

In the Arena of Sports

Doney Bush, Tiger Shortstop

Among the shortstops of the American league none has a better record for reaching first base than Owen (Doney) Bush of the Detroit team. Although not a heavy batter—none of the smart shortstops of the American league are



Photo by American Press Association

OWEN BUSH.

so considered—Bush is a marvel in getting on the initial sack. Jennings, disgruntled over the poor showing of his Tigers, displaced Bush from the top of the batting order, which he had held since joining the team. Hughes, however, soon changed his mind, and Bush is again lead off man. If they rest of the Detroit team was playing as well as Bush the Detroit would be higher up in the standing of the clubs.

Jack Murray Released.
Outfielder Jack Murray has been unconditionally released by the New York Giants under the "ten years" service rule, which says that a major league player of ten years' experience cannot be sent to the minor leagues without his consent. This is the second time that Murray has been released by the Giants under the same rule. After he got his first release from New York Murray signed with the Cubs. Later he was released to Toronto of the International league, where he played brilliant ball. Murray secured his unconditioned release from Toronto last winter, presumably to accept the management of a minor league club, but later signed with the Giants.

Brainard a Slugger.
Freo Brainard, who was tried out at third base by McGraw last season, bids fair to be the leading long distance hitter of the International league this season. Brainard now is a member of the Montreal club, playing at second base.

Agrigraphs

A good form of home guard is the home garden.
Mowing as a rule is laid in four minutes seems like a dream, but it has been done with three tractors hitched to fifty-four plows.
Consuming 3,500 plant life in forty minutes may not be a record performance for a bird, but the yellow warbler that did it is worth noting.
The home garden coupled with the smoke house will beat a grocery store when it comes to furnishing a good farm meal, says the Mississippi A. and M. college.
In checking up the wastes remember the poultry parasites. Live and mite-keep many a pound of meat and many an egg out of production. Put crumpled oil in the poultry house crevices and around the roosts and whitewash the whole place.

LITTLENESS OF MAN.
To the minnow every cranny and pebble and quality and accident of its little native creek may have become familiar, but does the minnow understand the ocean tides and periodic currents, the trade winds, monsoons and moon's eclipses, by all of which the condition of its little creek is regulated and may from time to time, unannounced enough, be quite overcast and reversed? Such a minnow is an oceanic creature, his little stream is a planet earth, his monsoons and periodic currents the mysterious course of providence through aeons of aeons.—Carlyle.

Around the House

To prevent olive oil becoming rancid add two lumps of sugar to each quart as soon as opened.
Steel wool and a neutral soap are good for removing discolorations from aluminum. Boiling in clear water to which a spoonful of vinegar has been added is also effective.
A wire egg whip will beat a cake in less time and also make it of finer grain.
Washing dishes in a wooden tub or bowl will spare them the chipping they so often get from a metal pan.
Hot water, ammonia and a little washing powder will clean an oil mop after water and soap have failed.
Old window shades when soaked and boiled clean to take out the dressing make excellent roller and kitchen towels.
Cucumbers are both wholesome and palatable served with French dressing.
When beating eggs use a pinch of salt and they will be much lighter for the cake.
It is said that a gas mantle will give a much brighter light if it is soaked in vinegar and hung up to dry before being used.
A nice way to serve grapefruit is to garnish it with cubes of firm red and yellow jelly.
Little bits of tomato add a delicious flavor to the omelet.
A really good wringer should have a place in every laundry.
Chocolate cake is one of the few cakes which may be made without eggs.

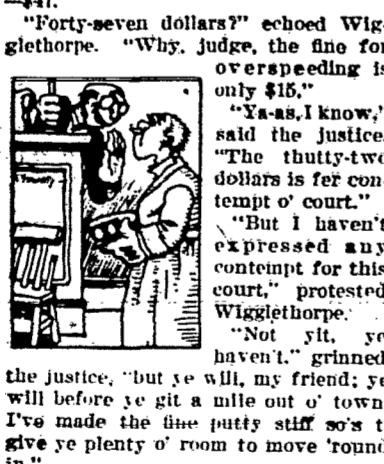
Two Simple Methods of Canning Fresh Meat

Method 1.—Fit the meat from the bone and cut it in pieces of such a size that they will go into the jars easily. Pack the raw meat solidly into tested clean glass jars, filling the jars to within three-fourths of an inch from the top. Sprinkle over the top of the meat half a teaspoonful of salt for each pint of meat. Add no water. Celery leaves, onion, pepper or other seasonings may be added if desired. Adjust on the jar a new rubber of good quality. Place the cover on the top of the jar and adjust, but do not fasten, the upper wire clamp, or if a mason jar is used partly screw on the cover. Place the jars on a rack in a tightly covered container, such as a wash boiler or a sap bucket in which there is warm water that reaches to within about an inch from the top of the jars. Sterilize the meat by cooking it for from four to five hours, beginning to count the time when the water around the jars reaches the boiling point. A steam cooker is particularly convenient for this purpose and a pressure canner reduces the sterilization period, but a wash boiler or a sap bucket answers the purpose satisfactorily. Before removing the cans from the sterilizer complete the sealing of each jar by adjusting the lower wire of the clamp or by screwing the top tight. Keep the jars in a cool, dark place.

Method 2.—Seal the meat in a hot oven, in hot fat or in boiling water, and steam it until it can be torn apart. Pack the meat into the jars, fill the space with stock and add half a teaspoonful of salt to each pint of meat. Sterilize the meat for three hours as in method 1. Unless the meat is first browned it does not have so good a flavor as that of raw meat steamed in the can.—New York State Agricultural College.

Light as Chaff

Paid in Advance.
"Now, lemme see," said the rural justice, figuring on the back of an old envelope, "your bill will come to jest—\$47."
"Forty-seven dollars?" echoed Wigglethorpe. "Why, judge, the fine for oversteering is only \$15."
"Ya-as, I know," said the justice. "The thirty-two dollars is for contempt o' court."
"But I haven't expressed any contempt for this court," protested Wigglethorpe.
"Not yet, ye haven't," grinned the justice, "but ye will, my friend; ye will before ye get a mile out o' town. I've made the fine putty stiff so's give ye plenty o' room to move 'round in."



A Warning.
Maid—I'm leaving this day week, ma'am, to work in the munitions factory.
Mistress—Are you? Well, if you drop as many things there as you do here you won't be there long.

Good Construction.
A row of villas in suburbia were going up apace. When they were almost finished the builder and his foreman made a tour of inspection. The former left his assistant in one house and went into the house adjoining.
"Can you hear me?" called the builder, tapping on the dividing wall.
"Yes."
"Can you see me?"
"No."
The builder rejoined the foreman, beaming with satisfaction.
"Now, them's what you can call walls!" he said.

Commander of Marines Who Will Go to France

In addition to the expeditionary army under Major General John J. Pershing, Uncle Sam will send to the fighting line in France a contingent of United States marines. The marines are noted fighters and have been called upon frequently to quell uprisings in the West Indies, and they also were among the first at Vera Cruz, Mexico.



COLONEL CHARLES A. DOYEN, U. S. M. C.

For their recent services in Haiti Secretary Daniels authorized the issue of medals of honor to a number of officers and men of the corps.
It is understood that Colonel Charles A. Doyen will head the expedition to France. Colonel Doyen is a native of New Hampshire and was graduated from Annapolis academy in 1883. Since then he has seen much service ashore and at sea, and it is because of his meritorious work wherever he was stationed that he was chosen for the distinguished honor of leading the marines to France.

Smarty Said

It is always easier to grab a good thing than to let go.
Be economical, but not in a way to paralyze industry.
The unwritten law is a poor excuse for breaking a written one.
It is not necessary to look so pleased when answering the telephone if you do not speak in tones of a circus boss canvas man.
When the dressmaker's bill comes in we learn that a goodly portion of the white man's burden is borne on the back of the wife.

FLEETING TROUBLES.

Quick is the succession of human events. The cares of today are seldom the cares of tomorrow, and when we lie down at night we may safely say to ourselves: "We have done our worst, and we shall meet no more."—Cowper.

Mother's Doll Story

The Party

Once upon a time all the dolls in the nursery decided to have a party. But upstairs was the nicest place for a party—upstairs in the garret where real folks never came.
Now how do you think the dolls ever got up to the attic?
Why, they rode on the backs of the animal crackers, of course.
"See up!" said the paper doll to the cracker elephant. If you have never been to the circus and ridden on the elephant's back you don't know what fun it is to ride there.
"Whoa!" cried the nigger doll to the zebra. Just then the zebra kicked up, and almost tossed the nigger doll over his head.
Next came the rubber doll astride the wild pig's back, and after that the wax doll followed on a side saddle that the cracker dog had fixed upon the giraffe. Oh, it was a jolly band of dolls that trudged up the dusty attic stairs, you may believe.
They danced and they sang, and while the poor animal crackers were taking a nap they ate up the crumbs of a cracker kitten that had got stepped on while coming up the stairs. Just before the sun arose they all trudged softly back to the nursery and got into their places again.

Boy Scouts to Plant Gardens.

The Boy Scouts of America will try to have 2,000,000 gardens cultivated under their auspices. More than 250,000 scouts and officers are to be mobilized in the food production movement. They not only are to make 2,000,000 gardens, but are going to try to have every one 100 per cent efficient by not allowing a single pea or potato to go to waste.

Sunset.
The clouds that were a snowy pearl Grew pink as longest day closes, As though the sun had carried And pelted them with roses!

Inspiration Miscellany

Serving the Public

Some men are natural "finers" some are not. Some "fine" to have another place to loaf when they can throw more bricks at Father Time; some have another reason. And it is interesting to see how many men within the last few years have swelled the latter class.
How many times within the last five years have we read of the election of a central station general manager to be the president of the chamber of commerce in the community he serves? How many times some company's sales manager or salesman, because he has been active in civic work, has been made head of this or that committee of the board of trade or put upon the board of education or given other work to do for the people. And what reward it brings!

The very nature of the man who heads or represents a public utility puts a premium on friends and reputation. He must stand before his city as a fair and honest man. He must give confidence and influence by example if he would hope to be successful in the winning of his public to the new ways of doing it electrically—his mission in the business he is in.
The man who joins the board of trade, the neighborhood improvement association or the fraternal body made up of local business men has found himself an opportunity to serve them four ways—to serve his town, his friends, his company, and, most of all, himself—for he is the one who will benefit the most.—Electrical Merchandising

Don't Mope.

Do you allow yourself to become abashed, wrapped up in a brown study? Look about you. Speak to those you have been in the habit of ignoring. Make friends with every one. Strive to touch life everywhere you can. You will accomplish your tasks better by so doing than by going forward blindly absorbed in meditation or engrossed by internal musings.

Use Your Own Energy

Most people waste a large amount of power through misapplying their own energy. Perhaps more power is lost through lack of direction, through lack of negative habits of thought and action, which lead to a life of general drifting than in any other way. Then power leaks out through worry, fear, envy and mental friction. You cannot conserve power and have plenty for all legitimate purposes if you are constantly fighting something. The over-indulgence of the emotions will more quickly dissipate power than anything else.

To allow the thought to dwell continuously on action which is inexpedient or which for any reason one's judgment condemns is also the source of a great deal of power waste. Do not let your thoughts and your acts run contrary to each other. Put your will on the side of what you decide to do.—Nautlius.

Cheerfulness.

Cultivate a cheerful disposition. If a person determines early in life that a cheerful disposition is worth having and strives to obtain it and does so that person is a success in a fine sense of the word. Of course comparatively few men and women ever stop to think about success in this form, but if they will acquire the habit it will guarantee a larger measure of satisfaction than they may have met with before.—Lelgh Mitchell Hodges.

Keep Your Eye on the Present.

Finish every day and be done with it. You have done what you could. Some blunders and absurdities, no doubt, crept in. Forget them as soon as you can. Tomorrow is a new day, begin it well and serenely and with too high a spirit to be cumbered with your old nonsense. Today all is good and fair. It is too dear with its hopes and invitations to waste a moment on the yesterday.—Emerson.

Appreciation.

Love never seems so clear and easy as when the heart is beating faster at the sight of some generous, self-righting deed. We feel, no doubt, then, what is the highest prize the soul can win; we almost believe in our own power to attain it.—George Elliot.

KEEP CLIMBING.

Although your chance in life seems small, Rough the path and dare, Don't worry that you're going to fall, But get a firmer start.
Slowly trudge on toward the goal, Keep headed the right way, Remember that you can never win. Life's battle in a day.
Like climbing up a ladder, Ascending step by step, Keep your aim the highest, Let your mission you forget.
When at last the top is gained, Thank God the task is done; Look back upon the steps you've climbed, The battle nobly won.—James Alwyn Lathrop in Milwaukee Ave. Spectator.

Home Cookery

Cornbread.

Two cupsful of buttermilk, two cupsful of cornmeal, one egg, well beaten; one-half teaspoonful of salt, one teaspoonful of soda, three tablespoonfuls of flour, one tablespoonful of sugar. Put milk and egg into a bowl, add salt, soda, sugar, meal and flour, stirring gradually all the while. Beat for a few minutes. Have a shallow pan well greased and hot, pour in batter, and bake fifteen minutes in moderate oven. If batter should be stiff add a little more milk.

Spanish Rice.

Half a pound of rice, two large tomatoes, two ounces of butter, two tablespoonfuls of grated cheese, pepper and salt to taste. Boil the rice tender in salted water. Drain well. Put the butter in a large casserole, melt it, add the sliced tomatoes and fry for five or six minutes. Then add the rice and the grated cheese and toss all well together till very hot. Season to taste with pepper, etc., and serve at once.

Potato Souffle.

Potato souffle is merely fresh mashed potato, hot and seasoned nicely and put into a heated casserole. Upon this pile the whites of two eggs which have been beaten very light. Salt the egg before beating. Set the casserole in the oven to brown the egg delicately. Do not have the oven too hot, and the egg will cook as well as brown.

Rice Pudding.

Wash in three waters a cupful of rice. Put into a six quart kettle three pints of cold water, a teaspoonful of salt, half a cupful of sugar; cover and cook till grains are large and soft. Beat an egg, mix with a cupful of sweet milk, pour in rice and mix thoroughly. When warm or cool serve with or without cream. Use double for a large family.

Baked Tomatoes.

Take large, firm, fairly ripe tomatoes, cut off a slice from the top, sprinkle over the top a generous amount of grated cheese, and over the cheese a slice of bacon. Bake until the bacon is crisp in a hot oven.

Vegetables to Plant in the June Garden

Many people who have not started a garden this year are wishing that they had. The month of June is ideal in many respects, because the soil is warm and seeds do not rot. The growth is quick and vigorous, especially if there are frequent rains. Of course some crops, such as lettuce, radishes, cantaloupes, onions, peas, potatoes, etc., should not be planted.

However, June is a very good time for such crops as string beans, bush limas, beets, cabbage plants, carrots, sweet corn, Hubbard squash and tomato plants. About July 13 cauliflower, Savoy cabbage and celery may be set out, and rutabaga turnips may be planted. About Aug. 1 lettuce, turnips and Black Spanish radishes may be planted, and during the last part of August spinach may be planted for fall and early winter use.

It is quite impossible to draw up an interesting plan showing intercropping at this season of the year, when most of the crops are long growers. Plant the beans, cabbage, celery, rutabaga, etc. in rows two and one-half feet apart. The tomatoes, sweet corn, squash, etc., will need more room, while the root crops, lettuce and spinach may be planted in rows fourteen inches apart. The late spinach may be planted in that soil where the string beans will have been grown.

War—Vegetables—Cabbage

INTRODUCTION
THE CABBAGE FAMILY HAS FIRST INTRODUCED TO US SEVERAL NEW VARIETIES OF VEGETABLES, WHICH ARE KNOWN AS BRUSSELS SPROUTS, JERSEY RED HEAD CABBAGE, KAISER CABBAGE, AND JERSEY RED HEAD CABBAGE. THESE ARE ALL NEW AND DELICIOUS VARIETIES OF THE CABBAGE FAMILY. THEY ARE ALL EASY TO GROW AND WILL GIVE YOU A MOST DELICIOUS AND HEALTHY MEAL. THEY ARE ALL EASY TO GROW AND WILL GIVE YOU A MOST DELICIOUS AND HEALTHY MEAL.

COMMON BRUSSELS CABBAGE SPROUTS
ONLY EATEN IN THE CABBAGE FAMILY. IT IS THE MOST COMMON AND DELICIOUS OF ALL. IT IS EASY TO GROW AND WILL GIVE YOU A MOST DELICIOUS AND HEALTHY MEAL.

KAISER CABBAGE
IT IS THE MOST DELICIOUS AND HEALTHY OF ALL. IT IS EASY TO GROW AND WILL GIVE YOU A MOST DELICIOUS AND HEALTHY MEAL.

JERSEY RED HEAD CABBAGE
IT IS THE MOST DELICIOUS AND HEALTHY OF ALL. IT IS EASY TO GROW AND WILL GIVE YOU A MOST DELICIOUS AND HEALTHY MEAL.

What Housewives Are Glad to Know

For Afternoons

The afternoon dress here shown is of raffia silk in gray, navy, taupe, fawn, rose, tau or black, with deep sailor collar and vestee of embroidered geor-



RAFFIA SILK DRESS.

ette crepe. The sleeves are of plain georgette, under vestee of black georgette edged with white satin; bodice trimmed with silk covered buttons; tunic skirt edged with corded silk. Design by Franklin Simon & Co., New York.

Suggestions on Care

Of Eyebrows and Teeth

To Make Eyebrows Grow.—There is nothing better than pure white vasoline for promoting the growth of the eyelashes and eyebrows, says the *Stamp and Fireside*. Apply it with a small brush, being careful not to get it into the eyes, and brush the eyebrows vigorously every day to promote circulation and stimulate the growth of hair. It is best to apply the vasoline at night and wash it off in the morning.
Care of the Teeth.—Once a day is not often enough to brush your teeth. It must be done three times a day to keep the teeth in good condition. However, no matter how often one brushes the teeth or how clean they appear to be, it is well to visit a dentist once or twice a year and have them thoroughly cleaned.

Treatment For Blackheads.—For blackheads wash the face thoroughly every night, using first hot then cold water. The hot water will soften the black part, which is nothing more than an accumulation of dust which has settled on the tips of the little pores of the skin. These pores have become choked with perspiration, and you must massage your face when washing so that this accumulation is loosened, and blood from underneath the surface will force it out with your soap suds from the outside. Twice a week apply a good cold cream.

To Avoid Pink Pimples.—Pimples are usually the result of improper eating and not enough exercise and sleep. Eat simple food, lots of milk and eggs, fruit and fresh vegetables, see that you are not constipated, get eight hours of sleep daily and take exercise frequently in the open air.

To Wash Blankets.

Put a pint of household ammonia and a pint of warm water in a tub, lay the blanket in and pour a little warm water over it—just enough to wet the top folds. Cover closely and allow the blanket to stand for a few moments, that the fumes arising from the ammonia may loosen the dirt, then wash and dry it in the ordinary way in water of the same temperature as the first wash. Pass the blanket lightly through the wringer and hang it out to dry.—Farm Journal.

MUSIC.

When I hear music I fear no danger. I am invulnerable, I see no foe: I am related to the earliest times and to the latest.—Thoreau.

Just as systematic exercise is necessary to keep the body healthy, so is musical exercise necessary to keep the soul healthy. The proper nourishment of the intellect and passions can no more take place without music than the proper functioning of the stomach and the blood without exercise.—Plato.