

MARY MARTHA SAYS "MAKE DREAMS TRUE"

Dear unseen readers:

Two more letters and then Mary Martha will go her way and this space in the paper will be filled with other things, and it was difficult for me to decide just which subject I most wanted to speak of today, but at last I have decided to write to you of dreaming. I do not mean those dreams which seem so real to us in our sleep, but rather of those dreams in which we indulge during our working hours, and which seem so impossible of attainment. Daydreams, if brought into manifestation by determined action, are the basis of all achievement. No picture was ever painted, no story written, no great deed accomplished, unless it had first been dreamed.

Each one of us holds within ourselves a portion of That Power Which Thought the World. How few of us use more than the tiniest particle of that creative ability, and yet until we learn to create that which helps humanity in its upward evolution, we are not doing our part in this world's work and before we can create we must learn to dream, and then labor to bring our dreams into reality. You say all people have their dreams, but I say that is not true. There are people who have not yet learned to dream, to vision anything which is better than that which they already do or have, and these people stagnate in a frogpond of their own making. There are others who dream, but idly, like a child on a warm summer day who visions dreams of greatness with no real thought of attainment, and such dreams lead the dreamer no farther than another dream. You must dream with a purpose; dream with a full realization that the vision you hold is but the prelude to its attainment, and then when that vision lies clear before you, bring it into reality by work.

Shall I make that a bit more clear by a simple illustration? My back yard has possibilities; a beautiful tree is its greatest treasure, but the other surroundings are not in keeping. In my vision of this place, my dream for its future, is a pool with waterlilies, smooth green grass, a lilac hedge and trellis with climbing roses to serve as screens. That vision is clear, but I must materialize it. First, I must clear away the present incum-

brances, then plant and build and cultivate before my dream can become a reality, but the first act in this, as in any creation, be it garden or book or picture or deed, was the dream.

As soon as we begin to dream and to mold our dreams into actuality we take our place as creators. If we dream evil, then we create evil, but today I speak only of good. I have a friend who has no realization of her charm and the pleasure she brings to others by her creative ability, and one day she said to me, "But I am not clever enough to create anything. I cannot write nor paint great pictures, nor compose beautiful music. How then can I create?" We were having tea in her garden—just a tiny place. I answered by a question: "What did this yard look like when you first came here?"

"O," she laughed, "it was so bare and with dry grass clumps and heaps of trash." I smiled. "And you have made it into this cool, green, restful spot with flowers and your grape arbor and growing trees—you have brought into existence a place of beauty, yet you say you cannot create." That is true of all of us. We can create beauty, peace, happiness about us, though we do not yet possess the ability to accomplish that which will bring us world renown.

Then, do not grow impatient when your dreams, your vision does not attain speedy realization. I have a neighbor who plants his bulbs in the dusty earth—such slow tiresome labor and month-long pass, yet when their time has come they flower forth into a living carpet of gold and blue and white and orange, in a far distant land a Master visioned a time when men would know the meaning of brotherhood and would live the command He gave—"to love one another" yet only now are we beginning to reach even the faintest realization of that dream of His and how many weary centuries will pass before that dream becomes an actuality.

The Dreamers
We build with dreams,
They are the molds of all our deeds.
The man of little mind may do the coarser work;
The dreamer leads.

He builds the archetype,
For lower men to manifest below.
They blindly work nor heed the thing they do;
The dreamers know.

I say to you, dream as you do your work, vision clearly in your minds the things you wish to become real, remembering always to clear away the present incum-

The Cook's Nook

It's the Little Things That Count!
It's the little things in life that count! If you don't believe that ask any homespun philosopher and you will hear a twenty-minute discourse on the subject! And now these little things seem to have reached the table, as the modern tendency toward smallness—of families, packages, houses, and menus—continues to develop.

Ask yourself why and quickly answer "why not?" For these little bites of something extra-good, these mouthfuls that the French dub "bouchées" exactly fill a certain little need every hostess has felt. From the appetizers at the beginning to the little cake at the end, "just a good bite" (even if you take several) leaves both hostess and guest happy.

Things seem to "go dainty" in the summertime; thick sandwiches turn slimmer and large cookies turn small. The dress-designers call it "savette" and those of us who like good food call it "swell!"

So try these mouthfuls, tidbits and other little things, and (whisper it, notice how you can use up leftovers in making them!

Rice Cheese Tid-Bits
2 cups boiled rice
1 tsp. mustard
1 cup nippy cheese
Salt

Work the cheese into balls not over one-half inch in diameter. Spread lightly with mustard. Roll in salted cooked rice. For this it is best to not rinse or fluff the rice so that the grains will adhere. Roll the ball to make it compact, and fry in deep fat until golden brown. Serve hot as appetizers. These tidbits may be fried early and reheated in the oven at serving time. In place of cheese, one may use anchovy paste, shrimp or crisp bacon.

good, and then work patiently toward its attainment, and as you use this power of yours to create, to achieve that which you dream, it will grow in direct proportion to its use, new avenues will open before you, new contacts will be made, and life will attain a higher purpose and a richer meaning. Lovingly yours,
MARY-MARTHA

Picnic Brambles
1 cup dates
½ cup nut meats
3 tbsps. orange juice
1 recipe plain pastry.

Cut pitted dates in five or six lengthwise slices, chop the nut meats; add to dates with orange juice. Roll the pastry to a thickness of one-eighth inch. Cut into rounds. Moisten the edges of each circle with cold water. Place a teaspoonful of the filling on one half of each round. Fold over the other half pressing the edges together firmly. Place on a baking sheet or shallow pan. Brush with egg yolk diluted with milk (1 egg yolk and 3 tablespoons milk). Bake in hot oven (475° F.) for about 15 minutes. 24 small turnovers.

Banana Bites
Remove crusts from day old bread and cut bread in circles about 3 or 4 inches in diameter. Have slices about ¼ inch thick and toast on one side only. Butter plain side and spread with the following mixture: Mash ¼ lb. liverwurst sausage and spread on toast rounds. Spread 3 or 4 tablespoons tomato ketchup or chili sauce on liverwurst. Slice 1 large ripe banana and place slices on sandwiches. Sprinkle with salt, and serve as appetizers, or "open" sandwiches.

Parsonage Tea Balls
3 eggs
1 cup shortening
1½ cups brown sugar
1 cup sugar
1 tsp. cinnamon
4 cups pastry flour
3 tbsps. baking powder
1½ tpsps. salt

Cream shortening and sugar, and add slightly beaten eggs. Sift rest of dry ingredients and add to first mixture. Blend together and roll mixture into balls the size of an English walnut. Dip in milk, then in chopped nuts. Bake in moderate oven (350°-375° F.) for ten minutes.

"Scraps"
Drop centers cut from doughnut rings in deep fat heated to 375° F. and cook until brown and puffed. Drain on soft paper and sprinkle with sugar before serving. Good for picnics!

Still another good pie is this: Mix 1/3 cup chopped onion, ¼ cup chopped green peppers, 1 diced, fully-ripe banana and ¼ teaspoon salt with enough mayonnaise to moisten. Spread on small circles or squares of buttered toast or on small toasted crackers and serve as sandwiches, appetizers or as a green-salad accompaniment.

Tasties
(For the Meat Course)
¾ cup cider vinegar
2/3 cup sugar
24 whole cloves
1 small stick cinnamon
3 bananas

Boil vinegar, sugar, cloves and cinnamon until sugar is dissolved, and bubbles begin to look thick. Peel the all-yellow or green-tipped bananas and cut into "mouthfuls." Drop into the hot syrup and boil hard for two minutes. Remove from fire and cool and serve as garnish with meat course.

DADSTORY

(Continued from Page Two)
Just as I was going past an outside door it burst open and the purser came in. He seemed to lean so the floor was almost in his face. The baby gulped up an awful belch of sour gas right off her stomach that was turning over, the wind drove that gas right into my face and my stomach turned turtle quicker than you could say "deat". I shoved the baby off. I did not look where, and bolted in the direction wife had taken, only she got into the ladies' dressing room, and so did I. I did not have time to look to see.

TO GIVE WEST POINT, ANNAPOLIS EXAMS

October 26, 1935, a Civil Service examination will be held to determine eligible applicants for appointment to the U. S. Naval Academy at Annapolis, Maryland, and the U. S. Military Academy at West Point, N. Y.

The First Congressional District of Oregon will have one vacancy at each Academy in 1936. Congressman James W. Mott is anxious that all ambitious young men in the First District, which he represents, have an opportunity to try for these coveted appointments.

Any young unmarried man not less than sixteen years of age, nor more than twenty years of age, on April 1st, may compete for the Annapolis appointment.

Candidates for the West Point vacancy are eligible for admission from the date they are seventeen until the day they become twenty-two years of age, and must be unmarried. In order to make the required arrangements it is necessary that the applicant notify Congressman

James W. Mott at Salem, Oregon, not later than September 15th, of his desire to participate in the examination.

On Oregon Farms

Sanitation Controls Weevils
Oregon City—Sanitation is the key note in controlling grain weevils which infest many farm granaries, says County Agent J. J. Inskoop. A thorough clean-up before the newly threshed grain is placed

in the bins is essential, he says. To do this any grain from previous years is removed, and if there is any quantity of it it may be fumigated, using one pound of carbon bisulfide to 1000 cubic feet of space. All refuse grain is then swept up and removed and the granary thoroughly cleaned. A dash of scalding water will kill all weevil which remain in the cracks and crevices, and a small quantity of naphthalene flakes placed between the partitions will drive out the weevil hiding there, Inskoop says.



PEACHES and cream are in order today and will be for the next few weeks. But the blushing peach should not be a temporary guest in your home. Preserve it, pickle it, and turn it into jam. Peaches are filled with valuable minerals and salts. With sugar and perhaps a condiment or two you may put away as many jars of peach goodies as you wish. The sugar used in preserving them is one of our most valuable quick-energy foods. The peaches themselves—well, you know how delightful they are in any canned or preserved form.

Peach Jam
5 pounds peaches
1 cup water
3 pounds sugar

Choose peaches softer than those you would select for eating. Remove the stones and cut in slices. Put the water in the preserving kettle and add the peaches. Cover and cook until soft, stirring to prevent sticking. Add the sugar and cook until thick and jelly-like. Pack in clean, hot jars and seal.

Plain Peach Preserves
1 pound peaches
1 cup water
¾ pound sugar

Put the peaches in a wire basket and dip them in boiling water a few seconds or until the skin slips. Test by rubbing the fruit out of the water and rubbing the skin between the fingers. Peel the peaches into cold water. Dip and cut the peaches in halves. Boil the sugar and water until the syrup coats a spoon. Add the peaches and cook until they are clear, and the syrup thick. Turn into hot, clean jars. Seal tight.

Pickled Peach Delight
7 pounds peaches

Remove the stones and cut in slices. Put the water in the preserving kettle and add the peaches. Cover and cook until soft, stirring to prevent sticking. Add the sugar and cook until thick and jelly-like. Pack in clean, hot jars and seal.

MEALS in the OPEN



By BETTY BARCLAY

THE jungle tom-tom thrills no more than the call of the tennis pan at a summer picnic. Tennis, swimming, baseball, bridge—all are forgotten when the cook announces by pan that dinner is ready.

Here are a few recipes that will prove invaluable for your picnic meals. As for a beverage why not carry along several cans of natural unsweetened Hawaiian pineapple juice? As soon as you arrive, immerse the vacuum-packed cans in spring water, or in the cool earth near a stream—and they will be cool and refreshing when the meal is ready. If you are not sure of the purity of the water, carry enough of this juice so that it may be served at any time. It is inexpensive, refreshing, and an excellent balancer for the heavier picnic dishes.

Chicken Salad in Pastry Shells
6 individual pastry shells
½ cup real mayonnaise
2 cups diced chicken
2 tablespoons finely chopped onion

½ cup diced celery
½ finely chopped cooked egg
½ finely chopped green pepper
½ tablespoon vinegar
½ teaspoon salt
2 tbs. bread and butter pickles finely chopped

Blend mayonnaise and remaining ingredients. Pack in glass jar. When ready, serve in pastry shells (carried separately in waxed paper).

Stuffed Celery
1 cake cream cheese
1 teaspoon onion juice
2 teaspoons chili sauce
½ cup chopped Brazil nuts
12 stalks celery

Coconut Cream Jumbles
3 cups sifted cake flour
2½ teaspoons double-acting baking powder
¼ teaspoon soda
1 teaspoon salt
1½ cups sugar
2 eggs, well beaten
1 cup heavy sour cream
1 teaspoon vanilla
2 cups shredded coconut

Sift flour once, measure, add baking powder, soda, and salt, and sift together three times. Beat sugar into eggs. Add cream, vanilla, and coconut, and mix thoroughly. Add flour, a small amount at a time, mixing well after each addition. Drop from teaspoon, placing far apart on ungreased baking sheet and bake in hot oven (400° F.) 12 to 15 minutes, or until done. Makes 4 dozen jumbles.

In The WEEK'S NEWS

CURRENT EVENTS PHOTOGRAPHED FOR THE REVIEW



MAKING SURE—It must be right and under the expert eyes of Harry E. Wilken, Sr., and his son it will be right. This veteran distiller has made more than 380,000,000 gallons of whiskey in 50 years.



ITALY FEARS THEM—Two typical Ethiopian warriors of the Danka tribe, the fiercest of the fighting tribes who specialize in guerrilla warfare. It is this type of fighting that Italy fears most.



NEW CONGRESSMAN—Charles S. Risk, Rhode Island lawyer who defeated the New Deal candidate for Congress, is pictured at his desk in Washington, August 19—his 38th birthday—as he took up his new duties.



WINTER COAT WITH SILVER FOX—Simplicity supplies the chic to the stunning winter coat of black velvet cloth worn by Irene Star, picture star. It makes lavish use of silver fox fur on the inverted cowl collar and as cuffs on the wide, loose sleeves. A black suede felt hat with a saucy quill enhances its beauty.

YOUR NEW \$1.00 BILLS? Alvin W. Hall, Director of Bureau of Engraving and Printing, examining proposed design for the new \$1.00 bills.

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