

SOMETHING TO THINK ABOUT

By F. A. WALKER

THE PLEASING VOICE

AT NO period of our existence does the pleasing voice with its musical intonations and liquid articulations fail to win an audience and respect.

There is a compelling charm in its sweet, its deliberative sweetness and sonority which is well-nigh irresistible, whether it be the voice of a woman—a carrying, impressive quality which sweeps the hearers at will.

And yet with all the subtle power invested in the organs of speech men and women in their oral intercourse with one another are habitually careless.

They have a few set words and phrases which go round and round their dial of conversation like the hands of the clock, incapable of doing anything else, or of stirring a single new pleasurable emotion.

Such voices narrow and dampen the spirit of expectant hearers until they wish they could go suddenly deaf or vanish in the air.

Whether the rasping discords come from the lips of ventrils or scullions, the effect produced is always "creaky" and depressing to the refined.

YOUR FRIEND YOURSELF

By DOUGLAS MALLOCH

GOOD friends in life are life's most lovely thing;

Two things I wish you all along the way; That you will have them, wintry day or spring.

But never need them, spring or wintry day. Good friends are good, but happiest to be

Who, having friends, needs not to friends to turn— Who never needs to ask for charity. But has his food, his coat, his wood to burn.

Because, the older that we grow, we learn

That, after all, man needs a friend to be To him himself—to save as well as earn.

In joy providing for adversity. Good friends in life are life's most lovely thing;

But, friends to keep, remember here's the way; They always have them, wintry day or spring.

Who never need them, spring or wintry day.

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Ears Now Are Woman's Glory

"Rabbit" Bob Permits Wiggling and Girls Are Judged Thereby.

Philadelphia.—The ear has at last come into its own.

After years of being concealed beneath masses of hair, the ear has stepped forth in its prehistoric state of unadornment and it is by her ear that a girl's beauty will soon be judged.

The task of the character reader is lightened. Now he may judge a girl without being seen staring. If a girl has criminal tendencies, woe betide her. Her ear will tell.

But let the men look to their laurels.

May Discover Wiggle.

For years they have held the floor and wiggled their ears—those who could—for the edification and amusement of their friends. Now there may be some girls who will discover that they too can wiggle their ears.

It may be that a girl's ability will eventually be judged, not by the "shell-pink" quality of her ear, but by its delicate contour but rather by expressiveness. Facial expressions may lose their interest and attention be confined to the ear. When intonations is to be registered, let the ear be perked; lassitude, and it will droop languidly against the head.

It may have been the hot weather or perhaps simply woman's eternal desire for change, or, yet again, it may have been her modern urge for freedom that has led her to bring forth her ear.

But, whatever it was, the "rabbit" is definitely launched, and according to authorities on the subject, is here to stay for the summer at least.

During the last 10 days one of the city's leading women's barbers estimates 60 per cent of his patrons left the shop with the "rabbit" cut.

For the enlightenment of the uninitiated, the "rabbit" bob is like the little animal from whom it was named, sleek and sparse, with ears exposed to their fullest beauty—or ugliness—and with absolute freedom of wiggle motion.

Cut Short Like Man's.

Straight back from the forehead it goes, with no soft little dip or side part to relieve the severity. Straight back behind the ears—cut like a man's, only kept a little longer and thicker on

the top of the head. And then, the one and only concession to the feminine desire for curling tendrils, around sweeps a stray wisp, straight and formidable, to adorn the cheek.

More long heads of hair are being cut all the time. One barber last week cut 35. The "new" bobs were wary about the sleek "rabbit." They wanted to adjust themselves to short hair before they let the remaining six inches be cut.

By next year, some of the barbers predict, the majority of girls will be wearing the "rabbit" bob and it will be impossible, looking at the back of a head, to tell whether it belongs to a man or a girl—and passes to a woman's "crowning glory" will pass forever from poem, song and story.

Arctic Oxen Try Out in Warmer Climate

Oslo, Norway.—Ten musk oxen, brought from Greenland recently on a sailing vessel, are spending the summer on Kjøbolmen island, off the west coast of Norway.

It is hoped they will become used to the climate of northern Europe.

The flesh of these animals makes excellent eating, as Arctic explorers can testify, and there is always a demand for them in zoological gardens.

The animals wander at will about

EYEBROWS OF LEATHER



Latest information from Hollywood is that they are making eyebrows of patent leather this season. All one need do is to shave off or burn off the original eyebrows and, by using this latest departure, assume just the character of expression she may choose. The young lady shown trying the new device is Anita Rogers of Chicago.

the island, finding an abundance of food in the grasses and rough herbage. They still resent the approach of human beings, however.

The most anxious time for those interested in the experiment will be during the summer. The natural habitat of the musk ox is among the bleak regions of Arctic America, and it is possible they will not survive a more southern summer.

Navy Tries to Conquer Fogs

Make Tests to Seek Dissolution Method of "Mariner's Nightmare."

Washington.—The United States navy is making another effort to conquer the last unconquered monster of the sea—fog.

Every other obstacle in the way of navigation has been surmounted. But fog is still untamed.

Often it comes without warning, the result of quick changes in ocean or air currents, temperature, or atmospheric pressure.

It strikes the navigator blind. True, he has his charts and instruments. But what good are these if he cannot see the ocean around him or the sky above?

His only course is to steam forward by what is called "dead reckoning." He knows his location when the fog drops, knows the direction he is going and the speed at which his ship is traveling.

Armed with this knowledge, he can figure his position on the chart—approximately—as his ship plows through the waves.

This enables him to avoid rocks and reefs—sometimes. Sometimes dead reckoning goes wrong.

The La Honda disaster, off the California coast, furnished terrible proof of this.

Seven destroyers of the battle fleet were traveling through fog at a speed of 20 knots. Their object was to turn in to shore, but a series of jagged reefs had first to be passed.

Dead reckoning told the commander of the first destroyer that the place to turn had been reached. He changed his course, the others following in line.

Suddenly the roar of breakers was heard. The destroyers tried to swerve, to reverse. Too late—their speed was too great. One after the other the seven ships piled up on the jagged rocks. The commander's dead reckoning had been wrong—and fog collected another toll.

Naval scientists are now trying to combat fog by figuring out a suitable modification of "Cottrell's Precipitation."

The original purpose of the precipitator was to "lay" smoke and fumes belched from factories and furnaces and thus prevent their spread.

The precipitator, named for its inventor, Dr. F. G. Cottrell, is a device for making tiny particles in the air collect into larger masses. Powerful electric currents are used. When the particles form in larger bodies they drop to the ground.

The naval investigators have hopes that the precipitator principle can be used to dispel fog off a ship's bows. With this in view they are studying the composition of fog, trying to figure out a modification of Cottrell's device that will apply to its particles as well as to particles of smoke.

Chicago Boy Remarkable Sculptor



Nathan Robert Ballantine, twelve-year-old Chicago schoolboy, has received a letter from President and Mrs. Coolidge complimenting him on his achievement as a sculptor. The lad also writes short stories, draws cartoons and is a clever musician. He is working on a bust of the President.

WHO SAID

"For he who fights and runs away May live to fight again another day."

THE rest of this quotation, of which Oliver Goldsmith is the author, reads:

"—But he who is in battle slain, Can never rise and fight again."

Oliver Goldsmith was born in Ireland in 1728. His father, pastor of a small church, earned barely enough to support his little family, but succeeded in sending his son to Trinity college, Dublin. In 1749, shortly after his father's death, Goldsmith left college and prepared to enter the ministry. He was about to enter the clergy when the Bishop of Elphin, who was his examiner, refused to pass him—probably because of his knowledge of the youth's wildness.

Goldsmith now became tutor to a wealthy family, but soon lost this position through a dispute with the master of the house over a game of cards. Following this episode he was ready to sail for America when he changed his mind and allowed the boat to sail without him. His uncle came to his rescue and gave him 50 pounds, about \$250, with which to go to Dublin and study law. He went to Dublin, but never studied law there as he lost the money his uncle had given him in gambling.

Despite his repeated imprudences, he was again rescued by his uncle and sent to Edinburgh to study medicine. Here he remained for 18 months and acquired some knowledge of medicine, but never took a degree. From there

SCHOOL DAYS



he went to Leyden, where he continued his studies at the expense of his uncle. His best known works, "The Vicar of Wakefield" and "The Deserted Village" achieved instant popularity, and brought him a considerable return. He hesitated a long while before accepting his royalty of \$500 for the "Deserted Village" for fear that the publisher would not make sufficient to cover his expenses. Goldsmith died in London, April 4, 1774, in debt more than \$10,000 but the best loved literary man of his generation.—Wayne D. McMurray. (© by George Matthew Adams.)

Your Last Name

IS IT WYCLIFFE?

THIS name, either spelled Wycliffe, Wycliff or Wycliffe, is from the name of a parish in the North Riding of Yorkshire, England. It was here that the famous reformer, John de Wycliffe, was born in 1324.

David Wycliffe was the first male white child born in the state of Maryland of Protestant parents. His father reached Maryland in the year 1638, where he died in 1642. He left a wife, Jane, who married a Mr.

Brook, for a second husband. He left, also, a son David, who migrated to Virginia, where he married Mary Nicholas and made a contract to bring up her children by two former husbands, "so farre at schoole as to write and reade." These sons were Nathaniel Pope and Lewis Nochtias. David had a brother Robert, who married Margaret, stepdaughter of Col. William Pierce, son of Capt. William Pierce of Virginia Council, whose daughter Jane was the third wife of John Rolfe.

THE YOUNG LADY ACROSS THE WAY



The young lady across the way says another reason why no one should drink now is that it isn't safe and you're never sure you're getting the genuine synthetic article.

Mother's Cook Book

"To dwell happily with each other, people should be varied in the niceties of the heart and born with a faculty for willing comprehension."

MEATLESS DINNERS

FOR those who must and those who wish to leave meat out of the diet, the following recipes and suggestions may prove helpful:

Vegetarian Main Dish. Take equal parts of fresh green peas and sweet corn pressed from the kernels, chopped raisins, and dates mixed with honey and olive oil to molaten. Press into cups to mold and serve with a rich cream sauce made with cream, adding honey or maple syrup and nut meal made from the brazil nuts.

A nut roast may be prepared, using the coarsely chopped nuts in place of the meat, with the other ingredients of a veal loaf. Baste during the baking and serve with a highly seasoned tomato sauce.

In the same oven with the roast bake peeled potatoes with two onions sliced and six tablespoonfuls of any good oil, basting often during the baking. Add parsley well sprinkled over the vegetable and season well with salt and pepper. Serve peeled potatoes with butter

and chopped onion, just as one does parsley potatoes.

A tasty cream soup with fingers of toasted bread.

Head lettuce sprinkled generously with chopped peanuts and a little scraped onion, with French dressing.

Another dinner may begin with canteloupe, served in balls with a lemon sauce poured over the fruit. Serve in cocktail glasses.

For dessert any fruit pie with or without ice cream is sufficiently filling to satisfy an ordinary appetite. Blueberry pie with ice cream is an especially delicious combination.

Mock Sausages.

Soak one-half cupful of lima beans overnight in water to cover. Drain and soak in salted water until soft. Put through a puree strainer, add one-third of a cupful of dry bread crumbs, three tablespoonfuls of butter, one-half teaspoonful of sage, one beaten egg and salt and pepper to season. Shape in the form of sausage, dip into beaten egg and bread crumbs and fry in deep fat. Serve with rings of fried apple, overlapping around the platter.

Nellie Maxwell (© 1925, Western Newspaper Union.)