

Love's Vicissitudes

By Augustus Goodrich Sherwin

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"Why, Rankin, it's an absolute monstrosity!"

"Possibly, Judson, but, as you see, I am going to wear it."

Mark Judson threw up his hands in mock horror. The discussion appertained to a necktie that Gilbert Rankin had just put on.

It was not a nifty four-in-hand, not even a neat bow tie, but of the old-fashioned ready-made order, nearly obsolete and having more the merit of ready adjustment than beauty or gracefulness. The hue, of a bright blue, was not of a shade that very well accorded with the precise harmony usually present in the attire of the young physician.

"I'll tell you a little story, Judson," said Rankin to his friend, "so you may credit me with having quite some sentiment in my nature. Some time since Jacob Dole, a village machinist, broke his leg. He has been out of work for two months, his sweet little daughter, Erma, meantime keeping the house running by working for neighbors. He needed skilled attention, and received it. He offered me his only article of value of payment, a gold watch, a family relic. I refused to charge him a cent. His gratitude and that of little Erma repaid me fully."

"Always doing something for others!" yawned Judson.

"In this case fully deserved. This afternoon, fluttering like a frightened bird, timid as a fawn, Erma came to my office. She placed the necktie, done up in tissue paper, in my hands, and hurried away. I understood fully. I am to give a little talk at the town hall. I presume Mr. Dole and Erma may be there. If she is, if the tie was red, white and blue, with silver stars



"Not at All."

interspersed, I would not grieve her sweet, innocent soul for worlds."

"You seem smitten by this little woodland fairy?" intimated Judson.

"Not at all," answered Rankin seriously, and his brow wrinkled a trifle as though in a mental pain. "She will make some man a good wife, though. Her patience, loyalty and busy ways make her a jewel."

"Then Miss Marsden need not worry?" smiled Judson.

"Don't!" spoke Rankin earnestly. "It hurts, Miss Marsden and I are as widely separated as the poles."

Judson stared at his friend. He had the good sense, however, not to pursue the subject. Judson was an idler, had been away at a watering place for a month, and had not heard the latest news that the two devoted lovers were estranged.

It had come about through a trivial quarrel between Cecile Marsden and Rankin, over a broken engagement on the part of the young doctor. Cecile was high-spirited and unreasonable. She would not accept Rankin's explanation of professional duties. She sent back a ring, a pretty friendship token that Rankin had given her. He discarded wearing a necktie she had fashioned at his request from remnants of an exquisitely flowered waist she wore. Then Cecile began to wear out her soul with longing and regret, and Rankin felt that love's bewitching dream was over forever.

Sure enough, Erma and her father attended at the town hall that evening. Erma sat in a trance of happiness. The blue necktie was in place. She was glad to realize that Rankin recognized her little gift. She was proud to think that she had been able to show her gratitude. Erma had expended a frugally-saved fifty cents to secure the best tie in the village store. Then, as Erma left the town hall after the exercises, a chilling cloud seemed to fall upon her tender heart.

"A fine talk, that of Doctor Rankin," she heard a man say to his wife.

"Yes, but that horrid necktie! Dear! dear! you meant no sense of the artistic harmony!"

Erma wept hot tears in her bed that night. The next day she began to notice men's ties in general. She had the wit to discern that her gift was out of style, taboo as to color, and, it dawned upon her, had been worn by Rankin only to please her. It must have been fate that sent her over to ask Miss Marsden, whom she knew well, to give her a few scraps of silk or satin. This Cecile did, indifferently, in a vented, forlorn way, for she was not taking much interest in anything those days. Erma selected the prettiest of the scraps. Then at home she set at work to invent a model, modern four-in-hand. She went to the doctor with her handiwork.

"Doctor Rankin," she said, in her simple, innocent way, "please wear this instead of the hideous tie I gave you first."

Rankin humored her desire and Erma was happy. Again he became the cynosure of the observant Judson. He naturally recited the incident of his second gift. It was two days later when Judson hailed Rankin with the announcement:

"I've seen that little fairy of the neckties!"

"Indeed?" smiled Rankin.

"Yes, and if I wasn't the restless, worthless fellow, I am, I would settle down in life for good, with just such a delightful girl. It was purely incidental. My automobile went into the ditch, and the businesslike way with which Miss Dole got a horse and tack and righted the machine, the pretty glow in her charming eyes, made me feel actually lonesome when she faded from my view."

"Don't dangle this sweet woodland creature, Judson," warned Rankin.

"It is she, who has dazzled me!" confessed Judson. "Artless, innocent and pretty as a picture, I tell you honestly, Rankin, this little fairy is simply irresistible."

Then came a climax. Doctor Rankin, turning a corner of a village street, came upon the Marsden automobile, driven by Cecile. She was bending over a colic dog, nursing the drawn paw of the animal.

It had been crushed under the wheel of the machine and Cecile was bemoaning her carelessness and culpability. The young doctor was humane. An appeal to his skill was made. He promptly approached:

"Let me examine the limb," he said simply, and then, apparently oblivious to past, present and future so far as Cecile was concerned, he gave full attention to the injured animal.

"If you would drive to my office," he said, "I think I can fix up your injured friend comfortably."

"Oh, if you would!" burst forth Cecile impetuously. "I tried to stop; indeed I did, but the poor creature tried to jump into the machine and missed and fell under the wheel."

So the ice was broken. Cecile herself carried the dog into the doctor's office, quite helpful with liniment and bandages.

"I will take the dog home. I know his owner," she began, and then paused, with a vivid stare at the doctor.

Rankin analyzed that swift gleam. Cecile's eyes were fixed on the necktie he wore. They glowed and then glistened.

And all of a sudden Rankin comprehended. He wore the last tie Erma had given him. Three months before Cecile had made him one of the same material, but he had never worn it. For then the quarrel had come, and Cecile fancied this tie her own past gift. A sudden inspiration came to him. How he loved her!

"Miss Marsden—Cecile," he said, "will you take back the ring?"

Then she burst out crying, and the dog, forgetting his pain in the natural sympathy of his nature, whimpered in chorus, and then and there the lovers made up.

There was a double wedding soon after, and it was a question as to which was the happier—Cecile or Erma.

TO TREAT SPRAINED ANKLE

Careful Examination Should First Be Made to See If Any Bones Are Broken.

The first step in the treatment of a sprained ankle should be a carefully taken X-ray photograph, according to Dr. S. Bernard Rosenzweig in the New York Medical Journal, for the reason that simple sprains without fractures of the bones are rare. And the treatment of a break is different from that of a sprain.

The simple sprain is treated with movement and massage. The ankle is soaked for 15 or 20 minutes in water as hot as can be borne. This is followed by massage and passive movements, then alternate hot and cold douches and a loose dressing of band and oil and wash is applied. This is carried out twice a day, and after three days the patient is made to move his own ankle. This is now strapped for support and the patient is advised to walk about, wearing a high-laced shoe and carrying a stick.

If a bone is broken, the ankle is immobilized with a heavy adhesive dressing of a light plaster cast. At the end of a week, massage, bathing and treatment are given, and not until after this is the patient allowed to try to walk.

Handles for Umbrellas.

It appears that the greatest care is taken in cultivating umbrella handles, especially in the development of those with crooks. What may to the average person seem a handle picked, to speak, from nature, has required the attention, perhaps, of one highly skilled in the direction of the industry. The details of the industry are interesting, but one is constrained to wonder why genius should pause at the umbrella handle crook, instead of going on to the invention of a slideless umbrella handle top.

Worth Remembering.

Let us always remember that hope in us kindles hope in others, that smiles beget smiles, that trust creates trust, that goodness awakens goodness, that love awakens love, and that in unbroken but sure ways integrity, strength and honor in us plant seeds of honor, strength and integrity in numberless other lives, many of whom we may know nothing of.—J. T. Sutcliffe.

"Ghost" in the Movies.

Bobbie and his father went to a movie show; they came in just in time to see the end of the last reel, showing where the villain gets shot. Starting on the first reel again, Bobbie shouted out to his father, "Dad, there is the dead man's ghost!"

Washing Chamomile.

Use lukewarm water to which a pinch of soda has been added. Rub the chamomile with soap and wash as you would any other garment. The secret of having it soft after washing is to rub well between the hands, and pull into shape before it is thoroughly dry.

TWO WAYS OF SAVING MONEY

English Method of Handling Bread at the Table Is Worth Consideration.—Home Baking.

In most English homes it is the custom to put the loaf of bread on the table to be cut as needed, and every family has its more or less handsomely carved bread board, matching the handle of the good English steel bread knife. Where this usage prevails, few if any odd bits of bread find their way back into the bread box or jar to be overlooked, perchance, until they are moldy themselves and have contaminated the rest of the contents. Is not this a practice worth considering, and perhaps adopting, in many a home today, when the outcry at the rise in the bakers' prices is so general and so loud?

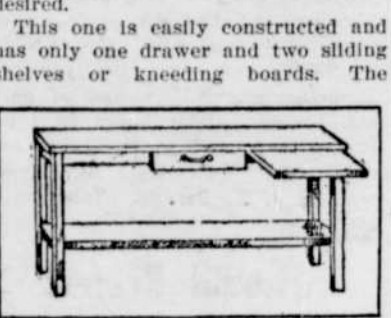
An even more effective economy is wrought whenever the housewife undertakes to bake her own bread instead of buying the product at the great bakeries. Not only will each loaf she makes cost distinctly less than she has paid for the same weight, but if she uses a good flour, and especially whole wheat flour, the amount of nutrition will be incomparably greater than they have enjoyed before.

Home baking need have no terrors for any woman of average intelligence, especially if she can afford one of the patent bread kneaders which reduce both time and effort to a very moderate amount.

FOR COMFORT IN KITCHEN

Cabinet That Can Be Moved Should Be Made During the Winter for Use in Summer.

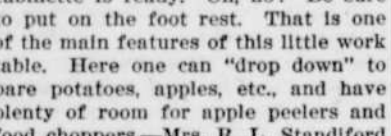
How many times during the summer we would like to move our work into the breeze when the wind changes. But the cabinet can't be moved easily, so we work on in the same old place. Then why not a "cabinette on casters"? This one is easily constructed and has only one drawer and two sliding shelves or kneading boards. The



Useful Cabinet.

boards when pulled out make a handy table at each elbow, and when not in use can be pushed back out of the way. The top is zinc-covered.

The drawer is used for paring knives, mixing spoons and such. With a stool tall enough to allow one's elbows to come above the table the cabinette is ready. Oh, no! Be sure to put on the foot rest. That is one of the main features of this little work table. Here one can "drop down" to pare potatoes, apples, etc., and have plenty of room for apple peelers and food choppers.—Mrs. R. L. Standford in Farm Progress.



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NEW ONION DISHES

WILL BE LIKED BY THOSE FOND OF THE VEGETABLE.

Baked and Served in Appetizing Form They Are Excellent for Invalids—Various Methods of Pickling Can Be Recommended.

Baked Onions for an Invalid.—Prepared in this way, onions are served frequently in sanitariums, when onions cooked in other ways are taboo. Use entire wheat flour, and brown onions. Do not peel, but arrange in a baking dish, still in their jackets and add enough water to prevent burning. Bake until they are thoroughly tender, the center being steamed in its own juices. When ready to serve, remove the outer jacket of skin, season with salt, pepper and butter and serve very hot.

Kenilworth Ranch Fried Onions.—Cut in slices and soak in milk ten minutes. Then dip in flour and immerse in boiling fat hot enough to brown onions. You cannot keep the slices whole after they have fried six or seven minutes. Take out with a skimmer, lay on brown paper a few moments to absorb all fat and serve with steak or vegetable cutlets. They will be firm and delicious.

Glazed Onions.—Choose mild onions for this way of cooking. Melt half a cupful of butter in a saucepan, then put in as many peeled onions as will fit in without crowding. Move about until all are well coated with butter, sprinkle with a tablespoonful of sugar, then pour over them a well-flavored soup stock. If you have no stock on hand dissolve a little beef extract in hot water and salt well. Simmer until the onions are tender, take off the lid of the saucepan and let the stock simmer down to about half a cupful. Serve in a heated covered dish as an accompaniment to a roast of pork or nuttong.

Pickled Onions.—Use the smallest onions you can find, pour hot water on them and let them stand until their skins can easily be removed. Make enough brine to cover the onions; let them remain in it from one morning until the next; replace the old brine with new, allowing it also to remain on the onions 24 hours, and change the brine again on the third morning. In the fourth morning put the onions in fresh water and heat them to the boiling point, stirring frequently. A pint of milk added to the water will help whiten the onions during this boiling. Drain well and place the onions in a jar, pouring scalding hot vinegar over them.

If spiced pickles are desired, place one-half pound of "prepared" spices, such as may be procured at the grocer's, in thin bags, and steep them in the vinegar 15 minutes. But if the whiteness that is so appetizing in pickled onions is to be retained, the spices must be omitted. As the onions are placed in the jar, distribute sliced red peppers through them. These pickles present a very attractive appearance when put up in glass jars and sealed the same as canned fruit. They are particularly nice served with cold meat or fish of any kind.—Emma Paddock Telford in Kansas City Star.

Fried Raw Turnip.

For a raw turnip of six persons grind with coarse meat grinder four medium-sized raw turnips. Place either fresh pork fat or ham fat in frying pan; when hot put in ground turnips, with about one-half cupful of water, to fry. Season with salt and pepper.

As water boils out gradually add just enough water to make a brown liquid; continue cooking until turnips are soft and of golden brown. Nice when served with steak, pork chops or fried ham.

Date Pie.

Two cupfuls of dates, stoned and chopped. Spread evenly over bottom of plate that has previously been lined with rich paste, then make a custard with the yolks of three eggs, one cupful milk, one-third cupful sugar, pinch salt, a little nutmeg. Pour over dates and bake in slow oven till custard is firm. Frost with the whites of two eggs and one-half cupful sugar. Brown in oven.

Winter Clothespin Apron.

To hang out clothes in winter: Make a convenient clothespin apron, and a little while before hanging out the clothes put the pins in the oven until heated through. Then tie on the apron and put the hot pins in the pocket. These keep the hands from becoming chilled and the work of hanging out clothes is more easily and quickly done.

Apricot Pudding.

Put a layer of apricots (dried, made into rich sauce) into a buttered dish, add a few lumps of butter, then a layer of cracker crumbs, sprinkled with a little cinnamon, then a layer of apricots, etc., making the last layer of crumbs. Bake in oven and eat hot or cold (hot is best) with sweetened whipped cream.

Making White Curtains Ecru.

First soak the curtains over night in cold water to remove all dust. In the morning wash in the usual way and rinse thoroughly to remove all soap. Then put in boiler with a tan stocking. Remove when the right color is reached.

Graham Dainties.

Put peanut butter in a bowl, add salt and cream or the beaten white of an egg. Beat this well. Spread a graham loaf with this and cut thin slices, afterward cutting the square slices across diagonally. Serve for luncheon or put slices together and serve as sandwiches. Good for picnic lunch.

Add Salt.

If you find that your cream refuses to be whipped, add a pinch of salt and it will stiffen almost immediately.

To Keep Nickel or Silver Bright.

To keep nickel and silver ornaments bright rub them with a woolen cloth saturated with spirits of ammonia.

WINTER REPAIR WORK

PLAN TO OVERHAUL ALL BUILDINGS AND FARM EQUIPMENT.

Exercise of Little Thought at This Season Will Often Save Much Time Later on When Outdoor Work Is Impossible.

So long as good weather continues in the fall most farmers are so busy with threshing, corn and potato harvesting, feed hauling, etc., that least important work is usually postponed until winter. However, the expenditure of a little thought and the exercise of a little thought and the expenditure of a very few minutes at this season will often save not only hours but days later on, when the weather and roads get bad and outdoor work is impossible.

Then the odd jobs of overhauling the farm equipment, repairing, painting, etc., which have been put off until a slack season, will require attention; but all too often the necessary materials will not be on hand and the work will be delayed until it is possible to make a trip to town, and not infrequently it remains undone until the busy season the following year, when necessity demands it.

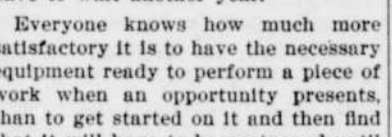
A list should be made of the things that will be wanted for this work. It will only take a few minutes to jot them down as they are brought to mind, and then on the next trip to town they may be bought and set aside so they will be ready when wanted. The condition of the different machines which will, or should be, overhauled, should be noted, and the parts which will need to be replaced purchased. Then there are the odd jobs of repairing buildings, fences, gates, etc., which will require lumber and nails. There is no need to make an inventory for them when wanted; they may be brought home the next time a load is taken to town. Likewise the lumber and hardware for the small jobs of construction which should be done before spring. Also the paints, oils, putty, and brushes which will be required in painting the various farm wagons, implements, inside woodwork, furniture, etc., and, above all, the necessary materials for the improvements planned for the house should be obtained so that they can be completed this winter and not have to wait another year.

Everyone knows how much more satisfactory it is to have the necessary equipment ready to perform a piece of work when an opportunity presents, than to get started on it and then find that it will have to be postponed until a trip can be made to town, which, even if the roads are good, and the trip can be made at once, means a loss of time and added expense. It is astonishing how much can be accomplished on rainy days or during slack times, when the tools and materials are at hand.

PULVERIZER IS USEFUL TOOL

Device for Crushing Clods Can Be Made by Attaching Cutter Bar to Ordinary Drag.

The illustration shows a pulverizer to crush clods and pulverize the ground. It consists of a cutter-bar taken from an old binder and bolted to the front member of the ordinary road



Practical Clod Crusher.

drag. The bar is placed at an angle so that the trash will not hang upon it. The guards of the bar will penetrate the ground, break up the clods and smooth the ground very satisfactorily.—Popular Science Monthly.

COLONY HOUSES FOR WINTER

Excellent Quarters for Breeding Geese and Turkeys—Chickens Require Much Fresh Air.

Colony houses make excellent winter quarters for breeding geese and turkeys. Sometimes it may be necessary to leave the front more open than for chickens. These birds need a lot of air, and the only shelter they need is enough to protect them from cold rains, snows and brisk winds.

Packs can be handled successfully in the colony houses. Runners, kept for laying, can be broken up into small flocks and wintered in this way with better results than in large buildings.

CLEANING UP FENCE CORNERS

Profitable Job for Some Winter Days—Scatter Rotted Material on the Fields.

Good wages can be made during some of the winter days by cutting the small bushes in the fields and cleaning up fence corners.

The rotted material in the fence corners is rich, and should be scattered on the fields.

Then the cleaning up of these corners and cutting of the bushes makes the place neat and attractive.

USE FOR PEPPERMINT PLANT

Scattered About Sheaf or Loose Oats It Will Keep Mice Away—They Will Leave It Alone.

Sheaf or loose oats can be kept from being damaged by mice by the use of the common peppermint plant. Scatter the plant through the oats and around the edges where mice are liable to come in contact with it and they will leave it alone.

Take Advantage of Conditions.

Learn to take advantages of soil conditions.

DADDY'S EVENING FAIRY TALE

By MARY GRAHAM BONNER.

MUSKRAT'S CASTLE.

"Peter Gnome," said Daddy, "had always wanted to see a Muskrat Castle."

"What's that?" asked the Children.

"Well," said Daddy, "in the first place a Muskrat is an Animal—and you know what a Castle is, don't you?"

"Oh, yes," they shouted. "But we never knew Animals had Castles."

"The Muskrat almost always calls his Home a Castle, and indeed, it is so wonderfully made, that he has succeeded in getting almost everyone else to call it a Castle."

"So Peter Gnome went up one day to Mr. Muskrat."

"How do you do?" he said politely.

"Like a regular Rat would squeal and said: 'I'm very well, I thank you, but Mrs. Muskrat and I are busy.'"

"Oh, too busy," said Peter Gnome. "I so much wanted to see one of your Castle Homes."

"If that's the case," said Mr. Muskrat, "perhaps you would like to see us build one, for that is what we are going to do today."

"Oh, I'd love to," said Peter Gnome joyously.

"Mrs. Muskrat," squealed her Husband.

"Yes, my dear," Mrs. Muskrat squealed in return.

"We're going to build our new home today, and an honorable person named Peter Gnome wishes to watch us."

"Peter Gnome made a low bow when Mr. Muskrat called him an honorable person. Soon Mrs. Muskrat came along."

"How do you do, Peter Gnome?" she said.

"Fine," replied Peter Gnome very cheerfully.

"Well, we must waste no time," said Mrs. Muskrat.

"That's right," said her Husband. "So to