of fright over
the strange device and ran with
much earnestness and enthusiasm
from the scene.

ate and expensive gift because we
couldn't find anything better.
And that isn't all. We mail the
package late; it is congested in the
mails and arrives a few days after
Christmas—at the same time with
the indignation and reaction.
Granted! Christmas, Merry
Christmas, has developed into an
awful bug-bear. Trouble is, our
love is the maximum, our purse
the minimum, and never the
twain shall meet—maxi and mini.
Still we must face the issue. De-
cember twenty-fifth is as inevit-
able as "the idea of March." To
face it takes courage, common
sense and cash. Might as well
take the bull by the horns and
twist a very trying situation into
a reasonably successful one. Here's
a recipe for that kind of a Christ-
mas:
First take stock of all the
friends you would like to remem-
ber with a gift. Consider it
"watered stock" and squeeze out
the water. That is, send to three-
fourths of that list a Christmas
card with a warm, true sentiment
on it—even such as gloves in your
heart of hearts for them.
Of course, that is disappointing
to you. You did want to give to
John and Jane and Sue a gift com-
mensurate with your regard for
them. But it isn't all calamity.
Christmas is a holiday which
makes the whole world kin. Ten
chances to one they are feeling
toward you just as you are feeling
toward them; and will thank their

Efficiency Shoes Now Here to Stay

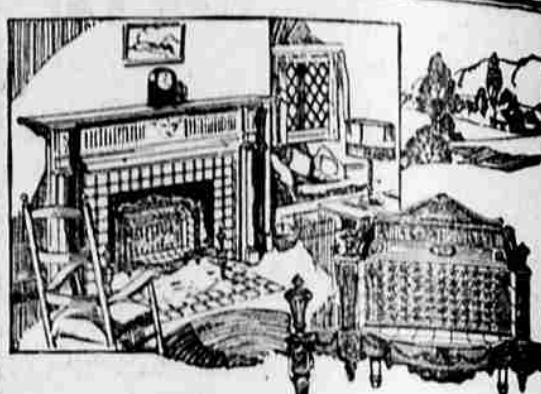
The Larger Foot Is Sign That Women are Becoming Less Frivolous, More Frank and Sincere, More Sensible.

Shoes worn at work are worthy a
good deal of thought. Ill fitting
shoes, or those run down at the
heel, will tire the worker more than
the actual work. If we would work
with ease, we must have our feet
so comfortable that we can forget
them.
Efficiency shoes are large enough
—sensible sizes, if we need them—
but not too large. They should fit
well and be of excellent quality,
workmanship and pattern. Cheap
shoes are never economy. They do
not wear as long as better ones
and they make the wearer uncom-
fortable and inefficient while they
are being worn.
Rubber heels soften the blow as
the foot hits the hard road. They
break the shock of the spinal col-
umn and wear longer than leather
heels. If your new shoes are not
rubber heeled, have a few layers of
the heel removed and rubber heels
put on in their place. Rubber heels
will not run over and will wear as
long as the shoe does. They save

the steady tax of having heels re-
built, as well as the deforming of
the foot by wearing heels when
let the foot tip over. Shoe dealers
tell us that women are wearing
constantly larger shoes. Women
are now wearing fives and threes
are now wearing fives and threes.
It is not uncommon to have a call
of sevens and eights in women's
shoes and they even carry tops in
olden times they carried tops only
in men's shoes.
This increase in shoe sizes is not
due to a general enlargement of
the foot, but to more comfortable
shoes. We formerly crowded the
number six foot into the number
four shoe. We now give the foot
room to develop naturally in pro-
portion to the body, and to move
and exercise. The low shoe may
have something to do with the
larger foot as it permits freer cir-
culation in the foot.
The large foot is an accompani-
ment to the enlarged waist. It
shows that women are becoming
less frivolous, more frank and sin-
cere, more sensible, more willing
to share the world's responsibilities,
and that they are less anxious
about winning the approval of the
male sex. The pinched foot, the
strangled waist were bids for
man's favor and claim for his pro-
tection. The natural foot betokens
comradely equality and natural
friendship between the sexes.

A delicious fruit, hitherto un-
known to the civilized world, has
been discovered in the Tres Mari-
as Islands, off the west coast of
Mexico, according to reports made
by the California-Mexican expedi-
tion that recently returned to the
United States. Specimens of the
fruit, which somewhat resem-
bles the ordinary olive in size and
color, were brought back by the
expedition.
New Post Attacks Florida Palm.
—Headline. What is it? Heh?
Arkansas Gazette.

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Do Your Christmas Baking Early

Plum Pudding
Pour 1 cup of scalded milk over
1 pint of bread crumbs taken from
the center of a stale loaf of bread.
When cool, add 1/2 cup sugar, 1
tablespoon salt and 4 well-beaten
egg yolks. Then add 1/2 pound
chopped suet, 1/2 cup currants, 1/2
cup blanched and chopped almonds,
1/2 pound seeded raisins and 1/2 pound
washed and dried currants. Then
add 1 teaspoon each nutmeg and
cinnamon, 1/2 teaspoon cloves,
and 1-3 teaspoon mace and 4 stiffly
beaten egg whites. Steam 4
hours. Serve with hard sauce or
with any desired liquid sauce.

Mock Mince Meat
Mix 3 pints chopped apples with
3 pints chopped green tomatoes
and drain. Add 4 cups brown
sugar, 1 1/2 cups vinegar, 3 cups
raisins, 3 teaspoons cinnamon, 1
teaspoon cloves, 1/2 teaspoon all-
spice, 1/2 teaspoon mace, 1/2 tea-
spoon pepper and two tea-
spoons salt, and bring gradually
to the boiling point. Simmer gently
2 hours and then add 3 cup but-
ter. Turn into sterilized jars and
seal.

Apple Pudding
Pack 6 ounces of fine suet, 6
ounces of tart apple and 4
ounces of citron through the food
chopper together. Add 6 ounces
of washed and dried currants, 1
teaspoon salt, 6 ounces sugar and
6 ounces of fine bread crumbs.
Mix well and add 6 well-beaten
egg yolks, dilute with the juice
and grated rind of one orange.
Fold in 6 stiffly-beaten egg whites.
Steam about 6 hours in a large
mould. Serve with hard sauce or
any favorite liquid sauce.

Banbury Tarts
Filling: Finely chop 1/2 cup
raisins and 4 figs. Put the raisins,
figs and 1/2 cup currants in a
double boiler with 2 tablespoons
water. Cook over hot water 20
minutes. Add 4 tablespoons
orange juice. Mix 2 tablespoons sifted
flour and 1 cup sugar and add
to the first mixture. Cook about
20 minutes. Remove from fire
and add 1/2 cup chopped walnut
meats. Paste: Work with a cup
hard vegetable shortening into 3
cups sifted flour and then make a
stiff dough with ice water. Roll
and cut in 3-inch squares. Put 2
teaspoons of the filling in the
center of each square, moisten
edges with ice water, fold over,
making a three-cornered tart.
Press edges firmly together. Make
2 or 3 little rolls in the top of each
tart. Brush with milk. Bake in
a quick oven about 20 minutes.
Place a lace paper dolly in a willow
basket and arrange the tart
in the basket. Wrap with red
tissue paper and decorate with a
sprig of holly and narrow green
ribbon.

Dr. Langworthy's Famous Fruit
Lake
Wash and cream 1 pound of
butter, add 1 pound of brown
sugar gradually. Beat in 12 egg
yolks, beaten until light and
lemon-coated, and fold in 12
stiffly-beaten egg whites. Add 1
cup white grape juice, 6 pounds
of seeded raisins, 3 pounds of
washed and dried currants, 2
pounds of finely-sifted citron, 2
pounds of cherries, 2 pounds of
candied apricots and 2 pounds of
chopped candied pineapple. Mix
well. Add 1 pound of flour
sifted with 1 teaspoon cinnamon, 1
teaspoon cloves and 2 grated nut-
meg. Turn into buttered deep
pans, lined with buttered paper
and cover with buttered paper.
Bake 5 hours and then bake 1
hour in a very slow oven.

Looking Forward to
Avoid Christmas Rush
"Lo now is come our joyfult
feast
Let every man be jolly,
Each room with ivy leaves is
dressed,
And every post with holly."

White Fruit Cake
Cream 2-3 cups of butter and add
gradually, 1 1/2 cups sifted flour,
mixed and sifted with 1/2 teaspoon
soda, and one-half teaspoon
lemon juice. Beat 6 egg whites
until stiff, then gradually add 1/2
cup sugar, 1/2 cup currants, and
combine with the first mixture.
Then add 2-3 cup candied car-
rants, 1-3 cup blanched and shre-
ded almonds and 1/2 cup finely-
sifted citron. Bake in a buttered
deep cakepan, lined with buttered
paper, about one hour.

Orange Cake
Mix 2 eggs, 2 tablespoons
orange juice, 2 cups of 1
orange and 1/2 teaspoon lemon
juice and beat until thick. Add
1/2 cup sugar gradually, beating
with an egg-beater. Add a few
marry pinch of egg whites, a six
and add 1 cup flour, 1/2 teaspoon
baking powder and 1/2 teaspoon
salt. Then mix 3 of 4 cups, roll
into the cake mixture. Put into
a buttered cake pan and bake
about 1/2 hour in a moderate oven.
Split and put orange cream filling
between the layers and cover top
and sides with orange frosting.

Salt Jumbles
Cream 1/2 cup butter, add 1 cup
sugar, 1 well-beaten egg, 1/2 cup
sour cream, 1/2 teaspoon soda and
2 cups sifted flour. Add a few
marry seeds if desired. Drop
1 1/2 in up or upon on greased pan
and bake in a slow oven.

Plain Fruit Cake
Cream 1/2 pound brown sugar grad-
ually and beat well. Add 1 well-
beaten egg yolk and mix well
and add in a stiffly-beaten egg
whites. Add 2 tablespoons milk,
2 pounds washed and dried cur-
rants, 2 pounds seeded and
chopped raisins 1/2 pound
blanched and shredded almonds,
1 pound finely-sifted citron and
1/2 pound sifted flour, sifted again,
with 2 teaspoons mace, 2 tea-
spoons cinnamon and 1 teaspoon
soda. Put in buttered pan, cover
with buttered paper, tie securely

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