

# IN THE WORLD OF SPORT

## Pitcher William Doak Made a Fine Record.



Photo by American Press Association.

It's some jump from a bush leaguer in Akron, O., to third place in the National league pitching records, especially when it is done the first year in the big league. Such, however, is the record of Pitcher William Doak, star twirler for the St. Louis Nationals. Doak is a spitball artist, and his record was twenty games won to seven lost. He was headed by Rudolph and James of the Boston Braves. A Cardinal scout dog up Doak last fall, and he cost Miller Huggins exactly \$500. Manager McGraw of the New York city club offered \$10,000 for Doak's release after Willie's first game against the Giants.

### Dogs at Panama Fair.

The dog show and the different trials at the Panama-Pacific exposition will be of a purely international character. Several Australian and New Zealanders are coming over for the wool convention to be held at San Francisco in November, 1915. It has long been a moot question and a matter of much discussion and speculation as to which were the better sheep and cattle dogs, the small, generally black and pricked eared kelpies of the island continent, Tasmania and New Zealand or the sheep dogs of Scotland, Wales and England. The Australian kelpies, or barbs, are the smallest of all working sheep dogs, are smooth coated and not unlike large Schipperkes with long tails. At the exposition the best shepherd dogs in the British isles will be found in competition in trials with those of the great sheep raising countries of the South Pacific.

### Michigan Has New Star.

When the spring of 1916 rolls around Albert S. Robinson is expected to take his place in the long line of sprinters that have made Michigan feared on the cinder paths. Robinson entered Michigan as a freshman this fall. He will not be able to run for Michigan in any big meets, except the Penn relay games, until his sophomore year. In his way Robinson is a rarity. He was a finished runner before he completed his prep school course. With one year of school still to go he was credited with a mark of 20 4/5 seconds in the 220 yard dash and 9 4/5 seconds in the 100 yard dash. Neither of those marks has been allowed by the A. A. U., but the fact that the watches got him shows that he was fast even then.

### Herzog Plans for Next Year.

With the season of 1914 at an end and his team in last place, Charlie Herzog is devoting his time to planning the reconstruction of the Cincinnati team for the season of 1915. During the early part of the season the Reds made an excellent showing, bobbing up in the first division and sticking there for a considerable length of time. Little by little they settled down until they reached bottom. Cincinnati fans have all the confidence in the world in Herzog and are confident that he will organize a team that will be heard from for next season.

### Colleges Make New Agreement.

Harvard, Yale and Princeton will play three games with each other in baseball next spring, according to a new agreement which has just been reached by the authorities of the three universities and made public. Heretofore Princeton and Yale and Harvard and Yale have played a best two out of three games series, while the Harvard-Princeton supremacy has been decided by a single game. The championship of the three universities will be decided on a percentage basis under the new agreement.

### New Pacing Record.

Directum I, the New York pacer, recently defeated William, the Indiana four-year-old, at Columbus. To do this the chestnut stallion was forced to pace the first mile in 1:58, and the second in 2:00. The time of the first heat is the fastest ever made in competition, and the race stands as a world's record.

# POPULAR MECHANICS

### Uses For Left Hand Drills.

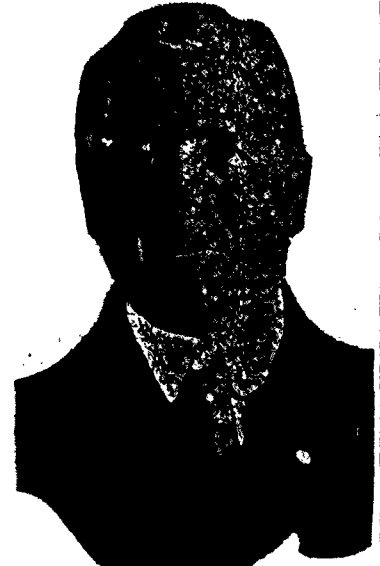
No doubt many mechanics have never heard of left hand drills and would regard them as a joke, yet they are useful things in many shops, says Popular Mechanics. These drills have their flutes cut in the opposite direction to the ordinary, and to cut they must therefore be turned in the opposite or left hand direction. They are useful when, for some reason or other, a regular drill "lugs" in or sticks in the cut. A common example is the drilling out of a hole that has threads in it. The points of a regular drill will catch in the threads and make a slow and poor job. A left hand drill will cut over the angle of the threads, not into them, and do it easily and quickly.

### Substances For Paint.

The French government prohibits the use of red lead and white lead, having accorded a lapse of time which expired on July 31, 1914. Zinc white will now replace white lead, and it is thought that red lead can be replaced by oxide of iron, although the latter is not so good, says the Scientific American. But it appears that graphite used with linseed oil will protect iron perfectly from rusting and is much less expensive than lead or iron paint. Owing to the extensive use of graphite for many purposes the natural product no longer suffices, but fortunately the new electric furnace processes come in to make up the deficiency.

### Motor Trucks at Panama Fair.

The motor truck will have a prominent place in the transportation exhibits in the vast palace of transportation at the Panama-Pacific International exposition. Blythe H. Henderson, assistant chief of transportation, points out that the railroads today are striving for feasible transportation, which implies the use of automobiles to connect railroad branches with communities lacking direct rail transportation. In California alone the rail-



### Apple Butter.

Apple butter should be made with new cider, unfermented. Fill a large kettle and boil until reduced one-half. To four gallons of boiled cider allow a half bushel of good, juicy apples, pared, cored and quartered. When the apples are cooked soft and begin to settle, stir them continuously and cook until the butter is a dark brown, with the consistency of marmalade. No sugar is needed, nor spices, but if desired cinnamon and nutmeg may be added to taste. It will keep unsealed, but should be covered closely.

### Chickens Patties.

Lard muffin tins with puff paste and butter. Have ready a pint of cold boiled chicken cut very fine and season with salt, pepper, a tablespoonful of chopped parsley, two tablespoonfuls of butter, one cupful of cream and one heaping teaspoonful of cornstarch. Beat the cream and thicken with the cornstarch moistened in a little milk, and the parsley, and last the butter and chicken. Cool before filling patties and return to the oven to reheat when ready to serve.

### Apple Jelly.

To make apple jelly wash the fruit and slice without peeling. Barely cover with water and cook slowly until the apples are soft. Drain through a jelly bag overnight. To one pint of juice allow a pound of granulated sugar, letting the juice boil before putting in the sugar. Stir and boil until the jelly point is reached. Put in tumbler and seal with paraffin.

### Honey Cookies.

Mix together one cupful of strained honey, one cupful of granulated sugar, two eggs well beaten, two level teaspoonfuls of soda and a little salt. Add flour enough to knead into a soft dough and let it stand overnight. In the morning roll out the dough and cut it into fancy shapes. Bake in a slow oven.

### Lemon Dumplings.

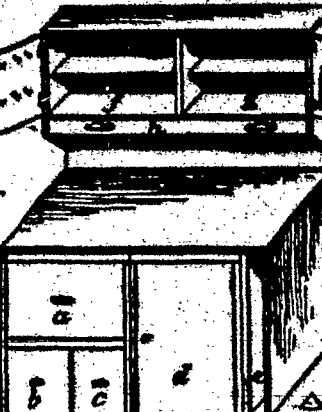
Half a pound of breadcrumbs, half a pound of finely chopped suet, a quarter of a pound of dried flour, the rind and the juice of a lemon and two eggs. Mix together well, form into dumplings, tie in cloths and boil two hours.

### Care of Auto Tires.

Do not keep a spare casing tied up until the moment it must be used. Substitute it for one in use and take plenty of time to repair small cuts that will permit moisture to reach the fabric.

# HINTS FOR THE BUSY HOUSEWIFE

## Baking Table and Cabinet That Lightens Labor.



A convenient baking table that will please any housekeeper can be made from any light, easy working material or good quality store board, as shown in the cut. The whole table and cupboard, is six feet high, four and one-half feet wide, table two and one-half feet deep, cupboard one foot deep. Table should be high enough for easy working. Drawers a, b, c are for flour, meal and Graham; d is a shelf for mixing board; e is a space for the mixing board; f and g are closets for spoons, etc.; h is a drawer for knives, rolling pin, etc.

### Parmed Chicken.

Select chickens four or five months old. After dressing cut them through the middle of the back, wash thoroughly, wipe and rub inside with salt. Pour an inch of boiling water into a roasting pan with three heaping tablespoonfuls of butter, lay the chickens flat with breasts uppermost. Cover tightly and watch carefully, basting and adding water when needed. In an ordinary oven an hour and a quarter is sufficient for cooking them. When ready for the table spread with hot butter. Make gravy as for any chicken dish.

### Pressed Chicken.

Select a large fowl, boil slowly until very tender so that the bones will slip out easily. Salt when it begins to cook. Take out the chicken and cool, remove bones and every particle of skin. Dissolve half a box of gelatin in one-half cupful of cold water and pour over it a pint of the boiling stock in which the fowl was cooked, to which has been added four tablespoonfuls of butter. Lay the chicken in a mold and pour over it the gelatin and stock. Set in a cool place until the following day before slicing. Garnish with parsley.

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# THE UNDOING OF A DUELIST

## Cowardly Bully Caught in His Own Trap.

One evening at the close of the nineteenth century a young man stopped at a tavern in New York and was sitting in the tavern looking at the papers when one of a number of men drank and smoking at the table—a fellow with a bad eye and a crafty look on his face—began to make remarks about him in so loud a tone that he could not fail to hear them. Nevertheless the stranger endured them for a time without resort, then got up and started to leave the room, whereupon the man who had insulted him rudely put out his foot and the stranger fell sprawling on the floor. The fallen man, still apparently unwilling to notice the offense, arose and proceeded on his way to another room.

He had not been there long before a young man of pleasing appearance entered and addressed him: "You are apparently a stranger here," he said, "and need a friend. The man who has insulted you is notorious for picking quarrels, and when he finds his antagonist one who is likely to get the better of him he invariably resorts to some adroit method of getting out of the difficulty. I am anxious for a pretext to fight him. Why, I don't care to explain, except to say that it is a matter of the heart. I have recently returned from a long absence in that part of Louisiana lying west of the Mississippi, and though I immediately recognized this man—Amos Stringfellow—he doesn't recognize me. On account of the lady in the case I would not like to quarrel with him on my own account, nor would he permit me to do so. Your affair is my opportunity. You seem to be averse to fighting him yourself. Therefore I would ask your permission to act as your champion."

The speaker drew forth a card, on which was printed his name, Horace George Herrick, in return he received one from the stranger, Henry Pinckney. "I am not averse to fighting the fellow," Pinckney said. "We of the south usually settle such matters under the code. But in any case there is a reason why I should not. My father killed a friend in a duel and suffered so from remorse that he extracted a promise from me never to engage in one myself."

Herrick pleaded with Pinckney for permission to represent him. Pinckney was unwilling to stand in so unpleasant a fight, but at last consented, declaring that in case Herrick fell he would throw aside his scruples and take up the quarrel on his own account. Herrick returned to the room and after berating Stringfellow for being so inhospitable as to insult an inoffensive stranger took it upon himself to vindicate the good name of New York and demanded satisfaction. Stringfellow demurred on the ground that the challenger was not a New Yorker, whereupon Herrick informed him that he had been born in New York and of his identity.

Stringfellow saw at once that he had fallen into his own trap, but, as usual, on some subterfuge to preserve his reputation for courage and at the same time keep out of harm's way, he accepted the challenge and, at the challenged party had the right to name the conditions, chose pistols in a dark room.

Before entering the apartment Herrick took Pinckney aside and said to him: "If I fall go to Harlem and find Katherine Van Gasback. Tell her that her former playmate returned and heard that she was about to marry Amos Stringfellow; that chance gave me the opportunity to defend the good name of New York against her lover and I fell in the cause of hospitality." Pinckney, much dissatisfied with the course the affair had taken, made the required promise, and the two principals were put in the room, from which all light had been excluded, and took their positions. Each was provided with two pistols, and the man was permitted to fire on a signal given without a few notes on a bugle.

Ten minutes elapsed after the signal, when two shots were fired in rapid succession, and a moment later a knock was heard on the door from within. It was opened, and Stringfellow was discovered in the fireplace across a pair of andirons, while Herrick stood looking at him, white as a sheet. "What does it mean?" asked one of the entering party.

"Mean?" exclaimed Herrick. "It means that as soon as the door was closed I was seized with remorse at depriving Kate Van Gasback of the man she had chosen to wed. Feeling my way around the room, I came to the fireplace. It occurred to me to discharge my pistols up the chimney; they might surely do no harm. I did so, and what was my surprise to hear a groan, and a heavy body came tumbling down."

Stringfellow, who had climbed the chimney to be out of harm's way, was examined by a surgeon. One ball had pierced his leg, the other had cut off a thumb. Beyond this he was uninjured. The same day the wounded man disappeared and was never heard of again in New York.

# YOUNG FOLKS' CORNER

## Take the Time to Do It Right.

When you are engaged in any work, take the time to do it right. It is better to do it right the first time than to do it wrong and have to do it over again. This is true in all kinds of work, from the simplest to the most complicated. It is a habit that should be formed from childhood, and it will save you much trouble and expense in the future.

Now, if you keep your head steady, the treatment of the case which is hanging inside the tumbler will be done soon and less until motionless. Then, in half a minute or so, a very slight and regular vibration will loosen the old crystalline lens and break like a pearl and gradually increasing the length of movement, it will strike the side of the glass. The string over on the neck will be found to be in the middle of the tumbler. You look at your watch and find that a o'clock is the nearest hour.

### Key Secret Cipher Message.

Suppose that you wanted to send the following message: "We cannot hold out long. Send help immediately." First write your message, giving plenty of space between individual words:

We cannot hold out long. Send help immediately.

Now fill up the spaces with other words so as to form an intelligible message and get only understood by those furnished with the key. Now we will fill up the spaces, thus:

My Dear Jack—We are surprised you cannot get any one to hold the friendly hand out to you for long. I will gladly send my brother in blue. Let me know immediately. (Capital letters only need help to make it clear.)

The key is found in the first three words. You will notice that there are three words between each word of the real message.

If only two words are between each word of the real message that you would start with two words only—Dear Jack—Send.

### Beheading.

1. Behead to invade suddenly and get help.
2. Behead the manner of using or treating a thing or person and get a wise man.
3. Behead to wander and get something used in a sick room.
4. Behead a granular rock material and get a conjunction.
5. Behead existing in fancy and get a business transaction.
6. Behead to keep away from and get vacant and useless.

Beheaded letters spell the name of a European country.

Answers—1. Haid-aid. 2. Unhappy. 3. Stray-tray. 4. Hand-and. 5. Ideal-ideal. 6. Avoid-void, Russia.

### To Make Smoke Rings.

All that is required to produce this effect is an empty cigar box, one of the ends of which being removed is replaced by canvas tightly nailed around it. A circular hole about one inch in diameter is bored in the opposite end. Inside the box is a saucer half filled with carbonate of ammonia, upon which sufficient hydrochloric acid is poured until a dense vapor of ammonia chloride fills the box, which, upon slight rapid pressure upon the canvas end of the box, is ejected from the hole and assumes beautiful circles of white smoke, which ascend and retain their shape till dissipated.

### A Magic String.

Procure a few pieces of cotton string, each about 1 1/2 feet long, and fill them well with soap. Prepare a brine by dissolving three tablespoonfuls of salt in a cup of water. Place the strings in the brine and allow them to soak for two hours or longer. It is necessary that they be thoroughly saturated with the brine. When taken out of the brine and thoroughly dried, suspend one of them from a nail on a ledge, and hang a finger ring on its lower end. Apply a lighted match to the string and allow it to burn. The ring will not fall, but will hang by the ash.

### Riddles.

What is the difference between a night in a cave and a dance in an inn? One is a taper in a cavern, the other a caner in a tavern.

What is the difference between a man going upstairs and one looking up? One is stepping up the stairs, the other staring up the steps.

Eyes Out.

A clamor turns to noise; Complaint may be a weed; To swindle is an army; A dollar is to raid.

Concealed is a wagon. Discharged is a cushion seat; Not dimmed is a greenway; Not dry is nearly silt.

Answers—Noise, noise; paint, paint; boat, boat; coin, coin; vain, vain; head, head; plain, plain; noise, noise.

# SNAPSHOTS AT DELETERIES

## General Sir Douglas Haig.



Photo by American Press Association.

General Sir Douglas Haig, commander-in-chief of the British forces in France, is shown in a recent photograph. He is a man of distinguished appearance, with a prominent nose and a serious expression. He is wearing a military uniform with various decorations on his chest.

General Haig's leadership during the First World War was instrumental in the Allied victory. He is known for his strategic decisions and his ability to inspire his troops. His name is synonymous with military excellence and courage.

General Haig's military career began in the late 19th century. He served in various capacities, including as a divisional commander and as a corps commander. His experience and leadership were crucial in the early years of the war.

General Haig's most notable achievement was his role in the Battle of the Somme. Despite the heavy casualties, his leadership was instrumental in the eventual Allied victory. His strategic vision and determination were key factors in the success of the campaign.

General Haig's legacy is one of military leadership and strategic brilliance. His contributions to the Allied war effort are remembered and honored to this day. He is a true hero of the First World War.

General Haig's military career was a testament to his courage and leadership. He is a man who inspired his troops and led them to victory. His name is a source of pride and inspiration for all who follow in his footsteps.

Photo by American Press Association.