

With the Long Bow

"Eye nature's walks, shoot folly as it flies."

Mighty Civic Calliope as Large as the City Hall Erected by the Writer A. D. 1920 on Kenwood Parkway Opposite the Parade—Opening Concert on This Magnificent Instrument Given by the Venerable Dr. Morrill.

"SHOW" of some kind must be in town for a steam calliope has just drifted down the street throwing off sweet music that ravishes and bears away the soul into the realms of fancy.

So we drift off into those day dreams. Certainly no one can help loving the beautiful steam whistle music so insistent and penetrating, recalling circuses of old days, peanuts, sunset lemonade, the four large elephants and the fat lady in the sideshow.

This civic calliope was erected on Kenwood parkway opposite the Parade, which was crowded with people on June 14, 1920, to listen to the opening program.

And who is this standing majestically at the keyboard in an attitude of conscious mastery, with one hand resting on D sharp and the other thrust lightly into his vest?

The doctor bows slightly in recognition of the applause and takes his seat at the massive keyboard.

The people recognize the small figure against that mighty organ is the symbol of the triumph of mind over matter, break into one sudden cheer and are still.

The doctor throws his coat tails back, squares his shoulders, tosses his irongray hair from his forehead and presses a key:

"Toooot!" The mighty symphony in D Major Op. 3 has begun. As the pastor throws himself upon the keyboard, a tremendous roar arises from the calliope dwarfing even the sound made by Jim Hill shifting freight on the Bryn Mawr tracks.

Thousands of melodious whistles, the largest ever made by man, are sounding the great symphony. Under the magic touch of the artist the air is vibrant and palpitating with the skirling, whirling, twisting, thunderous music.

Amid it all, the crowd catches brief glimpses thru the steam of the flying arms, legs, coat-tails and dashing locks of the musician. Awe holds them silent. The noise fills the whole city and is detected as far as the lake. All business stops, and the people stand with bared heads listening.

Who says that piled up, predatory wealth cannot be used for the public good if the possessor thereof so elects?

Alderman Howland of Mount Vernon, N. H., lived within a block of three chicken fanciers. Each of these fanciers owned a loud, tumultuous rooster and each rooster felt that he could lick both the other fowl with one claw tied behind his back.

As it was impossible to get at one another to settle this question the roosters took it out by hurling defiance during the night. Each bird had a voice like a fire alarm and each made it a point to start in at 11 o'clock p.m. with a crow that was a violation of the ordinance:

"The maintenance of loving animals, crowing cocks, barking dogs and other birds and animals which produce or are calculated to create and emit noises of any kind to disturb the peace and quiet of the neighborhood between the hours of 10 p.m. and 6 a.m., is hereby prohibited."

Attempts were made to gag and muzzle these fowl, but they arose superior to them. Voiceless roosters were sought, but could not be obtained. Alderman Howland then decided to enforce the ordinance. It seemed too cruel to leave his neighbors roosterless, but it had to be done.

Why do you suppose a rooster is so foolish, not only interrupting his own repose but that of the hens and of the neighborhood? The only explanation is that he thinks the sound he makes is an enjoyable one.

A Newark, N. J., Bologna sausage factory has been raided. It was in a state of indescribable filth. Evidently the whipped cream should be stirred down in it.

Potatoes will boil more quickly if two kettles of boiling water are prepared, one of which is poured over the vegetables and after a moment the potatoes are lifted into the other kettle, and boiling will not cease.

When potatoes are to be baked, if they are thoroughly heated on top of the stove (turning them once), they will bake in half the usual time.

Potato cakes are often served for breakfast in the south. Boil and mash five large potatoes with a piece of butter the size of an egg, one pint of milk, warmed, with a large tablespoonful of lard.

Three eggs broken into the milk and potatoes, then add two and a quarter pounds of sifted flour. Mix it well with half a yeast cake dissolved in half a cup of lukewarm water.

Set the night before to rise, or, should the weather be warm, mix early in the morning and when light roll them out not quite half an inch thick, then put them in pans and allow them to rise again. Bake in a quick oven.

How to make narrow poppadour ribbon. A wider ribbon to match will form the belt, and puff sleeves will end at elbow in turnback cuffs matching the small yoke.

Tie your hair with another piece of the pretty flowered ribbon and your toilet will be exceedingly sweet. The maues on an ivory ground will accord well as ribbon accessories to the pale green gown.

FROM ELIZABETH LEE Style for Sample. My Dear Miss Lee—I am 15 years old, 5 feet 4 inches tall, bust 32 inches, waist 24 inches, hips 36 inches, and weigh 120 pounds.

I have gray-green eyes, brown hair, light complexion, with enough color, but I am freckled. I have dress goods like the enclosed sample. How can it be made so that it will look well on me? Do you think the color is becoming to me? I do not want the princess style dresses, so please tell me how it could be made and what trimming should be used.

Thanking you in advance—Cohoto, Minn.—Nell. You will find the sample of green hemstitched lawn very becoming. Those striped materials require very little trimming. I should just have a fairly full skirt gathered into the belt, the bottom finished with two narrow overlapping frills of the goods, edged with butter color Val lace.

Have collar and small round yoke of the lace edging laid on in overlapping rows, and over the shoulders, set on two overlapping ruffles of the goods, edged with lace and held down at the ends with



THE PRIZE DONKEY. State Fair Week Is Sure of One Attraction.

dence was found that the place was a clearing house for the garbage of the Newark butcher shops, all unsalable because dirty or decayed meat scraps being sent here to be worked into bologna at a cost of 4 cents a pound and resold at 12 cents by the enterprising butcher.

The testimony of Mr. Voliva regarding the financial condition of Zion is startling. Of a total capitalization of \$3,236,000 in the candy, lace and supply factories all but \$555,000 was water, and the operating losses have already been greater than all of the money actually invested.

TURNING THE TABLES. A STATESMAN, in an argument, had turned the tables rather neatly on his opponent.

"You remind me of a Fort Dodge doctor, Dr. X. This gentleman once had a grave dug for a patient, supposed to be dying, who afterwards recovered, and over this error of judgment the doctor was joked for many years.

"Once he attended, in consultation with three confreres, another patient. This patient really died. After the death, as the physicians discussed the case together, one of them said:

"Since quick burial is necessary, we might inter the body temporarily. I understand our brother here has a vacant grave on hand."

"Dr. X. smiled. 'Yes,' he said. 'I believe I am the only physician present whose graves are not all filled.'"

FROM A STUDENT OF WOMEN. DR. EMIL REICH, the well-known student of women, said at a dinner during his last American visit:

"It was a young lady of Baltimore who sat one afternoon reading a novel when a maid came and said: 'Mr. Blanky is in the drawing room, miss.'"

"A look of annoyance clouded the young lady's innocent blue eyes, and she said hurriedly, as she rose: 'Horror, and my hair isn't waved. Tell him he'll have to wait a little, as I'm in the kitchen helping mother.'"

BRIDGE TALKS

Written for The Journal by Miss Bessie Allen of Milwaukee. No. 11—Playing Dummy in a No-Trumper.

(All Rights Reserved.) As soon as the first card is led, dummy is laid down and you, being the dealer, have before you all your resources.

Every no-trumper can be classed as good, average or poor. If it is a good hand, you should strive for nine tricks, that is, three odd, and the game.

If it is average, the question at issue is the seventh or odd trick, which really counts twice its value, as either you make it, counting twelve, or the adversaries make it, counting twelve, a net difference of twenty-four.

If it is poor, and it is the opening of a game, it is obvious that if you take only four tricks, the opponent will make three odd and go out. Therefore you must take five tricks to save the game.

Keep in mind that your fifth trick saves the game; your seventh trick wins you the odd; and your ninth wins you the game.

Therefore, having secured four, six or eight tricks, and seeing one more sure, take no dangerous finesse, nor any chance to lose, but make that at once. Conversely, having secured five, seven or nine tricks, it is right to finesse and take fair chances, as you have already saved the game, or made the odd, or won the game; one more trick now is of little moment, while two added to the fifth will gain the odd, and added to the seventh will win the game.

Watch the score closely, note how many tricks are necessary and work with that end in view. Against a no-trumper, the adversary will almost always open his strongest suit, and when you have seen the dummy you can tell just how much strength you have to oppose his attack.

Second Hand Play in Dummy in a No-Trumper. When the leader opens his suit fourth best, to play a high card second hand prevents the development of the suit.

If second hand plays low, third hand will attempt to win the trick and you will then know how strong, or weak, his best card may be. If he proves weak, you may finesse against him later.

Do not try to win a trick with a card from dummy when you have a fair chance of winning it to a better advantage in your own hand.

To play jack from jack and one low in the dummy, when you hold queen or ten in your own hand, is simply throwing away your best chance to stop that suit later, allowing the adversary every chance to finesse against you.

But should dummy hold a high card so slightly guarded that it is nearly sure to be captured later and you have no card which could win, your best chance is to play the high card at once.

With king and one low, or queen and one low in dummy, the rule is to play high second hand. The exceptions, when you play low are, when you have in your own hand jack and two others or ace, ten and another.

Having in dummy any two honors in sequence, play one of them unless you hold in a card as good in your own hand. With the king and two low in dummy, and no card of any value in your own hand, do not cover a queen or jack led; if the suit is continued, the second time you may perhaps know more about it; if there is no development, you will probably have to chance the high card.

With queen and two low in dummy, and no card as good as the ten in your own hand, play the queen, on the chance that the leader has led low from both ace and king.

With a tenace (ace and queen, or king and jack) and one or two low in dummy, play low generally. You will thus have a good chance of making both your high cards later.

But after the hand has developed, if dummy holds ace and queen, and third hand has an established suit, ready to make several cards should he gain the lead, it is often safer to play the ace at once and secure the game or at least the odd trick. Never play the queen unless trying for a slam.

Hand 10. DEALER: ♠ A, J, 4, 3, 2; ♥ 9, 8, 4; ♦ 10, 9, 8, 5; ♣ K, 2. LEADER: ♠ A, J, 4, 3, 2; ♥ 9, 8, 4; ♦ 10, 9, 8, 5; ♣ K, 2. DUMMY: ♠ K, Q, 7; ♥ A, 3, 7; ♦ A, J, 7, 5, 4; ♣ DUMMY.

Dealer passes and dummy declares no trump. North and south score ten tricks.

IN THE Sunday Journal

There will be a Gibson picture ad containing a Gibson coupon; which with 7 cents, will entitle the holder to any one of five splendid Gibson pictures of real artistic merit.

The Journal's Gibson pictures—reproduced from the originals of "Life"—are worthy of a place in any home. They are clear, distinct and reproduced on the best enamel paper, fitted with a heavy, gray mat. These Gibson pictures are not to be confused with the inferior reproductions given out free by many Sunday papers in different sections of the country.

Five Different Gibson Pictures

Cut the coupon from The Sunday Journal.

Table with 5 columns: TRICKS, East Dealer, South Dummy, West Pon., North Dealer. Rows 1-12 showing card counts and suits.

The Long Thoughts of Youth

"MAMA!" "Yes, dear." "Mama, why did my hair have to be red?" "Why, I don't know, darling. It just happened so, I guess." "Did you pick out the color, mama?" "No, dear. It just happened to grow that way." "Well, did papa pick it out?" "No, it just happened to grow that color, dear." "Oh, God picked it out for me, did he?" "I don't know that he just exactly picked it out, dear, that is, I don't know that he—well, you know he didn't exactly say your hair would have to be red but he rules everything, you know, even the birds and the little fishes." "Well, he didn't give any of the birds or little fishes red hair, did he?" "No, but then, that's different, you know." "I don't see why it's different, mama. Didn't he know I didn't want red hair?" "Why, I don't know, child. He probably didn't think about it." "Well, he knows everything, doesn't he? He wouldn't have to think about it to know it. Why couldn't he just as well give me a color I like? He's got plenty of brown hair, hasn't he?" "I suppose so, dear. But then, we must take what God gives us and try to be satisfied." "But why did he give it to me when I didn't like it? I never did anything to him, did I?" "No, child, but that's his will, you know. We mustn't ask why." "But don't you think it's too bad for God to give me red hair just because he wanted to? He has plenty of brown hair. Why didn't he give me brown hair?" "Hush, child. God loves you. You mustn't talk so." "Well, mama, if you loved anybody, would you go and give them red hair to wear around all their life?" "No, I don't know that I would." "Well, don't you think God loves me as much as you do?" "Yes, much more." "Well, then, why did he give me red hair?" "I don't know, child. We mustn't try to inquire into his purposes." "Do you s'pose, mama, there's any red hair in heaven?" "No, dear; we'll all have new bodies there." "I guess so, dear." "Why, we'll have hair, won't we?" "I guess so, dear." "Why isn't it likely to be red hair, then?" "Why, it will all be different there, child. We'll all have golden hair there." "Well" (with a deep sigh), "it will be a big relief to be able to go out on the street without hearing somebody say, 'Here comes that brick-top Perkins kid again!'" —James W. Foley in Success.

THE WILY MEDICINE MAN.

THE doctors were talking shop—appendicitis, charges and the like. "I got the best of John Millions the other day," said a doctor with a gray beard. "How so?" the others asked. "Millions sent for me to prescribe for a cold. He knew my charge would be, as per usual, \$25; but all he handed me, as I took my leave, was three \$5 notes." "What did I do? Why, I dropped the notes on the floor. The butler picked them up and handed them to me, but I continued to look about the carpet, and finally I got down on my hands and knees. 'Aren't the notes all found?' said Millions impatiently. 'No,' said I. 'There must be two still on the floor. I've only got three here.' 'Then Millions, with a sour smile, handed me \$10 more.'

The Carr of the Feet

By ELEANOR MORRIS.

The feet are very important members of the body and to derive the greatest benefits in walking special attention should be given to them, or they cease being our slaves and become indeed our masters. When properly taken care of you should not be any more conscious of possessing feet (unless there is a physical defect) than you are of possessing hands. To be comfortably shod the shoe should conform to the lines of the foot; it can be too large as well as too small. To give grace and ease the shoe must hold the foot firmly without any pressure. When the shoe is too large there is friction, causing hard surface and forming corns. When too tight the circulation is retarded, causing corns from heat and moisture. Another result from this compression is a red nose.

WOMEN OF NOTE

Lady St. Heller, since the death of her husband, Sir Francis Jeanne, the famous divorcee judge, has led a retiring life. Once one of the greatest of society leaders, she now spends her time in charities and philanthropic work.

THE MODERN PILLORY.

Carmen Sylva, Queen of Rumania. IN FORMER ages one might be put in the pillory; our time, one is put in the newspapers.

What the Market Affords

When making cornmeal mush sift a tablespoonful of flour with the meal to prevent the mush sticking.

In molding fancy jellies brush the inside of the mold with white of egg and the jelly will turn out easily.

If boiled or roasted meat that is to be used cold is wrapped in a moist cloth it will be more tender.

Cinnamon makes an unusual and appetizing flavor for gelatine desserts, one which has the additional virtue of economy. Serve with sweet cream, plain or whipped.

If any boiled onions are left over from dinner an appetizing dish can be made of them by chopping fine, adding a little white sauce and putting them in a baking dish with bread crumbs over the top. Brown in the oven.

Whipped chocolate is delicious and easily prepared. Make the chocolate entirely of milk, boiling it thoroughly and put in the egg beater while it is over the fire, churning steadily until it is a yeasty froth. It will hold the foam for a long time and when served

part of the whipped cream should be stirred down in it. Potatoes will boil more quickly if two kettles of boiling water are prepared, one of which is poured over the vegetables and after a moment the potatoes are lifted into the other kettle, and boiling will not cease.

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Potato cakes are often served for breakfast in the south. Boil and mash five large potatoes with a piece of butter the size of an egg, one pint of milk, warmed, with a large tablespoonful of lard.

Three eggs broken into the milk and potatoes, then add two and a quarter pounds of sifted flour. Mix it well with half a yeast cake dissolved in half a cup of lukewarm water.

Set the night before to rise, or, should the weather be warm, mix early in the morning and when light roll them out not quite half an inch thick, then put them in pans and allow them to rise again. Bake in a quick oven.

Where Feminine Fancy Lights

FAD FOR CORALS

The newly adopted fad for corals in jewelry and coral tintings in fabrics and trimmings amounts almost to a passion. The summer girl who cannot display a coral necklace or lorgnette chain or who has not at least a hat trimmed with coral ribbons will find herself hopelessly behind the times.

The coral of today, however, is not at all the coral of yesterday. The ugly lobster red of the atrocious "coral sets" that our grandmothers wore, had nothing in common with the exquisite shades of pink and pale rose that are fancied by the belle of 1906.

The former variety is of a poorer grade of coral, and is now hardly ever seen. Possibly the fact that it is hideously unbecoming to almost every type of woman has something to do with its present unpopularity.

The favorite corals nowadays are those which come from Japan, and some of them are fabulously costly, considering the low estimate placed in recent years upon coral in the domestic market.

A short necklace of real coral in the admired rose tint, composed of flawless beads of graduated size and perfectly matched, is valued at \$250. But, fortunately for average womankind, an exact imitation of the trinket quite artistic enough to defy detection, is to be had for only one-third of the price.

It is only the coral of this peculiarly lovely shade that is so expensive. Both the paler and darker shades cost very much less, so some of the rose-tinted white corals, with their suggestion of flame seen thru alabaster, are lovely enough to capture any feminine heart.

The dead white coral is not esteemed at all; probably because it is more easily obtained than other varieties.

HOUSEHOLD NOTES

A little borax in the last rinsing water will make handkerchiefs easier to iron and look better when done.

In order to prevent brass from tarnishing quickly, especially in damp weather, a little touch of vaseline may be rubbed on, after the polishing process has been completed.

Alum water will restore most faded colors. Brush the faded article thoroughly free from dust, cover it with a layer of castile soap, rinse in clear water, then in the alum water.

If flour is immediately put on oil spilled where it is not wanted, in a few hours, if sufficient flour has been used, there will be no trace of it except in the oil-soaked flour, which burns well.

See that the iron is not too hot when ironing silk blouses, etc., as silk quickly discolors. Sprinkle the article first with water, then roll up tightly in a towel. After this it may be ironed and the creases will readily be taken out.

A box couch will be found a valuable addition to the veranda furniture, serving as a receptacle for whatever paraphernalia is not in immediate use, as tennis rackets and net, rain wraps, the hammock at night, a whisk, etc.

FADS OF SMART WOMEN

The Countess of Warwick, who has a fertile brain and a wealth of golden brown hair, decided that a jeweled net would be just the one thing in the world she needed to complete her costume at a recent big reception. It was she, by the way, who revived the old fashion of wearing a single curl hanging down on her neck to the shoulder.

And now the net, made of glittering diamonds, and the hair all loose inside of it. The effect is really charming.

The Duchess of Devonshire has hands that have been modeled. She calls attention to them uniquely. She wears what may be called medallion gloves. They are of soft kid, held at the wrist with a single clasp, fastened with a medallion miniature.

The duchess also has gloves of delicate flesh-color tint, fashioned with just one lace medallion set in the back thru which the pink knuckles gleam seductively.

The Duchess of Westminster, the beautiful Princess of Pless' beautiful sister, has a fad of wearing shoes to match her gowns, particularly in spring and summer. She has a collection of white, red, gray, tan and even blue buckskin Oxfords that are the envy of her English friends.

Incidentally it may be remarked that the duchess has extremely small feet.

Glady's Deacon has a fad, or one may call it a fashion, for it has already been copied. At the races she wears the colors of the horse she favors not only pinned to her shoulders, but also in the laces and bows of her shoes.

This is a subtle compliment, because it is troublesome to lace one's shoes with colors. However, with white shoes, which she wears constantly, the effect is most fetching.

INDIVIDUALITY IN HATS

A great deal of individuality is expressed in hatpins these days. All the boxes of old jewel treasures were long ago rifled for such purposes, and even cabinets have been robbed of small hall-like carvings such as burnt ivory, crystals, nuts, wood and the like.

The original stars, well aware of the fad, have brought out all their small notions that could be wrung into such use and displayed them conspicuously. Lurking among the fleecy folds of tulle-trimmed hats one discovers pins with heads of coral, turquoise, jade, sapphire and emerald.

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