

PERILS COME WHEN FORTUNE SMILES

By LAURA JEAN LIBBEY.

When about to make a choice,
I hear in tones of ire
A stern God's tremendous voice—
"Be counseled and retire."

Many a man is just a good, honest, worthy fellow if he hasn't a dollar in his pocket and must toil hard to earn his daily bread. He thinks himself most fortunate of men if a nice young woman, employed as he is, looks with favor upon his suit, giving him reason to hope she will not say nay when he is ready to propose marriage.



Hard toil makes a man thrifty, careful of his money and saving if anything can. He stops smoking when he counts the cost, walks to and from his work and is exceedingly careful of his clothes. He is termed a model young man.

Let a change of fortune come to any man and who can tell what he will develop into through the influence of money? If he suddenly become possessed of a fortune left by an old uncle or aunt of whom he barely knew the existence the good or bad qualities with which he is possessed assert themselves with astonishing rapidity. Though he may not have been noticed in office or shop to any extent before, he suddenly finds himself the center of attraction. A host of flattering friends spring up about him. The larger the fortune to which he has fallen heir the higher up the class of men who seek him out, make his acquaintance and show their desire to chum with him. Education and manners might bar him from some homes, but, independent of this, he is welcomed in the majority of others.

If he has become a millionaire overnight, he finds himself all at once little less than a god. Great business opportunities are offered him by well-known men. Brokers fall over each other to show him the menagerie at the stock market. Real estate men are anxious to sell him mansions. Automobile plutocrats invite him out for a spin reminding him that a man in his position cannot possibly do without a motor. The most beautiful of women insist upon their fathers, uncles or brothers introducing him not only to their exclusive clubs, but to them.

It would make poor old uncle or aunt who had hoarded that wealth so carefully turn over in their graves to see the get-rich-quick relative make ducks and drakes of that fortune. In story books, the young man weds the girl who loved him and whom he loved in poverty. In real life, the new and wonderful influences brought to bear upon him crowd her out of his thoughts and his heart. Newer fancies take possession of him. His wealth flies like chaff before the wind. He is dazed with power and pleasure. His attorneys cry "Halt!" in vain. He does not heed. He is sure he could never spend a million of money during the rest of his lifetime. Such cases always end in the same old way—the fool and his wealth are soon parted. Friends and acquaintances

drop off like leaves in autumn and the fair women close their doors against him. Only the girl who loved him in the other days proves steadfast and true. We may hoard, deny ourselves the plain comforts of life, but who knows how the money is to go at the end?

(Copyright, 1916.)

Younger Brother Held Down By Attitude of His Elders

If a younger brother ever amounts to anything it is in spite of his older brothers. The treatment he receives at their hands while he is young makes it almost impossible for him to meet and talk to people when he is grown. They find fault with everything he does, and bring their combined influence to bear in an effort to get him to run away from home. The result is that he keeps out of their presence, and since they are so down on him he presumes that other people are also down on him, says a writer.

He gets to looking and acting like a homeless hound that is hated by everybody in the neighborhood. The poor hound has had so many rocks thrown at him by men, women and children that he has quit looking for a friend. When he sees anyone coming he goes off at full speed, and gives a yelp, as if he had already been hit.

"BLUE MONDAY" AND ITS REAL CAUSE

By DR. SAMUEL G. DIXON,
Commissioner of Health of Pennsylvania.

Is it a habit of yours to get out of bed on the wrong foot on Monday morning? Do you start for the office with a frown on your face and a look in your eye that sets the office boy hunting for an errand outside and starts the whole force with a groan that lasts for the better part of the day?

Salesman who make use of psychology in their business are very apt to postpone their Monday calls until after lunch. By that time the atmosphere has cleared a little.

When you come to think of it the week's work too often slips off the ways with considerable friction. In office, school and household, if this is not the rule it is of sufficiently frequent occurrence to make the picture familiar to all.

With many people it is not because their daily tasks are distasteful or that their real attitude toward their associates is aggressive; it is more a matter of rather ill-conceived ideas of what constitutes rest or diversion.

It isn't possible in a few words to describe the Saturday-until-Monday habits of everyone. The majority of people, however, are apt to fall into two general divisions. One class tries to crowd too much into the time between one week's end and the begin-

ning of the next week's labor and taking up their business on Monday morning exhausted and overtired instead of refreshed by the "day of rest." The other class goes to extremes by overeating and underexercising and the result is equally unhappy.

Try to strike a happy medium. Remember that the cheerfulness which almost invariably begets its like is well nigh impossible to one who is fagged out or dulled by overeating.

Plans to Make Waves Supply the Power to Propel Boats

A system of driving a vessel by means of wave motors is covered in a recent patent granted to Benjamin P. Roach of Berkeley, Cal., who proposes to make use of the motion of the waves as well as the rocking of the boat to store up the necessary power to drive the craft through the water. This accumulation of power is accomplished mainly by the means of a false bow pivoted to the main part of the ship's structure, and a somewhat similar arrangement in the stern of the vessel.

The bow and stern form loose portions which are actuated by every plunge of the vessel and with each movement of these parts air compressing pistons are operated, and a quantity of compressed air is forced into tanks, and subsequently drawn upon for the propulsion of the vessel.

Why Rubber Is Scarce.

It is only 27 years since the first pneumatic tires were made—those, of course, being for bicycles, but today "the pneumatic tire business of the world is estimated at the enormous sum of \$850,000,000."

PUDDINGS ALL WILL ENJOY

English Recipe, of Course, Is Well Known—Plain or Steamed Fruit Confection Excellent.

English Pudding.—Half cupful butter, one cupful molasses, half cupful seeded raisins, three-quarters cupful milk, three and one-half cupfuls flour, one teaspoonful soda, one-half teaspoonful cloves, one-half teaspoonful cinnamon, one-half teaspoonful mace. Beat the butter to a cream, add the molasses, raisins and milk. Sift together the flour, soda and spices, add these to first mixture, turn into a greased mold, cover closely and steam three hours. Serve with wine sauce or foamy sauce.

Plain Fruit Pudding.—Two cupfuls flour, one-half cupful chopped beef suet, two teaspoonfuls baking powder, one teaspoonful mixed spices, one-third of a cupful of candied peel, one-half teaspoonful salt, one-half cupful currants, one egg, one-half cupful seeded raisins, three-quarters cupful milk. Sift the flour, salt, baking powder and spices. Add the suet and fruit, and mix to a soft dough with the egg and milk. Turn into a well-greased pudding mold, cover closely and steam three hours. Turn out and serve with hard or lemon sauce.

Steamed Fresh Fruit Pudding.—Two cupfuls flour, three teaspoonfuls baking powder, half teaspoonful salt, two eggs, two tablespoonfuls sugar, one cupful milk, three tablespoonfuls melted butter, one cupful fresh fruit, anything one likes. Sift together the flour, baking powder, salt and sugar and mix to a batter with the eggs and milk. Pour in the melted butter and fill small greased cups one-third full of the batter.

Date Pudding.—Half-pound stoned dates, quarter pound beef suet, one cupful flour, half cupful sugar, one teaspoonful ground ginger, one teaspoonful ground cinnamon, one teaspoonful salt, one teaspoonful baking powder, one cupful bread crumbs, two eggs, two-thirds cupful milk. Chop the dates and suet fine or run them through a meat-chopper. Add all the dry ingredients and moisten with the eggs and milk. Turn into greased molds and steam; if in one large mold four hours, if in small molds, two hours.

TO PREPARE THE PUMPKIN

Three Splendid Ways of Making the Yellow Globes a Welcome Adjunct of the Feast.

Pumpkin-Date Pie.—One pint pumpkin pulp, one-half cupful sugar, one-half cupful chopped dates, one-half teaspoonful cinnamon, one-half teaspoonful allspice, one cupful cream or rich milk, one-half teaspoonful salt, two eggs, one-half teaspoonful ginger, one-fourth teaspoonful nutmeg. Blend all the ingredients to a cream. Beat up the yolks and whites of eggs separately and fold in the whites the last thing. Pour into crusts and bake. Serve cold with a layer of whipped cream on top flavored with a little vanilla and dotted, if liked, with a few crystallized cherries. These pies can be made in the form of patties.

Pumpkin Fritters.—Pumpkin or squash, salt, fritter batter, hot fat. Cut the squash or pumpkin in long, square pieces. Make the pieces as thin as possible. Sprinkle with salt and let stand awhile; then dip into the fritter batter and fry in deep fat until the pumpkin is tender. When nicely brown, dust them with sugar and serve hot.

Escaloped Pumpkin.—Pumpkin, breadcrumbs, three tablespoonfuls butter, cheese, salt and pepper. After the pumpkin has been peeled, cut it up into small squares. Place the butter in a saucepan; when it is melted add the pumpkin and cook until tender; season to taste with salt and pepper and a little sugar. Place a layer in a buttered baking dish; cover with grated cheese and buttered breadcrumbs; add another layer and top off with the cheese and crumbs.

New Hampshire Carrots.

One quart of carrots, one quart of water, one teaspoonful salt, one-half cupful elder vinegar, three-quarters cupful sugar, one tablespoonful butter. Scrape the carrots and cut in sections one and one-half inches long, then slice them lengthwise, one-quarter of an inch thick and then in strips of same thickness. Add water and salt and boil until tender. Drain off water, add the vinegar, sugar and butter and cook until the carrots have a clear, transparent appearance. Then serve. This will serve five persons.

Practical Suggestion.

The secret in making chili sauce is to boil and boil the mixture until it thickens well, without allowing it to "stick." This takes much patience and failure to comply with this requirement is the cause of failure in much of the homemade chili sauce.

To Clean White Enameled Furniture.

Remove all dirty marks with a flannel dipped in wood alcohol. Then wash at once with tepid water to which has been added a little fine oatmeal. Never use soap or soda.

TO WASH BLANKETS

OPERATION TAKES TIME IF GOOD WORK IS WANTED.

Warm Water, Ammonia, and White Soap Is Recommended—Articles Must on No Account Be Subjected to Rubbing.

Housecleaning means many wearying tasks, but the worst of them all is washing blankets. It takes a goodly amount of money from the housekeeper's allowance to send these to the cleaner's, especially where there is a large family. So the woman who decides to "do" her own blankets should learn the very easiest way to manage them.

Here is one system guaranteed by an experienced housekeeper: Put a half pint of ammonia into a tub and stretch the blankets over it, not allowing them to slip down into the fluid. This should then be covered with lukewarm water. This process allows the fumes of the ammonia to rise through the blanket and loosens the dirt. Good, vigorous squeezing will do the rest. Rinse in a tub of clear warm water and run lightly through the wringer.

Here is another and more complicated method, designed for use on very soiled blankets: Air, beat and brush the blankets out on the line before washing, so that every possible piece of fluff and down is removed. Then shave a couple of bars of good wool soap into a basin, add it to a pan of boiling water and allow it to "jell" for a few minutes. Now have a tub or stationary washtub half full of warm water with a half cupful of ammonia in it. Mix the soap in with this, then put in your blankets. Stir them around with a stick, but do not rub them—squeeze and squeeze them up and down. When the top of the water begins to become scummy with dirt the water should be changed. The second water should be like the first. The soiling process must be repeated until all the dirt is removed. Rinse in clear water. Then put them through the wringer—the jaws of which should be very wide apart or they will make your blankets look stringy—and hang out on the line.

Blankets should be hung lengthwise on the line, using plenty of pins, so that they have no chance to sag. Shade is better than sun for drying them. When they are quite dry go over them well with a clean whisk broom, brushing with the nap. This makes them delightfully fluffy. Fold away with camphor balls or in moth-proof bags.

English Chicken Pie.

Pare six medium-sized potatoes, cut in small pieces; cook until tender, but not broken, and then add two cupfuls chicken meat and half a cupful fresh pork cooked and cut in small pieces; cover with a crust made as follows: Sift three teaspoonfuls baking powder with two cupfuls flour, add two tablespoonfuls shortening and half teaspoonful salt. Rub thoroughly together and mix with one small cupful milk. Put on floured board and press out with the hands to size required to cover chicken pie. Bake twenty minutes, and serve hot.

Economical Fruit Jelly.

Save all the rinds and pulp of lemons and oranges left from lemonade or fruit punch. Put them into a saucepan and cover with boiling water. Boil ten minutes, strain half the liquid and add sugar to taste—a small cupful of sugar to one dozen lemon skins gives a tart, refreshing jelly. Lastly stir in a half package of gelatin that has been dissolved in a little cold water. Pour into a mold and cool. One dozen lemon or orange rinds should make a quart of jelly, and it is better flavor and more fruity, than when made with the juice alone.

Bacon and Egg Hash.

Sometimes a few slices of bacon and a cold fried egg are left over from breakfast and it is a problem to make use of them. Fry chopping them fine with an equal quantity of boiled or mashed potatoes, then fry like an ordinary hash in a little butter, letting it brown nicely before taking from the pan. Serve with a parsley garnish and chili sauce or catsup and you will think you have some brand-new epicurean dish. If you prefer, you may make the mixture into little cakes and fry them brown in butter or bacon fat.

Bacon and Apples.

Cut the bacon thin and fry it a rich brown; place on a hot platter and keep warm while frying the apples. Cut these in rounds, core, but do not peel; cook in the bacon fat till tender and serve on the platter with the bacon. Bacon and fried tomatoes are prepared in the same way.

For Spotted Paintings.

A few drops of ammonia in a cupful of warm water, applied carefully, will remove spots from paintings and fabrics.



MOTHER'S COOK BOOK

Nothing is easier than fault-finding, no self-denial, no brains, no character are required to set up in the grumbling business.—Robert West.

Pork Cake.

Take one cupful each of fat chopped salt pork, boiling water, molasses, dried apple and sugar. Add the boiling water to the pork; cook the molasses and a cupful of dried apple which has been soaked over night, a teaspoonful of cinnamon and a half a teaspoonful each of cloves and nutmeg with a half cupful of raisins, three hours; add the other ingredients, two eggs, one teaspoonful of soda and two of cream of tartar, flour to make a soft dough. Bake slowly one hour.

Crumb Cake.

Mix well together one-half a cupful of butter, one and a half cupfuls of sugar, two cupfuls of flour. Add two teaspoonfuls of baking powder, two eggs, a cupful of milk and a teaspoonful of flavoring. Mix the sugar, butter and flour together; when well blended take out a cupful of the mixture and add the eggs, well beaten, the milk and flavoring to the remainder. Put into the cake pan and sprinkle with the reserved cupful of the mixture. Bake in a moderate oven.

Cinnamon Bun.

Cream a half cupful of butter, add a cupful of sugar gradually, then the yolks of two eggs beaten lightly, two cupfuls of flour sifted with two teaspoonfuls of baking powder and a teaspoonful of cinnamon, add a half cupful of milk alternately with the flour, then add a half cupful of raisins and fold in the whites of the eggs. Bake in a sheet and, while hot, spread generously with butter, and sprinkle with powdered sugar and cinnamon mixed together.

Lunch Cake.

Soften, but do not melt, a third of a cupful of butter, add a cupful and a third of brown sugar, two eggs, a half cupful of milk, three teaspoonfuls of baking powder, a half teaspoonful each of cinnamon and nutmeg grated, one and three-fourths cupfuls of flour. Beat all together three minutes, add a half cupful of raisins, and bake 40 minutes in a moderate oven.

Nellie Maxwell

Floating Gardens of China, Immune Alike to Drought or Flood, Often Avert Famine

The first point of interest to the traveler in China is the boat town of Canton. The Chookeang, or Pearl river, for a distance of miles, is covered with boats, which form the residences of a numerous population. Land is valuable in China, and it is presumed that the rent of the river is merely nominal.

The Chinese not only live on the rivers, but they also use them for gardening purposes. In the month of April a bamboo raft, ten to twelve feet long and about half as wide, is prepared.

The poles are lashed together, with interstices of an inch between each. Over this a layer of straw an inch thick is spread, and then a coating two inches thick of adhesive mud, taken from the bottom of a canal or pond, which receives the seed.

The raft is moored to the bank in still water, and requires no further attention. The straw soon gives away and the soil also, the roots drawing support from the water alone.

In about 20 days the raft becomes covered with the creeper (Ipomea repens), and its stems and roots are gathered for cooking. In autumn its small white petals and yellow stamens, nestling among the round leaves, present a very pretty appearance.

The chief use, however, is to raise vegetables for the owner's family, and

with half a dozen of these rafts, a Chinaman will have enough and to spare, says an exchange.

In the lower Yang-tse-Kiang and the Hoang-Ho rivers, extensive rice fields are cultivated in this manner. Upon rafts constructed as above, weeds and adherent mud are placed as a flooring, and when the rice shoots are ready for transplanting, they are placed in the floating soil, which, being adhesive and held in place by weed roots, the plants are maintained in position throughout the season, the rice ripening in from 60 to 70 days.

The rafts are fastened to the shore by cables, and these floating fields have served to avert famine, whether by drought or flood. When other fields were submerged and their crops sodden or rotten, these floated and flourished, and when a drought prevailed, they subsided with the falling waters, and, while the soil around was arid, advanced to maturity.

Where She'd Suit.

The bride who tried to kill herself when her husband stayed away from home a few hours would make a dandy wife for a rich invalid.—Grand Rapids News.

Perverse Ways.

As a general thing, it is the women who wear the veils and the men who can't face the music.—Galveston News.