

MARY'S EYES

BY Marguerite Hurter

When she stamped her foot in silent wrath after the girl was gone—
 "How horrible the world was! Every-
 one wanting to think the worst."
 As she approached the Billmore
 where she was to keep her first en-
 gagement with Harry Roberts, Jane
 felt that a new chapter in her life had
 begun.
 In the hotel lobby Jane noticed per-
 t little flappers with turned-up tweed
 hats stuck with gay quills, flanking
 the corridors. They stared at Jane
 boldly. Jane was embarrassed. She
 did not come to tea often enough to
 know that these same girls lounged
 about hotel lobbies every afternoon
 after school hours. They were at five-
 teen. With too short dresses and
 over-curved bobbed hair, these tired
 little flappers were too bored to do
 anything but shake their earrings when
 a good-looking man passed.
 In the dressing room where Jane
 took off her hat to arrange her hair,
 one of these infant terribles muttered
 droily, "Carrots!" Jane did not un-
 derstand why they all laughed and
 looked at her after that. Finally it
 dawned upon her that they meant her
 red hair!
 Furiously she left the dressing table.
 The girl who had made the flip re-
 marks was smoking a cigarette non-
 chantly. She was, by this time, di-
 verting her attention to a passer who,
 with too-long earrings and heavy
 ringed fingers was featuring her-
 self before the mirror as she applied
 a scarlet lip-stick to her cynical
 mouth.
 Light Jane shivered. Why were wo-
 men all striving to be so unreal? So
 unfriendly?
 In the corridor Jane looked about
 for Harry, but although a number of
 other men passed her by with interest,
 Jane could not spy the one she had
 come to meet, the man she had been
 thinking about all day.
 Almost bashfully she crept to a
 corner divan and waited patiently.
 Some of the women Jane passed were
 dressed in aristocratic and com-
 plicated styles, but the ones who
 looked longest and seemed most dis-
 posed to stare at Jane were the fun-
 ny little flappers who could not seem
 to walk without toddling and dragging
 their feet.
 After twenty minutes, Jane became
 hopelessly embarrassed. A bell-boy
 had passed a number of times shout-
 ing a list of names. Each time he
 passed she surveyed Jane, until she
 passed her, she would stare at her
 sitting so long in one place. A flap-
 per who had a chair next to Jane,
 groaned comically as Jane got up to
 leave.
 "You ditched, too?"
 Ditched? It was after four-thirty.
 Harry had not come.
 The music was jangling through a
 gay fox-trot. Jane wished it would
 stop. The bell-boy passed again call-
 ing more names loudly. She wished
 he would stop too.
 "Miss Richards! Miss Richards!"
 Jane froze to the spot as she heard
 her name. She had never been paged
 in a hotel before. Again the boy
 paused and looked at her suspiciously.
 "I'm Miss Richards," Jane admitted,
 almost in apologetic tones.
 "Well, why didn't you say so be-
 fore? The party is off the wire now,
 but he left a message he can't meet
 you."
 "Thank you," Jane whispered faintly.
 Because she did not tip the boy, he
 looked at her and muttered un-
 courteously, "Dumb bell."
 Hurt and tired, Jane made her way
 out of the side entrance.
 The door-man, also accustomed to
 being paged, wondered why the young
 lady who said she did not want a taxi
 had tears in her eyes.
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 cate, Inc.)

Mary's Kitchen

(Sister Mary today devotes the third
 article of her bridal menu series to in-
 structions for serving wedding luncheon.)

Luncheon is served between 1
 o'clock and 5. As the hour grows later
 the function resembles a high tea and
 if the affair is on the wedding date
 the service should be very formal. A
 luncheon given for the maids before
 the wedding day may be rather infor-
 mal, just as the hostess chooses.
 Very often, on account of trains, it
 is convenient for a wedding to take
 place in mid-afternoon. In this event
 these menus and recipes may offer
 suggestions that will be of help.

- HERE ARE MENUS FOR LUNCHEON**
- First Course**
 Croquettes of Lobster
 Green and Ripe Olives
 Noisettes of Lamb
 Mint Jelly
 Grape Fruit Salad
 Cheese Croquettes
 Maple Parfait Wedding Cake
 Coffee
- SECOND MENU**
 Tomato and Anchovy Canape
 Creamed Chicken and Sweet-
 breads with Mushrooms
 and Peppers
 Shad Roe Salad
 Cucumber Sauce
 Angie Parfait in Meringue
 Shells with Strawberries
 Coffee

ICED BOULLION
 Five pounds lean beef, 3 pounds
 marrow bone, 3 pounds veal shin and
 knuckle, 4 quarts cold water, 2 tea-
 spoons peppercorn, 1 1/2 tablespoons
 salt, 1/2 cup diced carrot, 1/2 cup diced
 celery, 1/2 cup chopped onion, 1 bunch
 parsley, 1 lemon, whites three eggs, 3
 tablespoons granulated gelatine.
 Remove fat from marrow bone and
 knuckle. Cut lean meat in inch cubes and
 brown one-third of it in the hot fat.
 Put remaining meat in soup kettle and
 let stand in cold water half hour.
 Cracked the veal shin and knuckle well
 cracked. Add browned meat and bone
 to rest in kettle and bring to boiling
 point. Skim carefully and simmer
 four hours.
 Do not let the soup boil while cook-
 ing. Add salt and peppercorn, car-
 rot, celery, onion and parsley and sim-
 mer two hours longer.
 Strain through fine wire strainer and
 cool quickly. Remove the cake of fat
 that has formed on top. If the stock has
 a firm jelly, gelatine need not be ad-
 ded.
 Put stock in stew pan. Add lemon
 juice. Beat egg whites slightly and add
 the shells broken in shells broken in
 small pieces. Add this to stock and
 bring quickly to boiling point, stirring
 constantly.
 Let both hard three minutes. Re-
 duce heat and simmer 20 minutes.
 Skim. Put two thicknesses of cheese-
 cloth over a fine wire strainer and
 pour stock through.
 Soften gelatine in one-half cup cold
 water. Keep stock hot as possible
 while straining. The dish the stock
 strains into should be placed in a
 larger pan of boiling water.
 Add this softened gelatine to the
 boiling stock and stir till dissolved. Let
 stand in a cold place to chill. Serve
 in bouillon cups.

COQUILLES OF LOBSTER
 Two lobsters, 3 dozen mushrooms,
 1/2 cup butter, 1 cup white sauce,
 parsley, timbale cases.
 Boil lobsters and remove meat. Cut
 in dice. Cut mushrooms in dice. Put
 lobster and mushrooms in the butter,
 pare and chop. Add white sauce. Stir
 over fire till very hot.
 Add white sauce and season with
 salt and pepper. Keep mixture hot
 over hot water till needed. Serve in
 timbale cases.
 Cut six nettes of lamb are fillets of
 lamb cut from the loin. An artichoke
 is filled with a minced mushroom
 puree. This is placed on a broiled
 lamb fillet and a demi-glace sauce
 poured over the whole.
TO MATO AND ANCHOVY CANAPE
 Cut bread in slices about three-
 eighths inch thick. Cut in rounds the
 size of the tomatoes to be used. Toast
 bread quickly and lightly. Spread with
 anchovy paste, add slice of tomato
 pare and chilled. Sprinkle with
 with grated cheese and a dash of paprika
 and put under the broiler long
 enough to melt cheese. Serve at once.
 Diced chicken and sweetbreads are
 heated in a rich cream sauce to
 which mushrooms and chopped green
 peppers have been added. This mix-
 ture is served in a patty shell. Three
 sweetbreads, three cups diced chicken,
 24 mushrooms and three peppers will
 be necessary with six cups of cream
 sauce to serve 12.
 The shad roe is cooked in salted
 acidulated water 20 minutes. Drain
 and, when cold, cut in half-inch slices.
 Toss with hearts of lettuce and let
 stand on ice till chilled.
 Sprinkle with lemon juice and a
 few drops of onion juice before put-
 ting on ice. Serve with cucumber
 sauce.
 A fine chopped cucumber is added
 to whipped cream. The cucumber
 should be well seasoned with salt and
 minced parsley and vinegar and al-
 lowed to stand on ice two or three
 hours. Drain and fold into the whip-
 ped cream just before serving.
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A THOUGHT A DAY
 Cast thy burden upon the Lord, and
 He shall sustain thee.—Psalm 55:22.
 In breathing there are two kinds of
 blessings, inhaling the air and exhaling
 it, the former is oppressive, the latter
 refreshing, so strangely is life mingled.
 Thank God when he lays a burden on
 us, and thank Him when He lifts it
 off.—Goethe.
 vented and more lives are being saved.
 Most cases can be cured if the patient
 seeks medical care before too much of
 the lung tissue has been destroyed.
 Even in advanced cases the disease
 often may be stopped and many a mar-
 ried man with only one lung is leading a useful
 and supporting his family.

BURGESS BEDTIME STORIES



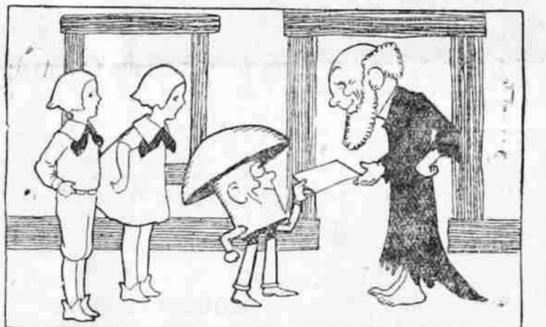
THE HIDDEN BACK DOOR

BY THORNTON W. BURGESS.
 Not for long is he about
 Who never plans but one way out.
 —Johnny Chuck.

Peter Rabbit had lived so long in
 the dear Old Briar-patch, with no
 one else there excepting the mem-
 bers of his own family, that when he
 discovered Johnny Chuck and Polly
 Chuck right in the middle of the dear
 Old Briar-patch he was quite upset.
 He was so. He was quite upset.
 It wasn't that he minded their being
 there. He didn't. He was glad that
 they were there. He was glad that
 they had escaped from Reddy Fox.
 What upset him was that he couldn't
 understand how they could be there.
 He had seen them going down into
 their home on the edge of the dear
 Old Briar-patch and he was sure
 that they hadn't come out of their
 doorway before Reddy Fox got there
 and began to dig. Not once had Red-
 dy stopped digging, save to get his
 breath. There had been no chance
 whatever for those Chucks to slip out
 of their home by means of their front
 door.
 When Peter asked Johnny Chuck
 how they had escaped, Johnny grin-
 ned good-naturedly. "We simply ran
 out the back door," said he.
 "Back door?" exclaimed Peter.
 "Back door? I didn't know you had
 a back door to this house!"
 "That's the back door," said Peter.
 "I supposed," said he, "that you knew
 all about everything in the Old Briar-patch. I am
 surprised, Peter, that you didn't find
 that back door long ago."
 "I'll show it to you," piped up a
 just voice. And before Johnny Chuck
 could stop him one of the little
 Chucks had scampered behind a
 bramble bush. "Here it is," he
 squeaked.
 Peter chuckled and hopped over
 where the little Chuck had disap-
 peared. Sure enough, nicely hidden
 under a bramble bush past which
 Peter had hopped many times, was
 a back door. It had been very cunningly
 hidden and Peter hastened to
 tell Johnny how clever he thought
 him. "It's a lucky thing you had
 that back door," said Peter.
 "Nobody knows that better than
 I," replied Johnny Chuck.
 "But now what are you going to
 do?" asked Peter. "You won't dare
 live in that house now that Reddy
 Fox has dug it open."
 Johnny looked grave. "I don't
 know what we are going to do," said
 he.
 (Copyright, 1922, by T. W. Burgess.)

ADVENTURES OF THE TWINS

BY OLIVE ROBERTS BARTON



"Oh, by the way, here's the list," re-
 marked Mr. Peerbout, dumping the bowls in-
 to a dish pan and pouring hot water
 over them. "Then you can slide the
 whole way without any trouble at
 all."
 "Oh, no. Thank you just the same,"
 said the Mushroom. "Oh, by the way,
 here's the list," he remarked, reach-
 ing in his pocket and handing a fold-
 ed paper to the Moon-Man.
 "Why, bless my soul!" cried Mr.
 Peerbout, wiping his hands. "I'd for-
 gotten all about it. It shows I'm get-
 ting old. They'll soon have to get an-
 other Man-in-the-Moon, that's sure.
 First thing you know some time I'll
 be going around in the daylight in-
 stead of the night and folks will think
 I'm lost."
 Nancy and Nick were curious to
 know what the paper was about, so
 as there didn't seem to be much of a
 secret about it, they listened.
 "Situm, ho!" sighed the Moon-Man,
 putting on his spectacles and looking at
 the paper. "The usual crowd wants
 the usual things. The people of
 Whispering Forest want no moon at
 all so they'll be safe from Fleet Fox
 and Blunder Bear."
 "The Wigglein People, down under
 the sea, want a full moon because the
 tide is high then. Mr. Hunter wants
 a sickle moon turned upside down
 so it will rain and that's good for
 hunting."
 "Mr. Farmer wants the moon
 turned the other way so it will be
 dry and that's good for planting.
 Hum, ho! What shall I do?"
 (To Be Continued.)
 (Copyright, 1922, NEA Service.)

Dandruff Soon Ruins The Hair

Girls—if you want plenty of thick,
 beautiful, glossy, silky hair, do by all
 means get rid of dandruff, for it will
 starve your hair and ruin it if you
 don't.
 It doesn't do much good to try to
 brush or wash it out. The only sure
 way to get rid of dandruff is to dis-
 solve it, then you destroy it entirely.
 To do this, get about four ounces of
 ordinary liquid arvon; apply it at night
 when retiring; use enough to moisten
 the scalp, and rub it in gently with
 the finger tips.
 By morning, most if not all of your
 dandruff will be gone, and three or
 four more applications will completely
 dissolve and entirely destroy every
 single sign and trace of it.
 You will find, too, that all itching
 and digging of the scalp will stop,
 and your hair will look and feel a
 hundred times better. You can get
 liquid arvon at any drug store. It is
 inexpensive and four ounces is all you
 will need, no matter how much dan-
 druff you have. This simple remedy
 never fails.—(Advertisement.)

Dorothy Dix Talks

By DOROTHY DIX, the World's Highest Paid Woman Writer
 DEMOCRACY IN LOVE

A girl of a good family is in love
 with a young man of no family at all.
 Her ancestors came to America in the
 Mayflower or with Lord Baltimore, or
 in some other highly proper manner.
 His parents arrived in America, via the
 steerage of an immigrant ship.
 The young man is himself unexcep-
 tionable. He is intelligent, well edu-
 cated, well mannered, a gentleman.
 Also he is a climber who is already
 making a place for himself in the sun.
 But the girl does not know whether to
 marry him or not because he does not
 belong to her own caste.
 Suppose he doesn't, what of it? It's
 the man himself, and not his pedigree
 that concerns his wife, and surely it
 is better to have a husband with a fu-
 ture than one with a past. Likewise,
 a woman can be a million times more
 proud of a man who is doing things
 himself, than she can of one whose
 grandfather, or great, great grandfa-
 ther did something.
 Of all forms of futile vanity, surely
 the most pitiful is that which is found
 in ancestor worship, and which
 puffs out its poor, little puny chest
 and struts around, basking in the
 glory of others. It is too weak and
 feeble to achieve anything itself. It
 is too dull, and stupid, and lacking in
 energy and purpose to do anything on
 its own account, but it lives on the
 reputation of dead and gone men and
 women, who had the ability to carve
 out a fortune for themselves.
 Yet, how many of these weaklings
 we know. Poverty-stricken people who
 are too proud to work at anything but
 mahogany desk jobs, because their
 families used to be rich and impor-
 tant before the Civil War; insignificant
 people who never let you forget for an
 instant that their great, great, great
 grandfathers were an occupation for
 the governor of a judge. Down-and-out
 people who have never seen the oppor-
 tunities that came their way because
 they were always looking back on the
 past and regretting their forebears.
 Cultivating a family tree in Ameri-
 ca where we are all constitutionally
 born free and equal, is merely a hob-
 by that is interesting to the cultivator,
 and amusing to the on-lookers as long
 as it remains merely an occupation for
 an idle hour. If it makes the Ad-
 amites and the Eveses happy to claim
 that they were the original family that
 settled the Garden of Eden, by all
 means let them have their pleasure,
 and paint on their motor cars a coat
 of arms comprised of a fig leaf couchant,
 and a serpent rampant on an azure
 field. If a rich bootlegger wants
 to spend his newly acquired money in
 having a mythological ancestry, traced
 back to the Norman conquest, let no
 one begrudge the price he pays a
 heraldry shark.
 Nothing adds to the gaiety of life
 more than the newly aristocratic, but

LEARN A WORD EVERY DAY

Today's word is ETHINICAL.
 It's pronounced eth-ni-cal, with
 accent on the first syllable.
 It means a habit or peculiar to
 race; relating to common physical and
 mental traits in races.
 It comes from Latin "ethnicus,"
 nation.
 It's used like this—"The treaty-
 makers after the war, made a pre-
 tense of trying to re-map Europe along
 ethnical lines but did not make much
 of a success of it."

THE ODOREATER

Onions, fish, melons can live with
 other foods in peace in one ice box
 when the new odor-eater is present.
 It is made of the same porous sub-
 stance used in gas masks. Every few
 hours it must be heated in the oven
 to remove the odors it has absorbed.
 This leaves it fresh and absorbent as
 ever.
 It is very small and will not take
 much room on the top shelf. This is
 where you should keep it if you want
 to have a thoroughly sweet smelling
 ice chest. For further information
 write to The Delineator.

If You Are Well Bred

You know how to accept favors
 gracefully as well as grant them.
 Many unconsciously give the impres-
 sion that they are capable and so self-
 sufficient, that those associated with
 them never have the satisfaction that
 comes from doing a kindness for them.
 Sometimes it is gracious to allow
 others to do what you could more
 easily do yourself, just on that prin-
 ciple.

RED FROCKS

At the Paris races recently it was
 noticed that many of the Parisiennes ap-
 peared in all red frocks. Some frocks
 were of crepe and some of heavier ma-
 terials. The most pleasing one was
 worn with a small turban of the same
 material as the frock.

POPULAR CREPE

Georgette crepe continues to be a
 most popular material, and is espe-
 cially so when it is printed in bright
 figures or brocaded in self-tones.

GRADUATES

In Lincoln, Neb., this year girl gra-
 duates will wear frocks of white crepe
 de chine. The Los Angeles girls have
 cast their votes in favor of voiles and
 dimities.

NEGLIGEEES

A very good effect is gained by
 wearing a black chiffon slip over a
 colorful negligee with a batik design.

FALL SHOES

Fancy shoes are most popular now,
 but the newer models indicate a return
 to more conservative models that we
 are now seeing. Heels seem to stay
 "sensible."

YOUR HEALTH

BY DR. R. H. BISHOP.

TUBERCULOSIS
 Too many people in the first stages
 of tuberculosis think they are excep-
 tions and can beat the disease their
 own way. If they broke a leg or were
 attacked by appendicitis or a contagi-
 ous disease, they would stop working
 until they were completely recovered.
 Yet in the case of the world's most
 worst diseases, they think it unne-
 cessary to quit until the disease has such
 a foothold it is practically impossible
 to effect a cure.
 Tuberculosis is caused by a bacillus
 or germ so small it can be seen only
 under the microscope. Sunshine will
 cause these germs to curl up and die,
 which explains why the disease thrives
 in houses where fresh air and sunlight
 are shut out. It also explains why tu-
 berculosis is not contracted out of
 doors.
 When exposed to infection people
 in good physical condition are safe
 enough, because nature provides de-
 fenses which destroy the bacilli. It is
 when the body is weakened by sick-
 ness or improper living that the germs
 gain a foothold.
 When the disease has once started
 there is a battle on in your body be-
 tween the invading germs and the de-
 fenses nature has provided. It is your
 business to strengthen your defenses
 by rest, fresh air, proper food and
 good health habits.
 The encouraging thing is that the
 tuberculosis death rate is surprisingly
 yearly more disease is being pre-

Another Fine Installation of this story Tomorrow

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That Dime Was a Cinch



That Dime Was a Cinch



Did Without Food as Long as He Could

Alameda Citizen Suffered So Terribly From Indigestion He Was Afraid to Eat; Lost 26 Pounds

"It is a fact, I began to feel like a
 new man before I finished my first
 bottle of Tanlac," said Joseph H. Pe-
 terson, 1925 Fair Oaks Ave., Alameda,
 Calif.

"For twelve years, I suffered with
 stomach trouble. I had no appetite
 was badly constipated, and would go
 without eating as long as I could,
 knowing when I did eat I would blot-
 up with gas and have a terrible chok-
 ing sensation and there would be such
 intense cramping pains in my stomach
 I would drive me almost frantic. I
 lost twenty-six pounds in weight in
 three weeks and was in such a miser-
 able, run down condition I could get
 but little sleep.
 "Before I had finished my first bot-
 tle of Tanlac, I felt like a different
 man, and now I've completely regain-
 ed my health, strength and weight.
 Tanlac is a grand medicine and I will
 always praise it."
 Tanlac is sold by all good druggists.
 Advertisement.

"STOPS LAXATIVES--HEALTH REGAINED BY INTERNAL BATHS"

Mr. A. Carnecki, 657 Montgomery
 St., San Francisco, Cal., writes Ty-
 rrell's Hygienic Inst. of New York as
 follows:
 "I must admit that the use of the
 'J. B. L. Cascade' has cured chronic
 constipation from which I suffered.
 Since May 12, 1913, I have never even
 tasted any kind of patent medicine or
 purgative. My health is excellent in
 every respect."
 Over half a million bright, keen, in-
 telligent Americans have found that
 Internal Bathing is more essential to
 their health than external baths—
 Have found that used occasionally,
 at night they feel like different people
 the next morning. No more of that
 bilious, tired, nervous feeling, but hav-
 ing by nature's own cleanser—antiseptic
 warm water—removed all the poi-
 sonous waste from the lower intes-
 tine, they awake thoroughly refresh-
 ed by normal sleep, with all their func-
 tions acting properly, clear headed,
 happy, confident, eager and capable
 for the duties of the day.
 A. R. McIntyre Drug Co. will gladly
 explain to you the simple operation of
 the "J. B. L. Cascade," why it is so
 certain in its results, and will give
 you free of cost, an interesting little
 book containing the results of the ex-
 periences of Dr. Chas. A. Tyrrell of
 New York who was especially suc-
 cessful in treating over 25 years in
 that city. Why not cut this out as a
 reminder to get this book as soon as
 possible. Remember, please, it is free.
 —Advertisement.

RESINO

Soothing and Healing
 Reduces redness
 roughness, blotches
 and other eruptions
 making the skin
 clearer, fresher
 and more attractive

Inexpensive and easy to use
 TRY IT!
 At all druggists

Skin Tortured Babies Sleep
 Mothers Rest
 After Cuticura