

# In the Arena of Sports

## Wheat of the Brooklyns

Zack Wheat of last year's National League champions has been playing his usual line ball for the Brooklyns, but owing to his injuries has been often



Photo by American Press Association  
ZACK WHEAT.

out of the lineup. Zack is a hustler and plays with the spirit when in good trim, but his various ailments on the bench, owing to physical disabilities suffered on the bases, has seriously affected his work with the bat. Manager Robinson has about given up hope of a pennant this year, but hopes to make the first division. With Wheat in good shape it is not unlikely that his hopes may be realized.

**Events to Coach Indiana.**  
Dana M. Evans, for nine years director of athletics at Beloit college of Beloit, Wis., has been chosen assistant coach at Indiana university and will begin his duties Sept. 1. He will succeed Guy M. Lowman, who resigned last June.

**Baseball Outfit for Sailors.**  
In addition to hundreds of baseballs and other diamond paraphernalia already donated by the National League to different units in the United States service, the league has sponsored eight ships in the navy, to give to each one a complete baseball outfit.

## Remedy for Internal Parasites of Poultry

There are perhaps new flocks of poultry which are entirely free from intestinal worms.

Worms are spread from one bird to another usually through the excreta. The worms or their eggs are expelled by one hen or one chicken and then picked up along with the feed by another. Sometimes they may even be taken in with the drinking water, and some sorts, such as tapeworms, are probably acquired by the hens eating animal worms, snails and insects.

Young stock affected with worms will not grow so well and are likely to become more or less dull and depressed. Worms in large numbers will have a decided effect on the digestion and often cause diarrhea.

The most commonly recommended remedy for round worms is two grains of salicylate or one ounce for each 250 birds. It is undoubtedly best to dissolve this in water, and then use the solution to mix a wet mash. Another drug that is frequently used and one that may give even better results in the case of tapeworms is powdered pomegranate root bark, a teaspoonful for every fifty birds. An ounce of this would probably cost not over ten cents and would be sufficient for probably 200 or 300.

**Baby Commandments.**  
In an effort to reduce infant mortality New Jersey's health department has issued "ten commandments." Among them are:

Feed the baby regularly, keep the window open, place a net over the baby's crib, see that the baby takes its nap out of doors, bathe the baby every day; do not tickle the baby or fret it on your knees, put the baby to bed early, do not give the baby patent medicines.

## SPIRITUAL LIFE.

We hear men often speak of seeing God in the stars and the flowers, but they will never be truly religious until they learn to know him in each other also, where he is most easily, yet most rarely, discovered.—J. R. Lowell.

God sent us a real religious life, which shall pluck blindness out of the heart and make us better fathers, mothers and children—a religious life that shall go with us where we go and make every house the house of God, every act acceptable as a prayer.—Theodore Parker.

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# Around the House Russia's Strong Man a Leader of Great Force

Care of the teeth is more and more being recognized as an important means of bearing upon health. Begin early with the children and keep it up. They will then learn to do it for themselves.

Flour is apt to rather dampness if it rests right on the floor. Make a neat box, a few inches high, to set the barrel or bin on. This will keep the flour dry.

To keep dried fruit from becoming wormy, as soon as it is dried put it in the oven and thoroughly heat to destroy any eggs which may have been deposited on it while drying. Put it in thin muslin bags and these again in paper boxes the tightly and insects can not get at it.

When packing a quantity of fruit protect the bulk of the fruit from being injured by fastening a square piece of adhesive plaster over it.

For an invigorating sparkling clean glass put two tablespoons of grape juice, the beaten white of an egg, a little chopped ice. Sprinkle sugar on top and serve.

Make a saturated solution of potassium permanganate one teaspoonful to a pint of water. A small quantity poured into skillets or vessels will immediately remove the most offensive odor.

Bread crumbs and scraps of cold meat which have been run through the meat chopper make a nice baked dish. It should be well seasoned and moistened either with gravy or melted butter and hot water, then browned in the oven.

## Storage of Potatoes and Other Vegetables

It is best to leave potatoes in the ground as long as possible after the vines have matured, provided the weather remains dry and hot, according to M. F. A. Hearn, associate professor of horticulture in the Kansas State Agricultural college.

If this method is followed the weeds should be permitted to grow for the purpose of shading the ground and preventing sunburn and also to take up the moisture in case of rain in August. Rain followed by hot days and nights will cause the potatoes to start a second growth or to rot. Potatoes left in the ground till late fall should be lifted if the weeds are not present in sufficient quantities to shade the ground.

There are many ways of storing potatoes in its winter. A small quantity may be stored in pits, dug-outs and cellars. The tubers keep best at a temperature of from 31 to 39 degrees. A higher temperature when the potatoes are first stored will not hurt them.

When stored in the cellar the potatoes should be placed in bins to the depth of about one foot or, better, in boxes raised a few inches from the floor. Bins or boxes should be placed in tiers if provided with air spaces.

Carrots, turnips and beets should be kept in a cold and well-ventilated place. They are stored in boxes or bins with sand. They should not be packed too close together, but some of the sand should be allowed to get in around the roots.

Celery may be stored in the same manner. The plants just as they are pulled from the ground should be placed in boxes. The plants should be packed in around them.

## Light as Chaff

A showman was making a great fuss in the front of his exhibition about the waddlers he had to handle. A man standing in the crowd with a little box beside him cried out:

"All get out, let me see a show!"

"Don't," said the showman angrily.

"The way I played the money in the hand of a by-stander and the showman did the same."

"Now, what this was," said the showman, "and I'll show you one you. There you are," said he triumphantly. "Look in the corner at that ten-dollar Nubian lion."

"I don't see any," responded the other.

"What's the matter with you," asked the showman.

"I am blind," was the grinning reply, and the blind man pocketed the money and went away.

**As They Were.**  
A man who was much bandy-legged entered a local tailor's the other day and asked to be measured for a new suit. The assistant informed him the boss wasn't in.

"Never mind," "Thal" do as weel," answered the man, and the assistant began to measure him. When he had taken the measurements for the coat and vest he stood up, scratched his head and looked down at the man's legs.

"Wot arta looking at?" asked the man.

"Why, Aw'm lookin' at the legs. Aw've never measured onybody like theese afore!"

"Oh, never mind my legs," said the man. "Thee measure um straight, owd lad. Aw'll heed um misel!"

With the ascendancy of Kerensky to almost supreme power in Russia the affairs of that nation seem to be on the most stable basis achieved since the revolution. As premier and minister of war and marine he is in a position to make the most of Russia's great resources. So far as at present known he appears to have the confidence of the many conflicting elements of the newly formed government.

Alexander F. Kerensky was the leading figure in the group which effected



ALEXANDER F. KERENSKY.

the establishment of the new government in March. He was the first member of the duma to tell that body that the czar and the dark forces in the government must go. It was on his initiative that the executive committee of the duma was formed. Kerensky was born in Tashkent, central Asia, in 1882. His parents were poor, but through the influence of friends he was enabled to enter the University of Moscow. After graduating he began the practice of law and soon became a leader of the revolutionary element. He is a man of medium height, active and alert. He is described as possessing courage, big-mindedness, presence of mind, and ready wit. As an orator he has few equals anywhere.

**Deaths, Not Words.**  
Every one of us has it in his power to lead the world forward and to enter himself on a higher life if he will steadily refuse to be satisfied with the name of religion, if he will consecrate the days and the nights to the infinite reality, not to say "Lord, Lord," merely, but to do the things which he says.—Edward Everett Hale.

**Friendliness.**  
Travel as a friendly man wherever you go. Make new friends. Trust men as often as possible. Be glad at every glow of kindly feeling that warms your heart. Look for good and not for evil in all kinds and conditions of men. Find out their best points. The human best may teach you something. Prizes whatever is good. Carry the signs of a new friendship. Yet shall you be fast the ties which bind the world. You shall put an end to war.—Charles F. Dale.

## Ways of Making Apple Ketchup and Preserves

**Apple Ketchup.**—Quarter, pare and core twelve sour apples. Put in a saucepan cover with water and let simmer until soft. Nearly all the water should be evaporated. Rub through a sieve and add the following: 1 cup of oil, 1 cup of sugar, one teaspoonful of cloves, one teaspoonful of mustard, two teaspoonfuls of cinnamon and one tablespoonful of salt. Two cups of vinegar and two grapefruit seeds. Bring the ketchup to a boil and let simmer gently for one hour. Boil the cork and seal.

**Apple Conserva.**—For each pound of pared and cored apples add one pound of sugar and half a pint of water. Boil sugar and water, add apples and simmer until clear. Take up at once, let cool, plates and dry in the sun. Fill in sugar and pack in tin boxes lined with wax paper.

**Apple Chutney.**—Cut eight pounds of sweet apples into pieces. Don't pare. Add four pounds of sugar and one fourth of a pound of tannin ginger. Add sugar and ginger to the apples. Let stand twenty-four hours, add four lemons, cut into small pieces, removing seeds. Cook slowly three hours. Put into glasses or jars; cover with paraffin.

**Preserved Apples.**—Quarter and core apples, fill an earthen crock two-thirds full, cover and bake slowly for several days. Seal in air tight jars. When ready to use stand the jar in a kettle of water and heat.

## Mother's Doll Story

**Polly's Cracker.**  
Once upon a time there was a little boy who had a rag doll parrot.

This Polly had a yellow body and green wings and a blue tail. And every time anybody went near her Polly would cry out, "Polly wants a cracker!" One day, the little boy and Polly were out in the back yard building a fort in the sand pile. They worked very hard in the hot sunshine. The little boy dug and Polly brought armfuls of sand till at last the fort was so high that they could hardly look over the top of it.

Then something happened. They both got very hungry. Indeed, it was still a long time before luncheon. So what do you think Polly did?

She flew up on the fence back of the fort, and when an old man came walking past she cried out, "Polly wants a cracker!"

"Bless you, take the whole bag," said the old man, delighted with Polly. So he gave his crackers to Polly, and she flew back to the fort and shared them with its little builder.

**The Tiger Lily.**  
Oh, tiger lily, brave and true, I wish all my flowers were like you, Always ready any weather, Brave and pretty altogether.

# Inspiration Miscellany

## Age No Bar to Success

The story of the sixty-year-old man who enrolled in the summer law school at the University of Michigan is capped by that of the man of even greater age. William McK. Brittan, who at this year's commencement of the College of the City of New York received the degree of bachelor of arts and won honors in addition.

It is a matter of record that a woman nearly eighty married at the University of Wisconsin several years ago. Fifty years ago a woman who desired to enter an advanced school was advised that she was "too old" for the work at forty-three. Reminding "the head" that Queen Victoria learned Hindustani at a greater age did not win a more favorable answer. That could not happen today. Educational doors do not close because of the years.

This may be "the young man's age," nevertheless every man has his chance and his place; it is for him to make good. The late William De Morgan is another instance of the truth that a man's power of endeavor is not irretrievably a thing of the past after he has reached or passed middle life. De Morgan wrote "Joseph Vance" after he overthrew. In the morning let him stand up to every three quarts sold. He added one quart of vinegar, one pint sugar, one tablespoonful of salt, one tea-spoonful of mustard. Let boil one hour might had begun earlier is a matter of conjecture.

De Morgan's case is an instance of a man's ability to turn to new work in his later years if he has kept up by leading an active mental life. The other instances negative the idea that the man who missed a liberal education in youth must necessarily be always deprived of it. He may still win pleasure and profit and find life richer and fuller because of a college course, even if belated.—Detroit Free Press.

## Save Surplus Beans and Peas For Next Year's Seed

"Don't forget to save beans and peas of your surplus for the planting next spring" is the advice which seed experts of the United States department of agriculture are sending to home gardeners and market gardeners throughout the country.

"Many market gardeners have beans or peas which they find it unprofitable to consume or to sell in the green state at the present time," declared a department expert. "They want to use the ground for later planting and there is a temptation to plow under the whole crop. This, however, should not be done. It is better to save the crop, if the stock is satisfactory, as it can be used for seed next year."

It is not difficult to handle and cure the vines and pods of both beans and peas. After the seed has reached full size and before the vines and pods are ripe and dry the vines should be cut with a scythe or sickle or pulled by hand. They can be cured by merely spreading on the ground until well wilted. After the beans and peas are dried they can be thrashed and the seed recovered.

## War Food—Bread

**BREAD**  
WAS FIRST STARTED IN 1871 BY THE WEALTHY CLASS OF PEOPLE WHO WERE THE FIRST TO MAKE IT BECAUSE THEY HAD THE DOUGH THEY ALSO MADE BIG ROLLS.

**WHOLE WHEAT BREAD**  
IS SO GOOD AS IT COMES FROM THE GRINDING OF THE WHOLE WHEAT AND IS VERY WHOLESOME AND BREAKFAST FOOD.

**RAISIN BREAD**  
THE FLOWER OF THE RAISIN PLANT IS ADDED WHICH MAKES THE DOUGH RAISE IF YOU WANT TO KNOW MORE WILL BE KNOWN BY RAISING A ROLL OF THE BREAD IS BAKED AFTER TAKING THE BREAD FROM THE OVEN LET THE BREAD ABOVE YOUR HEAD A FEW TIMES THAT WILL MAKE IT RAISE BREAD.

**PUMPERNICKEL**  
IS THE BEST FIVE CENT BREAD YOU CAN GET FOR A NICKEL. IT IS CALLED PUMPERNICKEL BECAUSE IN THE YEAR 1871 A GERMAN WATER PUMPED UP LARGES PANS OF FLOUR AND THEM SET OUT IN THE SUN TO BAKE.

**BLACK BREAD**  
STRANGE TO SAY IS MADE FROM PERFECTLY WHITE FLOUR, AND IF LEFT IN THE OVEN LONG ENOUGH WILL TURN BLACK OVER.

**RYE BREAD**  
IS MADE FROM FLOUR, WATER, YEAST, SALT AND A LITTLE OF THE RYE GRAIN. THE SUN IS BAKING AND THE BREAD COMES DOWN FROM THE SKY AND GLUTEN BREAD. IT IS THE BEST BREAD AND GLUTEN BREAD. IT IS THE BEST BREAD.

# Home Cookery

**Tomato Shortcake.**  
Prepare a baking powder biscuit dough and roll it about an inch thick and place it in a pan without cutting it into rounds. Cover it with a layer of ripe, sliced tomatoes, then some butter and sugar. On top of this place a layer of sliced onions, sprinkle with salt and pepper and cover all with a layer of sliced green peppers and bake.

**Cucumber Ketchup.**  
Pare ripe cucumbers, cut them in halves, discard the seeds and grate the pulp. Drain off the liquid, and to each pint of solid pulp add half a pint of strong vinegar, one fourth teaspoonful of cayenne, one of salt, two level table-spoonfuls grated horseradish. Seal tight.

**Chill Sauce.**  
Eight quarts of ripe tomatoes, three cups of peppers, two cups of onions, three cups of sugar, one cup of salt, one and a half quarts of vinegar, three teaspoonfuls of cloves and same quantity of cinnamon, two teaspoonfuls each of ginger and nutmeg. Boil three hours. Chop tomatoes, peppers and onions very fine. Bottle and seal.

**Red Tomato Ketchup.**  
Use tomatoes ripened on the vine. Wash, core and cut into small pieces. Cook slowly for two or three hours, reached or passed middle life. De Morgan wrote "Joseph Vance" after he overthrew. In the morning let him stand up to every three quarts sold. He added one quart of vinegar, one pint sugar, one tablespoonful of salt, one tea-spoonful of mustard. Let boil one hour might had begun earlier is a matter of conjecture.

**Barley Spoon Bread.**  
One-quarter cupful of salt pork cut in one-quarter inch cubes, four cupfuls of boiling water, one cupful barley meal, two or three eggs. Cook salt pork in saucepan until slightly brown, add water and when boiling sprinkle in barley meal, stirring constantly. Cook in a double boiler one hour, cool and add well beaten eggs. Turn into buttered dish and bake in a moderate oven three quarters hour.

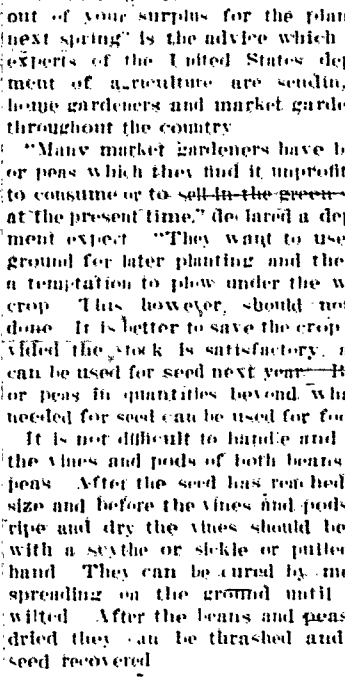
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## What Women Like to Know

**New Fall Coat.**  
The new topcoat here pictured is developed in taupe broadcloth and is provided with a smart buckled belt. Sent



AUTUMN TOP GARMENT.

fur is generously used in the large convertible sailor collar. Pearl buttons serve as trimming.

**The Baby's Clothes.**  
Don't starch baby's clothes. All garments should be loose, so that the circulation will not be retarded. Avoid trimming and rough seams that may touch the flesh. Care in this regard and simplicity of design are better for baby and easier for mother.

Lightweight shirts and slips are best for summer time, but a loose, warm wrap should always be handy in case the temperature drops quickly. Wash baby's clothes in soft water. Borax is helpful in conjunction with soap in removing dirt, killing germs and in making the fabric sweet and sanitary.

**To Prevent Scallops Fraying.**  
If one will stitch with the sewing machine, using a rather large stitch, around the outer edge of scallops before embroidering the goods will not fray after being washed. If fancy work is then washed before cutting it out danger of fraying after being washed many times is avoided.

## Grandmother's Method of Making Kitchen Soap

Grandmother knew how to make use of leftover fats and greases, and she kept the kitchen supplied with a useful grade of homemade soap. Here's the way she did it: She saved all of the drippings not useful for cooking and kept them in a large earthenware crock, and at the end of each month she made them into soap.

First she put all the fat into a large kettle on the back of the stove, and when it was all melted she cut up a large raw potato and dropped it in to purify it. Then she let the fat cook slowly until all the water was evaporated or until it stopped sputtering. When the fat was pure she strained it through several thicknesses of cheesecloth, or if she wanted it whiter she strained it through charcoal or clay.

She made a soda solution of one pound of pure caustic soda dissolved in five pints of water and mixed in fourteen ounces of this solution to each pound of pure warm fat, and she stirred the mass until smooth. Then she poured the mixture into pans or boxes lined with greased paper and put it away in a dry place to harden until needed.

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## OPPOSITION.

The coldest bodies warm with opposition; the hardest sparkle in collision.—Burke.

Nature is upheld by antagonism, Passions, resistance, danger, are educators. We acquire the strength we have overcome.—Emerson.

The greater the obstacle the more glory in overcoming it, and difficulties are but the maids of honor to set off the virtue.—Moliere.

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