

# In the Arena of Sports

## Cleveland's Heady Leader

Lee Fohl, chief of the Cleveland Americans, has made a success of a club that for several years was a financial failure. Last year his team made a brilliant fight and for two months led the league, only to fall back and finish in sixth place. This year the club is playing for the first division, though it would not be in the first division when Fohl was appointed manager of the Indians in 1916. The manager created considerable surprise and com-



Photo by American Press Association. LEE FOHL

ment. Fohl was what was known as a "bush league manager." As a matter of remarkable fact, he had never played in the big leagues. Fohl's baseball career, even as a bush leaguer, was nothing remarkable. He devoted more time to the managing end of the game than to the playing side. Lee is now thirty-seven years old. He began with Des Moines in 1903 as a catcher. He never played any other position. After Des Moines he played with Homestead, Pa., Youngstown, O., Columbus, O., and was then given his first manager's job at Lima, O., in 1907. In 1911 he obtained a job as leader of the Waterbury team. It was from the Waterbury club that he went to assume charge of the Cleveland team and aggregation.

**Rauther Joins the Reds.** Walter Rauther, the food lifting left handed pitcher with the Cincinnati Reds, has joined the Cincinnati Reds to which he was released from the way or price. Rauther was born in the Pacific Coast State, has not been pitching in good form since early in the season.

## Recipes For Making Pickles and Relishes

**Tomato Ketchup.** One peck of ripe tomatoes, boiled until tender and put through a sieve, and one pint vinegar, one cupful sugar, two tablespoonfuls salt and one-half pint of mixed spices put in a bag. Boil for about an hour and seal and, if one wishes, she can add one-half dozen onions to tomatoes and a dash of red pepper.

**Cold Tomato Sauce.** One peck ripe tomatoes, chop and drain not using the juice, three red peppers, chopped, one cupful horseradish, grated, six medium sized onions, one cupful celery, chopped, one half cupful salt, one-half cupful white mustard seed, one table-spoonful oil, and two pounds of brown sugar. Cook in a crock for one quart of water. Let stand overnight and seal without cooking.

**Sweet Onion Pickles.** Wash cucumbers and peppers, cut in half, make time of one cupful salt to a gallon of water. Have boiling water, pour over cucumbers, and let sit for twenty-four hours. Wipe dry and cover with weak vinegar, adding salt and stand in other twenty-four hours. Drain. Sprinkle with brown sugar to suit taste and two green peppers. Boil mixture five minutes, add pickles and just heat through, put into jars and seal.

**Celery Relish.** Thirty ripe tomatoes, three green peppers, four bunches small celery, cut in small pieces, four onions, three cupfuls cider vinegar, one and one-half cupful brown sugar, four tablespoonfuls salt. Chop fine and boil slowly three hours.

## SUGAR NOT NECESSARY IN HOME CANNING

Fruits will keep perfectly well in water when properly packed. In jars for canning large quantities of sugar for preserving summer fruits is not necessary. If expense is prohibitive, sugar may be added in small quantities at time of serving. The flavor will not be exactly the same as when the fruit is preserved in sirup, but the healthfulness and food value are equal.

## Around the House

The careful housekeeper will have a good pair of scales in her kitchen and will consistently weigh the groceries and meats as she receives them.

Always add the salt to the flour before the water on stirring paste for flat bread or grays. It will prevent the flour from forming in lumps.

Put the yolks of eggs in a quart bowl and put four tablespoonfuls of cold water in. Take the egg beating and beat rapidly. You will be surprised to see how nice and light they get.

For hot and cold drinks, there are no pads, but ones lying around to hold water to be used from such things mar the beauty of many a home.

Remember that skim milk is a valuable food containing all the nourishing elements of whole milk except fat of cream. Some milk can be used with soda in making hot breads or it can be turned into cottage cheese or butter.

Glasses and stone jars and deep earthen plates, are the best vessels in which to put away to do in a refrigerator. Milk and butter absorb odors so easily that they should be kept in a separate compartment from other foods.

Meats packed in glass jars, should be packed in a layer when exposed to light. To prevent this wrap the jars in paper.

## Save Staples by Eating And Canning Perishables

"The great abundance of war garden and truck produce affords an unparalleled opportunity for consumers locally to help better the world food situation," says the United States department of agriculture. "Make fresh vegetables and fruits save staple foods. Eat the perishable fresh fruits and vegetables now, while they are most delicious, and can and preserve them for future use."

The following available fresh fruits and vegetables may be classified for this war emergency diet: Apples, peaches, pears, plums, blackberries, raspberries, beets, carrots, potatoes, onions, beans, peas, sugar corn, tomatoes, cabbage, lettuce, etc.

Right now there is an abundance of these fresh foods growing in the "war gardens" of many cities and rural districts, as well as on the farms. Housewives are urged to use those from their own gardens first. If they have no gardens they should purchase from local markets or farmers or neighbors where prices are low and not only save daily, but can preserve, pickle and dry for winter use.

Where the vegetables named are available abundantly from home gardens or can be purchased cheaply in the markets or from neighbors that use in the diet, a greater variety than usual will help food conditions. In general, the more simply vegetables and fruits are prepared for the table the better, but when they are being consumed in especially large quantities it often will be desirable to vary the diet. Although fresh vegetables and fruits are eaten by most persons in moderate amounts with care, concentrated foods, such as meats, eggs, cheese, etc., declared a food expert of the department the other day. They are when eaten in large quantities, take the place of the more concentrated foods to a certain extent. Because of the present large production of perishable fruits and vegetables, this partial substitution is especially desirable during the next six weeks or two months.

## Light as Chaff

**Two Kinds of Hope Box.** Miss Helen, the daughter of the family in which jet black Maria Jackson occasionally worked by the day, had been given a beautiful cup and saucer of rare china. She showed it to Maria and said:

"I mean to put it away in my hope box. You know what that is, Aunt Maria. It's the box in which I put things that I hope to see again. I'll keep it in the house, and I'll be sure to see it again."

"Lawdy, Jane, I know all about hope boxes. I got one of my own, eh?"

"Why, I thought you were already married!"

"I see, Jane, my hope box is one I is putting money into fast as I can, until I has enough to pay for a divorce from Pete Jackson. More's one kind of hope box mixed up with matrimony, Miss Helen."

**Congratulations In Order.** For business reasons Hanks was exceedingly sorry to find he had been drafted. His partner was sorry, too, as business was good and gripping.

Still Hanks had hopes that he might fail to pass the doctor, and on the eventful day he was accompanied by his equally anxious partner, who waited hopefully outside. A few minutes later Hanks emerged, his face wreathed in smiles. "Congratulations, he cried; 'I say congratulate me, I may fall down dead any minute!'"

## The New Chairman of The Shipping Board

Edward N. Hurley, who succeeded William Dentman as chairman of the shipping board, is a Chicago business man and is an originator and developer of the pneumatic tool industry in this country. Soon after President Wilson's election he asked Mr. Hurley to become controller of the currency.



EDWARD N. HURLEY

but he declined. Later he accepted an appointment as trade commissioner to the Latin American countries in which he accomplished important results for American trade.

Then the president appointed him to the Federal Trade Commission. Those who followed his work as a member and chairman of the commission agree that his service was of real value. Mr. Hurley is a business man and not a politician. When he was made a member of the Trade Commission he was engaged in business in Chicago. He is a native of Illinois and fifty-three years old.

## Renew Your Home Garden Or Plant New One In August

August is not too late to plant lettuce, beets, radishes, turnips, spinach, and peas in the latitude of New York. Later on new ground or in soil which has already produced a crop, according to the New York State College of Agriculture.

The use of early varieties which mature rapidly is recommended as a thorough soil preparation and continuing care. The use of early varieties which mature rapidly is recommended as a thorough soil preparation and continuing care. The use of early varieties which mature rapidly is recommended as a thorough soil preparation and continuing care.

Radishes, beets and turnips require but one-half inch of soil over them with water and care should not have it at all, but peas may have as much as two inches above them if the soil is light and dry.

When the plants are up to the top of the following distances is recommended: Lettuce, six inches; beets, six inches; radishes, six inches; spinach, six inches; peas, however, may be planted to a depth of one inch and later after half to two-thirds have been pulled as greens, the remainder may be planted to mature. Young tender lettuce may be produced in not thinking.

## Mother's Doll Story

**The Twins** There were once some little twins who looked so much alike that their own mother could hardly tell which was which.

So she tied a blue ribbon on Jennie's wrist and a pink tassel on Mabel's wrist. This worked very well for the twins were old enough to trade ribbons and then their own mother used to get mixed when she wanted to look them up.

These two twins also had dolls and they were the best of friends and they both were dressed in blue pants and showed the white of their eyes.

Their names were Satchel and Sammie. And to tell them apart the father tied a red string on Satchel's leg and a blue string on Sammie's leg.

But one night when the twins were fast asleep the black dog traded strings. And to this day the twins think they own their own dolls. But they don't. Now, wasn't that a joke on the twins?

**A Tongue Twister.** "She stood at the door of the fish store shop welcoming him in." How fast can you say that?

Here is another about the famous duel between Short and Knott. It reads as follows: "Short shot the first shot, and the shot Short shot shot Knott. The shot Knott shot shot not Short. So Short shot again, and once more the shot Short shot shot not Knott, but the shot Knott shot shot Short, so Knott won notwithstanding."

**Conundrums.** Why is the letter "g" like to the sun? Because it's the center of light. And why is the letter "e" likened to gun? Because it's the center of fight. And why doth to darkness the letter "r" run? Because it's the center of night.

## Inspiration Miscellany

### Are You a True Friend?

Friendship means to all of us more than words can ever express. It is heaven's most treasured gift.

A penmanship teacher gave his pupils the following to write, saying: "This is enough to think about for years and enough to practice for a lifetime. Get busy and keep busy until you strengthen your friendship, and thus I will improve your penmanship."

"Wanted, a friend. A true friend, a disinterested friend, a truthful friend, a friend who does not waver, a steadfast friend, a cheerful friend, a sympathetic friend, a friend who does not flatter, a friend who will stand testing, a friend with clean heart and a clear eye, a friend who does not betray our confidence, a friend who will stand by you when others are against you, a friend who understands our silence and can endure our loyalty, a friend to go to in joy and be made more glad in sorrow and be comforted, a friend who is the same today tomorrow, in prosperity and in adversity, a friend whose home will be wide open when the doors of the whole world are closed, a friend who will see right money, time, age, if need be, life itself, and do it willingly, a friend who does not care if the hat be old and soiled, the clothes shabby and the sleeves worn, who can recognize the man between the hat and the sleeves."

"Wanted, such a friend by every mortal."

"Does not your heart cry out for such a friend?"

"I know mine does."—Newark Star-Engle

**Vanity.** I can conceive of nothing so futile or so ridiculous as pride. It is a mixture of insensibility and ill nature, in which it is hard to say which has the larger share. If a man knows or excels in or has ever studied any two things I will venture to affirm that he will be proud of neither. It is perhaps excusable for a person who is ignorant of all but one thing to think that the sole excellence and to be full of himself as the possessor. The way to cure him of this folly is to give him something else to be proud of. Vanity is a building that falls to the ground as you widen its foundation or strengthen the props that should support it. The greater a man is the less he necessarily thinks of himself, for his knowledge enlarges with his attachments. —Hazlitt

## Unconscious Influence

Unconscious influence is an immense factor in human life. The effect of one individual personality on another is as great as any from direct suggestion in history. How largely the character of a person is unconsciously influenced by the character of the young child is estimated by a young child's mother and a single sentence spoken by a friend as they walked across a bridge, a man turned one of the paths of a man's experience. Great influences have been notable in this direction. Such were Arnold of Rugby, Mark Hopkins of Williams, "Darius" in "Beside the Bonnie Briar Bush."

Unconscious influence is a vast factor in disposing our minds to high ends. One of America's most effective preachers testified that the strongest influence he felt in youth was that exercised by a stenographer's apprentice. Mr. Beecher testified that he owed his earliest and the best impressions of religion to an old black man, a servant in his father's family—Christian Her-ald.

**Opening His Hand.** William Penn was once urging a man to stay definite in his views when the man asked: "If you tell me an easy way to get rich?"

"Yes," Penn replied. "It is as easy as to see the dead."

"To see the dead?" the man said, and oh my, how I will do as you tell me."

"Well," Penn answered, "whenever I see a glass of human life in the land upon that land before the glass for the lips and there will never drink I cross again."

**Shipping Destiny.** No man can do his work well, as well as he can, year in and year out, and not be building and heaving at something more insupportable than wood or stone and not be shaping something more durable than iron or steel, even his own character, his own spiritual destiny. Every workshop is a workshop for forging that, for making it strong and beautiful. John W. Chadwick.

## A PRAYER.

Strength for the task,  
O Lord I pray  
Grant me the power to see  
That what I hear  
Of grief or care  
Shall prove the man in me.  
—Detroit Free Press.

## Home Cookery

**Delicious Gingerbread.** One-half cupful of sugar, one-half cupful lard, one egg, one cupful molasses, one cupful hot water, two level teaspoonfuls soda, two and one-half cupfuls flour, two teaspoonfuls cinnamon, one teaspoonful ginger, one-eighth teaspoonful salt, one cupful of raisins.

Cream lard and sugar, add egg well beaten, then molasses, mix and stir all dry ingredients, add a little of dry mixture to the first, then the hot water, beating thoroughly, then the remainder. The batter will seem thin but is all right. Bake about forty minutes in a slow oven.

**Huckleberry Biscuits.** Mix together one teaspoonful of sugar, one-half tablespoonful of butter, one-half tablespoonful of salt, add three cupfuls of flour sifted with four teaspoonfuls of baking powder. Wet it up with sweet milk enough to make a stiff dough that will drop from a spoon. Lastly mix in one-half pint of huckleberries. Fill buttered pans, thus nearly full and bake till done.

**Southern Corn Pone.** One cupful white cornmeal, one cupful boiling water, mix and let stand for ten minutes, add one cupful dry meal, one-half teaspoonful salt, one-fourth teaspoonful soda, one tablespoonful lard, shortening and enough cold water to make a dough that can be handled. Shape into an oblong loaf and bake slowly until well browned.

**Gooseberry Jam.** Take gooseberries as they begin to turn, stem, wash and measure. To every four pints of berries add one-half cupful of water, cook until soft, add one pint of sugar and boil until clear. If taken at this time the jam will be amber colored and very much nicer than when the fruit is ripe.

**Baked Ham and Potatoes.** Place slice of ham and potatoes in covered roaster. Put in enough sweet milk to cover the ham. Bake in slow oven until the potatoes are cooked. When the ham and potatoes are taken out thicken milk with flour. If the ham is very salty the potatoes will need none.

## Directions For Making Grape Juice at Home

To make good homemade grape juice select fully ripened but not over-ripe grapes. Put them in a crock, wash, washed and wash the grapes in a pan of water, and then in a bucket of cold water. The juice is to be made by using a crock and a wooden mangle. The mangle is to be used in a temperature of 20 degrees. It is best to use a crock of the same size as the mangle, and best if it is of the same material as the mangle. The juice is to be made by using a crock and a wooden mangle.

After the juice has been heated to 175 degrees it should be poured into sterilized bottles. The bottles should be sealed immediately after filling. The juice should be stored in a cool place. The juice should be stored in a cool place.

Put a thin board over the bottom of the wash boiler and fill it with water up to the necks of the bottles. Heat the water until it begins to simmer and put in the filled bottles, leaving them there for several minutes. Do not allow the water to boil. Then take the bottles out and seal immediately.

## War Food—Cheese

**CHEESE** AMERICAN CHEESE IS AN IDEAL FOOD. IT IS MADE OF COWS MILK AND IS FULL OF VITAMINS AND OTHER NUTRIMENTAL VALUES. WHEN IT IS PACKED IN A TIGHT SEAL, IT IS WRAPPED UP IN CHEESE CLOTH AND PUT INTO A TIGHT SEAL. WHEN THE CHEESE STARTS TO YELLOW IT IS READY FOR THE MARKET.

**SWISS CHEESE** COMES FROM SWITZERLAND BUT MANY PEOPLE THINK IT COMES FROM THE SWISS LANDS. BECAUSE OF THE HOLES IN IT.

**ROOMFORT CHEESE** IS MADE IN FRANCE AND IS A VERY GOOD CHEESE. IT IS MADE OF COWS MILK AND IS FULL OF VITAMINS AND OTHER NUTRIMENTAL VALUES.

**PIMMENTO CHEESE** IS FILLED WITH SPANISH RED PEPPER AND MAKES THOSE WHO EAT IT SMART.

**GREEN CHEESE** (IRISH CHEESE) IS A VERY GOOD CHEESE. IT IS MADE OF COWS MILK AND IS FULL OF VITAMINS AND OTHER NUTRIMENTAL VALUES.

## What Women Like to Know

### For Formal Wear

The afternoon gown here illustrated is made of coat dress lines and is trimmed with self buttons and silk



AFTERNOON GOWN.

attaching. The bodice is long waisted, though the normal line is marked by a crease or soft horizontal. The monk collar and cuffs are of white satin.

## Recipes For Refreshing Hot Weather Drinks

**Orange Nectar.** One and one-half cupfuls of orange juice, one cupful of pineapple juice, one-half cupful lemon juice, two-thirds cupful sugar, two cupfuls water. To the strained fruit juices add the sugar and water. Stir until sugar is dissolved, then place on a fire until chilled.

**Mint Punch.** One quart fresh mint leaves, one cupful grape juice, one cupful strawberries or raspberry juice, one cupful raspberries or strawberries. Bruise the mint leaves and cover with boiling water for ten minutes. Strain and add the grape juice and strawberries or raspberries. Juice (either fresh or canned) may be used. Sweeten to taste with sirup made of equal quantities of sugar and water boiled together for ten minutes.

**Leg Lemonade.** Juice of two lemons, one-fourth cupful sugar, one egg, two cupfuls water. Beat the egg until well foamed. Add lemon juice and sugar and stir until dissolved. Add water, mix well, chill in refrigerator or add ice and serve.

**Black Raspberry Nectar.** Two and one-half cupfuls unsweetened raspberry juice, juice of two lemons, two-thirds cupful sugar, two cupfuls water. Wash and dry the lemons, then rub the surface thoroughly with the sugar to extract the oil. Squeeze out the juice and add to raspberry juice. Add sugar and strain. Add water and chill.

## Good Rubber Rings Are Important In Home Canning

The fate of the food material canned or preserved at home may depend upon the quality of the rubber rings used on the glass jars. If the rubbers are of poor quality the food may spoil.

Good rubber rings for the average flat and quart jar glass top, etc., should be not less than one quarter nor more than three-eighths of an inch wide and to a half one quarter inches on the inside diameter and be cut twice to the inch that is, twelve rubber rings on one another with measurements one inch in thickness. They should be able to stand up under sterilization in boiling hot water or in steam under pressure for at least three hours without injury to the rubber. Good rubbers will stretch and return promptly to place without changing the inside diameter. They should also be reasonably firm and able to stand bending without breakage.

## HOME CANNING.

- Wash and cleanse the food.
- Blanch by placing it in boiling water.
- Blunge immediately and momentarily into cold water.
- Place food in hot jars, add boiling sirup or boiling water.
- Place rubbers and tops in position half air tight. Submerge jars in boiling water and cook.
- Tighten tops.