

"Mary," he said, in a firm voice, "it was abominable. But now that the mistake has been made, won't you—won't you—?"

And a moment later he was clasping the strong, capable Miss Mary Burton in his arms. And he found that he did not feel anything like his age.

It was not until the end of Miss Smith's lunch hour was at hand that he remembered to tear the letter which he had left on her desk to pieces.

"A business letter?" inquiring Miss Burton, wondering why he was destroying it so carefully.

"No, my dear," answered Mr. Rogers. "I'm just covering up my tracks, that's all. By the way, can you find a place in your department for an ignorant, unintelligent young woman with a genius for happy blundering?"

## LIKES THIS RECIPE

**Editor Day Book:**—I am glad to tell you one of your recipes furnished my pet table economy. Until I used your crumb cookie recipe I was alarmed at the waste of dry bread in my house. My family do not care for bread budings and the crumb cookies fill a long-felt want. For fear that some housekeepers have not kept this recipe I am giving it. M. L. T.

### Crumb Cookies.

Cream  $\frac{1}{2}$  cup of lard with 1 cup of sugar, add 2 eggs and beat thoroughly. Add  $\frac{1}{2}$  cup of molasses, teaspoon each of salt and cinnamon. Dissolve 2 level teaspoons of soda in  $\frac{1}{2}$  cup of sour milk, add to egg and sugar mixture. Two cups of fine bread crumbs and flour enough to roll. Cut into shape and drop bit of jelly jam or apple sauce in center of each cookie. Bake quickly.

## DISHES OUR AMERICAN GOVERNORS LIKE BEST

Folks in Georgia say that Mrs. John M. Slaton, the "first lady" of the "cotton state," can cook anything from a turnip to terrapin, but because the governor of Georgia likes beaten biscuits above all other dishes, biscuit-making is her specialty.

BY MRS. JOHN M. SLAYTON,  
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The old-fashioned southern dish, beaten biscuits, is Governor Slaton's favorite dish, and this is my favorite recipe.



To one quart of flour add 3 rounded tablespoons of lard and about one-fourth cup of water. Add a pinch of salt. Mix the dough, and if it is not quite soft enough add a very little more water. When the dough is thoroughly mixed either beat it in the old-fashioned way or run it through a rolling machine, which is still better,

The secret of success lies in folding and rolling the dough thoroughly. It should be rolled until it pops when folded. Then, when the biscuits are cut out, each one should be pricked with a fork on top to keep it from blistering.

### BY AND ABOUT WOMEN

The Colorado woman's eight-hour law is sweeping in its application, and includes bookkeepers, stenographers and cashiers who are employed in mercantile, merchandise and manufacturing establishments, according to a ruling of Judge C. C. Butler of Denver.

A national exposition at Christiania (open to September 30), celebrating Norway's adoption of a constitution, has an interesting exhibit of the progress of women. Since 1913 all women in Norway have had parliamentary suffrage and can now serve as judges, superior magistrates, sheriffs and district physicians, hold all state offices of public instruction, jurisprudence, etc.