

FEATURE DEPARTMENT

Section Devoted to Attractive Magazine Material

The TALE of KIDDIE KATYDD

By Arthur Scott Bailey



LEAPER IS WORRIED

KIDDIE KATYDD looked on happily while Leaper the Locust struggled to free himself from the clutches of the messenger who had delivered the mysterious message that had caused some unpleasantness. But Leaper was no match for the stranger. In the end he had to accept the message.

"Now," said the stranger, "your cousin and his family will reach here by tomorrow at the latest. So you'd better be making arrangements to welcome them."

"Remember! Have plenty of food ready! I'll warn you now that if your



"I'm Willing to Let Leaper Do the Honors."

cousin's family have to go hungry they'll be pretty angry with you."

"I don't believe I need to worry," Leaper Locust remarked carelessly. "If they don't like what I have they can go without, for all I care."

In reply the stranger said nothing in a threatening fashion which haunted him all the rest of the night.

"I wish I had never heard of this horrid message!" he exclaimed at last. "I wish I had never laid claim to it. It's going to cause me trouble, I know!"

The more he worried over the visit of his unknown cousin the more Leaper the Locust wished that he

were safely rid of the whole affair. "I know what I'll do!" he cried at last. "I'll disguise myself. I'll make my horns so long that people will think I'm somebody else."

So he got to work. And, biting off some slender grasses, he bound them to his stubby horns with threads from a spider's web which he found in the pasture.

Then he looked at himself in a pool. "I'm a Long-horn now!" he exclaimed. And he was greatly pleased at the sight of himself—he who had once scoffed at Kiddie Katydd's horns and advised him to have them trimmed.

Meanwhile the strange messenger had disappeared. It was said that he had gone to meet the other travelers and guide them to their cousin, Leaper the Locust.

And there was great excitement throughout Pleasant valley. A good many of the field people stopped at Farmer Green's dooryard and told Kiddie Katydd that they thought he had made a mistake.

"You might have had the honor of receiving the guests," they said.

"No, thank you!" he replied to all such remarks. "I'm willing enough to let Leaper the Locust do the honors. And unless I'm much mistaken he's trembling in his shoes this very moment."

Then the field people would shake their heads and say that they didn't understand. Wasn't everybody glad to have company once in a while? And wouldn't it be a pleasure to talk with strangers who came from some far-off place, and ask them how the crops were where they lived, and what the weather was?

But Kiddie Katydd only said mysteriously, "Wait a bit! And if you want strangers to talk to, there'll be plenty of them in this neighborhood, if I'm not mistaken."

Well, Kiddie's neighbors couldn't imagine what he meant. They made a good many guesses. But there was always somebody to point out some flaw and upset every calculation. So at last everybody stopped guessing and admitted that he had no idea as to what Kiddie Katydd had in mind. It was just another one of his secrets. And people might as well wait patiently to see what happened. Even Solomon Owl agreed to that. "Time will tell!" he said with a wise nod of his head.

(By Grosset & Dunlap)

THE WHY of SUPERSTITIONS

By H. IRVING KING

STIRRING TO THE RIGHT

IF YOU want to have your bread or cake come out of the oven light always stir the dough from left to right—that is "clockwise" or "with the sun." Also in freezing ice cream or churning milk with a crank churn, always turn from left to right.

This superstition and the movement from left to right is what is called the "ceremonial circuit." Not only in stirring cake but in dealing cards do we preserve the "ceremonial circuit" though it would seem much more natural to deal the other way. But the "ceremonial circuit" is the path in which the sun god moves and the direction in which those processions of priests and people, his votaries, moved when celebrating his rites, either at Heliopolis or Stonehenge. Stirring from left to right is merely an unconscious, inherited form of invoking the sun god to see that your cake, or your game of bridge, comes out in a satisfactory manner.

(By McClure Newspaper Syndicate.)

How It Started

By JEAN NEWTON

EATING A "DRUMSTICK"

WHEN chicken is being served and there is a small boy at the table there is almost certain to be a demand for the "drumstick." If he is a polite little boy he waits, of course, to be consulted, or takes what is given to him. But that the drumstick is the universal preference in matters of poultry, of the small boy, is well known.

To understand the use of this term to describe the lower leg joint of poultry, we have but to see the old type of contraption used for beating a drum. This was a stick with a ball-like end with which the drum was struck. Although in most instances we see the tapering sticks used in performance today, the ball end type is by no means obsolete. And it is because of its similarity in shape to the joint with its stick-like bone on which the meat broadens out to a heavily rounded end, that the drumstick has bequeathed its name to the parance of the table.

(By Holt Syndicate.)

WHEN I WAS TWENTY-ONE

By JOSEPH KAYE

At 21—Ovide Musin, Belgian violin master, introduced the ensemble music of Brahms to Paris.

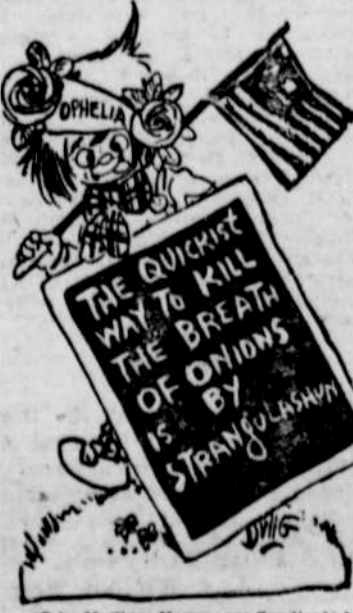
"WHEN I was twenty-one, at the suggestion of Gustave Sandre, I organized a quartet called the 'Quartette Moderne,' the idea being to play works by modern composers.

"I am proud to say that this organization was the first to play the ensemble music of Johannes Brahms before the public in Paris. These services, given in the Hall Philippe Herz, were always crowded. It wasn't a large hall, seating about 500 people, but ideal for chamber music. The first two rows were always reserved for the king of Hanover and his suite.

"At the close of one of these concerts I was told that there was a man in the audience who would give a hundred thousand francs to see me, and he mentioned the king of Hanover. At first I was puzzled, then I saw the light. I recalled that the king was blind. I did not find the price exorbitant—Ovide Musin."

TODAY—Ovide Musin is one of the greatest teachers of the violin in the world. In his younger days he was a famous virtuoso, and made two tours around the world with enormous success. But now his success is equally great as a teacher. He is co-author of that noted musical pedagogic work, "The Belgian School for Violin." He lives in New York.

(By McClure Newspaper Syndicate.)



BE THE BEST

By DOUGLAS MALLOCH

(There have been many requests for this famous little poem by Mr. Malloch. Here it is, as revised by the author.)

IF YOU can't be a pinner on the top of the hill

Be a scrub in the valley—but be The best little scrub by the side of the hill.

Be a bush if you can't be a tree. If you can't be a bush be a bit of the grass.

Doing something for somebody's sake. If you can't be a musketeer then just be a bass.

But the liveliest bass in the lake.

We can't all be captains, some have to be crew.

There's something for all of us here. There's big work and little for people to do.

And the task we must do is the near.

If you can't be the highway then just be a trail.

If you can't be the sun be a star. For it isn't by size that you win or you fail—

Be the best of whatever you are!

(By McClure Newspaper Syndicate.)

SOMETHING TO THINK ABOUT

By F. A. WALKER

MAKING YOUR MARK

EVERY day you are making a mark upon the tablet of time that the passage of years cannot obliterate or in any way modify or change.

Once made, whether ugly or beautiful, coarse or fine, this mark endures forever, becoming a part of your character, your soul, your spiritual and physical self.

It becomes a familiar signature by which you are known favorably or unfavorably to the world, your friends and associates.

It passes current for good or evil, for friendliness or enmity, for enterprise or inaction.

As your life advances it will be found to be the master key that unlocks the great door of happiness or misery, or the gate that opens to the fertile fields of usefulness or to the barren soil where nothing grows but tares and poisonous weeds.

When you get up in the morning with a scowling face, with nerves awry from a night ill spent, you are in a mood to make an unsightly, scratchy record in your Doomsday book, which lies ever open before you.

Be careful as you make the entries, for nothing can rub them out, not even tears or regrets. You may in memory turn back to the horrible blotches, scrawls and stains, but you cannot reopen the written pages themselves, for they are sealed till the end of your days.

You may be able vaguely to recall what you wrote, but the exact shade of the meaning of each word and sentence has escaped you. The tone or color is gone as well as the impression you had meant to convey.

Among the many thousand follies, insanities and eccentricities so often jotted down not one will return to you in its original dress, though at times you would give all you possess to retouch it and make a change in a few dexterous strokes which you feel now you are capable of doing.

Let this impulse to do better control in the future your fever of thought and keep it cool, peaceable and prudent.

Make no mark today that you will regret tomorrow.

Inscribe no word in your Doomsday book that will wound the heart of a friend or obstruct in the least your path to a clean and noble life, even though in following this high resolve you may be forced to make humble many personal sacrifices; for after all the world's empty vanities humiliate is the price which all humans must pay for honor, glory and fame.

(By McClure Newspaper Syndicate.)

GIRLIGAGS



"The Pilgrim Fathers must have seen a gay lot," says Sallie. "It says right in the histories, that they had at least one fast day every week."

Our Exacting Employees Adv. In Exchange—"Wanted, a good plain cook; one who has no objection to kitchen work."—Boston Transcript.

The DAIRY

TUBERCULAR HERD SERIOUS MENACE

(Prepared by the United States Department of Agriculture.)

Showing that milk production in a herd began to decline almost simultaneously with the development of tuberculosis among the cows, a report received by the United States Department of Agriculture discusses a topic of unusual interest in practical dairying. The insidious nature of tuberculosis makes the time of first infection difficult to establish and other variable factors make the study of this question very complex. But in the case reported the evidence indicates that in two years the spread of bovine tuberculosis caused a reduction in the milk of the herd, which averaged about 10 cows, from an annual production of 111,179 pounds to 82,173 pounds. The decrease in income from the sale of milk amounted to approximately \$870.

Officials of the bureau of animal industry, United States Department of Agriculture, point out that the indemnity paid for tuberculous cattle detected by official testing is well known to be a means of hastening tuberculosis eradication. However, in the light of the foregoing figures the reduced income from a tuberculous herd may equal or even exceed the amount of indemnity ordinarily paid. This loss, the officials conclude, should be as great an inducement as the expected indemnity for having the test applied promptly so as to check the ravages of the disease, economic losses, and danger to mankind.

Plan to Maintain Dairy Herd by Raising Calves

An excellent method of maintaining the herd is by raising calves to supply the place of old cows that are no longer profitable. Consider a herd will always contain a considerable number of young animals that have not yet reached full development, and, therefore, such a herd will seldom equal in average production per animal a herd that is maintained wholly by purchase. At the same time, a greater degree of uniformity of type may be maintained where the animals are raised. If land is abundant and cheap, the cost of raising a calf, up to the time that she becomes a fully developed cow, will be less than that of purchasing a similar animal outright. Through force of circumstances by far the greater number of dairymen must rely on raising the calves necessary to maintain the herd. This being the case, the ordinary dairymen will need to provide himself with the services of a bull suitable to produce useful dairy cows. In most cases he will need to own this bull, as the question of the selection and care of the breeding bull has an important bearing upon the maintenance of the dairy herd.

Bacteria Chief Factor in Changing Milk Odor

The chief factor in changing the taste and odor of milk is the bacteria which are introduced from many sources and which grow the more rapidly as the temperature at which the milk is handled rises. In order to limit the change in the milk to the minimum, it is necessary to limit both the number of bacteria introduced and the growth thereof. In seeking to accomplish the former, the milk producer is faced with the question as to the relative importance of the various sources of bacteria, for upon the answer to this will depend the place where improvement should begin. Importance is measured not only by the number of bacteria a particular source may supply but by the kinds as well. Some kinds grow very slowly or not at all. Since bacteria produce results only as they grow, it is evident that the latter will be far less important in their effects, although as far as original numbers introduced, one might be led to regard them as more important.

Dairy Facts

Alfalfa and silage form the basis of the best ration for bred heifers.

Well cured hay or green food is necessary in the ration of dairy cattle to cause the annual shedding of hair.

Cows tramping over the pastures in wet weather means less grass in summer, and we plead guilty, for it does not seem right to keep cows in the stable on warm spring days when they enjoy the sunshine so.

If the cream is too warm, it will make soft, white butter. If it is too cold, it will be slow in coming to the butter stage.

Cows giving milk rich in butterfat will yield a larger quantity of butter, and the job of churning will require less exertion.

Cows need regular attention. You cannot expect much from animals which have good care one day and neglect the next. Be regular, also, with the milking.

Silage fed to cows an hour before milking leaves an odor in the milk. Better feed it after milking, the expert dairymen agree.

Heifers would be a lot less trying at their first freshening if they were more often got used to having their udders handled before the calves came.

Good cream is clean cream, cooled. Place the freshly skimmed cream in the cooling tank, at once and see that the tank is filled with fresh cool water.

POULTRY

GROWING CHICKS NEED CLEAN PEN

Costs of poultry production can be lowered by raising big hatches just as the cost of pork production can be reduced by the raising of big litters. Heavy mortality among chicks can often be prevented by timely observation and care.

By the time they are a week old the chicks should be allowed, in the ordinary season, to run out doors. Confine them in small yards at first or until they learn where the heat is to be found and they will go in and out of the brooder house freely. In the early spring the yard should be enclosed in muslin-covered frames which later can be supplanted by poultry netting or lath. As the chick grow, the yard should be enlarged sufficiently to keep them on green grass. Once put on free range, there is likely to be difficulty in feeding the chicks unless they are kept apart from the hens. The same difficulty arises when chicks of different ages are being raised close together. To avoid interference by the older chicks or hens, the younger ones should be fed in small movable pens, says N. E. Chapman, poultry specialist at University farm at St. Paul. The sides of the pens may be made of lath placed so that the lower strip is high enough to permit the entrance of the smaller chicks, but low enough to keep out the larger ones.

Pullets will grow more rapidly if separated from the cockerels when about eight weeks old. Cockerels that are to be sold as broilers should have the run of a small green yard while being prepared for market.

Open Type of Equipment Useful for the Chicks

There are two good reasons why some open type of equipment is useful in raising young chickens. They are: Need for more room than is supplied by the regular equipment and need for a house that can be thoroughly ventilated in hot weather.

A house can be cheaply constructed that will be of material help in successfully growing out young chickens. For a small flock this can be made six feet square and a board roof extending from six inches to a foot over the enclosure. The framework of the house may be made of 2 by 2-inch pieces if they are well braced. Two-inch wire mesh is satisfactory for the walls. No floor is necessary, as the house can easily be moved.

On a small house the side walls do not need to be over two and one-half feet high, which will make it somewhat higher in the center. Low roosts should be provided so the chicks may be comfortable and be off of the ground.

After the warm weather comes the protection which the chickens need is from storms and rodents and other pests which bother mostly at night.

Transmit Tuberculosis From Poultry to Stock

Some thought should be given by poultry raisers, particularly in the dairy districts of northern Illinois, to the probability of finding tuberculosis in their poultry flock. It has been definitely proved, as described in the Orange Judd Illinois Farmer, that tuberculosis may be transmitted from poultry to other live stock or from other live stock to poultry.

If chickens show distinct white spots on the liver it is safe to be very suspicious that they have tuberculosis. In case of any question on matters of this kind it is possible to send specimens to the state universities and arrange to have technical examination made.

Mash Brings Forth Eggs

It's the mash that is going to influence the egg yield, yet if hens have their choice of grain or mash, they may like the mash. By giving them a light feed of grain in the morning, their hunger will drive them to the mash hopper and hence to the nests. One hundred hens should consume 12 to 15 pounds of scratch grain daily, two-thirds of which should be given them at the night feeding. Let the fowls go to roost with a full crop.

Feed for Ducklings

Equal measures of rolled oats and bread crumbs, with a sprinkling of about 3 per cent sand, will make a good starting feed for incubator-hatched ducklings. This can be fed three times per day until the fourth day, when a mash composed of equal parts of rolled oats, bread crumbs, bran and corn meal will produce good results. A mash recommended after the first week consists of three parts bran, one part low-grade flour, and one part corn meal.

How to Handle Roup

Roup in chicks is successfully handled as follows: Remove all ailing birds from the rest, to check the spread of the disease. If over-crowded in houses, relieve the condition, giving the light varieties like the Leghorns three and a half square feet of floor space per-bird and the heavier varieties four square feet. Provide good ventilation without direct drafts. Wash the eyes and nostrils with 3 per cent boric acid solution, afterwards greasing the head.

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P. N. U. No. 25, 1926

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