

IN THE SPORTING WORLD

Pitcher Plank Released by Connie Mack.



Photo by American Press Association.

The greatest surprise of post season baseball was the announcement by Connie Mack of the Athletics that Pitchers Bender, Plank and Coombs were on the market.

Edward S. Plank, the oldest of the three stars who are to be released, has helped Connie Mack win three world championships and six American league pennants. Although he was born thirty-two years ago, he was still pitching splendidly this year and pitched the best game of any of the team's methods men in the recent world's series.

Plank was born in Gettysburg, Pa. in 1876, and after a public school education entered Gettysburg college. While in college his pitching attracted the attention of Connie Mack, who invited him to go to Philadelphia for a tryout. This was in 1901, the Athletics first year in the American league. His workout was thoroughly satisfactory, and Mack began to use him almost at once. From that time on he became one of Mack's most reliable pitchers.

College Athletics.

For the first time in the history of the National Collegiate Athletic association the annual meeting of the organization will be held outside of New York city. President Le Baron B. Briggs has issued a call for the representatives of the colleges and universities comprising the membership to meet in annual convention in the Hotel La Salle, Chicago, Tuesday, Dec. 29. The association comprises over 100 members, and there are fully an equal number of colleges and universities in the country supporting athletic teams outside of the association, and it is expected that some of these will be admitted to membership.

Ames a Chip of the Old Block.

It is conceded that Princeton has a promising quarterback in Ames. This young man is a chip of the old block, as his father is the famous Snake Ames who played fullback for the Tigris nearly twenty-five years ago. In those days Princeton had a great team, and Ames was the star. He was a superb punter and drop kicker, a swift runner and dodger and a deadly tackler. The son is like the father in many respects. Young Ames is as quick as a cat in following the ball in running back kicks. He handles the team with clear headed judgment and keeps the players on the jump.

Applegarth Turns Professional.

W. R. Applegarth, the famous English amateur sprinter and holder of championships at 100 and 200 yards, who recently turned professional, has issued a challenge to run any man in the world at the above distances for \$500 to \$1,000 a side. The wonderful records of Applegarth are so well known that it seems superfluous to relate them. Suffice it to say that he has run the 100 in 9.4-5 seconds, 200 yards in 19.25 seconds and 220 yards around a turn in 21.15 seconds, all these records standing officially to his credit in the English record books.

New York's Boxing Law.

With a Republican legislature in session at Albany in January it is freely predicted that the lawmakers will vote on a bill to repeal the Fravelly boxing law. Prizefighting under this statute has been a failure as far as real sport is concerned. Club promoters have lost much money. Routs between second and third rates have failed to draw remunerative gate receipts.—New York Sun.

Fottrell Has Won Many Cups.

Ella Fottrell, the wonderful California lawn tennis player, is twenty-four years old and began playing in tournaments when eighteen years of age. He has won fifty-six cups during that period, including Pacific coast title, west ern title and about thirty club titles during the past few years in singles and is also a big winner in doubles.

McCarthy Looks Like a Corner.

Tommy McCarthy, the Montana heavyweight, who is a cousin of the late Luther McCarthy, made a good impression in his recent ten round bout in New York with Jim Savage. He put Savage down twice for the count of nine and left the ring an easy winner.

POPULAR MECHANICS

Creaky Automobile Springs.

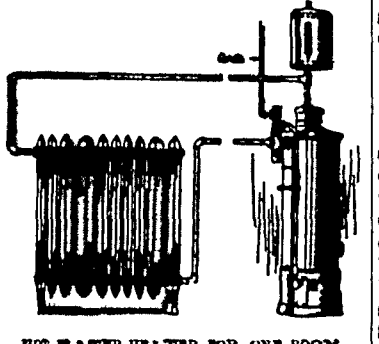
A mixture of oil and graphite is often used as a preventive for creaky automobile springs, but its use does not improve the appearance of the springs if they are painted a light color, as the lubricant will continue to work out for a considerable time after its application. The compound obtained by the following recipe is the best for this and similar purposes. Shave with a knife about three pounds of beeswax and heat the wax until it becomes a liquid; then remove it from the fire and add from one to one and one-half pints of either turpentine or wood alcohol. Stir the ingredients and let the compound cool. It can then be applied between the leaves of the springs with a brush. One coating or application of this compound will do for years, and it will never show on the paint.—Auto Dealer and Repairer.

Blasting With Liquid Oxygen.

It has long been known that liquid oxygen mixed with substances like cotton wool forms a powerful explosive, but serious difficulties were encountered in its practical use, says the Scientific American. A new method has now been discovered for handling this oxygen that makes it practical for commercial use. Bags are filled with a special form of lamp black, which are soaked in the liquid oxygen for a few minutes just before they are required for use. If the bag is now ignited with a match it will burn quietly and very slowly, but if detonated it explodes with the force of dynamite, and the cost is much less. Much less carbon monoxide is given off than by most other explosives, and there is no danger from a misfire, as the oxygen will evaporate in a short time.

Economical Heating Plant.

Hot water for heating has several advantages when residences are considered, but there has long been a need for such installations as would permit each apartment to control the heating in an economical manner, which can not always be obtained through a central heating plant. A recent invention, says Popular Mechanics, has this need in view and provides for a heating system adapted to apartments, large or small, giving independent service and individual control. The fuel



HOT WATER HEATER FOR ONE ROOM.

is gas, the boiler being equipped with an automatic thermostat control and the radiator flow direct. A pilot light burns all the time, lighting the fuel burner when the temperature of the water falls below the standard set, and the difference of a few degrees being sufficient to turn off the gas supply, checking the heat or turning it on again as needed. The water supply being comparatively small only small pipes are needed, and the boiler may be set in one of the living rooms if necessary, as it takes up but very little space.

The Use of Files.

It frequently happens that an amateur in his first attempt at repairing or tinkering with his car will use the first file that comes handy, regardless of the metal on which it is to be used and will saw back and forth with equal heavy pressure to find after considerable exertion that the file is cutting only on the forward stroke. It will probably also happen that he will buy twelve inch files and be particular as to the use to which they are put, but even from the first he should not use new files for solder and should keep a sharp fine file solely for brass, Blacksmith and Wheelwright.

New Petroleum Map.

The United States geological survey has just printed a large colored wall map showing the petroleum resources and the natural gas deposits of the United States and also the thousands of miles of trunk oil pipe lines. The map shows the areas underlain by known oil pools and known gas pools as well as general localities which are productive in either oil or gas and also areas where there are noteworthy occurrences of either oil or gas, but where there is no present production.

American Gem Production.

The gem industry of the United States in 1913 was marked by a fairly large output of sapphires, a real advance in the work of testing the Arkansas diamond field and a greater activity in the Nevada opal field. There was, however, a decrease in the production of most of the other gems mined. The total production was valued at \$319,454, according to the United States geological survey.

Handling Dynamite.

In handling dynamite if one wears a pair of canvas gloves he will escape the otherwise resultant headache. It is not the fumes or the concussion that causes the headache, but the penetration of the dynamite into the system. In using the explosive one should always wear gloves and refrain from putting the hands to the face.

HELPFUL HINTS FOR HOUSEWIVES

New Style Dustpan Saves Time and Labor.



The realization of the shortcomings of the old dustpan was an inspiration which came to a woman, and she has patented the new dustpan which is shown in the accompanying illustration. Any one who has ever used a dustpan will appreciate the merits of the new design. The handle seems to be the most convenient place, so that the implement may be held with one hand while the dust is swept into it with a brush in the other hand. The new implement has an inclined guard plate with a sharp and straight edge upon which the sweepings are passed into a pocket.

New England Macaroni.

This dish, if served with rye bread, furnishes a nourishing meal. Cook half a pound of macaroni in boiling salted water to cover. Cut three-quarters of a pound of fat salt pork into dice and fry these brown in a saucepan. Slice two good sized onions and fry these brown with the pork and add a cupful of tomato pulp, one tea spoonful of salt, a pinch of cayenne pepper, four whole cloves and a cupful of oily leftover meat gravy. Cover and let boil and thicken as needed to a good sauce consistency. Have plenty of grated American cheese to serve with this dish.

Wine Jelly.

Put the white of an egg, a big tablespoonful of powdered gelatin, a cupful of water, two tablespoonfuls of sugar, three of lemon juice and a little stick cinnamon in a saucepan with the ring of half a lemon. Beat with an egg beater until the mixture reaches the boiling point, pull to the side of the stove, cover and leave for ten minutes. Strain through cheesecloth, add a third of a cupful of sherry and pour into two long stemmed glasses or small molds to harden.

Codfish Pie.

Have ready one cupful of flaked or shredded fish, two cupfuls of mashed potatoes, two eggs, one-half cupful of milk. Pepper to season. Mix well, using one well beaten egg. Put into a buttered casserole or low baking dish, spread with the other egg, well beaten, and dust with buttered bread crumbs. Bake in a quick oven, slip on to a hot chop dish or leave in casserole, garnish with curled parsley and serve.

Date Macaroni.

Stone, weigh and chop dates fine, there should be a pound. Cut half a pound of almonds (without blanching) in strips. Beat the whites of four eggs until stiff and dry, cut and fold in a cupful of granulated sugar, add the dates and thoroughly mix, then add the almonds and drop the mixture with a teaspoon on this about an inch apart and bake in a very moderate oven. Bake until dry.

Marshmallow Apples.

Wash, wipe and core apples. Place in pan and fill the holes with sugar, a small piece of butter on top of each and a sprinkle of cinnamon if wanted. Sprinkle sugar in pan and add a little water. When apples are cooked through, remove from oven, fill holes with nut meats, place a marshmallow on top of each apple and place in oven until the marshmallow is a dainty brown.

Baked Apple Sauce.

Pare, core and quarter tart apples. Place in layers in a gallon stone jar, sprinkling each layer with sugar, using about two cups of sugar in all. Cover and bake in a very slow oven for several hours. It will be better if baked all day. When thoroughly cooked it will be rich red in color. This may be canned while hot.

Rabbit With Dumplings.

Roll the rabbit until tender along with slices of salt pork. Season with salt and pepper. Make a stiff batter with a pint of flour, two teaspoonfuls of baking powder, a teaspoonful of salt and a little water. Drop a tablespoonful at a time into the boiling gravy and boil for half an hour.

Winter Flowers.

Before the frost nips them break off some branches of nasturtiums and put them in water for a week or two until tiny roots begin to form, then plant them in pots and keep them in the shade for a few days. Then put them in south windows, and they will grow and bloom all winter.

THE STORY OF A LOST LETTER

Happy Incident in the Life of a Young Girl.

I was told that my father and I had dissolved each other, but as I was only four years old when, as my mother always expressed it, "he left us" I did not remember him.

When I was a girl of sixteen I was one day watching a housemaid move a desk. She was about to put it back in its place when I noticed the corner of an envelope sticking out from the back of the desk. I took hold of it and drew it out. It was addressed to my mother, had never been opened, and the postmark bore a date of twelve years before. It read:

If you are convinced, write me definitely by return mail. After Saturday it will be too late.

It was signed with a single letter, either an M. or a W. I could not be certain which.

I placed the note in one of the little drawers in the upper part of the desk. My mother was absent at the time, and I intended to call her attention to it on her return, but forgot all about it.

One evening I visited a friend who lived a few doors from our house and, on taking my leave, started to go home alone. A carriage was standing by the curb and two men were loitering on the sidewalk. As I passed they approached me, and almost before I knew what had happened they had lifted me off my feet and put me in the carriage.

I begged them with tears to tell me what it all meant and what they were going to do with me. One of them assured me that no harm would come to me and I had best calm myself. After driving some distance they entered large grounds and stopped under the large porch of a dwelling. The door of the house opened, and a matronly woman came out, put her arm about me with a pleasant smile, led me into the house and up into a bedroom, where she said I would spend the night.

I questioned her, but she gave me no information, though she assured me that no harm would come to me. I learned something, however, from overhearing a telephone message. One of the men who had kidnaped me was talking.

"She's here."

"No, I'll guarantee that. Not a human being except these concerned knows where she is or can track her."

"She behaved very well, though, of course, she's pretty badly cut up."

The man listened to something more, then hung up the receiver and went downstairs. A few minutes later I heard the carriage drive away.

I will not attempt to describe my feelings, which were rather puzzled than otherwise, for I was so kindly treated that it was impossible to continue to be frightened. The matronly woman brought me a nightdress and asked me if I'd like any supper. She had no fear of my getting out through the window, for I was on the third story.

In the morning after breakfast I was directed to go into the library. A gentleman was waiting for me who as I approached regarded me with a face on which sadness had been stamped, but which now lighted up with kindness, love, admiration.

"Marjorie, my child, what a splendid girl you are."

I drew back, astonished. "Who are you?" I asked.

"Your father."

"My father is not living."

"Has any one ever told you that he is dead?"

I could not remember that any one had ever said so.

"Marjorie," he continued, drawing me to him, "I am really your father. Your mother has had you long enough, at least it is now my turn for awhile. We shall sail this afternoon for Europe."

I was convinced that he was really my father both by his bearing toward me and a picture I had seen of him. I temporized with him, neither assenting nor dissenting. We were still talking together when several men forced their way into the house, and soon after my mother drove up in a carriage. She found me with my father. Seizing her by the hand, I endeavored to draw her to him, begging them to be reconciled. "Impossible," said my father. "I gave your mother a last opportunity long ago, more than ten years ago."

"You did not," said my mother, tears starting to her eyes. "You left me without a word."

"I wrote to you that if you were convinced your suspicions of my infidelity were unfounded to write me within a given time. After that it would be too late."

The words recalled the letter I had found.

"You wrote no such letter. You left me to perish in an unfounded suspicion, and now you have stolen my child."

"Our child."

"Mamma," I said, "father did write you. The letter must have been placed for you on grandma's desk. I found it while you were away. It had slipped down and got caught in the back of the desk."

And so I furnished the proof that brought my dear mother and father together after their long separation, and I, who had for eleven years been a half orphan, have since known what it is to have true, loving parents.

FOR THE CHILDREN

The Picnic Game.

The leader alone should be in the secret and should proceed in this way: Begin by announcing that you propose to give a picnic and that it depends upon what your guests bring for lunch whether they will be allowed to attend or not and that each one must bring two articles of food. Then ask the person nearest to you, "What will you take to the picnic?" If the name of neither of the articles she mentions begins with the initial letter of her Christian or surname tell her she cannot go, and put the question to the next person, asking each one in turn, "What will you take to the picnic?"

For example, we will suppose that one of the party is Susan Davis, and she says she will take crackers and lemons. She cannot go, as neither of her names begins with O or L. But if she said she would take salmon and doughnuts she would be doubly welcome, as S and D are both initials of her name. If she said sugar and cream she could go, for one of her names commences with S. Continue to put the question to each player until all or nearly all have discovered why their proposed contributions to the lunch gain them a welcome or prevent them from attending the picnic.

New Merit Badge Requirements.

To obtain the new merit badge of physical development a scout must—

Produce satisfactory evidence of habitual good posture.

Have no remediable physical defects uncorrected.

Produce satisfactory evidence of daily practice of hygienic habits and a thorough knowledge of a standard book on hygiene.

Pass one test in each of the running, jumping, swimming, rope climbing (or pull up) events, according to his weight in the athletic schedule.

Demonstrate proper form in running, high jump, hurdle and shot put.

Make up a daily drill of ten exercises for scouts, giving proper exercise for whole body. Present evidence of having practiced this daily for six months and having taught the same to six or more boys for a period of three months.

Demonstrate reasonable efficiency in two outdoor games requiring physical development and give evidence of having taught at least ten games to a group of boys and know ten more.

The Sleeping Apple.

A little red apple hung fast asleep high up in a tree in the orchard. The little girl was playing under the tree and, seeing the pretty apple, wanted it, so she called to it to wake up and come down to her.

Although she begged for a long time, it did not stir, so the little girl asked the sun to wake the apple. He said he would be glad to, but, although he shone brightly on it and kissed it, it did not move.

Then a little bird perched on the branch and sang sweetly, but still the apple slept.

After all these had failed along came the wind, which shook the tree hard and frightened the little apple so that it woke up and fell right down at the little girl's feet.

Blarney Stone Game.

Put a large clean stone on a dolly covered plate which stands on a table in the center of the room and tell your guests that a certain spell cast on the famous Blarney stone in Ireland caused to be transmitted to the stone in the very room where they stand, and that if a girl or boy when blindfolded can walk up to the table and kiss the stone, Blarney stone she or he will ever after be able to easily win friends and fortune.

Then tie a handkerchief over the eyes of each of the players in turn, then turn them around three times where they stand and let them walk up to and try to kiss the stone. Very few will come anywhere near the stone.

The Butter Tree.

Mr. Yerby, the United States consul at Sierra Leone, tells of a wonderful tree called the shea, or butter tree. It furnishes the natives not only with nuts which they highly prize, but with butter which may become an article of importance since it is already exported to Europe, where it is used in making artificial butter. This tree produces a nut covered with a soft pulp, which is in turn covered with a smooth skin, easily removable when the nut ripens. This pulp is sweet and wholesome. About 60 per cent of the nut is butter, which is edible. The tree begins to bear when it is fifteen years old and reaches its full capacity in twenty five years.

Lighting a Wet Match.

If your only wax match falls into a puddle just as you are preparing to light your camp fire you need not despair of striking it, even though it may have been in the water for quite a minute.

Take and dry it roughly on your handkerchief or coat and then stick it in your hair. Leave it there for a minute and it will come out perfectly dry again.

Pair of Bad Ones.

There are two little chaps Whom I hope you don't know. The first's I Don't Care! The other's I Told You So!

Look out for these chaps. And when they're about Just pick up your toys And your heels and clear out.—Philadelphia Ledger.

SNAPSHOTS AT NOTABLE PERSONS

General von Falkenhayn, New Head of German Army.



Lieutenant General G. A. S. von Falkenhayn, who has succeeded Helmuth von Moltke as chief of the general staff of the German army, is essentially a Prussian aristocrat and has long been close in the councils of the Kaiser.

The war minister in Germany, unlike the war ministers of the United States, France and England, has always been a professional soldier. He is the personal choice of the Kaiser and holds a position advisory to the Kaiser.

In July, 1913, the Kaiser appointed as his minister of war to succeed Von Heeringen the youngest man who had ever held the office, one whose rank it was necessary to elevate to give him authority commensurate with his new position. This was Lieutenant General (then Major General) G. A. S. von Falkenhayn, who was born on the 11th of September, 1861, and who was therefore not fifty-two years old when he came into position next to that of supreme importance in the German army. Before receiving the appointment of minister of war he was chief of staff of the Fourth army corps. He was also a privy councillor, charged with the task of educating the crown prince in military ways.

Earlier in his military career Von Falkenhayn was sent to China, where he was detailed as a military instructor to the Chinese army. For this service he was decorated with the Iron Cross of the second class. He is looked upon in Europe as second only to Von Bernhardi as an exponent of German militarism.

The Ruler of Turkey. During his reign of five years Mohammed V, sultan of Turkey, whose empire is now involved in the European war, has been beset by many troubles. Although an advocate of peace, he was unable to avoid the Balkan war, which devastated the empire and resulted in a loss of territory, and now he faces a still greater conflict.

When raised to the place of highest honor and authority in the Ottoman empire Sultan Mohammed V. was an

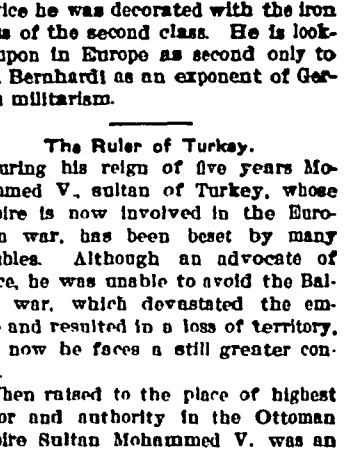


Photo by American Press Association.

INEXPERIENCED old man of sixty-three years. Thirty of these had been spent practically as a prisoner. The Young Turks saw that it was to their advantage to elevate to the throne a man who would be ruler only in name. They kept the reins of government in their own hands, and whatever influence for peace Mohammed might have had as sultan and caliph of Islam was nullified by their hostile attitude.

It was largely through the influence of the Young Turks that the Balkan war was brought about, and so today they are held responsible for mixing up in the European imbroglio. Mohammed V. is sultan in name only. He wields no power at Constantinople.