

THE OLD JAPANESE CABINET

(C) by D. J. Walsh.

SALLIE stood at the end of the long winding drive uncertainly. After all, why should she go up there to that house on the side of the hill? She was not on calling terms with Mrs. Frazier. Indeed, the only time she had ever been within the house was the day that there had been a parent-teachers' meeting there. And as for Mrs. Frazier's son, Rod Frazier—well, Sallie's cheeks turned even now, as she thought of him! Horrible! True, he didn't look like a boor, nor yet did he act like one to anyone else. But with her—Sallie shrugged and walked on two or three steps.

After reaching the end of the grounds, though, she turned back resolutely. After all, pettiness or being "little" about things was something that Sallie despised, and what difference did it make how polite or otherwise Rod Frazier might be!

But as she climbed the steep path to the hillside house she could not help remembering the way he had acted about the party. All the teachers had been asked to attend the party.

"Rod, you can take Sallie Piper," Marjorie Gray had said when they had been planning who should go with whom. "That'll fix us all up fine!"

And Sallie had waited for Rod to speak to her about going with him, had waited one day, two days, three days—a week! As the time for the party came near she wondered whether or not he had meant Marjorie Gray's words to stand as an invitation. That might be the strange custom out in this little town where she had come to teach the kindergarten! If it were the custom, Sallie thought wryly, it was not to her liking at all!

But when the evening of the party arrived Sallie had heard nothing from Rod. It was well along after eight o'clock that he rang the bell where she boarded and brought with him a beautiful five-pound box of candy, tied with gay red ribbons and sealed with gold seals. Nonchalantly he had sat down and they had talked of everything. It seemed to Sallie, under the sun moon—except the party. And to that he made no reference.

And because she had not gone to the party, none of the other teachers in the school talked of it to her, although she saw much less of those other teachers than they saw of one another, and this was because her little youngsters were dismissed at eleven o'clock instead of twelve and at the hour of three instead of four. Time had passed since this party, but Sallie's face yet glowed when she thought about it!

"I saw the notice, Mrs. Frazier," she said, when she sat with Rod's mother in the long living room, "about the selling of your household furniture. You're not going to part with that Japanese cabinet, are you?"

Mrs. Frazier nodded without speaking for a moment. Then she replied: "Everything is to be sold, my dear. The house has already been sold and we are moving to the city."

"Oh!" said Sallie. "I'm sorry!"

"And I, too," said Mrs. Frazier with a smile that seemed infinitely sad to Sallie. "The truth is, my dear," she said with a little rush of words that seemed to surprise even herself, "some investments have turned out miserably and Rod can earn a great deal more in the city, and so—we're going there, you see. Were you interested in buying that Japanese cabinet?" she asked merrily.

"Ah, no!" said Sallie. "There is nothing I should love to have more than that. My uncle, you know, was the head of the anthropology department at the university and he went to Japan every year. Twice he took me with him when I was in my teens and I wondered—it is probably presumptuous of me to question your knowledge on things Japanese—if you realized the great value of that cabinet?"

Mrs. Frazier shrugged: "I know little about anything in the house, Sallie. The house belonged to my grandfather and when it came down to my mother and then to me, everything was just as it is now. It's a pretty enough cabinet, but—" with a frank laugh, "I hate dusting all that carving! Old Mr. Jenkins has made an offer of \$15, but the auctioneer asked me to leave everything as it stood until the day of the auction and so I shall do that. 'If you want the cabinet, though—'"

"Fifteen dollars!" echoed Sallie. "I'll be glad to put in any bid you wanted to make if it is auctioned off in school hours," continued Mrs. Frazier.

"But it is worth well up into the thousands," said Sallie, aghast. "If you want me to have Uncle Tom's friend come out to appraise it he could come and perhaps could get a buyer for it who will pay something approximating its worth."

"Thousands!" repeated Mrs. Frazier. "Why grandfather was very well off financially, but I had no idea he would pay anything like that!"

And in the end they telephoned long distance to the friend of her uncle and he promised to come out on the evening train.

"Rod has gone into the city to see about a position with one of the banks there. The position he has here pays so very little"—Mrs. Frazier broke off with a little sigh—"and now I shan't

have to eat my dinner alone, for, of course, you'll stay with me until your uncle's friend comes."

And when Exeter Mills arrived it took him but little time to seek out the Japanese cabinet. Adjusting his glasses he examined it silently, while Mrs. Frazier and Sallie looked on anxiously. When Rod came in quietly with downcast face Mrs. Frazier put her fingers to her lips. "Come out on the little train," Rod explained, and then was silent.

Of a sudden the white-haired man bending over the Japanese cabinet made a little sound, an inward hissing of breath. Standing well forward on the balls of his feet, he pressed the thumbs of his hands on two of the protruding bits of carving which Mrs. Frazier had so resented having to dust. Because it had not opened for so many years the piece of wood moved but slowly. Finally, though, there was revealed to their amazed eyes a bit of Japanese brush work that even to an amateur was the exquisite work of an artist.

"Kanaoka—a Japanese artist who lived in the Ninth century—ah!" murmured Exeter Mills, swaying from left to right to get the full value of the picture. "You are willing to part with this, from what Sallie told me over the telephone?" he said to Mrs. Frazier.

Mrs. Frazier nodded.

"I am chairman of the purchasing committee for the museum," said Exeter Mills, not taking his eyes from the picture that the Japanese cabinet had so surprisingly revealed to them. "I can't make a definite offer tonight—I must talk with the committee, of course, but will you place a price on this, if you please?" he said, drawing his eyes with great effort from the picture to look directly at Mrs. Frazier.

"She doesn't know the value of it, Mr. Mills," cut in Sallie. "If you will appraise it—that would be best, Mrs. Frazier?"

Mrs. Frazier nodded.

"If \$15,000 will be satisfactory," began Mr. Mills.

"And I very nearly took \$15!" said Mrs. Frazier, both laughing and crying at once. "Why, we needn't leave at all, Rod! We can stay here—oh, Sallie knows of our financial difficulties. I told her this afternoon!"

"Ah, you did!" said Rod slowly.

And while Mr. Mills and Mrs. Frazier talked of the Chinese cabinet Sallie was listening to Rod: "I knew you'd wonder about that party," he hurried to explain. "You see, the moths got into my only decent suit and the party is so formal! I—I couldn't go!" he ended with a laugh.

"And I couldn't ask you to go!"

And Sallie was suddenly glad that she had not let a misunderstanding deter her from speaking of the value of the Japanese cabinet.

"And you'll go with me next time?" said Rod.

"Your house is already sold!" countered Sallie.

"The man will be glad to sell it to us again. He bought it to rent, not to live in. Oh, we'll be here all right," said Rod.

"Well, if I'm here," Sallie said slowly.

"Oh, you'll be here all right!" returned Rod.

Someway or other Sallie knew that she would be, too!

Varieties of Plants

Whose Touch Is Death

A bold plant is the South African grapple plant. It is well named, for it has been known to choke and cause the death of lions. Its seed vessel is provided with a large number of curved hooks which catch in the coats and hoofs of animals. In trying to tear them out of their coats the animals sometimes catch them in their mouths, with disastrous results. Thous- ands of goats and antelopes and other animals are lamed by this plant every year.

There are many other plants that kill and torture animals. The Martynias of South America produce fruit with hooks sometimes five or six inches long. These behave similarly to those of the grapple plant.

Remarkable stories are told in connection with the dumb cane of the West Indies. It is said that unfortunate slaves were forced to chew this plant. The lining and throat of any creature eating the plant swells to such an extent that speaking, eating and even breathing may become impossible.

An Indian species of nettle which grows into a great shrub is dreaded by natives. When touched, this plant gives one the sensation of being scrubbed with a hot iron.

Leasing Periods

It is believed by most authorities that the custom of making ground leases for ninety-nine years started after the passage of an old English law providing that leases for 100 years or more were to be regarded by courts as a sale. The law was evaded by drawing leases for ninety-nine years. In Massachusetts a ground lease is dealt with in the law as a purchase, but in most states there is no limit on the period of a lease.

The Favorite

According to a poll taken recently by a musical magazine, "Abide With Me," is the favorite hymn both here and in America. It was written by a clergyman an hour or so before he died.—London Tit-Bits.

Not Exactly

"I wasn't exactly hazed," remarked a prominent fullback, home from college for a holiday, "but they made me study."—Detroit News.

FABRICS GLORIFY EVENING GOWN; VERY THIN HAIR HATS IN VOGUE

IT IS the consensus of opinion among fashion connoisseurs that the resplendent beauty of the modern evening gown is above all else a matter of fabric distinction.

Exquisite materials "to work with" has ever been the ambition of style creators whether they be high-degree couturiers or just simple village dress-makers. This season the dream of wondrous fabrics has come true even

transcending as that which holds sway in vanity-fair just now.

It seems that transparency is the keynote to millinery loveliness this season. Not only are the new capelines thin, but they are very, very thin, so much so one can see ears and hair and facial contour to the point of fascination.

Just because a hat is exquisitely transparent does not necessarily mean



A Distinctive Evening Gown.

beyond the hopes and aspirations of those who dreamed. The supply of handsome and novel weaves as we see them about us seems inexhaustible.

The glamorous beauty of evening frocks especially tells a story of the master-artist displayed in weaving of modern silks, velvets, metallics, transparent stuffs, and so the list might be continued in endless citation.

Not only has this flair for fine fabrics brought into being many fascinating new weaves, but it has revived many favorites of the past. In this connection we have in mind the adorable flowered taffetas which always gladden the eye with their quaint patterns and beguiling colorings.

The winsomeness of the debutante frock in the picture is greatly due to the delicate beauty of the Dresden taffeta of which it is fashioned. The circular skirt, the semifitted bodice, the sprightly butterfly bow at the back, constitute a trio of significant styling details.

It seems we are not going to have done with prints and patternings, not even when autumn comes on apace. Already the air is rife with promises of more and yet more to follow of facoon and printed sheer velvets.



Dressy Thin Hair Hats.

printed childrens and even printed crepe satins in stunning colorings.

Speaking of smart colors, just now fashion is exploiting considerable light blue for evening wear. A color which is finding acceptance with an exclusive clientele is a deep golden yellow, almost a pumpkin shade.

When hats are dressy this season, they are very, very dressy. Perhaps the more so, in order to draw a line more definitely between sports or similar types and hats for formal wear. Then, too, so many dresses, this summer, are of the soft fluttery utterly feminine type, the sort tuned to garden fete, bridesmaids' processions, daisies or other festive occasions. Of course none other than the most exquisite millinery confections can becomingly crown beauty so en-

the right just below emphasizes the new off-the-face movement—which is achieved by horizontal folds which in turn accomplish the long-back contour which is so chic this season.

While two of the large hats are light, the first one in natural white, the other in pale orchid, the third and last broad brim is black. Its "lines" are all that an artist might covet. A drape and a soft bow of black ribbon velvet is its only trimming—wonderfully effective with flowery or pastel tinted chiffon frocks!

Popular for theater, restaurant and bridal events are certain very beautiful hats made all of pastel maline. These are not necessarily large, most frequently delineating as they do, cunning Dutch-bonnet contours.

JULIA BOTTOMLEY.
(© 1925, Western Newspaper Union.)

The Kitchen Cabinet

(© 1925, Western Newspaper Union.)

"When the night deepens, and the guests have passed to some new clamorous goal, Let in the quiet one, Close to the last red embers draw Your welcome soul."

MEALS FOR WARM DAYS

A well-chilled platter with thinly sliced meat, which may be beefsteak, if very thinly sliced and served with a tasty sauce, makes a most appetizing meal. There may be a few slices of cold roast lamb to accompany the steak or veal and trimmed with well-seasoned potato salad, and one has a ready meal.

All cold meat should be sliced very thin and arranged with care and proper garnishment to make it attractive. Cream cheese with chopped nasturtium leaves to give pungency, made into balls and dropped around the platter with a few fresh nasturtium leaves and a blossom or two, will make an appealing dish on a hot day.

Various fish may be served in the same way. A can of salmon, tuna, a can of shrimps and one of smoked sardines with bits of lemon and parsley arranged on a chilled chop plate or platter will make another appetizing dish.

Icebox Cookies.—These are fine to have ready to serve with tea, punch or as a dessert with fruit. Sift five and one-half cups of flour, one teaspoonful of soda, three times. Take one and one-half cups of melted shortening, one cup each of brown and white sugar, cream well, add three beaten eggs and eight squares or less of bakers' chocolate, melted. Mix and roll in two or three short rolls. Place in the icebox over night. In the morning slice the cookies not too thin. Place on baking sheets and bake quickly. This recipe makes six dozen. Nuts may be added or one-half nut meat placed on each cookie.

When muskmelons are overripe and have lost some of their flavor, cut the peeled fruit into cubes and heap in tall glasses, pour over a lemon or a ginger sirup with a few bits of Canton ginger, chill and serve.

Bananas are delicious served with crushed fresh currants or currant juice well sweetened poured over them.

Put ripe peaches through a fruit press, add honey to sweeten, or a lemon sirup and serve as a fruit cup topped with whipped cream.

Various Summer Dishes.

The following dressing is excellent with all fruit salads, but try it with two cups of chopped new cabbage, three tablespoons of minced watercress, two-thirds of a cup of diced chicken breast, two tablespoons of cooked peas and the grated yolks of two hard-cooked eggs.

The jellies, jams, marmalades, conserves and preserves as well as pickles of various kinds will convert the most modest meal into a tempting repast. All housewives like to have a supply for their tables. Begin with currants, cherries and strawberries, and go on through the season with goose, black and raspberries, crab apples, peaches, pears, grapes and plums. Some fruits which we have with us all the year such as limes, lemons, oranges and grapefruit, add their zest to the other fruits as well as serving various marmalades.

For dinner on a hot day have a cold meat platter. Arrange thinly sliced chicken left from the previous day, thinly sliced ham and a few slices of cheese. Garnish with eight of hard-cooked eggs, small yellow tomatoes, peeled, hollowed out and filled with mayonnaise, placing each on a heart leaf of lettuce.

Frozen Cream Cheese Dressing.—Beat together one-half cupful of soft cream cheese and one cupful of heavy cream until smooth; stir in one-half cupful of mayonnaise dressing, one-half teaspoonful of paprika and one-quarter teaspoonful of salt. Place in a mold and seal. Pack in ice and salt for an hour before serving. For certain salads a few stewed figs cut into bits and added will be liked.

Spiced Prunes.—Wash a pound of prunes and cover with three cups of cold water. Let stand over night. In the morning simmer gently in the same water until tender. Remove the pits, add to the liquid the juice and rind of a lemon, one-half cupful of vinegar, a cupful of sugar, a teaspoonful of ground cinnamon and one-half teaspoonful of cloves and allspice. Simmer for five minutes, drop in the prunes and cook five minutes. Remove the fruit to sterilized jars and boil down the sirup for five minutes. Pour over the fruit and seal while hot. This is an excellent standby as it can be made at any time.

Ice cream is always enjoyed as a dessert, but when the weather is hot it is particularly desirable.

Nellie Maxwell

The DAIRY

SOY BEANS WILL NOT FLAVOR MILK

No Undesirable Effects Are Found in Illinois Test.

(By W. B. NEVENS, University of Illinois.)

Complaints that the feeding of soy bean hay or ground soy beans to dairy cows affected the flavors of milk, cream, and butter to such an extent that the products were either not salable or their market value was lowered, reached the department of husbandry during the past year. These complaints originated in several different counties in the state, showing that the trouble was not confined to one locality.

Experiments, therefore, were undertaken to learn the cause of the trouble and, if possible, a remedy for it. Three groups of eight each were fed during six consecutive weekly periods on rations consisting of either red clover hay or soy bean hay, and a concentrate mixture with or without ground soy beans. The ground soy beans formed from 10 to 25 per cent of the mixtures. The milk produced was used in studies of flavor and composition, and butter was made from the cream.

Neither high-quality soy bean hay nor poor quality, moldy soy bean hay was found to have any effect upon the flavor of the milk (raw or pasteurized) skim milk, cream, or butter. Ground soy beans were likewise without effect upon flavor. The fat content of the milk was affected but slightly, and the acidity was not changed appreciably. Marked differences in cream volume were noted, but these seemed to be associated with individual cows.

The most pronounced effects of the rations were upon the body of the butter. Ground soy beans caused the body to be gummy and the condition became worse when the proportion of soy beans in the ration was increased. Soy bean hay had a similar effect but to a less degree. There was a tendency for the iodine number to increase slightly with the larger amounts of soy beans in the ration.

While the effects of soy beans upon the body of the butter were not serious, the score of the body of this butter was 1 to 1½ points lower than that of the butter produced by the ration without soy beans. The studies of this problem are being continued, and it is hoped to be able to combine some feed with soy beans which will overcome in a great measure the undesirable effects upon the body of the butter.

Cream Producing Cows Return Monthly Income

When properly fed and cared for the cream producing cow will return a sure profitable income each month in the year. On farms where only one or two cash crops are grown such an income is badly needed to meet the operating expenses of the farm while the cash crops are being grown and marketed. A good average cow when properly fed, will produce 600 gallons of milk annually containing 232 pounds of butterfat. This milk at 30 cents per gallon an average wholesale price, is worth \$180. The manure from this cow is worth \$20 per year as a fertilizer, making a total income of \$200. Where a milk market is not available the butterfat from this cow, at 40 cents per pound, will bring \$92.80, when sold to a creamery for butter making, and the skim milk left on the farm is worth \$25, as a calf, chicken and pig feed.

Dairy Facts

Poor land is scarce where cows are abundant.

Ship cream at least three times a week in hot weather.

Dull knives in the ensilage cutter increase the power requirement about 50 per cent.

Had you ever thought that scouring of calves may be caused by a lack of scrubbing feed pails?

Good breeding and good feeding go hand in hand. Success depends upon combination of the two.

Cold drafts are responsible for pneumonia, garget, etc. Ventilation should be provided without drafts.

The safest method for one man to lead a bull is with a staff. This applies with equal force to the gentle and the cross bull.

Feed flavors enter milk mainly through the body of the cow and not by absorption from the surrounding atmosphere.

Feed flavors and odors produced in milk usually show a decrease in intensity four hours after feeding and practically disappear in seven hours.

Highly flavored feeds may be fed immediately after milking without seriously affecting the flavor and odor of the milk produced at the next milking.



A Sour Stomach

In the same time it takes a dose of soda to bring a little temporary relief of gas and sour stomach, Phillips Milk of Magnesia has acidity completely checked, and the digestive organs all tranquilized. Once you have tried this form of relief you will cease to worry about your diet and experience a new freedom in eating.

This pleasant preparation is just as good for children, too. Use it whenever coated tongue or field breath signals need of a sweetener. Physicians will tell you that every spoonful of Phillips Milk of Magnesia neutralizes many times its volume in acid. Get the genuine, the name Phillips is important. Imitations do not act the same!

PHILLIPS Milk of Magnesia

June Brides

Governor Green said at a wedding breakfast in Lansing:

"A realistic, yes, even a pessimistic view of marriage seems to prevail nowadays, and so to be in the movement I would say to our June brides:

"Remember, as the years pass and your burdens grow ever heavier—remember that wives were made to suffer and husbands to be suffered."

Mosquito Bites

HANFORD'S

Balsam of Myrrh

Money back for first bottle if not suited. All dealers.

Riviera May Be Flowerless

Aftermath results of the heavy frosts along the Riviera may cause that popular resort to be without flowers next winter. Many gardens were destroyed, and trees were killed. The mimosa bushes in the garden of Miss Tennyson Jesse, the popular novelist, at Beauvallon, were so badly injured that they will not bloom again for three years. Many other gardens were similarly affected.

Twenty Earthquakes a Day

Taking into consideration the entire surface of the earth, the statement is made that about 20 earthquakes take place in the course of a day. This does not mean 20 disastrous cataclysms, with destruction of buildings and loss of life, but terrestrial disturbances of a minor nature which are observed only with the use of extremely sensitive instruments designed for the purpose.

Italian Giantess

Giovanni Ossena, the "cannon woman," reported to be the heaviest in all Italy, has died at Mantua, at the age of thirty. She weighed 485 pounds, her bust measurement was 6 feet 4 inches, and she stood slightly over 6 feet. It took 15 by-handers to lift her on the stretcher.

Accidentally an Arkansas lady cured fits in a valuable dog with Russ Ball Blue. Many others now use it. Never fails, she says.—Adv.

Helps in One Way

Askum—Does a fish diet strengthen the brain?

Tellum—Perhaps not; but going fishing seems to invigorate the imagination.—Pathfinder Magazine.

Few men have the courage or independence of mind to get rid of the junk they have accumulated.

RECOMMENDS IT TO OTHERS

Lydia E. Pinkham's Vegetable Compound Helps Her So Much

Cleveland, Ohio.—"I sure recommend Lydia E. Pinkham's Vegetable Compound to any woman in this condition I was in. I was so weak and run-down that I could hardly stand up. I could not rest and was full of misery. A friend living on Arcadia Avenue told me about this medicine and after taking ten bottles my weakness and nervousness are all gone. I feel like living again. I am still taking it until I feel strong like before. You may use this letter as a testimonial."—Mrs. ELIZABETH TOWN, 14913 Hale Ave., Cleveland, Ohio.

