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WHY College Is Making New Intelligence Test.

A new kind of examination, a test of social intelligence, is being tackled by twelve hundred students entering George Washington University. When the results are in, the professors will have evidence as to which students are "good mixers," which are quick to size up situations and people, and which are likely to get along in positions where they must direct other people.

"It is a well-known fact that many students who rate high in general intelligence tests do not make good in later life," said Dr. Fred A. Moss, associate professor of psychology at the university, and author of the social intelligence test. "Some of these make fine school records, but they lack what is popularly called the ability to 'get along in the world.' Since universities are trying to bring out the possibilities in their students where they are likely to have success, we believe that a measure of each new student's social sense will provide valuable data."

The new type of test deals with practical conditions, Doctor Moss points out. The ability of the students to remember names and faces was first tested. Then their success at sizing up a series of social situations was measured.—Science Service.

HOW

COLORS THAT PLEASE THE EYE ARE MANUFACTURED.—Insects, fish and plants all help to provide the colors with which an artist paints his pictures. The cuttle-fish is responsible for sepia, this color being obtained from the fluid which the fish discharges in order to hide from its enemies.

The cochineal insect is the foundation of carmine, and at one time vermilion was made from it. Nowadays the latter color is produced chemically from mercury.

Another insect gives crimson-lake; at least, the color is made from the resin deposited by an insect on the banyan tree. From the madder plant are obtained both madder-brown and Turkey-red, the roots of the plant being washed, baked and ground.

Indigo is made by soaking the indigo plant in water until it is decomposed. Gamboge is really a corruption of the name Cambodia, where the resin providing the color is found. A natural earth from Sienna, in Italy, gives both ordinary and burnt sienna, the latter, of course, as the name implies, being burnt earth. Burnt umber is also an earth, while yellow ochre is a clay.

Prussian blue was originally made from the hoof of the horse, but now it consists principally of iron, potassium and sulphur. It was first made in Prussia.

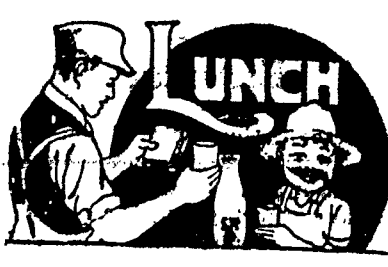
Ultramarine, which means "from beyond the sea," was formerly made by crushing a stone of that name. This process is now out of date, and the color is produced by chemical means. It is the same with the chromes of different shades, which are derived from the chemical chromium. Chinese white is oxide of zinc; it was first known in China, hence its name. Ivory-black sounds a curious contradiction; its foundation is burnt ivory and bone.

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Do you need some new tires, and if so do you know where you can get the very best value for your money? At Fred's Gas and Tire Service Station, Platt Street near St. Paul, you will be able to get the Genuine Corduroy Balloon Tires, built to fit present standard rims, the new small diameter wheels. The interchangeable sizes are exactly the same in design and quality as the sizes for special wheels.

Perhaps in no business in dealing with the public does more depend upon efficient management for business success than in the conduct of the road-side filling station. It is this efficient management that has made Fred's Gas and Tire Station a huge success. And that it is a success no one who but watches car after car stop in front of this popular station can deny.

Although ideally situated at Platt Street near St. Paul, the success of Fred's Station cannot be attributed wholly to location or simply luck. The reason is that Fred gives the car owner what everybody wants—service. And the prompt and reliable manner in which this service has always been rendered has made many drivers long remember the fair treatment accorded them at this station. And being pleased with this service, they are pleased to again patronize this station. Therefore, with the good-will of the car owner steadily growing, both among the local automobilists and the tourists, business here is showing gratifying increases each season.

ANYTHING ANYWHERE ANYTIME

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The New Red Cross Furnola

Now that there is such a shortage of coal, householders will want to have something that will enable them to burn the least amount of coal possible. It is hard telling just when the coal strike will be ended, and with the long winter days ahead of us everyone is on the lookout for something that will help them save their coal.

If you are in the same position as many other Rochesterians, you will appreciate knowing that the new Red Cross Furnola sold by the Lester Hardware Co. Inc., 150 Main Street West will do wonders.

This furnola requires no basement for its installation, and solves the heating problem in four and five-room homes. It can be installed in any room having a chimney vent, its deep-toned, richly enameled surface blends harmoniously with the many pieces of furniture.

With ample radiating surface, it furnishes warmth and cozy comfort at an economical operating expense. Burning the smaller sizes of coal, its economy is apparent with a National fuel shortage facing us this winter.

The New Furnola is moderately priced at \$115.00, and we would suggest that you stop in at the Lester Hardware Company, and they will be glad to give you all the details about it.

You Are Judged By Your Clothes

A man or woman is always judged by their clothes. If they are clean and neat, a favorable impression is always formed, and the man or woman who wishes to look well at all times will have their clothes cleaned and pressed regularly.

Your apparel will always be in good clean condition, and wear longer if you let the Smith Cleaning Works, 581 Main St. E., Stone 2776, and 518 Monroe Avenue Stone 1246 take care of them for you. There is a delightful freshness about the clothes that this well known firm clean and press.

How Malaria Works

When the red blood cells infected with malaria break up they liberate not only a bunch of daughter parasites, but a small amount of poison which the parasites have formed. When a large number of them do this at the same time, it causes the chill and fever which occurs just after the cells break down. It has been estimated that at least 150,000 parasites must divide at the same time to liberate enough poison to produce a chill—generally many times more than this.

Why Colored Barber Pole

In former times when the barber united with his art that of surgery, or at least of blood letting, the barber pole had a real significance. The gilt ball at the top represented the brass basin used for lathering the customer; the pole represented the staff held by persons during the venesection; while the two spiral ribbons painted on the pole represented the one, the bandage twisted round the arm previous to blood-letting, and the other the bandage used for binding up the arm afterward. Now that the barber's art has fallen from its once high estate, the barber pole has only a historic significance.—Kansas City Star.

Why She Hit Him

"I had an appointment with the medium, or fortune teller, at four o'clock," said the woman just up from the South. "When I was ushered into his presence, he did not look up for a minute or two. When he glanced toward me, he arose and started at me with arms outstretched saying: 'I am so happy to see you, so happy to see you.' I stepped back to the door, but he continued to follow me with the words, 'so happy, so happy.' To save myself, I slapped his face. He stopped and asked: 'Why did you do that?' I said, my father always told me that when I could not agree with another person to strike a happy medium, if possible. 'Oh,' he replied."—Indianapolis News.

Why We Say "Canard"

The story of a remarkable hoax or extravagant tale was of French origin and was to the effect that a flock of ducks practiced cannibalism, eating one of their number each day, until they were reduced to a single survivor, who, it contended, had eaten all his companions. The story became common in Paris until when any marvelous tale was told the listener would shrug his shoulders and exclaim, "C'est un canard!" (That's a duck.)

Why Inseparable

Mabel—You and Harold seem inseparable.
Gertrude—We are together a great deal; you see, Mabel, I take a peculiar interest in him.
Mabel—Oh, you do?
Gertrude—Yes. I was engaged to him at one time, and in love with him at another.

Why They're Green

Recent tests show that the green color of French oysters is due to a pigment present in their food materials. A quantity of the pigment was isolated and oysters placed in a solution which contained it took up the color within twenty-four hours.

Why Hammerhead Shark Cannot Live Captive

Fishes that swim in the ocean never get accustomed to walls. Especially is this so of the hammerhead shark. It is one of those creatures of the briny deep that refuses to live in captivity. A New York aquarist has tried all methods to keep them in tanks for exhibition, but one day is the longest period he has succeeded in keeping one alive. He is still trying to discover how to stop a hammerhead from hammering its head.

As one writer has put it, the hammerhead is a flathead and a blockhead, but not a bonehead. The protruberances from each side of its head which give it its name, are like the peens of a machinist's hammer. These protruberances are nerved and carry sensory apparatus. For this reason the least bit of hammering ruins him as a marine exhibit. Seeing this shark just can't get used to the walls of captivity. Being used to the roominess of the ocean, he bungs around till he knocks himself out, and there is a carcass to remove from the tank.—Pathfinder Magazine.

How Simple Plant May Give World Its Soap

If anything happened to bring our present bountiful supplies of manufactured soap to an end, we could turn to nature for an efficient substitute in the soapwort plant, found in nearly every hedgerow.

Its juice is slimy and makes an immediate lather when used with hot water. Its cleansing properties are excellent, and experiments have shown that cotton and linen materials washed with it suffer no deterioration of the fabric and retain their original snowy whiteness. The lather is not quite so efficient with woollens, the natural oil in the latter not combining very well with the soapwort juice.

Our own gypsies, and many French, Spanish and Italian peasants, use the soapwort for washing clothes by bruising the root of the plant and boiling it with the soiled linen. But very little is required, for a couple of medium-sized roots are sufficient for a family wash.—London Tit-Bits.

Why Tombstone Was Named

What was there so dead about Tombstone, Ariz., as to suggest this graveyard designation for the Copper state's one-time mining metropolis? Maybe others have wondered about it as I have. Well, here is the way it has been explained to me: While Geronimo was on the warpath with his murderous Apaches and the early settlers of Arizona were concentrating about the forts for shelter, a prospector named Ed Schieffelin came in with news of a rich strike in the Indian country. Remarking to an officer that he expected to go back and find a fortune, he drew this retort: "Yes, you'll go back and find your tombstone. Geronimo'll get you." But Schieffelin went back and when he did locate his mines he named the bonanza "Tombstone."—New York World.

How Colds Are Caused

The time-honored notion that colds are for the most part caused by inclement weather is ridiculed in a bulletin issued by the United States public health service.

Cold in the head, says the bulletin, is unquestionably the consequence of overfatigue, which exposes the system to the bacilli that float constantly about. The majority of colds are "caught" during the months when little outdoor exercise is taken.

It is not cold or damp which causes coryza (the technical word for the ailment), but the substitution of stale air for fresh.

Why They're Green

Recent tests show that the green color of French oysters is due to a pigment present in their food materials. A quantity of the pigment was isolated and oysters placed in a solution which contained it took up the color within twenty-four hours.

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GOOD THINGS TO EAT.

The KITCHEN CABINET
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We have not fulfilled every duty unless we have fulfilled that of being pleasant.

SEASONABLE GOOD THINGS

A nice relish to serve with fish or game and especially good with venison is:

Onion Relish.—Take one large onion grated, one-half cupful of celery—grind the celery, add one teaspoonful of mustard, ten drops of tabasco sauce, one teaspoonful each of salt and celery seed, the yolks of four eggs well beaten and blended with the dry ingredients, two tablespoonfuls of olive oil, twenty capers, one-fourth of a cupful of vinegar. Mix and bottle, set in the ice chest.

Apple and Pineapple Salad.—Drain a can of choice pineapples. Boil the juice with the strained juice of a lemon, sweeten to taste. Cut the pineapple into uniform pieces, add four diced sweet apples, sprinkle with sugar or add a few diced marshmallows, then pour the cooled juice over the fruit and set aside. Just before serving add one cupful of finely shredded blanched almonds and one pint of sweet cream whipped. Serve at once.

Onions French Fried.—Peel onions cut into fourth-inch slices, separate into rings. Dip into milk, drain, dip into flour and fry in deep fat. Sprinkle with salt and serve as a garnish to a platter of meat.

Weish Rabbit.—Cut one-half pound of cheese into bits, put into a saucepan with four tablespoonfuls of butter and place over slow heat to melt. In another saucepan scald a pint of milk, add a beaten egg to which has been blended two tablespoonfuls of flour and one-half teaspoonful of salt. Let this mixture cook, stirring until smooth, then pour the milk into the cheese and beat vigorously with an egg beater, then add cayenne to taste. Serve hot on buttered toast or on large crackers browned in the oven.

Tongue on Toast.—Mince the cooked tongue, adding a bit of onion juice, nutmeg, salt and pepper and a tablespoonful of chopped green pepper. Prepare a rich white sauce, using half as much milk and the other half the broth in which the tongue was cooked. Cook with two tablespoonfuls each of flour and butter well blended, add the tongue and pour over squares of buttered toast.

A good baked potato is always enjoyed at any meal. At supper time on a chilly night it is a dish both nourishing and appetizing. Serve with drawn butter, white sauce with codfish, or with plain butter.

Jellied Prune Whip.—Wash and cover with cold water one-half pound of prunes, simmer slowly until tender. Add one-half cupful of sugar and simmer five minutes longer. Drain, saving the juice; remove the pits and cut the prunes into very small pieces. Soak two tablespoonfuls of gelatin in one-fourth cupful of water and stir into the hot juice. Add the juice of one large lemon and cool until it begins to thicken, then whip until light and foamy. Fold in the prunes and the stiffly beaten whites of two eggs. Pour into a mold or serving-dish and serve very cold.

Prune Pie.—Bake a pastry shell and fill it with the following: One cupful of stewed prunes with some of the juice, sprinkle thickly with chopped pecans, add another layer of prunes and nuts. Cover with a meringue and bake brown or cover with cream whipped, sweetened and flavored.

Oyster Bisque.—Cook a pint of chopped oysters in three cupfuls of milk, strain and reserve the milk. Rub the oysters through a sieve, add two tablespoonfuls of flour mixed with two tablespoonfuls of butter; add milk, salt and cook eight minutes. Add a beaten egg and serve at once.

Spunge Pudding.—Take one and one-half cupfuls of milk, four tablespoonfuls of flour, a pinch of salt and cook together until thick. Add two tablespoonfuls of sugar, and when cooled a little, add the yolks of three eggs well beaten. Fold in the stiffly beaten whites of the eggs and bake in a well-buttered baking dish until well cooked. Serve with a hard sauce—beaten butter, powdered sugar well sifted, and a little whipped cream with favoring.

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