

DEADLY, BRUTAL RAIDS ENLIVEN TRENCH WARFARE

Monotony of Existence Broken by Preparing for Assaults or Against Them.

RIFLE IS OF LITTLE USE

Sandbag or an Indian Battle-ax or Spiked Club the Better Weapon—Inventions Fight Snipers and Trickery—Many Saved by Steel Corsets.

By FREDERICK PALMER.

British Headquarters, France.—In today's modern machine warfare, where every man was supposed to have become a pawn without initiative of his own, has been developing the deadliest form of sport imagination can conceive, where every combatant places his cunning, his strength and his skill in hand-to-hand fighting against those of his adversary.

Hardly a day passes that there is not a trench raid. No subject is more taboed in its details by the censor. Commanders do not want to let the enemy know why their raids succeed or fail, or why the enemy succeed or fail. Invention fights invention; secrecy fights secrecy.

All the elements of being, wrestling, fencing and mob tactics plus the stealth of the Indian who crept up on a camp on the plains, and the teamwork of a professional baseball nine, are found of value.

The weapon least needed is the rifle. A sandbag or an Indian battle-ax or spiked club is better. A good slinger without any weapon at all, like an adversary's loaded rifle aim from him and knock him down and then kick him to death.

The monotony of trench existence these days is broken by preparing for raids and against them. Station commanders work out schemes of strategy which would have won ten fame in smaller wars. Fifty men or a thousand may be engaged in raid. It may be on a front of fifty yards or a thousand.

Its object is to take many prisoners and kill and wound as many of the enemy as you can in a few minutes; and then to get back to your own trench. If you do hold on to the piece of trench you have taken, the guns are turned on you, the bombers close up on your side, and machine guns and rifles are prepared to sweep the zone of retreat.

An uncanny curiosity gives the soldiers their incentive. Ordinarily they never see their enemy hidden in his burrow. No man's Land from their own trenches. Unseen bullets from unseen snipers crack overhead. Unseen shells suddenly concentrate in a deluge of shells.

Grim Monotony Continues. For months the sort of thing goes on, and the trench of the adversary remains always in the same place; grim monotony of casualties and watching continues.

This arouses a desire to "get at" the enemy who the trench raid satisfies. It means that you are going to spring over your parapet and rush across No Man's Land into the very houses of the enemy, and man-to-man on his doorstep. Prove whether you are a better man than he is.

To go over the parapet ordinarily means death. In order to make any rush there must be "interference," as they say in football, and the barb wire in front of the enemy's trench must be cut. This is usually done by the trench raiders, who become more and more deadly in their ability to turn accurate snipers on their own trench.

But the trench raiders are not all; there are also the organized trickery in getting into the trench. The trench raiders are a body of soldiers to get into the trench, and then to throw a revolver is now a practical joke.

You do not throw it over a traverse and then a bomb. Running into a trench around the corner of a traverse a blow may be better than a shot.

There have been trench raids where every man who went out was responsible as a casualty or a prisoner, while the raiders' own loss was not counted to the enemy's. There are also snipers.

Steel Corsets Save Lives. "Score one for breastplates," said an officer who had been doubled over by a shell fragment which hit him in the abdomen. Instead of a flow of blood crimsoning his blouse, all that was visible through the rent in the cloth was an abrasion on a steel surface.

But for your new corset your aorta would have been opened, and you would have been dead by now," the surgeon told him.

Early in the war an officer who wore protection of this kind would have been frowned on by his fellows as unsoldierly. A type of corselet of small plates of highly tempered steel joined together by steel wires is being worn and more worn by officers.

Its structure adapts itself to the movements of the body, it weighs only a few pounds, and, fitting snugly as a vest, it is not cumbersome. If the son of Lord Shaughnessy, president of the Canadian Pacific, who was killed recently, had been wearing one, his life would have been saved. Since then Canadian commanders have strongly urged all their officers to buy corselets. This is at any rate better than no protection against bullets, unless they are spent. Such is their power of penetration that they go through the thin steel, "mushrooming" and making a larger wound than if nothing had been in their way. But in the trenches, unless one shows his head above the parapet and in moving about in the shell zone in the rear of the trenches, one is rarely exposed to bullets. When an officer goes into a charge in face of machine gun and rifle fire he takes off his corselet.

On average days in the trenches the main danger is from shrapnel bullets and fragments from shell explosions, which may inflict ugly and fatal wounds preventable by comparatively thin protection to such a vulnerable substance as human flesh. Together a corselet and steel helmet pretty well shield vital parts from missiles of low velocity.

The use of the corselet is practically limited to officers, who pay for them out of their own pockets. The expense and labor of supplying all ranks of a great army with them would seem out of the question.

But gradually all the British soldiers are being supplied with the steel helmet after their successful use by the French, who first introduced them. The French pattern is quite graceful beside the British, which is round and somewhat the shape of a toadstool. The British is heavier

than the French, and there is metal in its soup-plate grotesqueness. Thanks to its form, a bullet which strikes it in front, instead of going through the head, as is the case with the French helmet, glances and follows the inside of the helmet, passing out at the rear.

Curate Gets Victoria Cross. The Victoria cross is rarely given even in this war of countless deeds of bravery. The Rev. Noel Mellish, a London curate, is the first chaplain in the British army to receive the cross since the second Afghan war of 1879.

On the occasion of the presentation the units of the famous fighting army were drawn up in division, forming a hollow square on the spring green of an open field. In the center stood Mr. Mellish with another officer, who received the distinguished service order. In the front lines stood other officers who were to receive lesser decorations.

Before pinning the ribbon on Mellish's breast the general read a brief account of the deed of gallantry that won him the honor. When the clergyman came forward those witnessing the ceremony were agreeably impressed with an extremely slender and boyish figure scarcely looking his thirty years, and indeed, looking more a gentle and reserved man of peace than a fighting parson.

The general told how again and again, fighting at St. Etienne under a murderous fire, Mellish had risked his life to attend the wounded and bring them to places of safety. Then there was a call of three cheers from the troops and these were given with a mighty roar.

As already told in dispatches, Second Lieut. Arnold Whitridge, Yale 1914, son of F. W. Whitridge of New York, was among those receiving the military cross for gallantry in continuing to direct the fire of his battery in the face of some of the hottest fighting recently experienced, and with the enemy trenches but a few hundred yards away.

Whitridge is one of a group of young American college men who joined the British artillery early in the war.

the day and night he would not have destroyed as much money as Mr. McKenna is adding every fortnight to the national debt.

Selling Their Estates. Mr. Hirst's view is fully borne out by the men who are in close touch with the landed gentry. A member of a famous firm of estate agents through whose hands most of the sales of property of this description pass told me that hardly a week goes by that he is not called on to arrange the sale of some large country estate and that the smaller estates are being placed in his hands for disposal by the score.

"The country gentlemen of England," he said, "simply cannot live under the new conditions. Most of them are dependent absolutely on their rents for their income. A man has a couple of thousand acres which have been in his family for centuries. He lets the land out to farmers, many of whom have been on the land as long as himself. The rents were fixed years ago when agriculture was depressed and, although times are good for the farmers now, it is too soon to raise rents.

"No one knows whether the present high prices for agricultural products will last, and at any rate the farmers have a good many bad years to make up. Thequire simply cannot raise the rents and he cannot live on his income in the old style. The taxes now take more than a quarter of it, and the death duties, if the property should happen to change hands two or three times in quick succession, as may well happen and has happened recently in many cases in these days of war, eat up the capital. What is the man to do but try to get rid of the property, which instead of a source of income has become a burden to him?"

"So far there has not been much difficulty in finding purchasers, for there are many people in this country who have made money out of the war, and the Englishman who makes a fortune is always in a hurry to acquire a country seat. There have been a good many American inquiries, too, and some purchases by Americans, but not so many as one would have expected.

BULLETS YEARS IN BRAIN. One Was Above Evans' Right Eye and One Was Behind His Right Ear. Sacramento, Cal.—Carrying in his brain two bullets that were fired at him by a posse in 1893, when he and George Sontag, train robbers, terrorized the people of Fresno and Tulare counties, Chris Evans, who has been on parole from Folsom prison since May, 1911, walked into the county hospital here recently and asked that the doctors remove the lead and relieve him of pain.

Accordingly, Evans, who is now seventy years old, was operated on by Dr. W. J. Harris, superintendent of the hospital. The bullets were causing his right side to become paralyzed. One bullet was in the brain above the right eye, and the other behind the right ear.

Evans, on obtaining his freedom from prison, worked for a time as a city watchman at Portland, Ore.

Followed Mother's Example. Pittsburg.—Miss Harriet Gertrude Blum, aged sixteen years and leading soprano in the Calvary Methodist church, and Hearnie Neely, organist in the same church, eloped to Cumberland, Md., and were married. The mother quickly forgave the daughter, declaring that she did the same thing when she was sixteen years of age.

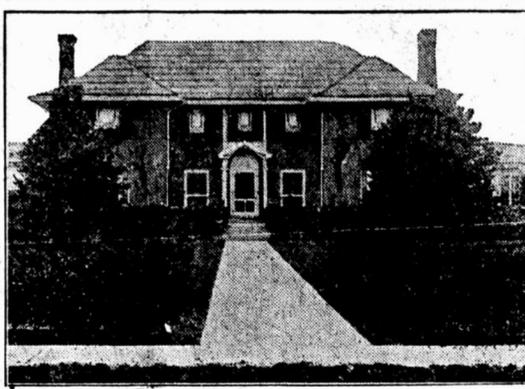
Ill, charging that they sold him a machine for \$5,000 with which he could make \$20 bills. Sorchyach alleges he is the victim of a confidence game.

Triplets by Cesarean Operation. Omaha.—Triplets were born by a Cesarean operation to Mrs. Anna Richter, wife of a farmer of Murray. According to Omaha surgeons, this is the first case of the kind on record. The operation killed the mother, while the babies died later.

Counterfeit Machine Costly. Depue, Ill.—Anton Sorchyach has brought suit against Isaac Deutch and Meyer Katz of West Frankfort, Mo., charging that they sold him a machine for \$5,000 with which he could make \$20 bills. Sorchyach alleges he is the victim of a confidence game.

Where Dwarfed Evergreens and a Few Climbing Roses and a Well Cared For Hedge Have Relieved the Boredom of the Dwelling and Made the Grounds a Place of Beauty.

THE HOME BEAUTIFUL Flowers and Shrubbery Their Care and Cultivation



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PLANTS AROUND THE HOUSE

By LIMA R. ROSE.

A great deal of discriminating care should be exercised about the plants located close to the house. Those set in such a manner as to hide the foundation of the house and relieve the bareness should be plants that do not grow much higher than the wall.

Some of the best plants for this sort of adornment are the herbaceous spiraea, dicentra and perennial phlox. Such annuals as ten weeks stock, aster, nicotiana, nasturtium and coreopsis can also be used effectively. Gladioli furnish a brilliant display in midsummer and the tuberose is a fragrant plant that also should have place near the house.

Scatter bulbs for early blooming all through the lawn and close to the path. Old-fashioned plants are always a happy selection because they possess genuine merit and have been proved.

Make homes instead of houses by the good taste exercised in your planting around the home grounds and display your originality along conservative lines and make your planting arrangements artistic.

THE ETERNAL BATTLE WITH BUGS IN THE GARDEN

By S. M. TAYLOR.

Spray, spray and forever spray, if you would save the fruit of your orchard, field and garden. Countless days of labor of men and women are lost, hope turns to disappointment, and ambition blighted because of the unchecked ravages of insects and disease.

The vital importance of spraying is beginning to be realized by fruit and vegetable and flower growers, but all too slowly. The formulas of the most important compounds for spraying will be of value to the intelligent and dead-in-ear grower.

Any of the sprays mentioned can be applied with comparative safety to any plant or foliage if moderation and judgment are used.

Paris Green Formula. Paris green ..... 1 Lb. Fresh (unslaked) lime ..... 1 Lb. Water ..... 200 Gals.

Paris green is heavier than water and the mixture must be kept in constant motion during spraying operations to prevent settling. It is often adulterated. Gypsum and slaked lime are two adulterants commonly used.

Pure paris green dissolves without sediment in ammonia, the adulterant will not. This affords a simple test for purity. Paris green if used on growing plants greatly in excess of the above formula may injure the foliage. The addition of the lime overcomes the caustic properties and renders it safe under all conditions.

Dry paris green may be used pure if applied in small quantities. Different dry powder "guns" have been invented for this purpose.

Poison for Biting Insects. Arsenate of lead ..... 2 Lbs. Water ..... 50 Gals.

Arsenate of lead is a combination of white arsenic, sugar of lead and sal soda. It may be prepared by combining these materials in proportion, but the process involves considerable labor and danger, and the ingredients must be combined by boiling.

Arsenate of lead is less liable to injure foliage than paris green. It remains longer in suspension. It adheres better to foliage. It may be used for any purpose for which paris green is employed in liquid sprays.

White Hellebore. Powdered white hellebore is commonly employed to destroy currant and cabbage worms and on fruits and vegetables where more poisonous substances cannot be used with safety.

White hellebore is scarcely poisonous to the higher animals and may be used freely on fruits and vegetables at any stage of maturity. Used only to destroy sucking insects. It may be applied to the insects and cannot be used as a preventive.

kerosene in suspension while it is applied to the insects. The most approved method of applying kerosene is by means of a special pump designed to mix kerosene and water. This is the most agreeable and by all means the best method of applying kerosene.

Sprays for Fungicides. The control of fungus diseases is accomplished by the use of some form of copper salts, usually copper sulphate or copper carbonate. The former known as bluestone, blue vitriol, etc., is generally recognized as more efficient than the latter. When purchased in large quantities it is also cheaper.

Copper sulphate may be used on dormant plants when dissolved in water at the rate of two pounds to 50 gallons of water, but this solution must not be used on growing plants.

Copper sulphate in combination with fresh lime forms the standard and well-known fungicide. Bordeaux Mixture. Various formulas are quoted, but the following is accepted as safe and reliable:

Copper sulphate ..... 5 Lbs. Fresh lime ..... 5 Lbs. Water ..... 50 Gals.

In general terms, the copper sulphate should be dissolved in one-half of the water, the lime slaked in the remainder, and the two solutions poured together. This results in a chemical action giving rise to a new substance preserving the fungicidal properties of the copper sulphate, and if properly made will not injure foliage.

Have on hand three barrels and two pails (wood or fiber). Twenty-five gallons of water in each of two of the barrels. Dissolve five pounds of copper sulphate in one barrel by suspending in a coarse burlap as near the surface of the water as possible; in this way it will dissolve in a few minutes, while it allowed to settle to the bottom it would require several hours or even days to dissolve.

Place the lime in a pail and slake by adding water slowly until a paste is formed. (The lime for bordeaux mixture should be slaked exactly as for building purposes.) Pour this lime paste into the second barrel and stir thoroughly.

Now pour into the third (empty) barrel first a pailful of the copper sulphate solution, then a pailful of lime water, or better, let two persons work at the job, pouring together. The resultant mixture should be of an intense blue color. If any tinge of green appears it is not good bordeaux mixture.

It is always advisable to test every barrel of the mixture before using, to detect the presence of any free or uncombined copper which might injure foliage.

Test No. 1—Dip a bright, clean steel knife blade into the prepared bordeaux mixture; if any, even the slightest, deposit of copper appears on the blade after a few moments' exposure to the air it is an indication that more lime is needed.

The knife should be thoroughly whetted before using for a second test. Test No. 2—Ferrocyanide of potassium may be purchased at any drug store.

Place a small quantity (1 ounce) in a bottle and add water slowly until nearly all of the yellow crystals are dissolved. Stir the bordeaux thoroughly and dip out a few ounces in a saucer. Add a few drops of the ferrocyanide solution; if any brown discoloration appears it is an indication that more lime is needed. This is a delicate and reliable test.

The ferrocyanide is a violent poison and should be labeled as such.

KEEPING WEEDS OUT OF LAWN

If one gets a good set of grass in the beginning and keeps the ground fertilized by a coating of stable manure or commercial fertilizer every spring there will be little trouble with weeds in the lawn, if the lawn is kept properly mowed.

Some claim that there are weeds that cannot be clipped with the lawn mower. We have found this complaint true where the revolving mower was used, for it will bend and not cut wiry stems, as of crab grass and some other troublesome plants.

The only way of getting these is by clipping off with a mower that has a sickle similar to a hay mower. The guards of these machines raise up the stems and the sickle cuts them off without mashing down or pulling.

THE KITCHEN CABINET

Good company, and good conversation are the signs of virtue.—Stephen Allen.

I shall count nothing a failure but failure to do right.—Chas. Hughes.

LIGHT DESSERTS.

After a heavy meal a dainty custard of soufflé, something easy of digestion, should be served. Coffee Creams.—Make a pint of very strong coffee; cool and add to it a cupful of thin cream, four eggs, slightly beaten, and four tablespoonfuls of sugar. Strain into small cups and place in a shallow pan, placing several thicknesses of paper under the cups. Put boiling water into the pan until it reaches half way up to the cups. Set into a moderate oven and cook gently until the custard is firm. Serve ice cold with small chocolate cakes.

Vanilla Soufflé.—Scald a cupful of milk, seasoned with a fourth of a teaspoonful of salt in a double boiler and mix in two tablespoonfuls of flour and two of butter, creamed together. Cook while stirring for ten minutes. Beat well the yolks of four eggs and three tablespoonfuls of sugar; pour over the mixture in the double boiler. Flavor with orange rind and set away to cool. Cover closely and a half hour before serving time fold in the stiffly beaten whites of four eggs; bake in a moderate oven 30 minutes. Serve with chocolate sauce.

Cream of Almond Pudding.—Cook together two tablespoonfuls of cornstarch, three teaspoonfuls of sugar, three cupfuls of milk and a dash of salt; cook ten minutes. Add a fourth of a pound of almond paste, rubbed smooth with a little of the hot mixture; add the whites of three eggs, beaten stiff and pour into a buttered mold; set in water to bake in a moderate oven about 30 minutes.

Sponge Pudding.—Take a pint of milk, a fourth of a cupful of sugar, a cupful of flour, a tablespoonful of butter and three eggs. Mix the sugar and flour together, then add a little of the milk while cold; stir it into the remainder of the milk boiling hot, and let it cook five minutes. Cool and add the butter and egg yolks; fold in the beaten whites and place in a buttered pudding dish set in water to bake half an hour. Serve with a creamy sauce.

The shortest and surest way to live with honor in the world, is to be in reality what we would appear to be; all human virtues increase and strengthen themselves by the practice and experience of them.—Socrates.

FOOD FOR THE INVALID. A chafing dish, thermos bottle or a fireless cooker are all invaluable helps in caring for the sick. With an alcohol lamp one may heat a little broth or milk, thus saving many times a long trip to the kitchen and back, when time and strength are both valuable. A nurse to be at her best should never allow herself to get over-tired, for it is thus many serious mistakes have been made in caring for helpless people.

When cooking chicken for broth, or in fact for any purpose, scrub it well with a small vegetable brush with soda and water, then rinse and wipe dry. Cut in small pieces and put on in cold water, if to be served as broth. Let simmer five hours, strain, cool and remove the fat. This broth, because of the gelatin in the bones and tendons, will make a thick jelly when cold. Reheat and add boiled rice or barley; serve with a dash of salt in a pretty cup, piping hot.

Mutton broth should cook five hours and strain, then when cold remove every bit of the fat. Triple Soup.—This is a soup that is such a favorite and so often recommended by physicians that it should be found in every home-nursing cook book. Use equal quantities of beef, lamb or mutton, and veal; add a pint of water to each pound of meat. Cut the meat in small pieces, adding the bones; cover with cold water and simmer for four hours. Strain and season with salt. Cool to remove the fat before using. A beaten egg may be added to either of the soups, but not allow it to cook at all, just simply add to the hot soup and serve. A tablespoonful of cream, with a sprinkling of celery salt is liked for variety when added to the chicken broth.

Delicate Yellow Cake.—Put a half cupful of butter, a cupful of sugar and the yolks of seven and the white of one egg into a warm bowl and beat until light; add two cupfuls of flour, sifted, with two teaspoonfuls of baking powder and a half cupful of water, beat two minutes; flavor with grated lemon rind or orange rind and bake in a sheet.

Ribbon Cake.—Put two tablespoonfuls of butter, a cupful and a half of sugar, an egg and two yolks of eggs into a warm bowl and beat until light; then add two and a half cupfuls of flour, a cupful of milk, and three teaspoonfuls of baking powder; beat again hard for two minutes; flavor and divide, pour into three tins, and reserve the amount for the last tin to add a tablespoonful of cocoa, a teaspoonful each of cloves, nutmeg and a half cupful of chopped raisins. Pour the layers together with the dark one between; spread with boiled icing.

Chocolate Gems.—Take two tablespoonfuls of butter, a cupful of sugar, two teaspoonfuls of cocoa, a fourth of a teaspoonful of cinnamon and two eggs, not beaten; one and a half cupfuls of flour, a teaspoonful of baking powder; beat well and bake in gem pans; frost with powdered sugar and cream.

Proper Method for Eating Asparagus. Grasp the asparagus gently but firmly around the neck with the thumb and index finger. Tilt back the head till the face assumes a horizontal position. Open wide the mouth. Lift up the asparagus till it is directly above the mouth with a 14-inch slant. Drop it quickly. Chew. Repeat.—Frinton Tiger.

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Spite, retaliation and revenge are so utterly ignoble, and so small and foolish as to be altogether unworthy of being noticed or harbored. No one who fosters such conditions in his heart can lift himself above the folly and suffering, and guide his life aright.—James Lane Allen.

FEW WAYS WITH STEAK.

A tough steak may, by careful cooking, become very palatable. Take a piece of steak that seems tough and pound as much flour as is possible to get into it. Sometimes with a small piece of meat a cupful and a half of flour may be pounded in. Use the edge of a heavy saucer to pound it in—then brown it in a little hot fat, add onions if desired, a little hot water and stew on the back part of the stove or in the oven until tender.

Spanish Steak.—Take six ripe tomatoes or one can, four onions, two chilli peppers and one and a half pounds of round steak. Peel and slice the onions, fry a light brown. Cut the steak in serving-sized pieces and put the onions on top, then over these place the peppers and tomatoes, cut fine; add hot water, cover and cook for half an hour, either in the oven or on the back part of the stove.

Ranch Steak.—Gash a thick round steak on both sides, rub in flour, brown, sprinkle with three chopped peppers, cover with hot water and stew until tender.

Baked Round Steak.—Take a two-pound steak, cut in serving-sized pieces, score well with a knife. Place in a roasting pan, season, dredge with flour; add a few bits of butter and a slice of onion over the meat. Cover with water, place in the oven and bake slowly for an hour until tender.

Deviled Steak.—Take one large flank steak, one-half onion, two tablespoonfuls of butter, two tablespoonfuls of flour, one teaspoonful of salt, one-quarter of a teaspoonful of pepper, one teaspoonful of mustard, three tablespoonfuls of vinegar, two cupfuls of hot water. Melt the butter in a frying pan, slice the onion and fry in the butter. Remove the onion when brown, cut the steak in pieces, dip in flour and fry in butter. Remove the meat, add the salt, mustard, vinegar and pepper, then add hot water. Replace the steak, cover closely and let simmer until tender. Dish on a platter with the gravy poured over it and garnish with brown potatoes.

The man who cannot forgive any mortal thing is a green hand in life.—R. L. Stevenson.

The last resort of wisdom stamps it. He only earns his freedom and existence who daily conquers them anew.—Adeleide Proctor.

FEW NICE CAKES.

When eggs are reasonable a sponge or angel cake is not at all expensive, as no butter is needed, yet such cakes are not always liked. The following is a light, delicious cake:

Delicate Yellow Cake.—Put a half cupful of butter, a cupful of sugar and the yolks of seven and the white of one egg into a warm bowl and beat until light; add two cupfuls of flour, sifted, with two teaspoonfuls of baking powder and a half cupful of water, beat two minutes; flavor with grated lemon rind or orange rind and bake in a sheet.

Ribbon Cake.—Put two tablespoonfuls of butter, a cupful and a half of sugar, an egg and two yolks of eggs into a warm bowl and beat until light; then add two and a half cupfuls of flour, a cupful of milk, and three teaspoonfuls of baking powder; beat again hard for two minutes; flavor and divide, pour into three tins, and reserve the amount for the last tin to add a tablespoonful of cocoa, a teaspoonful each of cloves, nutmeg and a half cupful of chopped raisins. Pour the layers together with the dark one between; spread with boiled icing.

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