

LOVE AND LAW

By Justine Wickersham

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"The day of your success, Ransom, dear!"

"You hopeful helper and unconquerable optimist!" returned the brother of Nettie Baird. "Don't build your hopes too high. Instead, this may be the day of my downfall!"

"O, never that, brother, dear!" cried the loving sister, turning quite pale at the set, anxious face of her brother.

"Nettie," he said gravely, "this is the crisis. You know the unheard-of sacrifices we have both gone through to enable me to qualify for the bar. You remember the years of starving alone, waiting, for clients who never came. Finally there comes to me the great Wyford case. The plaintiff is poor, the fee contingent."

"But a little fortune if you win the case."

"It has taken my last dollar to meet the court costs and expenses," continued Ransom. "And I am going to lose the case."

"Oh, Ransom!" uttered his sister in dire distress.

"Yes, I feel certain of that. You must never slip what I am going to say to you, but Judge Allison is a dishonest man and an unscrupulous jurist."

"You shock me!" said Nettie.

"The fact is notorious among those who have suffered through his bought and paid for unjust decisions. I have been warned of this," pursued Ransom gravely. "They say he will never again be appointed to the bench, but that the truth as to his re-



The Witness Gave a Great Start.

section may not come out, as he has been shrewd and clever in covering up his nefarious deals."

"Ransom, it seems impossible that a high servant of justice could be thus influenced!"

"Did you notice yesterday, Nettie," proceeded Ransom, "that when the opposing counsel tried to deny a point of law I made, the judge sustained him, for it greatly weakened my case. I knew I was right, but I never dreamed that they would deny an established point in legal jurisprudence."

"But the judge gave you until this morning to submit your authorities in your contention," suggested Nettie.

"Yes, because he knew it would be next to impossible for me to prepare them on that prescribed limit of time. The law library of the bar association was closed. As you know, I have few reference books myself. Besides, it would have been an all night task gathering up the information I needed."

"Oh, brother!" exclaimed Nettie, "I forgot to tell you. When I was in the gallery of the courtroom yesterday listening to your case, a beautiful young lady sat next to me. She seemed so interested as I was. And who do you think it was?"

"How can I tell, Nettie?"

"It was Miss Henrietta Adams. She is a daughter of the dead Judge Ephraim Adams. Don't you know how you admire him? I told her we had his portrait here at home and how you made him your model. She says she helped her father a great deal in his home legal work and loved still the legal atmosphere. When that point came up in your argument when the judge demanded precedents, she said that it was a pity you had not availed yourself of the splendid law library her father had left her."

Nettie walked with her brother to the courtroom, as she had done during the trial. Just at the door she met a young lady also entering the place, who smiled, advancing and shook her hand.

"Ransom dear, this is the young lady I told you about—Miss Adams." "I am glad and proud to meet you, Miss Adams," said Ransom. "Your father's works on law have been great sources of help to me."

"Thank you," bowed the young lady and then she flushed slightly as she went on. "I hope you will pardon my presumption, but I was so interested in your case that after I got home last evening I looked up the reference on the point in dispute. You were right and the judge is wrong. I have taken the liberty of bringing you a memorandum of the authorities," and she handed Ransom several folded sheets of paper closely written over.

An hour later when the case was reviewed and Ransom cited his authorities, the opposing counsel looked flustered and the judge positively angry. The latter was more censorious and unfair after that than ever, however. Finally the attorney for the defense introduced an unexpected wit-

ness. He swore to investigating certain points in the case, decidedly adverse to Ransom's client. From the start Ransom discerned that the man was a base perjurer.

He was unable to oppose any contradictory testimony. The odds of knavery and falsehood were too many for him, he realized. From that moment Ransom was sure that the case was lost.

He looked surprised as a bailiff came from beyond the railing and handed him a folded note. Involuntarily he glanced up at the two young ladies in the gallery. From there his sister smiled and Miss Adams seemed to bow encouragingly. Ransom knew that the note must be from the latter. He opened it, to read the puzzling sentence:

"Ask the witness if he was an investigator five years since in the Evans bribery case. Then tell him that is all. Then say to the judge that you intend to recall the witness in the re-substantial testimony."

When the opposing attorney had completed his questioning, Ransom arose to his feet.

"Your honor," he spoke, not sure of his ground but resolving to obey this new friend of his extremity. "I wish to ask the witness only one question. Were you an investigator in the Evans bribery case?"

The witness gave a great start. His face paled. He grasped the arms of his chair in which he sat to steady himself.

"Yes!" he choked out, like one under some fearful spell of terror.

"That is all," bowed Ransom calmly. "Your honor, I wish to announce that I will recall this witness in the re-substantial testimony."

"The judge is ill!" cried a bailiff and rushed to the side of the jurist, who had turned deathly pale, had fainted suddenly on the bench.

The court was adjourned in some confusion. The next morning the judge, looking as though he had passed a night of intense suffering, announced that the defense had decided to withdraw from the case and judgment was given for the plaintiff, and the latter and his gifted young attorney were rich men!

It was only when he had become acquainted with Miss Adams that the latter explained the mystery of her fortuitous hint.

"It must never come out," she said, "for it is a secret, but I recalled a case where my father had told me Judge Allison had accepted a large bribe. Your allusion to it caused him to fear that the truth would come out. For once at least he was obliged to decide a case fairly."

And, when they had become still better acquainted, Ransom Baird asked Honoria Adams the sweetest query human lips can frame: "Will you become my wife?" She did not say "Nay."

FOR THE BREAKFAST TABLE

Preparation That Is Well Worth Trying—Both Nourishing and Economical.

Ingredients—One breakfast cupful of Egyptian lentils, three onions (medium size), one heaped tablespoonful of curry powder, one breakfast cupful of water, one and a half breakfast cupfuls of rice, three ounces of butter (or margarine).

Method—Wash and soak the lentils in plenty of water for some hours, then drain. Next take the three onions and mince them as finely as possible, meanwhile letting the butter (or margarine) melt gently in a frying pan. Then add the minced onions and fry until they are a golden brown. Next take your curry powder and mix it in gently with the onions, allow it to fry gradually from 10 to 15 minutes, moving it all the while with a wooden spoon in order to prevent it from burning. Now add a breakfast cupful of water and the lentils. Let all simmer slowly until it appears to have the consistency of thick porridge. Then add the pepper and salt to taste, and serve hot with some dry boiled rice in a separate dish.

Method for Boiling Rice—Wash the rice three or four times in cold water, then place it in a saucepan with plenty of cold water and put it on the fire. Allow it to come to the boil quickly. When sufficiently cooked it should be soft enough to crumble when rubbed between the finger and thumb. Wash well again, this time in hot water to prevent the rice from getting chilled, then strain it and put it on a dish with a clean cloth over the top. Place it on the stove to dry, and serve with the curried lentils when ready.



ALL AROUND THE HOUSE

Use warm water to sprinkle starched cloths and the effect will be twice as satisfactory.

A painter's brush may be used to dislodge dust from cracks and crevices about the house.

Try removing mildew by soaking in a weak solution of chloride of lime, then rinsing in cold water.

Elasticity is restored to rubber by cooking in one part ammonia and two parts water.

Smoked ceiling should be washed with soda water.

Salt will remove the stain from silver caused by eggs, when applied dry with a soft cloth.

To remove stains from tableware a little saleratus rubbed on with the fingers or a bit of cloth will remove stains from cups and other articles of tableware and tinware and marbledized oil cloth.

Rub—Wet with lemon juice and rub with salt and lay in sun.

Cooking Sausage.

If sausages are cooked on a plate in the oven they will not be unpleasantly odorous. An old platter will do, and they will take from twenty minutes to half an hour. Prick them and arrange side by side. When the fat has fried out pour it off and turn each sausage and they will be far drier and crispier than if cooked on top of the stove. Spread the drained-off fat on slices of crustless bread and brown them in the oven or in a hot frying pan, or choose a crisp apple, peel and cut in rather thick slices and fry in the drained-off fat, and serve on the same platter with the sausages.

Mincemeat.

Boil a fresh tongue and chop fine. Chop fine three-quarters of a pound of meat, two pounds of seeded raisins, two pounds of washed currants, one pound of mixed peel chopped fine, one pound of chopped figs, two pounds best brown sugar, cinnamon and nutmeg to taste, a pinch of mace, one of salt, one pound of shelled and blanched almonds chopped fine, and juice of three lemons, three oranges, the grated rind of one lemon, one orange and four pounds of chopped apples. Mix well, put in a covered stone crock, moisten it with a little brandy.

Apple, Corn Bread Pudding.

One pint of corn or brown bread crumbs, one pint of chopped apples, one-half cupful of finely chopped suet, one cupful of raisins, one egg, a tablespoonful of flour and a half a teaspoonful of salt; mix with half a pint of milk. Boil in buttered mold two hours or bake one-half hour. Serve with sauce.

Sauce—One tablespoonful butter, one tablespoonful flour and one cupful of sugar; mix sugar and flour and cream with the butter. Add two cupfuls of boiling water and cook until it boils. Flavor with lemon.

Home-Made Breakfast Food.

I take all my stale bread, whether wheat, rye or graham, roast it in the oven until thoroughly brown, grind it in the food chopper, using the coarse knife, and have then a very delicious breakfast food. If possible, I use some rye bread with caraway seeds in it. This gives a flavor which my folks like very much. If put in a tin can, such as coffee comes in, it will keep crisp and fresh for a long time.—Good Housekeeping.

Halibut Rabbit.

Melt one teaspoonful butter, add a few drops of onion juice and one tablespoonful cornstarch mixed with one-fourth teaspoonful paprika, then pour on gradually one cupful of milk, add three-fourths cupful of soft cheese, cut fine, and one cupful cold, flaked, cooked halibut. When cheese is melted, add one egg, slightly beaten, and one tablespoonful lemon juice. Serve on crackers.

Novelty Potatoes.

Chop very fine one quart cold boiled potatoes, put them into a saucepan with one cupful cream, two tablespoonfuls butter, salt and nutmeg, set on fire, stir until hot, then turn into a baking dish. Cover with bread or cracker crumbs and bake brown in oven.

COOKING LIMA BEANS

MATTER WORTHY CAREFUL ATTENTION OF HOUSEWIFE.

Food Specialists Suggest Some Methods of Preparing the Dried and Canned Product to the Best Possible Advantage.

Food experts have long been insisting upon the importance of dried beans, peas, cowpeas and similar legumes, and in one form or another such foods are an accepted part of the diet in most families. In order that they may make the diet varied, it is to the housekeeper's advantage to know a number of good ways of serving such foods, and so the home economics experts of the department have made some suggestions based upon their studies of foods and their uses in the home.

Fresh green lima beans when at their best have a delicate, spicy or pungent flavor, which to some palates, at least, suggests curry, a fairly well-known (any grocer can get it) though not very common spice, which is perhaps most familiar in such dishes as "curried lamb" or "curried veal." This suggested the possible use of curry as a seasoning for lima beans, and the tests which have been made gave very satisfactory results with dried and canned as well as with fresh beans.

When preparing dried lima beans, soak them an hour or two (or even longer), according to dryness, and cook until tender. Then add the curry powder (in the proportion of one-half teaspoonful (level) to each pound of dried beans) rubbed into a tablespoonful of butter and mixed with a few spoonfuls of hot water. Add salt and pepper to taste and cook slowly until the curry flavor is well distributed through the beans.

That the method can also be followed with good results in preparing canned lima beans for the table is of interest to housekeepers as well as to the department work and for whom some special studies of the use of canned vegetables have been undertaken. In this case, as with dried beans, the amount of curry powder should be just sufficient to give a delicate flavor. A quarter of a teaspoonful (level) is sufficient for a quart can of beans.

For variety a little onion may be used, with or without curry. Cut the onion very fine, cook it in a covered steppan with a little butter and a few tablespoonfuls of water until it is tender, and then add to the beans.

Another good combination is canned lima beans with pimientos or sweet peppers, with or without the addition of the finely-chopped onion, cooked until it is tender. The pimientos, because of their red color, add to the attractiveness of the dish as well as to the flavor. One-half of a good-sized pepper, cut into small pieces, is sufficient for a quart can of beans. Stir into the beans and cook with them long enough to distribute the flavor through the beans.

Molded Salmon With Celery Salad.

Separate salmon into flakes. Have ready a clear, gelled mixture, made by dissolving in two cupfuls and one-half of boiling water two tablespoonfuls of granulated gelatin which have soaked fifteen minutes in half a cupful of cold water. Add one-half cupful of lemon juice. When cool, stir in the flaked fish, together with slices of hard-boiled egg, previously seasoned with pepper, salt and onion juice. Turn into a wet border mold. To serve, unmold on platter and fill center cavity with celery and lettuce dressed with mayonnaise. Decorate edge of platter with small, curving lettuce leaves holding additional mayonnaise.—From the Delicatour.

Rich Cake.

One and a half pounds flour, one pound castor sugar, one pound butter, one pound suet, one-half pound currants, one-half pound raisins, one and a half ounces mixed peel, one nutmeg, one teaspoonful vanilla, one teaspoonful carbonate soda, one tablespoonful vinegar (put on soda in a teaspoon full of oil), six eggs.

Cream butter, put sugar in, beat eggs up and put in gradually. Warm beans, put in butter and beat up with a wooden spoon. Mix fruit, flour, etc., and gradually add it to butter and sugar. Add soda and vinegar last, and a little milk if required. Make a good stiff batter so that it will drop off the spoon but not run.

English Plum Pudding.

One pound suet, one quart rolled cracker crumbs, one pint flour, one pound currants, one and one-half pounds raisins, one-half pound citron, one cupful sugar, one-half cupful molasses. Beat two eggs, pour a little cold water over them, one-fourth teaspoonful cassia, one-half allspice, a little clove, two nutmegs. Mix pretty stiff with flour and steam six or seven hours.

Sauce for It—One and one-half cupfuls sugar, one tablespoonful butter, one teaspoonful flour. Beat to a foam and pour in boiling water. Flavor to taste.

Ethel's Muffins.

One-half cupful graham flour, one-half cupful bran, one-half cupful rye flour, one-half cupful white flour, one-third or one-half cupful cornmeal, one-half cupful sugar, one teaspoonful salt, two well-rounded teaspoonfuls baking powder, one-third cupful of ground dates. Mix all these ingredients, then add about one and one-third cupfuls of milk, one beaten egg, one tablespoonful melted butter. Bake in moderate oven.

Rice With Cheese Sauce.

Put boiler rice in layers into a buttered baking dish. Cover each layer with the following sauce: Melt three tablespoonfuls of butter, add three of flour and when well mixed, one and a half cupful of rich milk. When smooth, add a half cupful of good flavored cheese which has been grated, a few dishes of pepper and salt to season.

HARM DONE BY PLUM BORERS

Observations Show That Insect Prefers Trees That Are in a Somewhat Weakened Condition.

Observations made by an entomologist of the department of agriculture of the American plum borer, show that this insect prefers trees that are in a somewhat weakened condition, such as those partially girdled by the disease commonly known as collar blight or mechanically injured by frost. Without injury of some sort to its host plant the borer rarely succeeds in establishing itself, and entirely healthy trees are in little danger from its attacks.

Where a tree has suffered injury from the work of this borer may, in many cases, considerably shorten its life. Beginning at some scar, wound, or crevice, where a bark scale offers partial protection, the larva works its way back into the living tissues, in broad, shallow, irregular galleries just beneath the bark. It has been found feeding upon plum, peach, cherry, Chinese plum, Kieffer pear, mountain ash, persimmons, apple, and Russian mulberry.

The insect is known to occur in 21 different states as far separated as the District of Columbia, Arizona, and Washington. As a result of the observations made by the entomologist, the conclusion is drawn that this borer will never probably become a pest of more than ordinary importance, except in occasional isolated cases.

When the ordinary precaution of cutting away the dead bark and planting the wounded areas is followed, this may be regarded as sufficient for the control of the borer. Where the borer has established itself already, the cutting out method is the only one that can be followed.

COMPARE BEEF BREEDS

Experiment Stations Unable to Say Which One Is Best.

Hereford Steers Made Daily Gain of 1.54 Pounds—Aberdeen Angus Have Won Ten Out of Fourteen Grand Championships.

A number of experiment stations have compared the different breeds of beef cattle, by steer feeding tests, with the result that they are unable to say, under the general farm conditions, which one is best.

As an average of experiments by four different stations, Hereford steers made an average daily gain at the age of two years and eight months of 1.54 pounds; Shorthorn steers in five experiments, at an age of two years and nine months, made an average daily gain of 1.5 pounds; Angus steers in four different experiments made an average daily gain at an age of two years and eight months of 1.53 pounds, and Galloway steers in three different experiments made an average daily gain from birth to an age of two years and seven months of 1.63 pounds.

This is not enough difference to warrant anyone saying that any one of these prominent beef breeds gains more rapidly than another. Conditions might readily enough have been changed, and perhaps only slightly, so as to change these gains one way or another in the case of any or all of the breeds. In general farm feeding steers of all four breeds will do about equally well in the feed lot in the making of daily gains.

Neither is there much difference in the feed it takes to produce a pound of gain by the steers of these four breeds. In eight different experiments at five different stations, Shorthorn steers required an average of 694 pounds of grain to produce 100 pounds of gain; Hereford steers required 739 pounds of grain; Angus steers, 761 pounds, and Galloway, 699 pounds. Here also a slight change in conditions of feeding or management, might have produced different results in favor of one breed or another.

Does one of the beef breeds sell enough better on the market to warrant anyone making a statement to that effect? No. The Aberdeen Angus, it is true, have won ten out of a possible 14 grand championships in the single fat steer classes at the International Live Stock exposition, 11 out of a possible 14 grand championships in the carlot fat steer classes, and 13 out of a possible 14 in the fat steer carcass classes, and this has given them the edge on prices paid for fat show cattle sold during international week at auction.

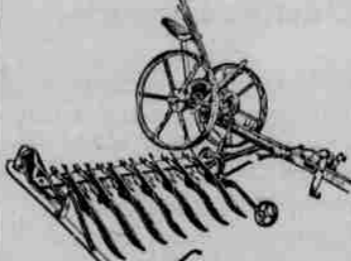


Excellent Beef Type.

FIELD PEAS AS A HAY CROP

Almost Always Sown in Mixture With Oats or Some Other Small Grain—High Feed Value.

The field pea is commonly grown in Pennsylvania and New York for hay, and the larger part of the crop in the southern states is also used in this manner. When grown for hay the field pea is almost always sown in a mixture with oats or some other small grain. These mixtures with grain will stand up better, causing less trouble in the harvest, and the presence of oats or barley in the crop also causes it to cure more quickly. The yield from a mixture of oats and peas is usually larger than that from timothy. The field pea works into a rotation very nicely, because of the fact that when harvested for hay it is removed from the field early in the year, thus allowing



A Mower With an Attachment Designed to Raise the Pea Vines Off the Ground and Allow the Passage of the Cutter Bar Beneath Them.

GOOD FEED FOR DAIRY HERD

Usually Profitable to Purchase Small Quantities of Concentrated Feeds—Prices Govern.

It is usually a profitable investment in feeding a dairy herd to purchase small quantities of concentrated feeds, such as bran, cottonseed and oilmeal. Prices, of course, govern which kind of feed it is best to purchase, but when you have plenty of oats and corn to grind up, cottonseed meal is as cheap as any feed on the market.

Cottonseed meal should be fed carefully as it is a very concentrated feed. As a rule, from two to three pounds daily is a sufficient amount, and it should be fed with some kind of succulent matter in the ration. And corn silage furnishes the best means of supplying the succulent matter needed in the ration.

PROTECTORS FOR THE TREES

Hardware Cloth, With Mesh of About One-Fourth Inch, Will Be Found Cheap and Satisfactory.

(By LEONARD G. HERRON, Department of Horticulture, Oklahoma Agricultural College.)

Most any hardware store carries what they call hardware cloth, which has a mesh about one-fourth inch square. You can buy this by the yard and cut it in such sizes as will fit your trees when it is bound around them. Make the protectors tall enough to reach the first limbs, and also let them extend down into the ground one or two inches. We use these at the station entirely and find them very satisfactory and quite cheap.

Some people use large corn stalks and tie them about the trunks of the trees. This method is also quite satisfactory.

SOY BEANS QUITE VALUABLE

Equal to Linseed and Cottonseed Meal in Protein—Most Excellent for Hay and Pasture.

As a food the soy bean ranks high. In crude protein and fat it is equal to linseed and cottonseed meal, and twice as rich as wheat bran.

As a concentrated food it is valuable for hogs and sheep. Its use for dairy cows should be moderate, as too large allowances of soy beans may produce soft butter.

For hay and pasture it is excellent; as a soil renovator highly beneficial. This crop can be profitably grown on sandy soils for seed, hay, pasture, silage and green manure.

GOOD HINTS TO POULTRYMAN

Chicks Need Plenty of Range—Feed Liberally of Variety—Avoid Contaminated Ground.

Growing chicks need plenty of range. Soiled and contaminated ground is a frequent source of disease among the young chicks.

Feed abundance, with variety. The chick's constitution is made before the egg that is hatched is laid.

Exercise produces warmth, provides pleasure, and promotes health.



GABRIEL TOOK HIS MEASURE

Supplant at Pearly Gates Had Not Played Summer Baseball, But Lied to Attendance Committee.

The scene was that usual finale to earthly existence at which St. Peter passes upon those whose aviator proclivities have progressed to the stage where they are suppliants for wings. An individual approaches the pearly gates.

"Age, order and previous condition of servitude?" demanded St. Peter.

"Twenty-two, white—I was a student at Ann Arbor."

"Humph!" muttered St. Peter, and forthwith dispatched a night letter to his satanic majesty, whereat the Imps prepared for another collegiate celebration.

"Have you never sinned?" inquired the saint.

"Once," came the confession.

"Oh! so you played summer baseball?" snapped the heavenly guardian.

"No. I lied to the attendance committee."

St. Peter looked at the suppliant sternly. "Step right up, young man, while Gabriel measures you for wings."—Michigan Gargoyle.

And It Came to Pass.

Weeks—By the way, old man, do you believe in dreams?

Weeks—You bet I do. One night about a month ago I dreamed an angel came to my bedside and said: "Prepare for the worst."

Weeks—Well?

Weeks—The next day our cook left and my wife has done the cooking ever since.

More So.

"She always dresses like a fashion plate," we say, referring to the lady who, though stout, is nevertheless charming.

"Do you think so?" murmurs her bosom friend, sweetly. "Now, I should say she was more like a fashion platter."—Judge.

Point of View.

White—I understand young Green lost all the money his father left him on the races, and he's now looking for a job. He won't have such a soft thing as formerly.

Brown—Oh, I don't know; he'll continue to have a soft thing as long as he doesn't lose his mind.

Study in Sacrifice.

"Would you sacrifice your principles for the sake of an office?"

"I suppose not," replied Senator Sorghum. "And yet when you smother your principles you stand a chance of reviving them after you get the office. It seems too bad to sacrifice both."

NOT IN SOCIETY.

"What a peculiar-acting child that is."

"Yes. You see it was raised by its own mother."

Human Paradox.

Hammond—Since Walker Tiggs inherited \$50,000, it is a paradox.

Eggett—How's that?

Hammond—He's one of the richest and also one of the poorest actors on the boards.

Willing to Help.

"All I need is a thousand dollars to make us both rich," said the flashy-dressed caller.

"Good!" exclaimed his prospective victim. "Let's you and I go out and see if we can't borrow it somewhere."

Did He Want an Exception?

Head of Vestry—It will be your duty to toll the bell, take care of the furnace and blow the organ.

New Sexton—Have I got to listen to all the sermons, sir?—Judge.

Now They Don't Speak.

Miss Screecher—When I'm asked to sing I don't say, "No, I can't sing," but I just sit down at the piano and—Miss Cautious—And let the company find it out themselves.

Nothing to Worry About.

Thin Thurston—De reason you're so fat is dat you eat all de time an' don't worry em.

Fat Fagin—But, if I kin git some-phin to eat reg'lar, how kin I worry, wot?