

In the Arena of Sports

Captain of the Giants

When the White Sox and the Giants clash there will be some baseball fireworks by two of the smartest of the second basemen now playing ball—Charley Herzog, captain of the New York Nationals, and Eddie Collins, field leader of the Chicago American league team. There is much discus-



Photo by American Press Association.
CHARLEY HERZOG.

sion among the fans as to which is the more useful man to his team. Both are great hustlers, splendid fielders, good hitters and smart on the bases. Herzog has had a wide experience and was formerly manager of the Cincinnati Reds. While a great ball player, he did not shine as a manager. On the playing field he is one of the best in the business.

Williams College Signs Coach.
Fred Walker, pitcher for the New Havens this season, has been signed to coach the Williams college eleven, succeeding Fred Daly. Walker was formerly University of Chicago halfback and pitcher of the Pittsburgh Federation.

Cool Climates Best For Consumptive Patients

In a recent statement regarding the treatment of consumptives Dr. John W. Trask, assistant surgeon general, United States public health service, says: "A favorable climate for a consumptive is one that is not too warm. A moderately cool atmosphere is invigorating, while a too warm one is depressing. Very cool weather, on the other hand, makes the living of an outdoor life more difficult and less attractive. Moderately cool atmospheric conditions are those to be sought. No locality has a climate that is favorable all the year, and most localities in the United States have favorable climates for a considerable portion of the year. If one will only take advantage of them in one's quest for a favorable climate one must not forfeit suitable food, rest and peace of mind, nor gain a more favorable atmosphere in which to live at the price of homesickness and worry."

The consumptive can usually obtain the most favorable conditions for recovery, including an outdoor life, suitable food, rest, medical attention and nursing at or near his home. A suitable atmosphere or climate can be obtained during many hours of the day by avoiding overheated or crowded rooms and by sleeping on a porch in all ordinary weather and in a room with open windows when it is very cold or stormy. Leaving home except to go to a sanatorium is fraught with much danger, unless one is financially able to meet all possible demands, and it should be most carefully considered even then."

Tomato Mincement.

Slice up a quantity of green tomatoes and sprinkle well with salt. Put into a bag and hang up to drip all night. The salt which is left on the tomatoes will not need washing off. In the morning take equal weights of sugar and tomatoes and cook until the tomatoes are thoroughly done. To seven pounds of the mixture of tomatoes and sugar add three pounds of seedless raisins, with mace and cinnamon to suit the taste. Cook a short time after adding the seasoning and put into jars. This will keep without being sealed and will make delicious pies, which many consider as good as those from ordinary mincements.

LOVE SONG.

Down on the vast, deep ocean
The sun his beams doth throw
Till every wavelet trembles
Beneath their ruddy glow.
How like thou to those sunbeams
Upon my life's wild sea!
They tremble all and glitter,
Reflecting only thee.
—Friedrich von Bodenstedt.

Agri-graphs

Substitute peaches for other fruit this year in canning, because peaches are plentiful while other fruit crops are short.

Spray the peaches this fall to protect them against peach leaf curl. Use lime-sulphur 1-8 if scale is present; otherwise a 1-15 mixture.

A rye-buckwheat rotation may be used on the old pastures and meadows broken up this fall. This will produce a maximum amount of grain.

Rats are said to cause a food loss each year in the United States amounting to \$200,000,000—enough to feed all the people in Belgium.

Care in harvesting and packing perishables will mean more food because waste is reduced. Improved refrigerator cars are being used on many railroads, thus stopping another source of waste.

The fruit committee of the New York State Food Supply Commission urges that fruit be used as near the point of production as possible.

Directions For Proper Use of Soldering Iron

Properly tinning the iron is the first step toward successful soldering. To do this, file the point of the iron where you wish to tin it nice and smooth. Obtain a piece of tin about six inches square and bend it V shape. In the bottom of the V put some solder and sal ammoniac. Heat the iron in a clean fire, such as the blue flame of a gasoline torch or a coke or charcoal fire. It should be heated just hot enough to melt solder easily, as too high a heat will prevent the tin from sticking. Then rub the hot iron in the tin and sal ammoniac and the tin will stick to the iron nicely. When heating the iron to solder, be careful not to heat the iron too hot. As soon as the tinning on the point of the iron begins to turn blue the iron should be removed from the fire. The iron should be kept hot enough to melt the solder easily, though, as a cold iron makes a rough job.

The success or failure of soldering depends to a great extent upon how the surfaces to be soldered are prepared. They should be scraped or polished bright, as solder will not stick to dirty, rusty surfaces. Then the surfaces should be given a wash with soldering fluid, and, if practical, heated to near the melting point of solder, after which apply the solder, rubbing it on the surfaces with the hot soldering iron. If the solder is inclined not to stick, apply a little more soldering fluid to the joint with a small, stiff brush. One of the best soldering fluids is made by dissolving as much zinc as possible in muriatic acid.

Hints on Management Of the Potato Crop

Don't injure the selling and storing quality of your potatoes by careless digging.

Don't glut the fall market and injure your winter market by placing large quantities of ungraded stock on the market at harvesting time.

Don't ship any frost damaged potatoes. It is disastrous.

Don't demoralize the already overburdened transportation facilities by shipping cut potatoes. Unless potatoes are extremely high in price cuts will not bring transportation charges "machine sizes." They are proving of great value in many shipping sections.

Don't expect machine sizes to grade for quality—only human hands can grade out the defective tubers.

Don't mix No. 1 and No. 2 grade potatoes. There are customers who desire each separately, but do not want them mixed.

Don't overlook the potato grades recommended by the United States Department of Agriculture and the United States Food Administration.

Americans Apt Pupils.
An American member of the foreign legion who is conducting a class in aviation technical matters pronounces the Americans the most apt pupils he had ever seen. A majority of the army men are college graduates and all the officers of the navy are. Work at the aviation training camp begins early. The men are up before dawn, and 4:30 finds them flying or getting their machines in shape for flight. They remain in the air until 10 o'clock, when the technical instruction begins. At 4 in the afternoon they again take the air and stay up until darkness falls.

White Swiss Curtains.
Dainty white ruffled curtains drawn back from the kitchen windows can change the room from a sordid place of pots and pans to a bright spot in the household, but they must be kept white and fresh looking. Swiss is so inexpensive and the little curtains so easy to launder that there is no excuse for any one's kitchen to be dreary looking.

Relief For Tired Feet.
If the feet ache after a hard day's work nothing is more refreshing than a quick sponge bath, a fresh pair of stockings and another pair of shoes. Turn the stockings every night and they will be nicely aired by the next morning.

Stove Cleaning.
Dip a cloth in melted paraffin and rub it over the cooking stove. This is cleaner, quicker and cheaper than blacking and leaves the stove in better condition.

Chief of Uncle Sam's Fighters on the Sea

What the chief of staff is to the army the chief of naval operations is to the navy—he is the head. That is the position held by Rear Admiral William S. Benson. As such he is the head of the navy, having the highest rank since the death of Admiral Dewey. He outranks the commander in chief of the Atlantic, Pacific and Asiatic fleets, because these three admirals



REAR ADMIRAL W. S. BENSON.

have been graded below the admiral who serves as chief of operations. He is charged with the operation of all the fleets.

Admiral Benson is a native of Georgia, sixty-two years of age, and entered the Naval academy in September, 1872. Since then he has spent twenty-two years afloat and has seen service in every clime. For a time he was commandant of midshipmen at the Naval academy. In August, 1913, he was appointed commandant of the Philadelphia navy yard, going thence to his present post.

Realigning Headlights.

You can realign the surface by the following method: Rub off all of the old silver with a piece of emery paper fastened to a block of wood cut to the curve of the reflector. Use a fine grade of emery so that it will not scratch the surface. Then melt together two ounces of lead, two ounces of tin and four ounces of chemically pure bismuth. This should be melted in an iron ladle, and a thermometer capable of registering more than 200 degrees should be placed in the mixture. Eight ounces of mercury are added at 212 degrees and mixed with the boiling mixture. This is then applied warm with a smooth brush.

Mother's Doll Story

A Pair of Stilts

Once upon a time a boy doll had a beautiful pair of stilts. They were made of two wooden sticks, and a small boy had nailed two cleats on them to stand on.

While all the girl dolls were playing patticakes and the animal dolls were barking and fighting and the other boy dolls were whittling out nursery chairs, this doll who owned the stilts used to practice walking about on them.

At first he used to get terrible tumbles.

"Who backed your eye?" the little boy's uncle was always asking whenever he visited the nursery.

But the boy doll was very faithful to anything he once tried to do. So he kept on practicing till he could almost run upstairs. And that is a very hard thing to do on stilts.

One day the little boy's cousin came to visit him. She was a beautiful child and she brought with her a pet doll. Probably her cousin was selfish, for instead of having a happy time with her he soon began to quarrel. Finally he quite lost his temper and threw her doll right up in the air, where it caught on a corner of the bookcase and hung. The little girl cousin cried like anything, for she was too short to reach the top of the bookcase.

"I'll get your doll for you!" cried the boy doll. And he walked on his stilts right up the shelves of the bookcase and tossed the poor doll down. Then he walked down the shelves of the bookcase, quite the hero of them all.

Hide and Seek.

The old favorite hide and seek never loses in popularity. To this game can be added a few party frills and variations. Cheap tin horns can be decorated with a rose on top and a few leaves added to represent the stem. After it has been decided who is to be "it" the others hide. When they are safely hidden the horns are blown to notify the one who is "it" that the search is on.

Whistling Race.

Place five boys in a row and give each boy five soda crackers. He must eat the crackers and then whistle the tune of "Yankee Doodle." The one whistling the best tune first is the winner.

Inspiration Miscellany

Look on the Bright Side.

There is a proverb, "He who has never made a mistake has attempted little of difficulty or value." The worst use a man can make of his mistakes is to brood over them till he becomes melancholy or grows bitter at their natural consequences. If a mistake is repairable let him never cease his efforts till he has repaired it. If, as is too often the case, it is incurable, let him bear the consequences manfully and cheerfully, devoting no more time or thought to his mistake than is necessary to help him from falling into it a second time.

Nature has her moral as well as her physical hypochondriacs, and to brood too much over our mistakes is as bad for the healthfulness of the mind as brooding over our ailments is for the healthfulness of the body. Nay, even when our misfortunes seem to come from no fault of our own, when, so far as we can learn from self examination, we need not reproach ourselves with any consciousness of mistake; when it seems as if circumstances were really too strong for us; even then, if our misfortunes are past cure and inevitable, let us not add to our misery by vain regrets.

If we cannot alter our fate let us alter ourselves. As the Spanish proverb says, "If we cannot get what we like let us try to like what we can get." A great authority has told us that "He that is of a merry heart hath a continual feast." Cheerfulness, like other qualities, has the faculty of growing by what it feeds on.

A Man's Work.

The distinction and end of a soundly constituted man is his labor. Use is inscribed on all his faculties. Use is the end to which he exists. As the tree exists for its fruit, so a man for his work. A fruitless plant, an idle animal, does not stand in the universe. They are all tolling, however, secretly or slowly, in the province assigned them and to a use in the economy of the world; the higher and more complex organizations to higher and more catholic service. And the man seems to play, by his instincts and activity, a certain part that even tells on the general face of the planet, drains swamps, lends rivers into dry countries and stony mountain chains with roads, hinders the inroads of the sea on the continent, as if dressing the globe for happier races.—Emerson.

Things to Remember

Remember that all pleasure and all happiness depend upon the normal exercise of faculty and that by consequence happiness is a function of the trained and active body and mind.

Never look for something for nothing. Make up your mind to earn everything, and remember that opportunity is the only thing that any one can donate you without demoralizing you and doing you an injury.

Remember that work, always work, for the acquisition of knowledge, possessions and power is to yield you all your happiness and that there will never come a time to quit.

Remember that, just as the steam engine derives its power from its boiler, so must you have a powerful physique to support sustained effort on any line, and you must therefore exercise to strengthen and keep strong body and mind, for, as Herbert Spencer said, "The first requisite is to be a good animal."—Hudson Maxim.

Perseverance.

Perseverance is the key to success. Robertson Nicoll's four qualifications for success in life are a definite object in view, a determination not to be defeated, the capacity for exercising continual self denial and a certain belief in one's own powers.

George William Curtis expressed an evident truth when he said, "An engine of one cat power running all the time is more effective than one of forty horse power standing still."

Childhood.

Do not shorten the beautiful veil of mist covering childhood's futurity by too hastily drawing it away, but permit that joy to be of early commencement and of long duration, which lights up life so beautifully. The longer the morning dew remains hanging in the blossoms of flowers the more beautiful the day.—Jean Paul Friedrich Richter

THE END OF THE PLAY.

And in the world, as in the school,
I'd say how fate may change and shift.
The prize be sometimes with the fool,
The race not always to the swift;
The strong may yield; the good may fall.
The great may be a vulgar clown,
The knave be lifted over all.
The kind cast pitilessly down.
Come wealth or want, come good or ill,
Let young and old accept their part
And bear before the awful will
Who misses or who wins the prize—
Go, lose or conquer, as you can.
But if you fall, or if you rise,
Be each, pray God, a gentleman.
—W. M. Thackeray.

Home Cookery

Escaloped Potatoes.

Slice potatoes in thin slices or dice. Let cook until tender, then drain, place in a well buttered baking dish and cover with the following sauce: Beat two tablespoonfuls of butter in a skillet, add one small onion cut fine. Allow the onion to just begin to brown, then add flour and milk to make a sauce the consistency of rather thin gravy. Flavor with salt, pepper and a few drops of Worcestershire sauce if it is liked. Sprinkle well with brown crumbs after the sauce is on the potatoes. Brown in the oven.

Oatmeal Bread.

To one and a half cupfuls of rolled oats, one teaspoonful of salt, two cupfuls of hot water, one tablespoonful of lard, add one-half cupful of molasses and one-half yeast cake dissolved in three-fourths cupful of lukewarm water. Knead with white flour. Let rise overnight. Knead in the morning, put in pans, let rise again and bake.

Sour Cream Cake.

Break two eggs in a cup. Fill cup with sour cream. Pour into a mixing bowl and add one cupful of sugar, one scant teaspoonful of soda dissolved in water, one and a half cupfuls of flour and two teaspoonfuls of baking powder. Beat well the ingredients mixed together in the order named and bake in muffin tins.

Sweet Potato Puffs.

Cook and mash enough sweet potatoes to measure one cupful. Add salt to taste, one teaspoonful of butter, one-half cupful of cream and one well beaten egg. Beat together until light, then fill buttered custard cups almost full with this mixture and bake in a quick oven until lightly browned.

New England Brown Bread.

To one and a half cupfuls of Indian meal and two cupfuls of sifted rye flour add one teaspoonful of soda and one teaspoonful of salt. To this add two cupfuls of sweet milk and one cupful of sour milk. This amount this three one pound baking powder tins. Steam three hours.

THE HUMBLE HERO.

To go on cheerfully with a petty avocation, to smile for the joy of others when the heart is aching, to see who does this, his works will follow him. He may not be a hero to the world, but he is one of God's heroes.—Canon Farrar.

Light as Chaff

Drastring Cure.

Chauncey M. Depew said at a luncheon in New York:

"When the Germans talk about protecting little nations, freeing the seas and championing international law it sounds so ridiculous that it reminds me of the tramp."

"Lady," said a farmer to a farmer's wife, "could you oblige me with the loan of a cake of soap?"

"Soap?" she said. "Do you mean to tell me you desire soap?"

"Yes'm," said the tramp. "Me partner's got the hiccoughs, and I want to frighten him."

Wrong Diagnosis.

A song with the title "There's a Sign in My Heart" was sent by a young man to his sweetheart. But it fell into the hands of the girl's father, a very unscientific physician, who exclaimed:

"What wretched, unscientific rubbish is this? Who ever heard of such a case?"

Before sending the song back he wrote under the title: "Mistaken diagnosis; no sign in the heart possible. Signs relate almost entirely to the lungs and diaphragm."

One Exception.

The lady lecturer had got her second wind. She was going strong.

"Yes," she cried, waving her arms. "Women have been wronged for ages! They have suffered in a thousand ways!"

She paused to let this momentous statement sink in.

"There's one way in which they have never suffered," breathed a meek little man.

"The lady lecturer fixed him with a baleful eye.

"And what is that?" she hissed. "They have never suffered in silence."

What Women Like to Know

Stunning Winter Coat.

All seal coats with collar and cuffs in a different fur promise to be a popular fashion this coming season. The



SHALSKIN AND MUNK FUR.

stunning seal model is saugly belted at the waistline, and the bell cuffs and deep collar of mink fur add a rich and luxurious note. Smart gray spots and the brown and tan hat complete the outfit.

Tomato Ketchup.

Take one peck of red ripe tomatoes; clean them, put them in a preserving kettle and cook until thoroughly done. Mash them through a fine strainer to remove the seeds and skins. Add to them eight level tablespoonfuls of salt and one level tablespoonful of cayenne pepper. Suspend in two tomatoes a flannel bag containing two level tablespoonfuls of black pepper, six level tablespoonfuls of mustard, one level tablespoonful of cinnamon, one level tablespoonful of unground allspice and one level tablespoonful of cloves.

Boil as rapidly as possible until the ketchup begins to thicken. Then add one quart of vinegar and continue boiling until a teaspoonful placed in a saucer will not give off any water. Remove the bag containing the spices, put the ketchup in jars or bottles and seal or cork while hot. If paraffin is convenient melt a small quantity in a saucepan, invert the bottle of ketchup and dip the cork and upper part of the bottle neck in it. The paraffin will help to keep out mold spores.

Inexpensive Coloring.

A very inexpensive way of coloring is to use the bark of trees. Take the rough bark off of an oak tree, cover with water and boil hard for half or three-quarters of an hour. Then take out the bark and put the material or whatever you want to color in the water and let boil for a few minutes, keeping all parts under the water. This colors a very pretty yellow; indeed, its colors prettier than the dye. You can color white waists, gloves, stockings, ribbons, etc. Peach tree leaves will also color yellow, but not as pretty as the bark. To color with them use them the same way as the bark. Black walnut hulls will color brown, using them the same way. Sumac berries will color red in the late fall.

Waste in Peeling Potatoes.

A large amount of good food, including most of the valuable mineral elements, is wasted by ordinary methods of peeling potatoes. An economical way to peel them is to drop washed potatoes in a vessel of rapidly boiling water and allow them to remain in ten minutes. Remove and strip the thin skin as when potatoes are peeled after thorough cooking by boiling. The potatoes will still be practically raw and may be handled like raw peeled potatoes in preparing any dish, as scalloped or fried potatoes, potato chips, etc. One excellent way to use the skinned potatoes is to bake them. The entire potato, including the thin, golden brown crust, may be eaten.

Unspeakers.

The little things I should have said, These are the ghosts that haunt my bed, My words of wrath or thoughtlessness, Recalling, wound my spirit dead.

When some poor, stricken heart has beat To comfort failed ere they could win My lips, although I wept within.

And oft when friendship, tried and strong, Has turned away at fancied wrong The little things I should have said To banish doubt were mine and dead.

Lord, if I've wrought not as I should Give credit for intention good And visit not upon my head The little things I should have said.

—Farm Journal.