SNAPSHOTS AT CELEBRITIES

Dr. Harry Lane, the New Senator From Oregon.

When the United States senate convenes after March 4 many familiar faces will be missed, and seats long filled by well known statesmen will be occupied by men newly invested with the toga. Among the absentees will be Jonathan Bourne of Oregon, president of the National Progressive Republican league and sometimes referred to as the "original Roosevelt man."

Senator Bourne's successor in the upper house of congress is Dr. Harry Lane of Portland, Ore. He is a Democrat and will share the honors of the medical profession with Senator Gallinger of New Hampshire. For years Dr. Gallinger has been the only physician with a seat in the upper house of congress. The new senator is a grandson of General Joseph Lane, who ran on the presidential ticket with J. C. Breckinridge of Kentucky in the memorable campaign of 1860 and who also served Oregon in the United States senate. He was elected on the state's admission into the Union in 1859.

Senator Harry Lane is without experience as a national legislator. He has served as superintendent of the Oregon State Insane asylum and also as mayor of Portland. Last November he won the preferential primary senatorial election and, although a Democrat, was elected by the Republican legislature. All the legislators were pledged to vote for the senatorial candidate who received the highest popular vote.

Secretary to the President.

Joseph Patrick Tumulty, who is to be secretary to President Wilson, was the first member of the president's official family to be named. Mr. Tumulty has been secretary to Governor Wilson since he took office. Mr. Tumulty is also clerk of the supreme court, but when he assumed the duties of the latter place last November he

JOSEPH P. TUMULTY.

ceased drawing pay from the state as secretary, although continuing to discharge the duties of that office.

Though only thirty-four years of age, Mr. Tumulty has had much experience in politics. He is a native of Jersey City, and his father was formerly a member of the state legislature. He attended St. Bridget's parochial school there and later entered St. Peter's college, where he received the degree of bachelor of arts. He was admitted to the bar in November, 1902, and is connected with many political and social organizations, chief among them the Knights of Columbus and St. Peter's Alumni association. Mr. Tumulty was elected to the legislature in 1907 and served four terms. His record as a legislator, orator and debater won him distinction. He is married and has six children.

FOR THE CHILDREN

Tomorrow.

C. will get up very early,
 Sweep the sidewalk nice and clean,
Feed his dog and take him walking,
 Be the best boy ever seen—tomorrow.

He will keep his clothes most tidy,
 Have his fingers neat and trim,
He will have his shoes well blackened
 Such things do not trouble him—tomorrow.

He will gladly run the errands,
 Sort his father's papers, too;
Feed the bird and clean his toy case
 There is nothing he won't do—tomorrow.

But today is for his snowman,
 For his skates and for his sled,
Other things tomorrow—maybe.
 That is pretty far ahead—tomorrow.

Yet we love our little worker,
 For he is so very dear,
Though that day he means to work most,
 That "tomorrow," ne'er is here.

Origin of Modern Colors.

Turkey red is made from the madder plant, growing in Hindustan.

The exquisite prussian blue comes from fusing horses' hoofs and other refuse animal matter with impure potassium carbonate.

Gamboge is from the yellow sap of a tree in Siam.

India ink is made from burned camphor.

Mastic comes from the gum of the mastic tree, which grows in Greece.

Raw sienna is the natural earth from the neighborhood of Siena, Italy, and umber is an earth found near Umbria.

Blue black comes from the charcoal of the vine stock.

The camel furnishes Indian yellow, and the cuttlefish gives sepia, which is an inky fluid the fish when attacked discharges to make the water opaque.

Bistre is the soot of wool ashes. Scarlet is iodide of mercury, vermilion is from the ore cinnabar, and the Chinese white is zinc.

The gorgeous carmine, crimson, scarlet carmine and purple lakes are furnished by the cochineal insects.

A Sneezing Story.

A humorous story about sneezing is told in that wonderful collection of oddities, "The Arabian Nights." A schoolmaster was particular in teaching his pupils the value of politeness. He also told them that whenever he sneezed they should clap their hands and say, "Long live our noble master!"

One day master and pupils went out for a stroll. The air was hot, and all soon grew very thirsty. Great was their joy at last to find a well. But the bucket was at the bottom of the well, and so the schoolmaster went down to bring it up. When he was ready to be hauled up the boys seized the rope and tugged for dear life. Just as the schoolmaster reached the top of the well he sneezed. The boys let go the rope and clapped their hands, shouting, "Long live our noble master!"

As for the poor schoolmaster, he fell to the bottom of the well, where he may be to this day for all one knows.

Circle Marbles.

On one end of a large table or upon the floor mark with chalk three circles measuring ten, fifteen and twenty inches across and drawn one inside of the other, says the Delineator. These circles are numbered, beginning with the outer one, 10, 25 and 100.

Give each boy a supply of marbles and, taking turns, shoot the marbles at the circles. The object of the game is to try to shoot a marble from a given distance as near the inner circle as possible. One boy is appointed as score taker, and he keeps tally of each boy's score. Each boy scores the number of counts registered on the circle nearest which his marble stops, and at the end of fifteen minutes the boy with the highest score wins the game.

Seaweeds as Food.

Wanderers along the ocean beaches often stop to admire the beautiful or curious forms of plant life thrown out by the resistless tide, but few are aware or care to know that some of these weeds are esteemed staple articles of food in distant parts of our great republic. In Hawaii many tons are annually gathered and eaten by the natives, also by the Chinese and Japanese residents. At low tide great numbers of women and children may be seen with pails, baskets and sacks scraping the weeds off the rocks with knives or pieces of sharpened iron. Though a few species are favorites, more than a score are commercially valuable.

The Most Improbable Story.

Materials required are as many pencils and sheets of paper as there are players.

This is an excellent game and is specially suitable to people possessing the bump of imagination. After pencils and paper have been distributed among the players they are told that they will be given twenty minutes in which to write the most improbable story that occurs to them. The papers are then passed on, so that each player gets some other player's story, and the stories are read aloud in turn and judgment pronounced, the best story being not the cleverest or the most interesting, but the most improbable.

Japanese Tag.

When a player is tagged he must place his left hand on the spot tagged and keep it there until he has caught some other boy or girl. The game works out in this way: The one who is "it" endeavors to tag a runner on the knee or foot, so that his efforts to tag any one else while his hand is on that part of the body will be awkward and amusing.

HINTS FOR THE BUSY HOUSEWIFE

Combination Drawer and Shelf For a Linen Closet.

A combination drawer and shelf for a linen closet is much better than a shelf or a drawer, says Popular Mechanics. It is constructed in the manner of a drawer, with sides and a back, the front being open and the ends of the sides cut rounding. A clip is attached to the under side of the bottom, near the front edge, to provide a means for pulling out the holder.

Sheets, towels, tablecloths, napkins, etc., can be neatly piled on the holder and can be seen without digging down to the bottom. It has the advantage over the shelf that it can be pulled out without anything falling off, and the linen on the back part can be easily reached as well as that in front. The closet may contain as many holders as are necessary and should be provided with a door for keeping out dust.

Pudding Sauces.

Orange Sauce.—Beat the whites of three eggs until stiff, add a cupful of powdered sugar and continue beating. Add the rind and juice of two oranges and the juice of a lemon.

Molasses Sauce.—A cup of molasses and one and one-half tablespoonfuls of butter boiled together five minutes. Remove from the heat and add two tablespoonfuls of vinegar.

Cream Sauce.—Beat together until thick one-quarter of a cupful of thick cream. Add one-third of a cupful of powdered sugar and one-half teaspoonful of vanilla.

Foamy Sauce.—Cream half a cupful of butter, add a cup of powdered sugar, an egg, well beaten, and a tablespoonful of vanilla. Beat while heating over hot water.

Spaghetti With Meat.

Put a teaspoonful of butter into a frying pan and when hot put in a sliced onion and a clove of garlic, cut fine, frying to a light brown.

Next add one pound of chuck steak and two or three slices of bacon cut into short lengths. Let this cook for about five minutes and then put in a cupful of canned tomatoes and a few mushrooms. Season with a little salt and paprika and let all simmer for an hour and a half or until the meat is soft. In the meantime cook spaghetti by putting into boiling salted water and cooking twenty minutes. Drain and lay half on a large platter. Pour over half the contents of the savory pot and sprinkle a little grated cheese over all. Add the remainder of the spaghetti, cover with the rest of the meat and gravy and serve very hot.

Cocoanut Cream Pie.

Half cupful prepared cocoanut soaked five minutes in two cupfuls of milk, one egg, one small cupful of sugar, butter the size of a walnut, one small tablespoonful of cornstarch. Put the milk and cocoanut over stove in a double boiler and when hot stir in the sugar, then the butter and the yolk, beaten, and a tablespoonful of cornstarch dissolved in milk. When cooked pour into a pie shell previously baked. Put meringe on top, using white of egg and a little sugar. Put in oven and brown.

Beef Tongue, German Style.

Cook a beef's tongue until tender and remove the skin when half cooled. Prepare a sauce as follows: Boil one-half cupful of vinegar, two and a half cupfuls of water and two tablespoonfuls of sugar, with one-half cupful of raisins, for ten minutes. Add a dash of salt, thicken with one tablespoonful of cornstarch, rubbed with one tablespoonful of butter and boil rapidly. Cut the meat in slices. Pour over the sauce and garnish the dish with fried eggplant or French fried sweet potatoes.

Mush, Western Style.

Prepare a thick cornmeal mush of white meal, cooking it at least an hour. Remove the rind from the desired amount of bacon, scald the slices and fry them until crisp in the oven; then drain and keep hot. Set the frying pan on top of the range and drop in the mush by spoonfuls, browning on either side. Serve very hot.

Starching Curtains.

Curtains that are starched with flour will last longer than if ordinary starch is used, because flour does not rot them the same as starch does. Mix three tablespoonfuls of flour to a paste with cold water, then pour boiling water on as for ordinary starch. This will be sufficient for two pairs of curtains.

Danish Pudding.

Cook one cupful of tapioca in a double boiler for one hour. When cold add half a cupful of sugar and one tumblerful of currant jelly. Turn into individual molds or in one large mold and serve with whipped cream.

Baked Pork Chops.

Cover bottom of pan with two inches of dressing, with chopped onion in it. Put the chops on top of dressing and almost cover with hot water. Bake until brown.

HUMOROUS QUIPS.

Sailors and the Circus.

Mates, the water tight connection 'twixt my story and the facts
 Showed within my recollection was to do with circus acts,
For without a bit of aid or sympathy a big Hindu
 Circus juggler named Dab Kadir saved the passengers and crew.

We had lately left the shipping in the harbor through the haze
 When a norther, wet and ripping, tore the rigging from the stays.
That is when we lost the compass as the wormy vessel rolled,
 But more vital was the rumpus of the circus in the hold.

With the captain mad and bawling, "Lively, durn ye—maina'l haul!"
 Honest, mates, it were appalling just to hear them tigers squall!
Then a running breaker scooped us, and we got a wicked shock,
 For the topping sea had pooped us, jamming us upon a rock.

"Lighten ship!" the captain thundered, mounting on the wrecked caboose.
 How to lighten her we wondered with them yelling tigers loose.
It was mutiny to falter—smell of hemp about the jaws—
 But we wondered if a halter wasn't pleasanter than claws.

While the crew were thus delaying, "Here's a chance to show my skill!"
 We could hear Dab Kadir saying. "Lighten ship I can and will!"
"Stow your jaw!" the captain told him. "Stow your own!" the heathen scoffed.
 Then into a ball he rolled him and so hurled him high aloft.

After him the mate went whooping, then the bos'n, Pat O'Hare;
 Next the cook and crew were trooping one by one into the air.
Up and up that Hindu hurled us, boots and breeches, head and heel,
 Fast and faster tossed and twirled us in one yelling human wheel.

Then the lightened vessel floated as we whirled above the deck,
 While the heathen juggler gloated and the ship escaped a wreck.
Three whole days he kept us juggling in the air by sleight of hand.
 On the fourth, while still a-churning, everybody sighted land!

—Chicago News.

Very Fond of It.

In the endeavor to uplift the race a friend of ours started in by trying to smash silly old superstitions. Our friend believes that negroes are maligned and that many of the stock jokes about them are not founded on fact. He has, in fact, succeeded in proving that a number of the old minstrel standbys are mere senseless jests. And the other day he interviewed the elevator boy in his office building.

"Arthur," he said, "there's a silly old saying that you colored people are crazy about chickens. I can't see how that started. Do you like chicken?"

"Yassuh."

"Of course almost everybody likes chicken. I mean to say, do you like it better than anything else in the world? Do you like it so well that you would steal it if you couldn't obtain it honestly?"

"Boss, I likes chicken so well dat if I couldn't git it no other way I'd buy it!"—Cleveland Plain Dealer.

What He Could Do.

It was getting late, and Dubbleigh's gasoline had given out.

"Anybody around here got any gasoline?" he asked, drawing up at a small hotel by the roadside.

"Nobody but me," said the landlord.

"Good," said Dubbleigh. "How much do you want for it?"

"Couldn't sell it to ye today," said the landlord. "It's Sunday."

"But, see here, my friend," protested Dubbleigh. "What can I do? I"—

"Ye might put up here for the night," said the landlord indifferently. "I got a nice room I can let ye have for $7."—Harper's Weekly.

Directions Inside.

A Merthyr man was rushing to catch the 10:40 when he met a porter coming out of the station with a smart little terrier under his arm.

"Hello," he remarked to the porter, "and where is this fine little fellow bound for?"

The porter scowled at him savagely. "You don't know where he's a-goin'; nobody don't know where he's a-goin'. He's bin an' et his label."—New York American.

Unlucky.

"I think I must have been born unlucky."

"What makes you say that?"

"Well, for instance, I went to a cricket match once. There were twenty-two players on the field, two umpires and 10,000 persons looking on, and—the ball hit me!"—Illustrated Bits.

Where They Came From.

Sadie was eleven and Alice seven. At lunch Alice said: "I wonder what part of an animal a chop is. Is it a leg?"

"Of course not," answered Sadie. "It's the jawbone. Haven't you ever heard of animals licking their chops?"—Little Chronicle.

Well Watered.

"You had better be careful when you go out this morning," said Mrs. Bingo. "There's ice all over the front steps."

"Yes," replied her husband. "I expect it's my fault. When I came in I upset a milk bottle."—New York World.

One Sided Conversation.

Bacon—I've been up talking to your wife for about two hours.

Egbert—Talking to my wife for two hours? What did you say?

"Oh, I said 'How do you do?' and she said all the rest."—Yonkers Statesman.

IN THE WORLD OF SPORT

Runner Tabor Thought to Have Big [illegible]

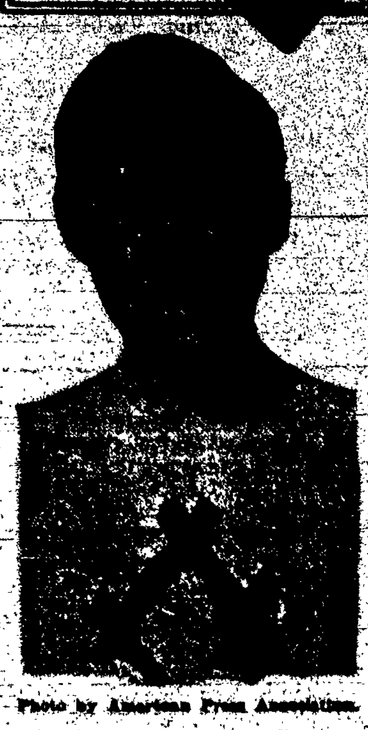

Photo by American Press Association.

Not only is Norman Tabor of Brown university expected to be the next intercollegiate one mile champion, but he stands an excellent chance of breaking the present record of 4 minutes 15 2-5 seconds, held by John Paul Jones of Cornell. It all depends upon the way in which Tabor runs his race at the intercollegiate championships.

That he possesses the speed and the endurance necessary to accomplish such a feat he has proved time and again, but Tabor is what is known as an indifferent athlete. He likes athletics, but he is not the kind of runner who leaves the barrier with the intention of trying to break records. If he were he might even now hold the mile record.

Star Pitchers Lacked Control at Start.

The game has few great pitchers who broke into the big league with control. Ed Walsh, Bill Donovan and even Mathewson were a wild lot when they started on their major league careers. But they gradually overcame this failing and eventually were numbered among those pitchers who are noted for having command of the ball.

Walter Johnson was one of the few great pitchers who came into prominence in possession of control. He was able to get the ball over the very first day he pitched for the Nationals, and it is on rare occasions that he is wild.

Control seems to have been natural to Walter, just like his tremendous speed. The night he reported to Joe Cantillon in 1907 Cantillon put this question to the youngster:

"Johnson," asked Joe, "how is your control?"

Walter studied awhile, then answered in that characteristic drawl: "I don't know. I never had to use any where I was."

Still Hunting For "White Hope."

Crowning Luther McCarty champion white hope has by no means put an end to the hunt for new material. McCarty's success, on the contrary, has given a new impetus to the industry of developing white heavyweights.

The sight of the raw cowpuncher, who has practically sprung up overnight, gathering a fortune on the stage and being showered with big purses has made it apparent that there are possibilities in the white hope business even more enticing than gold hunting used to be in the days of the Klondike rush. Witness, for instance, the frantic struggle now going on for the privilege of managing Jess Willard, who is expected soon to be running McCarty a close second in gathering dollars and glory.

Roos New Yale Strong Man.

W. F. Roos of Hoboken, N. J., is the new "strong man" at Yale. It was announced recently that he had broken the university test record with a total of 2,065 points. The former record of 2,490.0 was held by John R. Kilpatrick, 1911, the football and track star. Roos is a member of the junior class in the scientific school.

"Doggie" Trenchard a Coach.

Varsity teams of all branches at the University of North Carolina will be under the general supervision next year of "Doggie" Trenchard, assistant coach of athletics at Princeton from 1896 to 1900. Trenchard has signed a three year contract to become North Carolina's resident coach.

Russian a Fast Skater.

In the international skating races at Christiania recently the Russian, Ippolitow, won the 5,000 meters contest in 8 minutes 34 4-10 seconds. Mathiesen, the Norwegian champion, won the 1,500 meters in 2 minutes 22 1-10 seconds.

Football Pays at Chicago.

Football is the only sport which is profitable at the University of Chicago, according to an official report. The game netted [illegible] last year, at a cost of [illegible]. The total athletic receipts were [illegible] and the expenditures [illegible].

TWO [illegible] LEAVE [illegible]

[illegible]

"Life is the [illegible]"

[illegible]

"I shall never forget. I [illegible] down thirty days [illegible] paper and each [illegible] to see these [illegible] comfort."

There was silence for a while [illegible]

"In seven [illegible]"

"[illegible]"

"Yes, [illegible]"

[illegible]

"Oh, Aunt Jennie!" [illegible] "Where have you been?"

I started. "I had come to [illegible]"

"To the postoffice to get Frank's letter. He always posts it to come by this train."

"I'm so glad you're here that you may congratulate me on our engagement. It only occurred a few minutes ago. I am so happy!"

"I rejoice with you, my dear. I know just how happy you feel, because your lover made me feel just as happy a dozen years ago."

"You are"— I exclaimed.

"Certainly I am."

"Oh, aunty! What does this mean?"

"A case of puppy love between two puppies."

"And did he—surely he did not play you false?"

"No more than I did him."

"[illegible]," I interposed, "[illegible] didn't recognize you."

"Not at all. A woman, especially a married woman with five children, grows old very quickly, while a man usually stands still till he is past forty." Then kissing her [illegible] to her: "I wish you every happiness, dear. I can conscientiously recommend your lover and assure you that you will be happy with him. And I ought to know, for I have tested him myself as a fiancé."

I departed in a [illegible] mind. [illegible]