

IN THE WORLD OF SPORT

Sherwood Magee, Phillies' Hard Hitting Outfielder.



Photo by American Press Association.

Sherwood Magee, the hard hitting outfielder of the Phillies, may wear a Brooklyn uniform next season. President Ebbetts says he is anxious to land the Quaker star for his club and has offered Pitcher Bell, Infielder Zimmerman and an outfielder for Magee. Some time ago Magee was suspended for hitting Umpire Finnegan. Since he was reinstated by President Lynch he has played fine ball. The addition of Magee to the Dodgers would greatly strengthen the club. Besides being a strong batter, he is a fine fielder and a speedy baserunner.

Pitcher Chalmers All Around Athlete.
George Chalmers, one of the pitching sensations of the Philadelphia National League team, is a motorcycle rider as well as a ball player. He joined the Phillies Chalmers occasionally picked up a little spare change during the winter months acting as a speedmaker for Elmer Collins, the bicycle rider. Chalmers has paced Collins several times in the latter's races against Bobby Wallhour. Chalmers, however, doesn't intend riding any more. He fears a spill that might injure his arm and affect his pitching. Chalmers at one time had an ambition to become an automobile race driver. He gave up this notion when he got his chance to join the Quakers. However, the big right hand pitcher is not sorry that he sidetracked that ambition, for his pitching now is yielding him a healthy income.

Dan Kelly's Record.
Forest Smithson, the noted hurdler, has written a letter, it was announced recently, to James E. Sullivan, secretary of the American Athletic Union, in which he flatly declares that the record of 9 3-5 seconds for the 100 yard dash, credited to Dan Kelly and alleged to have been made at Spokane, Wash., June 23, 1906, was a prearranged fake.

The record long has been questioned. It was not allowed by the A. A. U. until an investigation extending over six months was made. Recently the officials of the A. A. U. decided to revoke the former action, pending the outcome of another investigation.

In his letter to Secretary Sullivan, Smithson gives particulars of the alleged frameup.

Pitcher Moren is Resting.
Pitcher Lew Moren of the Cincinnati Reds has not thrown a ball all season and says he does not intend to. Moren says that he is acting entirely upon the advice of Bonesetter Reese. He had his arm treated by Reese last winter, and the famous surgeon told Moren that he would ruin his arm forever if he attempted to pitch this season. After next season, Moren says, he will retire from baseball for good. He says that he intends to have one good season before he retires and thinks 1912 will be his banner year. Moren is going to Mexico on Dec. 20 and will train until it is time to report to the Reds for the opening of the season.

Ball Valuable Substitute Infielder.
Cleveland critics now claim that Neal Ball is the most valuable substitute infielder in either league. The Yankee discard was shipped to a minor league last spring, too, and had to plead for a chance to stay with the Naps.

Monument For Uhlman.
A monument is to be erected just outside the historic race course at Goshen, N. Y., to commemorate the feat of Uhlman, C. K. G. Billings' champion gelding, in trotting a mile there recently in 2:02 3-4.

Manager Clarke Likes Hendrix.
Manager Clarke of the Braves is of the opinion that Claude Hendrix will develop into a star next season. Clarke says Hendrix has advanced more this year than any of his other prospects.

NUMEROUS QUIPS

Busting Things Up.
There was a fellow got a notion
That he was very strictly
Just to bust every thing he saw
He quit.

The boss he bore it without well.
He never walked or crooked or swam,
But said, "As you go out don't stare
The door."

The fellow kept about the place.
Did not go moping much that day.
They laughed and said goodbye and drove
Their pay.

He thought: "They do not realize
That I have left them to their fate.
So much the better. Let them laugh.
But wait!"

And then he ambled down the street
And confidently told the town,
"Now, fellows, watch and see the boss
Fall down."

Somehow or other things went on;
The bossness did not go to smash.
The boss went smiling as he grabbed
The cash.

And every day the fellow met
Some friend who didn't know he's quit
And didn't care and wasn't sure
A bit.

It rather stunned him that the world
Went booming on through day and night
As well as when he used to keep
It tight.

Somehow there isn't any man
For whom the whole creation quirms,
And good men cluster round a job
Like germs.

And when you up and leave your place
And think the whole business works
Just fine.

The fellow hollers: "Tag, old man!
You're lit!"

The world goes plunging, plodding on,
As unconcerned as it can be.
If you are mentioned some one asks,
"Who's he?"

—St. Paul Dispatch.

Rather Stiff.
"That is a rather stiff assertion,"
said Senator Curtis at a dinner in
Washington of a reciprocity argument.

"That, in fact, reminds me of one
of our Kansas stories."

"What is that tall chimney foot"
said a visitor to Kansas, pointing to
a factory in this lonely quarter?

"No, was the reply. "That's just
Joe Miller's well. Cyclone turned her
inside out!"—Washington Star.

Playing Safe.
"You seem to be rather fond of
swiss cheese," remarked the sympathetic
"I always thought cheese with holes
in it was indigestible."

"The holes are," rejoined the man
who had just finished his fourth sandwich,
"but I never eat the holes!"—
Chicago News.

Why it isn't in.
"Get your coal in yet?"
"I should say not. Do you think
I'm a cheap guy? When I want coal
I'll let the neighbors know that I can
afford to pay the top price for it!"—
Detroit Free Press.

Awful.
"Well, have you thought of a sentence
containing the word 'dynamite'?"
asked the teacher.

"Yes, sir," my sister Rose would
let you kiss her, but my sister Dinah
might!"—Roseleaf.

One Proof.
"I fear that I have not gathered sufficient
evidence to convince the court
of my client's insanity."

"Perhaps the court will regard his
employment of you as evidence!"—
Houston Post.

The Real Thing.
Stranger—Have you a good hair tonic
you can recommend?
Druggist (prohibition town)—Here is
something that is spoken of very favorably
by people who have drunk it.

—Puck.

Could Be Avoided.
"Doctor, I really can't afford to undergo
this operation. I haven't got
the money to pay for it."

"Oh, in that case I guess it won't
be necessary!"—Chicago Record-Herald.

Never Fired.
"Cook, did you stay long in your
last place?"

"I never stays nowhere long enough
to be discharged. It's one of these
here fireless cookers!"—Judge.

Sartorial Finance.
Mrs. Knicker—It isn't what you pay
for clothes that makes you well dressed.

Mrs. Docker—No, indeed. It's what
you owe.—New York Sun.

Safe.
Bacon—You say it's a safe railroad?
Egbert—Oh, yes. You see, you can't
open the windows; consequently you
can't get any cinders in your eyes.—
Yonkers Statesman.

Helps Some.
"The professor says that music owes
a great deal to Rossini!"

"What's Rossini?"

"That's probably Italian for 'rosin.'"
—London Opinion.

As a Bonus.
"Walter, do you serve potato with
chicken?"

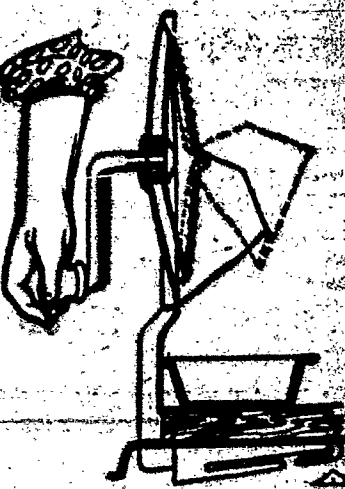
"No, sir, but if you buy a potato we
throw in a chicken!"—St. Louis Post-
Dispatch.

Good Mixer.
"Wombat is very popular."

"Yes; when anybody tells an old
story he calls it for a pretty good
mixture of a lie!"—Magazine City News.

HINTS FOR THE BUSY HOUSEWIFE

The Rotary Grater a Useful Kitchen Utensil.



An Ohio woman designed the rotary grater reproduced here with. The old fashioned method of grating a nutmeg, onion or whatever it might be was to rub the article up and down on a rough surface. This implement works differently. A wheel with a grating surface is mounted on an upright, which is clamped to the edge of the kitchen table. A holder is hinged to the center of the wheel and in it is placed the article to be grated. The wheel is turned with the object pressed close against it and the grating process accomplished very expeditiously. When enough has been grated of the holder can be lifted and its contents allowed to drop into the dish below.

Roast Squab.
Select a squab from a young cock and have the ribs broken in two places, so as to fold up and form a large covered opening. Mix one teaspoonful of salt and one teaspoonful of sugar. Rub both sides of the ribs with the mixture. Sprinkle lightly with pepper. Make a dressing as for roast turkey or chicken of moistened stale bread, one onion, chopped; two eggs, beaten; two tablespoonfuls of butter, pepper, salt and eggs to taste. Place the dressing in the ribs and fold over the ribs. Place in roasting pan with one cupful of boiling water. Roast for two hours or until the meat loosens from the bone, basting occasionally. Serve with tart apple sauce. This makes a meal for six.

Lobster a Casserole.
Rub the inside of a casserole with the cut surface of a clove of garlic. Break the meat of a boiled lobster into large pieces and fry in olive oil, adding a tablespoonful each of chopped onion, carrot and parsley. Add a bay leaf, a pinch of thyme and two tablespoonfuls of sherry. Cook for twenty minutes, then take out the lobster and keep hot. Add to the sauce one-half cup of hot cream and one-half cup of steamed and sliced tomatoes. Simmer for ten minutes, put in the lobster, reheat and serve.

Plums in Rice Morder.
Cook rice in milk until tender and quite dry, adding a pinch of salt when it is half done. Make it rather sweet with powdered sugar and pour into a border mold to set. When ready to serve turn it out carefully and fill the center with very rich stewed plums. Pour a little of the syrup over the rice and heap whipped cream over the plums. The stones should be removed from the fruit and the kernels sliced in ten minutes in a little thin-slice and then mixed with the fruit.

Stuffed Beef Heart.
Boil the heart three hours. When done have just enough water for gravy. Make a dressing of one-half cupful of breadcrumbs, one-half teaspoonful of salt, one-quarter teaspoonful of pepper, one-half teaspoonful of sage, one-half small onion, chopped; one-half tablespoonful of butter and hot water enough to moisten and mix thoroughly. Cut out the front muscles and stuff the heart. Sew up and put in oven with liquor. Thicken the gravy. Serve hot or cold.

Apple Grant.
Peel and slice thin six large ripe apples and put in deep pan for baking. Add one cupful sugar, one-half cupful water and nutmeg and stir thoroughly. Make thick batter of one large cupful flour, one heaping teaspoonful baking powder. Add one tablespoonful lard and one tablespoonful butter. Then pour the batter over apples and bake until done and nice and brown on top. Serve with milk and cream.

Candied Apples.
Put a cupful of brown sugar with a little water on to boil and when it threads dip sound tart apples in the candy and cover thickly. Put a stick in the apple to hold by. You will have something to please the little ones and it won't harm them either.

Chili Sauce.
Twelve ripe tomatoes, four small onions, three small peppers, three tablespoonfuls of salt, six tablespoonfuls of sugar, three cupfuls of vinegar. Chop all very fine and cook away nearly one-half.

To Whiten Lard.
If when rendering lard you add a half cupful of milk you will find it will make the lard much whiter and you need make it white in any way.

FOR THE CHILDREN

Lesson.

There are four seasons that repeat in the year.
Teaches the children to sing
If mother should be that wouldn't it be
The funny for something
It is all in the little white snow
And here the little snowflake
And here.

They say when the mother bird thinks it
is time
For her babies to walk all alone
She pushes them out of the nest one by one—
Right out of their dear little home!
If my mother did that to me wouldn't I
Just sit there and cry and cry and cry?
I suppose they all know just the best way
to do.

The mother bird parents and mine,
No matter how many it may seem to me,
We ought to help every time.
For mothers and fathers are wise, they
And they ought to know what best to do
see!
—Youth's Companion.

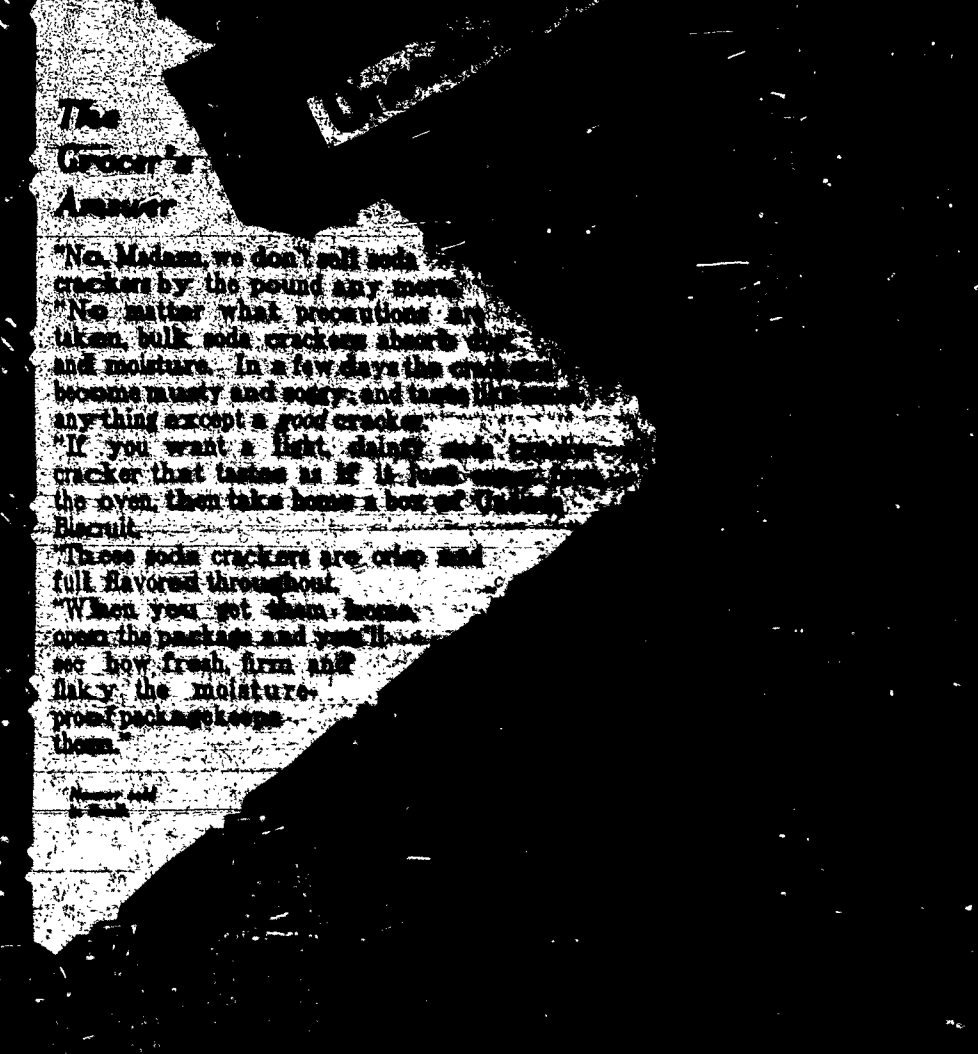
Where the Spider Go.
What do the spiders do when winter
comes? Do they go south as the
birds do, or do the birds do in winter
time, do they roll up in a ball and
sleep the hours away?
Of course, as a matter of fact many
of them do die of old age, for some
are short lived, but others are known
to live for three or four years, and
these find a cozy corner and tuck
themselves in for their winter sleep.
The spiders build small clean homes
for themselves in the first cold days
of November. Beneath the loose bark
of a tree, for example, they build
down to wait for the warmth of
spring sunshine.

The tiny creatures weave a web
pile, these they are plenty of shape,
unless they can get into a warm
hole of somebody's wardrobe or closet.
The ground spiders dig down into the
ground or find a crevice in which they
can settle down to sleep. The house
spider takes the least trouble of all.
She just drives her feet up and down
she can to her body in the same little
house that she built for herself in the
summer and it stands just what she
needs to climb out of reach and go
off to sleep again, too busy or too
drowsy to feel danger.

Early in the spring little spiders
wake up again rested, refreshed and
ready for work.—Chicago Tribune.

For Corn in Belgium.
In Belgium they have just discovered
that one kind of corn, or maize,
as they call it, is good to eat. They
have taken to the maize enthusiastically,
and here is the latest fashion for a
child's party. They decorate the
room and sometimes the house with
corn, cornucopia, autumn leaves, etc.

Each guest had a wooden plate
plate on which he ate a ear of corn.
Each plate he saw and counts
the kernels before they are all poured
into the large decorated bowl prepared
for the purpose. A prize is given to
the child having the greatest number
of kernels on the cob. The prize is
often a picture postcard. Any simple
thing will do.



The Grocer's Answer.
"No, Madam, we don't sell such
crackers by the pound any more."
"No matter what precautions are
taken, bulk soda crackers absorb fat
and moisture. In a few days the crackers
become musty and soggy, and taste like
anything except a good cracker."
"If you want a light, dainty and
cracker that tastes as if it just came from
the oven, then take home a box of
Garden of Eatin' Biscuits."
"These soda crackers are crisp and
full flavored throughout."
"When you get them home,
open the package and you'll see
how fresh, firm and
flaky the moisture-
proof package keeps
them."
—Garden of Eatin' Biscuits.

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