

The Washington Times Magazine Page

The Inside of the Cup

A great serial OF ROMANCE, MYSTERY, ADVENTURE

By Winston Churchill.

"The Inside of the Cup," published serially here by permission of the MacMillan Company, has been made into a motion picture by Cosmopolitan Productions, and will be released as a Paramount-Artcraft picture.

Author of "Richard Carvel," "The Cruise," and "Many Other Novels of World-Wide Popularity."

"GUESS I won't go shooting Saturday, after all," he declared. "I wouldn't miss Hodder's sermon for all the quail in Harrigan county."

"It's high time you did go to church," remarked Eleanor, contemplating, not with pride, her husband's close-cropped, nugacious head.

"Your judgments are pretty sound, Nell. I'll do you that credit. And I've always owned up to that Hodder would be a fighter if he ever got started. It's written all over him. What's more, I've a notion that some of our friends are already a little suspicious of him."

"You mean Mr. Parr?" she asked, anxiously.

"No, Wallis Plimpton."

"Oh," she exclaimed, with disdain in her voice. "I've never seen Mr. Parr only got back yesterday. And Wallis told me that Hodder had refused to go on a yachting trip with him."

"Well, Hodder didn't give you any intimation as to what he intended to do about that sort of thing, did he?"

"What sort of thing?"

"About the yachting. Eldon Parr's cup, so to speak, and the inside of Wallis Plimpton's cup, and Everett Constable's cup, and Ferguson's cup, and Langmaid's. Did I ever strike you that, in St. John's, we have the sublime spectacle of Eldon Parr, the Pharisee in chief, conducting the Church of Christ, who uttered that denunciation? That's what George Briggs meant. There's something rather ironical in such a situation, to say the least."

CLEAR TO GOODRICH.

"Oh, Phil!"

"Hodder's been pretty intimate with Eldon Parr—that always made Langmaid, and Plimpton, and yet I'm like you. I never doubted Hodder's honesty. Any indication of independence, any approach to truth would be regarded as dangerous. And, of course, Gordon Atterbury and others we could mention, who think they believe in the out-chipped-egg theory, will be out-chipped. But it's deeper than that. Eldon Parr will give orders that Hodder's to go."

"Give orders?"

"Certainly, that vestry, so far as Mr. Parr is concerned, is a mere dummy board of directors. He's made Langmaid, and Plimpton, and even Everett Constable, who's the son of an honest gentleman and ought to know better. And he can ruin them by snapping his fingers. He can even make the financial world too hot for Gordon Atterbury, say this for Gordon Atterbury, he's got a majority without him, and Gordon won't vote for a heretic. Who are left, except Father-in-law Waring and myself? He can't control either of you!" said Eleanor, proudly.

"When it comes to that, Nell, we'll move into Canada and buy a farm."

"But can he hurt you, Phil—either of you?" she asked, after a moment.

"I'd like to see him try it," Phil Goodrich decried.

"And his wife thought, as she looked at him, that she would like to see Mr. Parr try it, too."

CHAPTER XX.

Looking backward, Hodder perceived that he had really come to the momentous decision of remaining at St. John's in the twilight of an evening, when on returning home from seeing Kate Marcy at Mr. Bentley's he had entered the darkened church. It was then that his mission had appeared to him, his sense and knowledge of his mission had grown stronger.

Well, now that he had worked it out, now that he had reached his decision, it was incumbent upon him to tell his assistant what that decision was.

"McCrae," he began at length, "you must have thought my conduct this summer peculiar, I wish to thank you, first of all, for the consideration you have shown me, and to tell you how deeply I appreciate your taking the entire burden of the work of the parish."

McCrae shook his head vigorously, but did not speak.

"I am convinced that not one man or woman in ten thousand today who has rejected Christianity ever knew what Christianity is. The science and archaic philosophy in which Christianity has been

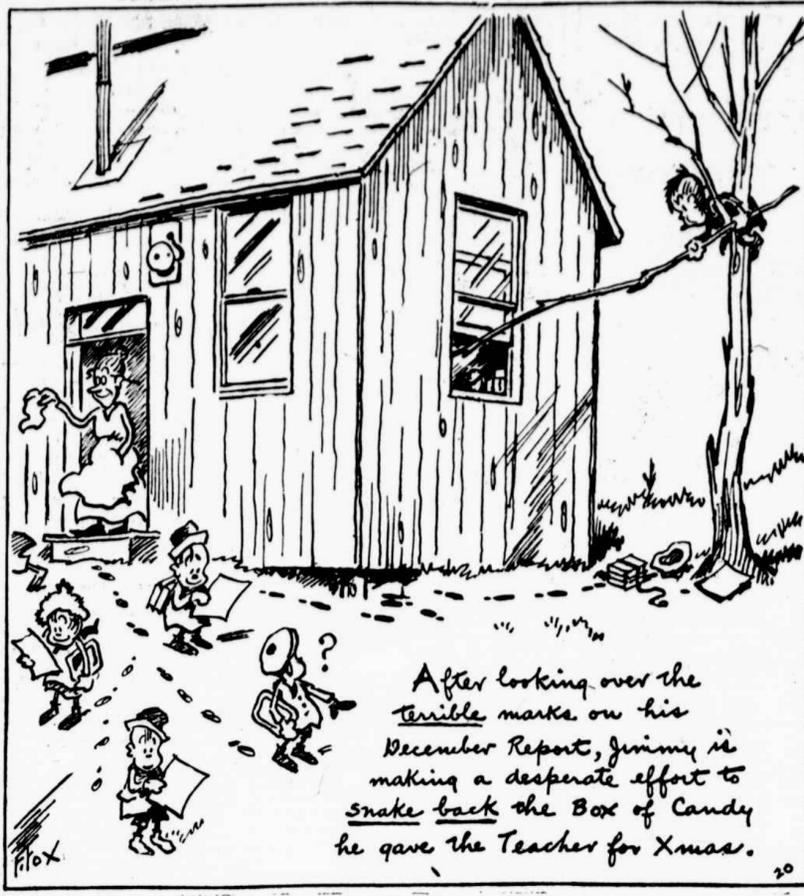
Wholesale Selling Price of Beef in Washington

Prices realized on Swift & Company's sales of carcass beef on shipments sold out for period shown below, as published in the newspapers, averaged as follows, showing the tendency of the market:

Week Ending	Range Per Cwt.	Av. Price
Oct. 30	17.82	17.82
Nov. 6	18.42	18.42
Nov. 13	19.09	19.09
Nov. 20	18.31	18.31
Nov. 27	16.53	16.53
Dec. 4	13.49	13.49
Dec. 11	13.50	13.50
Dec. 18	\$10.00	\$20.00, \$15.53

Swift & Company U. S. A.

YOU COULD HARDLY BLAME HIM AT THAT—



After looking over the terrible marks on his December Report, Jimmy is making a desperate effort to snake back the Box of Candy he gave the Teacher for Xmas.

IS MARRIAGE A SUCCESS?

THREE KIND OF FOOLS IN THE WORLD.

A good many years ago, when I was a boy "out on the farm," I remember hearing an old farmer say to another that there are three kinds of fools in the world, Natural fools, foolish folks, and damn fools. I am sure that in your capacity of "Marriage Editor" you must have reached the point where you agree with the old farmer.

I do not recall having read the item contributed at some past time by "A. C. S.," and which has brought so many criticisms, though I have read several of the criticisms. It is encouraging to note that most of the contributors who have endeavored to answer this all-important question are on the affirmative side.

Years of observation and experience (I am a grandfather), gleaned from much traveling abroad, justify me in stating that a large majority of marriage failures are among that class who, like "Virginia," prefer to have their faces licked by a "darling French peoodle" rather than smeared occasionally by a "sticky-fingered baby." God pity the French peoodle which is thus deprived of its natural rights and instincts.

Going back to the statement of old farmer, let me repeat that an ideal home is a secondary place, something that is needed to make life pleasant, but it is not the thing that makes life worth living. It is the thing that makes life worth living. It is the thing that makes life worth living.

WHAT DO YOU THINK?

Write frankly, briefly, and truthfully your views on the problem, "Is Marriage a Success?" If you think it not altogether a success, do not fail to suggest what you think is the remedy, WHAT is the trouble, and what could be done. Write in your opinions, experiences, and suggestions. Write frankly and fearlessly—your confidence will be respected. No names of writers published except with the writer's consent. Use only one side of the paper.

Address your contributions to MARRIAGE EDITOR, The Washington Times, Washington, D. C.

THE IDEAL HOME IS BEAUTIFUL SENTIMENT.

Everybody, from the lowliest to the highest, has their idea of an ideal home. In some minds it might be hazy and mythical, but its there just the same, and it's a perfectly right and beautiful sentiment. But a great many people err in having a correct ideal. They long for some material things that sometimes are far beyond their power of ever earning or obtaining in an honest way.

Men commit crimes sometimes, working out plans to get, by hook or crook, money to buy that which they covet. Women whose earning capacities are limited will often yield to the alluring, gilded tempter to get the things their hearts desire. This ideal home is not necessarily the costly mansion with servants and everything that goes with wealth, any more than it's the squalid hut. It's the one where there is perfect concord, contentment and love.

It isn't only the mother that is needed to bring about this state. She might be ever so gentle and loving and firm in the guidance of her children, and plan her household duties with remarkable wisdom, yet each individual must do his or her part to bring about this condition. It is impossible for one person to so govern a home that there is perfect union.

There is a class of women who take the most particular care of everything, keeping the house in a delightful, sanitary condition, yet they cannot be called good homemakers because they are constantly fretting and nagging and worrying about dirt brought in on careless feet, finger marks around and numerous other grievances. Children in such a home grow up stilled and with strained ideas of life in general, and do not make the best men and women.

Then there are women who put child-bearing in a secondary place, thinking that they cannot take time to rear children in their mad rush to obtain the things that appeal to them as being the most worth while. They are wrong, terribly wrong.

Mrs. Wealth, with her mansion and servants and pet dogs, and autos, can never realize the peace and joy and fullness of life that her poor, humble neighbor experiences with healthy, beautiful children.

Baby's Health

What To Do For the Children When They Are Ill.

Medical experts of the United States Public Health Service will answer questions of Times readers concerning the health of babies on children. Address communications to Child's Health Editor, The Washington Times.

SPEECH DEFECTS.

Q.—I have a little boy, seven years and seven months. He cannot talk very well. He says some words such as "there they go," box, sign, some others. He does not seem to have the right control of his tongue. He understands everything you say to him. I sent him to school, but the school was so crowded they did not take time for him, and he is getting so he does not like to go, and he liked it so much at first.

A.—If your little boy is bright mentally and has no deformity or defect of his vocal organs, I think he can be taught to talk. In some hospitals in large cities there are regular clinics for speech defects, and frequently very good results are obtained. If it is not convenient to take him to one of these, place him at once under training with a competent teacher of breathing and vocal gymnastics. Teachers of voice training, expression and singing are usually familiar with methods of this kind.

A Daily Recipe

CELERY RELISH.

One quart finely cut celery, stalk and root; quart chopped cabbage, 1/2 cup tiny red peppers or chopped red pepper, 1/2 cup sugar, 2 level tablespoons yellow mustard, 2 level tablespoons salt, 1 quart cider vinegar.

Put all into porcelain-lined or agate kettle. Boil slowly thirty minutes or until cabbage is tender, put into wide-mouthed glass bottles, sterilize the corks (they need not be new ones) and when cold dip tops of bottles into melting paraffin or sealing wax. Set in cool, dry place.

P. S. The leaves from the celery are washed and dried for winter use or used to flavor other conditions when there is no celery to be had.

Can't Mix 'Em Here

Learn to Cook Meat You Can Make

CHUCK STEAK TENDER

By Loretto C. Lynch.

There is no possibility of a mother getting the wrong baby when she leaves the maternity ward of a Baltimore hospital, physicians and nurses of the institution agreed yesterday. The reasons are these:

At the Church Home and Infirmary babies are kept in the same room with mothers, being taken out only to be bathed and then promptly returned.

Johns Hopkins and the University hospitals attach a strip of adhesive plaster marked with the name of the mother on the back of each newly born infant.

St. Joseph's Hospital attaches the marked piece of adhesive plaster to the infant's wrist.

The Hospital for the Women of Maryland, as an extra precaution, attaches adhesive plaster to both back and wrist.

The other hospitals employ similar identification methods.

In all of the hospitals, except the Church Home and Infirmary, the baby is taken away from its mother and put in a big nursery with a row of tiny white cribs around the walls, all exactly alike, but each with another strip of adhesive plaster on the end, to make doubly sure. This strip too, bears the parents' name and the child's sex, as "Baby Boy Smith" or "Baby Girl White." At St. Joseph's Hospital, instead of having the strip of plaster on the foot of the crib a tiny card is tied to the head of the bed, bearing the parents' name and the date of the child's birth.

In this way, after the baby has been taken out of its crib for its bath or to be fed, it is easy to locate its proper abode again in an instant; and if there still is any doubt, and any confusion arises there is the second assurance—the adhesive on its body.

Asked whether the plaster ever came off before it was removed intentionally, one of the nurses replied, with an amused smile, that it never had been known to.

All the hospitals agreed that they had never had any trouble about "mixing" little babies, no complaints ever had been made.

"Besides," said the assistant superintendent of the Women's Hospital, "the mothers all know their babies in a day or two. You can't fool them."

TOUGH MEAT SOFTENED.

The hard-working muscles may be likened to the hard-working members of a family. They demand more nutrition and usually get it. But unless care is taken to soften the connective tissue this nutriment cannot be extracted and is therefore wasted. Tough meat, that is the connective tissue that causes it to be tough, may be softened by long, slow cooking at a temperature below the boiling point. Therefore, if you have some shoulder of lamb cut up for stewing, brown the pieces in a little fat, then cover with boiling water and simmer for two or more hours until the meat is thoroughly tender. Many folks imagine that if they can get the meat to fall from the bones by hasty cooking that that is all that is necessary. But the meat is then so tough that proper mastication is impossible.

If you desire to boil a piece of beef, let us say, wipe the meat, cover it with boiling water. Boil about ten minutes vigorously to harden the outside and prevent the escape into the cooking water of the nutriment within. Then reduce the heat to the simmering point and allow half an hour or so for each pound of weight. A four-pound piece of meat should simmer two or two and a half hours.

CHUCK STEAK TENDER.

Suppose you buy a chuck steak. These are not particularly noted for their tenderness. But there is a way of making them tender. Stir together two tablespoons of oil and one tablespoon of vinegar. Rub this into both sides of the meat and let it stand a couple of hours. This will soften the fibers and give an effect quite like the more expensive cuts. The tougher cuts of chops—for instance, shoulder chops—may be treated in similar manner.

Then there are the really tender cuts. These require but short cooking at a high temperature. For instance, a porterhouse or Delmonico steak one inch in thickness requires half an hour or so for each pound of weight. A four-pound piece of meat should be broiled ten or twelve minutes.

If you broil by gas, place the meat on a broiler or greased plate. Have the broiler section of the range heated. Put in the plate. Allow the meat to sear about two

HE HAS IT ALL FIGURED OUT.

In an answer to S. K.:

I am a married man and am happy with my little wife, although she only weighs seventy-five pounds. I have never gotten tired of her kisses, and if S. K. does not kiss his own wife, then he sure does kiss some other man's wife away from his home, and he is only married when he is home.

D. W.

HAS NO FAULT TO FIND.

I am twenty years old, have only been married three years, but think I am capable of judging my own marriage at least, and I rarely have not any fault to find with married life. My husband is five years my senior, our likes and dislikes are very much alike; therefore, we seldom have any arguments. I would just like to say to the man who said his life was a hell, that if his life is a hell, well God pity his wife. It does not matter what she has done, if she were the meanest woman on earth, it doesn't give him the right to strike her. I suppose he takes advantage of his physical strength, as all men, or so-called men, of his type, do. I would sooner starve to death than live with such a cowardly brute.

MARGARET.

ON TEACHING HISTORY.

"I believe the teaching of history should begin with the present day and work backwards," said a Boston principal recently.

"If some public-spirited man or woman would write such a history and treat it as I suggest, he would not only do the community a great good, but he would be well repaid financially."

"A child who studied such a history would appear more intelligent. It would revolutionize teaching. There is no reason why a child should not know the general outline of United States history up to the present year."

"One parent tells me his child is so disgusted with history he doesn't think she will ever like it; that for six years she has begun with the landing of Columbus, each year using a different book and taught by a different teacher, and each year she has ended with the French and Indian wars. This is an absolutely unnecessary state of affairs, and one that is common in the schools today."

This Day in History.

This is the anniversary of the taking possession of Louisiana, in 1803, by the United States. This territory cost \$20,000,000 and embraced 1,000,000 square miles. The area of the present State is 48,000 square miles.

The Valley of Silent Men

By James Oliver Curwood

The Man: Jim Kent, keenest man-hunter of the Royal Mounted, knowing the 2000 miles of his "beat" through God's Country like a book.

The Maid: Marete, that wonderful little goddess, appearing suddenly at the wild trading post in French heels and Parisian gown. Bent on a strange errand from her home in

The Valley of Silent Men

The Story: Those two are thrown together under circumstances that grip and hold your interest like a hound following a hot scent.

Pitted against the whole of the Royal Mounted, fighting by river and through forest to gain the secret Valley of Silent Men, their adventures make the most thrilling story James Oliver Curwood has yet written. And that's saying a good deal.

Sold wherever books are sold—\$2.00

Cosmopolitan Book Corporation

119 WEST FORTIETH STREET, NEW YORK.

Domino Golden Syrup

Appealing color, Delightful flavor, Domino quality.

American Sugar Refining Company

Domino with Domino