

THE SPORTING WORLD FOR THE HOUSEWIFE

Crowley Expected to Make Good.

Although Jim Crowley, the former amateur champion Marathon runner, failed to make good in his initial professional performance in the fifteen mile race held in New York recently, in which he ran a bad fifth, the friends of the big, husky Irishman are sure



JIM CROWLEY

that he will more than make good later. They claim that the fifteen mile race is not his forte, but at the full Marathon distance there are few, if any, runners that he cannot show his heels to. When an amateur Crowley captured many races at this distance in hollow style and established several records.

Cleveland to Beem Crislet. Cleveland cricketers are determined to make their game one of the leading sports the coming season. Already arrangements have been made to bring the famous Beem team of Philadelphia to Cleveland to play, while in addition to that, many other clubs for the growth of the sport are to be made.

The cricketer grounds are located in Garden park on the banks of Lake Erie, an ideal place to play. The clubhouse is fitted up with shower baths, lockers and other accessories, which will prove of benefit to the players.

One of the new features to be tried out this year will be the securing of a first class professional. He will be on the grounds every afternoon during the season. He will set up the nets and coach any player who desires his services. Through this man's instructions better players will be developed and more will be taught how to play the game. To promote interest and friendly rivalry a six team league will be formed, the players of which will be chosen from the club members. Matches with other clubs will also be arranged.

Keene Has Won \$1,300,000. James E. Keene a horse owner has won a total of \$1,300,000 on the American turf in the last seven years, according to figures given out by the Eastern Jockey club. Second place for the time specified goes to H. E. Whitney, with a total of \$485,000. Other high figures are: Barney Schreiber, \$451,000; Sydney Paget, \$424,000; August Belmont, \$400,000; John E. Madden, \$392,000.

\$50,000 For Athletics. President Taft has recommended to Congress an appropriation of \$50,000 to enable the United States to participate in the first International Sporting and Field Sports exposition to be held in Vienna in May of this year. An invitation to take part in the exposition having been extended to the United States by the government of Austria-Hungary.

Tennessee Dog is Champion. Monora, a setter owned and handled by J. M. Arent of Hickory Valley, Tenn., was proclaimed the best hunting dog in America recently and awarded championship honors over a class of fourteen high class dogs. The conclusion of the event, the championship stakes of the United States Field club, brought the field trials of 1909-10 to an end.

Corrigan May Re-enter Racing Game. Ed Corrigan, the famous western sturman, recently bought from David Prewitt, owner and trainer at Danville, Ky., Ben K. Sleet and will try for the Kentucky Derby. The deal gives rise to the report that Corrigan will re-enter the racing game. Corrigan had Ben K. Sleet twice at the Tampa (Fla.) meeting.

Jockey Tard to Ride in Austria. John Tard, son of Fred Tard, will ride in Austria this year. The young man has in previous years ridden in that country.

Peas on Toast.

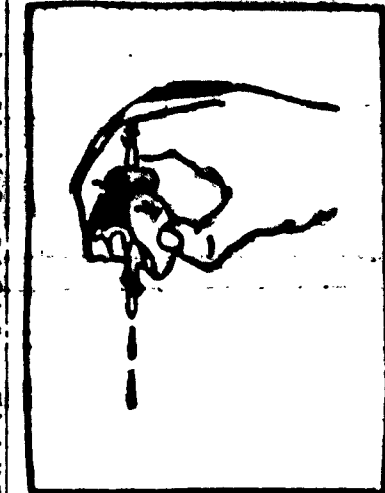
Heat a can of small, tender green peas in their own liquor, adding a teaspoonful of sugar. Drain off nearly all the liquor and measure. For a cupful melt two level tablespoonfuls of butter in a saucepan, stir in two level tablespoonfuls of flour and when smooth add the cup of liquor. Stir and cook until it looks smooth, then season with salt and pepper and add the peas, the yolks of two eggs, beaten light with a tablespoonful of lemon juice or, if you have it on hand, a tablespoonful of vinegar drained from mint sauce. Cook the sauce a few minutes after adding the egg and then pour the whole over nicely toasted bread squares or serve in little bread boxes or party shells.

Barbecued Rabbit. Open plump young rabbits all the way down the under side, wash and clean thoroughly. Lay out flat in a pan of salt and water for an hour, with a weighted plate or saucer on top to hold under the water. Wipe dry and gash across the backbone in eight or ten places and having brushed it over with olive oil and melted butter, broil over a clear fire, turning often.

Lay on a hot dish, season with salt, pepper and plenty of melted butter, then set in the oven for the butter to soak in. Heat in a small cup two tablespoonfuls of vinegar with one of made mustard and brush over the rabbit while still hot. Garnish with parsley and watercress and serve alone or with a currant jelly sauce.

Grease on Wall Paper. To remove grease marks from wall paper make a paste of fuller's earth and ammonia. Spread over the spot and let it dry; brush off with a clean stiff brush. For delicate paper fold powdered French chalk flat inside a thickness of gauze, lay the chalk pad against the grease spot and press well with an extremely hot iron. There should be no mark, and the grease will have disappeared.

New Table Fixtures. Lemon has almost entirely taken the place of vinegar as a condiment, and the little slices appear on the table almost universally for use on the oysters, fish and salad. For convenience in handling the slices and obtaining the juice without the necessity of holding the fingers the clip shown herewith



CLIP FOR LEMON SLICES.

has been devised as one of the adjuncts of a carefully laid table. The lemon slice is secured between its spreading ends and is retained there by a point on each side. A slight pressure acts on the slice of lemon and releases the juice.

Clove Apples. Three-quarters of a pound of sugar two cupfuls of water. Boil to a sirup Drop in quarters of apples, pared, and when they are cooked lift out carefully with a fork. When all the fruit has been cooked drop some of the skins in the sirup with half a dozen cloves. Cook about twenty minutes remove the skins, pour the sirup with the cloves over the apples in a jar and cover up.

Mayonnaise Dressing. One cupful of sugar, two tablespoonfuls of flour, one teaspoonful mustard, salt and pepper, four eggs beaten separately. Add yolks first, then whites. One-half cupful of vinegar weakened to two-thirds; beat, then pour in after eggs are added. Cook in double boiler stirring all the time until thick. Add two tablespoonfuls of olive oil or butter.

Easy Ways of Cooking. An easy way to roast beef or veal. Arrange roast as usual, then cover with thin slices of salt pork. Slip them under string that is around the roast or fasten with toothpicks. Brown thoroughly, then add necessary water. Once or twice turning is sufficient. This saves basting and does away with the hard outside.

Menonites Toast. Beat up three eggs well. Add a pint of sweet milk and a pinch of salt, cut slices an inch thick from a loaf of bread and remove crust. Dip slices into the egg and milk, fry like doughnuts in hot lard or drippings till a delicate brown and sprinkle with powdered sugar and serve hot.

To Clean Brass. Rottenstone and soft soap mixed into a paste are good for polishing brasses. The brass should be rubbed with a dandy dipped in the paste, then with a dry cloth and lastly burnished with leather dipped in finely powdered buff brick.

Too Much Love

By OSCAR COX
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While serving with my regiment as surgeon at Manila I received a letter from my old friend Dick Thurston at Batavia, Java, asking me if it would be possible for me to come down and see him. He was ill, and despite the fact that he was taking the best care of himself he didn't get any better. Couldn't I obtain a leave even for a few days?

I succeeded in getting a leave, and I found Dick Thurston on a coffee plantation, where he had gone some months before in the interest of an American grocery concern. He was living with a Javanese family, consisting of a mother, a daughter some twenty-five years old and several children. The young woman was attending to the patient's wants. Indeed, she had the whole care of him.

Dick was suffering from malignant dysentery. I put him under treatment, but got no response. A couple of days after I began to was as bad as ever. What puzzled me was that his trouble was intermittent. At one time he would appear so well that I couldn't believe there was anything the matter with him. Then, when I was congratulating myself that he was going to come out of it, down he would go again. As for the drugs I gave him, they appeared to have no effect whatever.

I hadn't been attending him long before I discovered that the Javanese girl who nursed him was in love with him. This set me to thinking. I had seen an extract somewhere—I think it was in a newspaper—from an old Dutch report stating that when a European woman takes a fancy to an European she will either have him or poison him if she gets the chance. Might not this be a case in point? Without saying anything to Dick I resolved to watch her. She was very regular in bringing in his meals, and on several occasions when she did so I concealed myself in a closet, keeping my eye to a nail hole. But if she was poisoning his food she didn't do it when she gave it to him.

"Dick," I said to my patient, "your nurse loves you."
"You don't mean it?" he exclaimed, astonished.
"Have you been making love to her?"
"I have never thought of such a thing."
"Have you any objection to doing so?"

Dick stared, but as I told him I had a theory connected with his illness he finally consented. The next time she was with him he called her to him, took her hand in his and told her that her kindness was winning his heart. She did not object in a careless and went away looking very happy.

The next day Dick was better. I told him to keep up his horning for a few days, and he did so, with the result that his improvement was remarkable. I didn't care enough for further experimenting to ask him to cease his devotional attitude and grow worse, so I resolved to eat some of his food myself. But to get the food that I was sure was poisoned I was obliged to have him do this very thing. He turned away from her, but did not at the next meal she brought him. I smuggled in some food for him, ate a little of that which she brought him and made away with the rest surreptitiously. The test fulfilled the conditions. The whole length of my alimentary canal became irritated. This was the same symptom as Thurston's. I didn't care to repeat the experiment.

There was now nothing to do but get the patient from out of the clutches of this too-much-loving nurse, but my curiosity was aroused as to what poison she was using. I thought of watching her as she prepared the food, but to do this was impracticable. I would have tested the food chemically, but had no materials for the purpose. I was puzzled.

I had, among other instruments I had brought with me, a poked microscope. It was by no means so powerful as the regular instrument, but excellent for its grade. For the want of something better I one day took up this microscope and brought it to bear on some of the food I had eaten. Immediately the cause of the trouble was revealed to me. The substance was filled with the hair-nets animal, but vegetable—hollow tubes spiked like bayonets.

And these things had been passing through Dick's digestive organs. No wonder that he was ill. A comparatively few of them had made no feel as if I had eaten hot lead.

I took some of the food to a Javanese man from whom Dick had been buying coffee, showed him the hairs with the microscope and asked him what they were.
"Those," he said, "are bamboo poison hairs, so called from the fact that they are used by our people who wish to put some one out of the way."
After a consultation Dick and I decided that we didn't care to have anything to do with Javanese justice, so I advised him to keep on good terms with his "sweetheart" for a few days that he might get no more spikes in his stomach and get well. Nevertheless, before he ate any of the food she gave him I examined it with my glass.
Then one fine morning we walked away, leaving the maiden glaring at Dick from the door where he had said goodbye to her.

PEOPLE OF THE DAY

An Illinois Statesman.

Representative James M. Graham, Illinois, member of the joint congressional committee that is investigating the Ballinger-Pinchot affair, in service his first term as a national legislator. Mr. Graham was the third choice of his party for this committee. Flour T. Ratney, also of Illinois, was the first selection, but the administration objected, and James T. Lloyd of Missouri was named. Mr. Lloyd declined in service, and the honor went to Mr. Graham.

Representative Graham is an Irish boy by birth and came to this country at the age of fourteen. His parents



JAMES M. GRAHAM.

settled in Sangamon county, Ill., and kept the furrier statesman grew up and was educated. He began his career as a schoolteacher, meanwhile studying law. After his admission to the bar he began practice in Springfield, where he has since resided. He served one term in the Illinois legislature and in 1912 was elected state attorney for Sangamon county. After four years in that position he entered the law firm of which the late Senator John M. Palmer was the head. Until elected to congress Mr. Graham devoted his spare time to the practice of law, in which he has been eminently successful.

A Needed Navigation.

Senator Beveridge, discussing an international arrangement, said, with a smile:
"By way of our richest girls have married foreign noblemen; that I understand they don't speak of the other way over there any more. They say, 'He's a nobleman!'"

Rockefeller's Almsgiver.

Rev. Frederick T. Glavin, who is the pastor of the congregation of John D. Rockefeller was formerly a minister of the Baptist church. His first and only pastor was that of the First Baptist church of Minneapolis. He held it for eight years and then resigned to become corresponding secretary of the American Baptist Education society.
Mr. Glavin's connection with John D. Rockefeller is this way: Hearing that the oil king was planning a college for New York city, Mr. Glavin secured a letter of introduction and journeyed to New York. He told Mr. Rockefeller that Chicago was the greater need of an educational institution than New York and finally convinced the oil millionaire. Rockefeller \$600,000 and I will give \$200,000," said Rockefeller. Mr. Glavin said good, and the University of Chicago came to life.
Mr. Rockefeller was impressed with the ability and made him his almsgiver.



FREDERICK T. GATES.

Within two years after entering the New York office he had been made president of thirteen companies in which Mr. Rockefeller held a controlling interest. When Mr. Rockefeller in 1909 decided to sell all his interests outside of Standard Oil one of the properties managed by Mr. Gates was sold to the steel trust for \$75,000,000. Since then Mr. Gates has devoted himself almost exclusively to philanthropic work.
Mr. Gates is a native of Saratoga county, N. Y., is fifty-six years of age and was educated at the Hamilton and

Young Folks

A SECOND SOLOMON.

View on Australian Judge Decides a Difficult Matter.

One of the occupations in Australia is sheep raising. There are large ranches upon which many sheep and lambs find food, and the shepherds guard their own.

One day a man was arrested for stealing a sheep. The man claimed that the sheep was his own; that it had been missing from his flock for some days, but as soon as he saw the animal he knew him.

The other man claimed the sheep and said he had owned him since he was a lamb and that he had never been away from the flock.

The judge was puzzled how to decide the matter. At last he sent for the sheep. He first took the man in whose possession the sheep was found to the courtyard and told him to call the sheep.

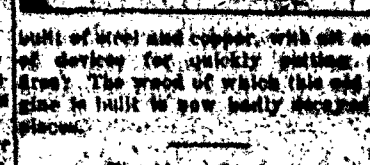
The animal made no response, only to raise his head and look frightened as if in a strange place and among strangers.

Bidding the officers to take the man back to the courtroom, he told them to bring down the defendant. The accused man did not wait until he entered the yard, but at the gate and where the sheep could not see him he began a peculiar call. At once the sheep bounded toward the gate and by his actions showed that a familiar voice was calling.

"His own knows him," said the judge.

One of the Early Fire Engines.

The fire engine shown in the picture was built more than a hundred years ago and has been retired from active service for more than fifty years. It is not a queer looking engine compared to the splendid ones we have now.



One of the Early Fire Engines.

mult of trees and copper, with an extra of device for quickly putting out fires. The wood of which this old engine is built is now badly decayed in places.

The Home Garden.

Take a tumbler of water and place in it a potato, supported about half way out of the water by two wooden sticks into it, use an each side resting on the edge of the tumbler. Put it in the sunshine for in any warm place, in about six weeks it will begin to show out little silver sprouts from the bottom and by and by tender green leaves from the top. Keep the glass well filled with water always.

Easy Puzzles.

Take a certain word of four letters, multiply its fourth component by 2, and it will give the first letter; divide the first by 20 and it will give the first letter; divide the third by 10 and it will give the second, and lastly multiply the fourth letter. The answer is the word "teacher." The answer is the word "teacher."

Questions and Answers.

Why is chloroform like Richard Wagner? Because it is one of the greatest of modern composers.
What is the greatest accident that has happened to a man to resolve in his own mind?
Do women like to see themselves in print? Not they prefer silks and velvets.
Why are penmen like chickens? Because they scratch for a living.

The Bunnie Story.

A family of bunnie lived under a rock. They were merry and trusty and playful and dumb.
All the evening they danced by the fire of the moon.
And begged Mrs. Bunnie to get dinner soon.
Mrs. Bunnie brought onions and beans in the shell.
When the midnight rattles were all known well.
With a carrot or two on a cabbage leaf.
And the young Bunnie chattered and sang on how they ate.
They had napskins of lettuce leaves tucked snugly in.
That covered them up from their toes to their chin.
They nibbled the good things and were drowsy to sleep.
They also devoured both their napskins and plates.
And good Mrs. Bunnie, "Housekeeping is a thing I can do better than you can do."
They were in a high and merry mood.
They were in a high and merry mood.

St. Anthony

St. Anthony's Hospital, 100 West 19th Street, New York City.

Through the Mountains.

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