

# MOTHER'S DAY TO BE OBSERVED IN MANY TOWNS AND CITIES OF COUNTRY

### Public Exercises to Be Held in Churches and Sunday Schools on the Second Sunday in May—Loyalty and Devotion of the Mother to Be Given Fitting Public Recognition—Observance of Mother's Day Originated by Miss Jarvis.

By ANNA BLAND.  
Washington.—The second Sunday in May will be observed as mother's day in most cities and many towns throughout the United States, and, in honor of American mothers, both living and dead, public exercises will be held in churches and Sunday schools. Since the days when word symbols were first invented there have been written beautiful tributes to the sacred love of the mother, and this tenderest of all earthly ties has been extolled in exquisite verse and prose by world famous poets as well as the humblest bards of every land and every clime. Many of the sarcophagi of ancient Egypt, which scientists have recently unearthed, contained tablets, or other records, which were inscribed with praises for the motherly virtues of the women of the royal houses of those olden days; and these tombs were built long before the time of Christ. But not until recently, however, was the loyalty and devotion of the mother given public recognition by a special observance held in her honor.

Mother's flower—do you know what it is? The spicy, snow-white carnation. It was chosen by the originator of mother's day as the emblem of mother love. Originated by Miss Jarvis. "But my own mother's flower," some may say, "was the pink or the lilac or the rose." That may be true, for mothers have a way of loving best these dear, old-fashioned blossoms; but Miss Jarvis, who originated the observance of mother's day, no doubt had in mind these differences of taste when she chose as an emblem for the occasion the white carnation for, surely, this beautiful, fragrant flower combines every lovely quality of all the flowers ever loved by mothers the wide world over! It symbolizes purity, sweetness and endurance—and are not these the qualities of a mother's love? Miss Anna Jarvis, who first thought of inaugurating a special observance to honor the mothers of the land, is a Philadelphia woman, one who has long been identified with philanthropic movements of her home state. It was while honoring the memory of her own beloved parent from whom she had long been parted by death, that she conceived the idea of setting aside one day every year for the purpose of paying tribute to the mothers of America.

There is an old custom observed in England, on the 17th of March, whose purpose is to honor the mothers of the land, which is called "mothering" Sunday. On this day some special act of love or kindness is performed. In olden times the day was made a glad home-coming occasion, and gifts were carried to the mothers, and heart-to-heart talks indulged in around the blazing log fires by parents, sons and daughters. "Mothering" Sunday may, or may not have been Miss Jarvis' inspiration when inaugurating our own mother's day; the customs, however, embody the same beautiful sentiments. As soon as Miss Jarvis made known her plan she received letters from interested people from all parts of the country, inquiring for particulars. It was only a short time before mother's day was being observed, in some form, in nearly every state in the union.

Association Takes Up Work. In the beginning all the expense of the movement was borne by the originator, but soon the work became too heavy to be carried on or financed by an individual. The Mother's Day International association was formed with Miss Jarvis as president, the object being to promote the observance and forward the work of mother's day in every land.

A resolution passed the United States house of representatives and senate in May, 1913, commending the observance by the president, his cabinet and other heads of government departments. The honorary vice presidents of the association are the governors of the states.

The legislatures of a number of states have passed bills for the observance of the day. It seems a pity that mother's day does not occur during old home week, or home-coming week, as it is called in some localities where an annual pilgrimage is made to the old home by the wanderers from the home fold. One naturally thinks of the ever-cherished mother as being the center of these glad gatherings of the clan. It is "mother" who first greets the pet sheep and welcomes him home with tears of joy; and it is her brave smile and words of cheer that speed him on his way when good-bys must be said. One day set aside in special reverence of mother, in the season of home-coming, would seem particularly appropriate, whether she is still in the old home, or is quietly sleeping where the goldenrod nods in the little burying ground on the hill.

History teems with inspiring incidents illustrating the wonderful sacrifice of mother love. The records of the Mayflower show that of the eighteen wives and mothers confined in the ship's cabin, fourteen died within a few months after the landing at Plymouth.

mouth. Surely it was by no mere chance of fortune that not a single daughter and only three sons of those first voyagers were taken! We may know for a certainty that it was the self-sacrifice of these loyal mothers that spared the lives of the children and husbands.

Mother Sticks to the End. A warden of a large penitentiary was recently heard to say that in cases of "life-terms," or those serving long sentences, he found, that, although the wife would often cease her visits after a time, the mother, in fair weather or foul, was never known to desert the prisoner and visited faithfully until the end.

The most vicious criminal melts in the arms of the mother who bore him. She has never been known to forsake the grim, hardened man in prison garb, for, no matter how crimson his sins, how steeped in crime his soul may be, to her, he is still a little boy to be petted and loved and cherished as in the days when his golden head nestled upon her bosom.

"When the world shall despise and forsake you; when it leaves you by the roadside to die, unnoticed, the dear old mother will gather you in her feeble arms and carry you home and tell you of all your virtues until you almost forget that your soul is disfigured by vices"—can we do too much for one whose love is so boundless, so beautiful and trusting as this? If mother's day finds our loved ones no longer with us, we can find no more fitting tribute to her blessed memory than in the performance of some thoughtful act in behalf of the mother of some one else.

MADE ORPHAN BY SUICIDE. Borivi Savitch, little Serbian boy, who was made an orphan when his mother committed suicide at sea because of the death of her husband, killed in the war. The picture was taken on the arrival of the boy at New York recently.

Limbergers Change Name. Hackensack, N. J.—Declaring that people held their noses when they were introduced, Edward and John Limberger, brothers, have asked the courts to change their name to Revere.

VETERAN DIGS OWN GRAVE. Then He Falls in Love at Age of Eighty-Nine and Does Not Want to Die Now. Milwaukee, Wis.—Out in Forest Home cemetery there is an open grave waiting for Francis Marion Collins, an inmate of the soldiers' home in this city. Five years ago, after Collins had been denied permission by the cemetery authorities to dig his own grave,

he went to the city of the dead one dark, rainy night and by the light of a lantern prepared it. Collins is aged eighty-nine. He had a tombstone, inscribed as he had directed, with everything but the date of his death, erected. But though Collins is nearly four score and ten years old and ready to die, he doesn't want to give up the ghost just yet. After making preparations for the last act of the long drama of his life, he turned eagerly to life and love. In fact, he has a sweetheart now. Her first name is Annette. He won't tell the rest. She is keeping the veteran interested in life by writing him interesting love letters and visiting him at the home several times a year. Collins served four years during the war in Company I, One Hundred and Thirty-fourth Pennsylvania Infantry, army of the Potomac.



This is the latest picture of the crown prince of Germany with his only daughter, Alexandrine Irene, born April 7, 1915.

### WOMAN FINDS BURIED GOLD

Mrs. Grey Dug Up Coins Which It Is Thought Mrs. Judkins Put Into the Ground. Chico, Cal.—Fifty dollars in gold, believed to have been buried here more than twenty-five years ago, was discovered here the other day by Mrs. John Grey, wife of a shoe merchant of this city, while digging in her yard. Mrs. Grey, while seeking Lily bulbs, turned up an old can, and found in it, wrapped up in the remains of a handkerchief, the gold.

More than twenty-five years ago a family by the name of Judkins occupied the home. Mrs. Judkins was known to have buried money, several packages having been found by her husband following her death. It is believed that this money, also was hidden by her. The can contained one \$20 and three \$10 gold pieces. The can in which they had been placed was rusty and the cloth which had been wound around the coins was decayed and fell to pieces when handled.

### RECAPTURE FLOWER MARKET

French Horticulturists Now Raise Lilies Germans Used to Ship to France. Paris.—The lily of the valley, first flower of the year and emblem of good fortune, will soon make its appearance on the corsage of the midinette, whence, says the Figaro, there is every likelihood that it will find its way to the coat lapel of the soldier on leave from the front.

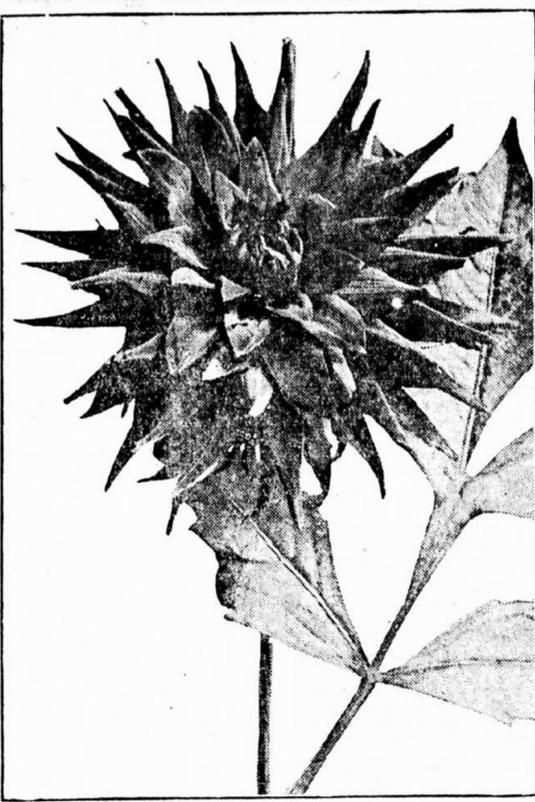
This year the lilies of the valley found in France will be truly French. Hitherto—excepting last year, which was one of eclipse—they came from Germany, where the horticulturists grew them in profusion or retarded them according to the condition of the Paris market. French horticulturists neglected this flower almost entirely until the dearth in 1915 showed them how easily they could capture the market for themselves.

### WAR HERO KNIFE GRINDER

Paris Dressmakers Besiege Disabled Soldier to Have Their Scissors Sharpened. Paris.—Disabled soldiers are already finding their way into minor occupations—the "petits metiers." The Figaro notes the presence in the streets of one-armed knife grinders, one of whom, it says, was seen wearing the war cross. He did a thriving business in the Rue de la Paix, where it seemed as if all the dressmakers had suddenly decided to have their scissors sharpened. For centuries it has been French custom for an itinerant grinder to give some souvenir to his customers. This modern "remouleur" gave a copy of the "Marseillaise."

## The HOME BEAUTIFUL

Flowers and Shrubs  
Their Care and Cultivation



Good specimen of a Healthy Dahlia.

### TO GROW DAHLIAS

Plant them, if there is no danger of frost, outdoors about three feet apart each way, not in too rich ground; then when they commence to grow get a good stick, a broom-handle is good, and tie them up with either cotton cloth or raffia.

It is best to raise them with a single stem; take half the branches off, so the air and light will circulate well around the plants, as they take time to make large plants.

Place some sticks over them and attack a piece of canvas sheet or blanket to protect them from the first frost. The plants thus protected last four weeks longer, and it pays for the labor, because you get the finest flowers and lots of them. The tuber gets ripe better, too.

When the dahlias are killed by frost, cut out the tops; do not dip them too early; wait until the hard frost comes. They can stand until November 15. They also get more nourishment from the ground. When you dig them be careful not to bruise them. Let them stay in the sun to dry, then put them in their winter quarters; a cellar that is frost-proof is a good place. Cover them with sand, but if your cellar has concrete floors or is too cold, they will get mildew and die. Put some boards on the bottom.

One should sow some dahlia seed; they grow much stronger than either tubers or cuttings, and one is well repaid. The seeds sown in early spring will flower from the middle of July until frost; those that do not suit can be thrown away, and the best ones can be kept over for another season.

If the season is a dry one some of the plants in the garden will have to be watered if you want flowers from them. This is especially true of the dahlia.

Use enough water to penetrate all the soil in which their roots grow, and see that it is kept moist. Watering today and neglecting for a week to come isn't the proper thing. Save the suds from wash-day for this purpose. The soap in the water will benefit the plants.

Be sure to supply substantial support for your dahlias. If this is not done you will be likely to find them broken some morning after a sudden wind or a hard rain-storm.

The stakes should be at least four feet tall—allow an extra foot and a half for insertion in the ground—and they should be at least an inch through and of good sound wood. Paint them a dull green and they will not be unpleasantly obtrusive. Tie the stalks to them with broad strips of cloth instead of strings. The latter will cut into the tender branches when they are whipped by the wind.

### SOME TIMELY TIPS

Do not be in too much of a hurry to make a garden. Wait until the soil is warm. Seeds simply will refuse to germinate in cold, damp weather. Keep the house plants indoors or well sheltered until the weather is warm for keeps. A single cool night may ruin all your treasures. An uncovered rain-barrel will breed millions of mosquitoes. Do not allow any stagnant water to stand near the house. Drain off the little pools that form where the plants are watered.

### MAKE THE GARDEN NEAT

Too much stress cannot be laid upon neatness in the garden. If faded flowers and fallen leaves are allowed to accumulate, the charm that should characterize it is gone, and no amount of bloom can make up for the lack of care which is thus made manifest.

### WATCH THE YOUNG TREES

Young trees should be watched and the open spaces in the ground about them, which have been made by the wind swaying the trees, should be well firmed down. This is important before the heavy winds of spring.

### EARLY WORK IN BULB GARDEN

By JULIE ADAMS POWELL. With the first warm days the bulbous plants spring up, and many a beginner has tried in vain to push them back until warm weather.

As a rule it is best to let nature be dictator. Hardy bulbs will endure lots of cold; and if they do sometimes get helplessly nipped of flower buds by undue haste, there is more frequently damage done to the roots by trying to curb the growth.

Do not be in a hurry to remove the leaves which should have been their winter covering. Loosen them up gradually, taking care that the plants are not smothering. If the weather continues fine, work the loose leaves a little more into the soil every day, thus gradually making the change.

There is less drain upon the bulbs if the blossoms are picked as soon as they commence to wither. Look to it that the ditches and drains are in good order.

Some cut the tops from hyacinths as soon as the leaves turn yellow, remove them, and plant annuals. This is a very neat way of getting rid of the bulbs—and most effectually, as a rule. But if you wish hyacinths another year, there is a better way, unless you can afford to purchase new bulbs.

Those discolored leaves are a necessity to the plant while ripening the bulbs, and if they cannot be tolerated a permissible compromise is to transplant the bulbs to some out-of-the-way corner of the yard, where they can ripen in peace. They may then be dried and packed away for autumn planting.

It is better to replant the hardy bulbs at least once in two or three years, else they become too thickly matted. Besides the soil needs a renewal of fertilizer; and this can never be so well done as when the bed is empty.

There is often complaint that the old-fashioned white narcissus poeticus blasts in the bud. This is usually remedied by resetting the bulbs which have become matted together.

If you have a number of varieties of tulips and more time and patience than money to buy new varieties, there is often much pleasure in growing tulips from seed. Some of the soft shades of old-rose have been in our own garden evolved from the cross-fertilization of standard forms. There is a pleasure, too, in watching the unfolding of the unknown. New varieties purchased of seedsmen are always announced and their beauties described; but these seedlings are positively new, and some of them are strikingly beautiful.

In planting your tulips, carnation and scarlet are in painful contrast, mark the one for removal at the proper season. Some flowers show only harmony in varietal colors, but the tulip cannot be classed among these.

### PLANT CATALPA TREES

By BETTY PAKE. An acre of ground will produce three to four thousand fence posts and such posts are now worth about twenty-five cents each. Fifteen years later they will probably bring twice as much, as timber is becoming scarce every year. Catalpa trees grow into telephone poles and fence posts in about fifteen years.

One-year-old trees are the best to plant. Be sure they are all healthy and come not too far from home. You will have to pay about twelve dollars per 1,000 for good trees. The ground should be plowed and put in good condition, as for corn. The rows ought to be about eight feet apart and perfectly straight. Use a corn marker to get them just right. After they get a good start cut them back nearly to the ground. Don't be afraid to cut, as they will be all the stronger for the pruning. On good soil, where trees are not too much crowded, they will grow from five to seven feet the first year.

## The KITCHEN CABINET

Contentment is the true philosopher's stone. The poor are rich who have it, the rich are poor who possess it not. Contentment comes not from outward possessions, but from the inward life.

### GOOD THINGS TO KNOW.

When making cake a good plan is to add the soda or baking powder to a little of the flour the very last thing, stirring it in well before adding the whites of the eggs. Keep absorbent paper in the kitchen on which to drain fried cakes, croquettes and any fried food.

A little beefsteak chopped fine and mixed with cooked rice, salt, pepper, and a little onion made into small cakes or used as filling for peppers, makes a tasty dish. A common currycomb will clean the brush of the carpet sweeper of threads and hairs.

Spareribs With Sauerkraut.—Trim off the edges of two sets of spareribs, break the bone across the middle, rub well with salt, pepper, and sprinkle with flour. Fill with sauerkraut which has been parboiled 20 minutes. Save the water in which the kraut was cooked, sew the ribs tightly, place on the rack in a roaster, then pour the kraut liquor around it. Cook slowly. Turn once, and when tender serve with mashed potatoes.

Cornmeal Griddle Cakes.—Take a cupful of yellow cornmeal, add a cupful of boiling milk, a half teaspoonful of salt, teaspoonful of baking powder, one tablespoonful of melted butter and a tablespoonful of molasses with a well-beaten egg. Mix well and bake on a hot griddle.

Cornmeal With Raisins.—Take a cupful of cornmeal, two cupfuls of milk, one cupful of seeded raisins, one egg, two teaspoonfuls of baking powder, two tablespoonfuls of butter, one teaspoonful of salt. Mix the cornmeal and milk together and the well-beaten egg and melted butter, add the salt, baking powder and raisins which have been well cleaned and put through the meat grinder. Mix all together and pour into a well-greased pan. Bake in a hot oven.

An egg broken into a pan with a little hot butter stirred until thick and well cooked, then seasoned and spread on buttered bread makes a most tasty sandwich filling.

Let your standard be high—and though you may not reach it, you can hardly fail to rise higher than if you aimed at some inferior excellence.

### DISHES OF CORNMEAL.

Cornmeal is rich in fat and mineral matter, and being comparatively cheap when compared with other grain products is a food that can be used profitably in exchange with them for variety, as well as to cut down expenses.

Steamed Corn Bread.—There are few people who do not enjoy the nutty, brown loaf of steamed bread, and this may be varied by adding different fruits or nuts to it so that it never becomes monotonous. Take four cupfuls of cornmeal, two cupfuls of graham, a cupful of finely chopped suet, mix well, then add three-fourths of a cupful of dark molasses, two teaspoonfuls of salt, three cupfuls of sour milk and a teaspoonful of soda. The soda may be mixed with the molasses. Add a cupful of stewed prunes cut fine, or a cupful of raisins, and steam in well-greased molds for four hours.

Cornmeal Mush.—A good old New Englander will not ask for a more tasty dish than a good bowl of well-cooked cornmeal mush and rich milk, with perhaps a wisp of salt codfish for an appetizer. To prepare the mush add a cupful of cornmeal very slowly to a quart of boiling water and two teaspoonfuls of salt. Let it cook slowly for an hour. The mush that is left may be poured into a mold and fried in butter after cutting in neat slices.

Scraple is made by putting the pork scraple into the hot mush, stirring until well mixed, then pouring into a mold to cool. This is cut in slices and fried and is a great delicacy. Fried mush with cheese sauce is another well-liked dish. Prepare the sauce by using a tablespoonful of bubbling hot butter stirred with three tablespoonfuls of flour, a half teaspoonful of salt, a half teaspoonful of mustard and two cupfuls of milk. When

rich salad dressings are not appropriate for either fruit or meat or fish salads. The materials to be used for salad should be free from water. Carefully dry all lettuce and fruit after washing for oil will not mix with water. French dressing is the general favorite for crisp vegetable salads as it is quickly prepared. A vinegar that has been used on pickled beets, or cucumbers should always be saved to use in salad dressings. When making the bottled variety the spiced vinegar makes an unusual flavor which is well liked.

If a color scheme is to be carried out a little vegetable coloring may be added to the dressing. A pretty combination is chopped beets with a dressing colored a light pink. Garnish the salad with white leaves of lettuce.

A salad may not only fill an ornamental place on the table, but it is also recognized as having a distinct food value as well as a pleasure to the eye.

Valuable Asset. There is no more valuable asset in business than politeness, and this is true in almost every section of society. We prefer to trade with a courteous person; we resent a push from a fellow traveler or a shove from a conductor; we choose our friends from those who seem to be kindly disposed toward us; we judge a man by his conduct toward those who serve him. Nevertheless, this reaction is almost involuntary.—Christian Register.

Daily Thought. Don't waste your life in doubts and fears. Spend yourself on the work before you, well assured that the right performance of this hour's duties will be the best preparation for the hours or ages that follow.—Emerson.

Her Castle. Elsie was naughty, and her mother was driven to box her ears soundly in the very presence of a couple of visiting aunts. Through her tears she sobbed, "And this is the sort of a thing some men endure in one's own house."

Like Many Grown-Ups. A mother asked her little son why his chum, Donald, wasn't also in class A. He replied: "I'll tell you, mother, Donald when asked a question thinks, and thinks, and thinks, and then he says what it ain't."

Advance Dogs. "What's the news from the spring training camps?" "As near as I can find out, eight teams are going to be tied for first place in each of the leagues."

Toothbrush Case. Art tugging is very appropriate for making toothbrush cases. They should be lined with gum tissue and finished with some binding around the edge, with loops to hang by. Always place the bristle end inside to protect from dust germs.

Peasimist's Viewpoint. "Father," said the small boy, "what's an optimist?" "An optimist, my son, is a man who tries so hard to be cheerful that you feel sorry to see him overworking himself."—Washington Star.

smooth and thick add a cupful and a half of finely grated cheese, a rich American cheese is best, and when melted serve on the mush.

Grated maple sugar or maple sirup is good on fried mush or small fresh fruits such as strawberries served with sugar and cream makes a most tasty dessert.

A woman who can laugh outside when she is crying inside, has a great accomplishment.

It's the songs you sing and the smiles you wear. That makes the sunshine everywhere. —Riley.

### JUST COMMON THINGS.

The ordinary vegetable may by a little manipulation, and combining with other foods, make a dish quite out of the ordinary. Here is one worth trying:

Pumpkin Scraple.—Take a cupful of pumpkin pulp, stir it into a quart of boiling water with a half cupful each of cornmeal and hominy, well mixed, and a half teaspoonful of salt. Cook slowly one hour, stirring frequently, then add a cupful of broken hickorynut meats, pour into a shallow pan, making the scraple about two inches thick. When cool and hard, cut into half-inch slices and fry in hot fat. Serve with maple sirup.

Turnip Soup.—Mix together a pint each of hot mashed turnips and potato, add a quart of scalded milk. In another dish place four tablespoonfuls of butter, and when melted and bubbling hot add two tablespoonfuls of flour, cook and add to the milk with three tablespoonfuls of scraped onion, two teaspoonfuls of salt and a few dashes of cayenne. Cool 20 minutes in a double boiler, then strain and serve. Sprinkle with grated cheese over the top.

Turnips, like cabbage, should be cooked in an uncovered vessel to make them less strong and more wholesome to eat.

Diced turnips, cooked until tender, then served with melted butter and lemon juice, makes a most tasty dish.

Peas With Peanuts.—Mix a pint of black peas with a pint of peanuts, chopped fine. Season well with salt, pepper and sage and place half the mixture in a buttered baking dish. On top place four slices of toast which have been softened in hot cream. Place the rest of the pea and nut mixture on top and pour over a half cupful of cream. Bake slowly an hour and a half. Serve with cranberry sauce. This will be a good meat substitute.

Salsify makes a most delicious soup, so do carrots. Cook them until tender, put through a sieve and then add to any stock or hot milk thickened with butter and flour cooked together.

For life is the mirror of king and slave. 'Tis just what you are and do; Then give to the world the best you have. And the best will come back to you. —Madeline Bridges.

### SALAD MAKING.

The making of salad is an art. Often the simplest combinations, if carefully put together, will make an otherwise common salad an artistic creation. Lemon juice is preferred to vinegar when using fruit and heavy, rich salad dressings are not appropriate for either fruit or meat or fish salads.

The materials to be used for salad should be free from water. Carefully dry all lettuce and fruit after washing for oil will not mix with water. French dressing is the general favorite for crisp vegetable salads as it is quickly prepared. A vinegar that has been used on pickled beets, or cucumbers should always be saved to use in salad dressings. When making the bottled variety the spiced vinegar makes an unusual flavor which is well liked.

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Nellie Maxwell