

SEVENTY-FIVE AND BOARD

By M. P. MERRYMAN

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Yellow October sunlight poured through the west windows of the library. Myriad dust particles floated along the slanting sun paths that slid abruptly into shadow at the table's edge. The assistant professor of biology sat humped over a book that lay upon the table before him, but he was not concentrating, at least not upon the text. With a thump of his fist that set the book jangling he raised his head and looked about the big, quiet room.

The assistant professor took off his glasses and rubbed his eyes and stretched. Then he shoved his hands into his pockets, tilted back in his chair and surveyed the shelves of dog-eared volumes opposite him. It gave him an immense satisfaction; this bare, low-vaulted room with its brown walls and solid, brown tables and its rows and rows of books.

The assistant professor pulled out a crumpled bit of paper from his pocket and smoothed it out upon the book, after which he continued to regard it with an expression of ironical amusement. It was a check made out to him for the amount of twelve dollars and fifty cents; a sum he had received in payment of a scientific article which it had taken him two months to write. It was a good article, too, but according to more than one editor "not sufficiently popular in tone."

He had been trying to make a decision. This last contemplation of the scrap of paper in his hand had served to topple the scales. He closed the book with a bang, uncrossed his long legs, rose from the table and ambled down the aisle to the door. Outside he stood for an instant blinking in the strong light. When he closed his eyes they still registered printed book pages. With something of the feeling of a stranger he turned and scuffed along the leaf-strewn path to the lake. Now that there was no longer any doubt about his departure the intimate landscape seemed all at once unfamiliar and different. He felt already detached from it—and sorry.

The moment the tip of her canoe veered round a bend in the shore line he recognized it and whistled. The assistant professor of English whistled her answer and waved an undignified paddle in greeting as her small craft slipped into sight.

"Want to come?" she called, invitingly.

"Sure!"

"All right! Climb in!"

The canoe nosed landward and slushed into the sand. With a lunge which shot the boat into deeper water and himself miraculously, into the boat, the new passenger embarked and took charge of the paddle.

"Where to?" he asked.

"Oh, anywhere," she replied and smiled at him.

He selected the most distant spot on the lake, laid the paddle across the canoe and rested his elbows on it.

"Takes longer this way," he explained.

She laughed and leaned sideways to watch a swirl of red and yellow leaves that went scudding along the surface of the water like a fleet of toy sailboats. The red of her tam-o'-shanter, however, held more fascination for him. At length the leaves whirled out of sight and she settled back in her seat to feast her eyes upon lake and trees and sky.

"I'm so sorry for all the folks who live in cities," she said.

"Why?"

She looked up inquiringly at the question. He had snapped it out so abruptly it puzzled her a little. He had begun paddling, too, furiously.

"Why?" she repeated. "Why, because they miss all this!" She waved a brown arm toward the rustling woods that shadowed them. "Wouldn't you hate to miss it?" she queried. The blade in his hand cut a long swath before he answered.

each waiting for the other to speak. When she had made up her mind that he never expected to open his mouth again, she gave in. "And—and how does—the girl—feel about it?" she inquired. "That would make—some difference—of course." Hours passed for her before he replied.

"I—I haven't—asked her—yet," he said hesitatingly.

With a little shiver of relief she sank back in her seat and caught back the smile in her eyes so that he might not see. He went on blustering, man-fashion:

"It isn't unreasonable, is it, to want enough to live on decently? I'm not aspiring to plumbers' wages, you know, or anything like that; but hang it, even a teacher's got to live."

She began speaking then and her voice grew softer and fuller as she went on. "I know," she replied. "It's unfair and it probably will be for a long time to come, but you can't have everything, you know, Bob. You have the work you like best in all the world. Not many men can say that."

"I know all that," he said, shaking his head in reply. "I've talked that way to myself, too, but all the same steam-heated apartments in town rent for \$50 a month."

"So you have been house hunting?"

He had not even the grace to blush. "Sure!" he exclaimed. "Why shouldn't I? Even a poor devil of a pedagogue can look, can't he?"

She leaned forward, her eyes dancing, but for the moment she felt a little like his mother, nevertheless.

"Boy," she explained slowly and emphatically, "when you're a school-teacher you don't rent a steam-heated apartment in town; you get a cottage in the country and buy a good second-hand stove. For that matter, all the furniture is second-hand but you needn't look like that—it's nice! You buy a few pieces at a time and put on three coats of paint and then you enamel it and if you want to you paint little flow—"

He could not wait for her to finish. "And for an engagement ring," he jeered, "you buy some pretty little tin thing at the five and ten."

She shook her head defiantly till the red tassel bobbed. "No, you don't! You hunt up that lovely old amethyst ring of your mother's that you once showed to—me."

He was still stubborn and unconvinced. "And then," he demanded, "when the house is rented and furnished and—and everything—who pays the bills?"

Her patience reached its limit. "Can't you figure out anything for yourself?" she demanded angrily.

"Some land goes with the cottage, of course; enough to raise garden truck for the—the family, and besides that you do whatever you can. Raise chickens or rabbits or bees or thoroughbred dogs or mushrooms or anything that sells—how can I tell exactly? Personally, I've made several hundred dollars writing 'deteketiv' stories. Maybe your wife could do something like that—after the dishes."

The assistant professor of biology began to believe he had died and gone to heaven. He felt as if he were treading on balloons that bore him higher and higher, yet strangely did not break. The prospect of remaining at his work made him giddy enough, but added to that the idea of wife and home was still beyond his rapidly expanding imagination.

"Do you—do you suppose—it could be done?" he demanded, and tried to swallow. The red mouth beneath the red tam-o'-shanter was quivering, but the round little chin was firm. "Of course it could!" she said.

"God!" murmured the assistant professor of biology fervently. "I—I almost believe it could, too! And you don't believe I'd be a low-down end for asking the best little girl in the world to marry me and live like that?"

His hands moved forward, eagerly awaiting the touch of the two steady ones that slipped into his own, while the paddle, unnoticed, slid into the water and floated away.

"I—I'm sure you wouldn't," she answered, "if—if you mean—me!"

Move After Death in Family.
Of the inherited rover spirit of the wild people of Davao and their belief that the death of a member of the family is indicative of the will of Allah for them to change their homes, the bureau of forestry says:

"When someone dies in the house built on the land or homestead given to the head of a family, the entire family will move to some other place and in most cases the house is either burned or torn down and the land on which it was built is abandoned for some years. A wild bird of the pigeon family, locally known as alukon, is the common god or fortune teller of the wild people of Davao. Unless this bird answers favorably to their supplications to go back to the old place, their old abode or abodes are either forever abandoned or left untouched for many years."

Children at Play.
You have but to go abroad for half an hour in pleasant weather, or to throw open your doors and windows on a Saturday afternoon, if you live anywhere in the neighborhood of a school house, or a vacant lot with here and there a patch of green or a dry place on it, and steal behind the curtains, or draw the blinds and let the fresh winds blow through and through the chambers of your heart for a few minutes, winnowing the dust and scattering the cobwebs that have gathered there while you were asleep, and lo, you will find it ringing with the voices of children at play, and all alive with the glimmering phantasmas of leap frog, prison base, or knock-up-and-catch.—John Neal.

FURS IN DEMAND

Twice as Much Peltry Is Being Worn This Season.

Three-Quarter Coat Still Favorite With Young Girls—Novelties in Sport Models.

Handsome furs for mid-winter wear are being featured at all the exclusive furriers and reports say that there are nearly twice as many furs being purchased this season as last. On the "Avenue" and in the limousines one glimpses fur coats and scarfs that are truly magnificent. Indeed to be fashionably dressed this season one must be fur clad or at least "fur trimmed." Even hats are distinguished by bits of fur, while some ingenious milliners have fashioned entire hats from the skins of animals.

For the "jeune fille" the half or three-quarter coat is still favored. Those young girls who did not purchase coats of this type late last season when they were first introduced, are busy shopping now for this popular model. Sometimes these sport coats are belted, but more often they fall in a graceful flare from the throat to the hips. Taupe squirrel is a happy choice for the younger set with Hudson seal as a close rival.

Another sport model recently seen at a fur shop was made exclusive because leopard skin allied itself with French seal. The top of the coat was of leopard 12 inches deep with a border of seal the same depth. The sleeves featured the same combination and as a final touch of cache there was a deep collar of seal and a narrow belt of leopard.

Nutra and beaver are well liked by many women and shown often in two tones of the same fur. For instance, a seven-eighth-length coat of nutria was collared, cuffed and bordered with nutria of a darker shade.

For the large matron there is a gorgeous cape of broadtail fringed at the bottom. A chinchilla collar added to the warmth at the throat and the apertures for the arms were finished with cuffs of the lighter fur.

Short capes and shoulder lengths are still seen with velvet gowns. An interesting hip cape of seal is belted at the front and shows a stunning collar of kolinsky.

When one goes to the theater or smart restaurant she dons a draped dolman of squirrel, mole or seal that falls from a deep shoulder yoke. The fur is set on rather full at the yoke and is draped lavishly at the hips, but narrows fashionably at the feet.

SHIRRED VELVET BAG IS NEW

Attractive Model Designed for Evening Use as Well as for Dress Occasions.

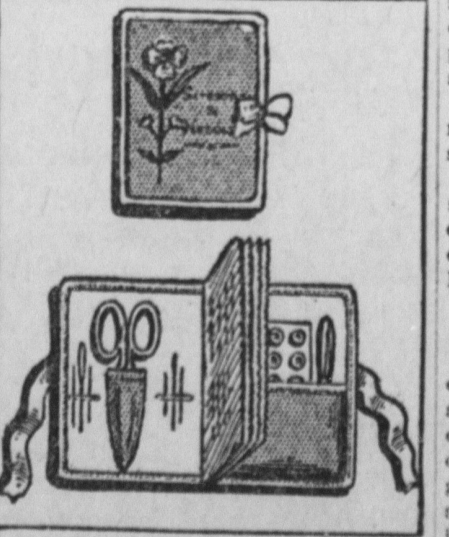
Chiffon velvet shirred on a green-gold frame makes a bag that is smart enough to be a serious rival of the head bag, which has held sway for so long. There have been many novelties offered in the past months to take the place of the solid head bag, but there was none of them either in manner or in design good looking enough or elegant enough to attract any attention from women who really dress well.

This shirred velvet bag is only smart because the frame is unusual and very beautiful, and the velvet is only a minor part. The frame is green gold and the shape is an elongated octagon with delicate etching. The velvet, which may be in a shade to match the frock, is shirred to the frame, which passes all the way around the bag and is double, opening out flat and disclosing a well-fitted interior. This is to be carried in the evening or for dress occasions, but is hardly suitable for shopping.

Very Useful Folding Work-Case

Handy Article Closes Together Like Book and Is Secured With Ribbon Strings.

A handy little work-case is shown here. It is designed to contain scissors, needles, buttons, etc. It folds together like a book, and is secured when so closed with ribbon strings, and



Useful Work-Case.

might possibly find a place in the dressing-table drawer.

It is carried out in dark brown silk lined with pale pink silk, and bound with brown ribbon. The sides are stiffened with pieces of card sewn in between the silk and the lining.

OUTFIT OF BLACK AND GOLD



Milady is gowned for the most elaborate afternoon occasion when she dons this stunning gown of black and gold brocade velvet and black satin.

FASHION HINTS

Even indoor frocks are trimmed with fur.

The beaded frock of georgette crepe is an essential garment.

Narrow self-girdles are still fashionable for coats and dresses.

A New York inventor has patented a child's muff formed like a doll.

Black frocks are worn merely as backgrounds for brilliant brocade vests or girdles.

New York reports a few of the evening frocks recently shown have a very high waistline.

Evening turbans with trims of paradise or jewels are made of French plush in brilliant colors.

From present indications, squirrel, mole and kolinsky will probably be the most popular furs this winter.

Castor is a new color introduced in velvets, end velvets of blue, taupe, brown and black are as usual quite correct.

Paris has put the stamp of approval on large hats, particularly hats of black velvet. Many of these hats have slightly drooping brims and tan crowns and many of the crowns are striped with white or colored soutache.

Dolman Sleeves in Coats.

Smart coats for limousine or promenade wear have the huge dolman sleeve which is so graceful. This sleeve has an armhole that extends from the shoulder to the waistline and from this big armhole the sleeve tapers to a 12 or 15-inch width at the wrist.

A new coat of falsan brown bolivia has these dolman sleeves ending in cuffs of kolinsky and there is a bolster collar of kolinsky around the throat. The coat is double-breasted and the buttons, down one side, are set in tabs that make an effective trimming from shoulder to hip.

Decorative hat pins constitute the only trimming seen on some hats, particularly of the off-the-face type.

Many Russian Blouses.

The Russian blouse effect is being extensively shown for resort wear in all lengths, from hip to knee. Models of this type are very smartly developed in white tricolette or heavy pongee. Those made of tricolette have angora collars and cuffs in a contrasting shade. One particularly good model in heavy white pongee had at the bottom of the Russian blouse a 6-inch band of heavy embroidery in white worsted and gold tinsel. At its edge was a narrower band of tricolette in the vivid capucine shade. This trimming was repeated in narrower bands at the neck and at the edge of the short sleeves.

THE KITCHEN CABINET

He is not educated who refuses to eat whatever is set before him.—G. Stanley Hall.
The above presupposes an educated cook who will provide food which is eatable.—N. M.

SEASONABLE GOOD THINGS.

The dessert adds the finishing touch to the meal. It should be appropriate, that is, following a heavy meal be light and dainty, or a meal less substantial may have a more filling dessert. The dessert is valued for its decorative effect as well as for its food value.

Date Pudding.—Boil together ten minutes two cups of water three-fourths of a cupful of brown sugar, and three tablespoonfuls of cornstarch. Add one cupful of sliced dates. Mold in sherbet cups. Garnish with whipped cream and chopped nuts, or pieces of cherry or dates.

Apple Snow.—Pare, core and cut about four apples into quarters. Cover with boiling water and cook slowly until the apples are soft and the water has almost evaporated. Cool, put through a vegetable sieve. Add powdered sugar to taste and fold in as much whipped cream as you have apple pulp. Chill and serve.

Peach Cup.—Take eight canned peaches, two eggs, one-half cupful of milk, one and one-half cupfuls of flour, three teaspoonfuls of baking powder, one-half teaspoonful of salt, and one teaspoonful of butter. Mash two of the peaches and add the well-beaten yolks of eggs. Add the milk and the dry ingredients sifted together. Add butter melted. Beat the mixture in a buttered custard cup, add half a peach, cover with batter, sprinkle the top with sugar and bake in a moderate oven twenty minutes. Serve with whipped cream or a hard sauce.

Apricot Ice.—Take four cupfuls of dried apricots, four cupfuls of water, the juice of three lemons, one-half cupful of sugar and the whites of three eggs. Soak the apricots until soft; cook until tender. Press through a potato ricer to remove the skins. Add sugar to the pulp, then water and cook ten minutes. Remove from the fire, cool, add lemon juice and freeze. When the mixture is partly frozen, remove the cover and add the beaten whites of eggs. Cover and finish freezing.

Apricot Whip.—Take two cupfuls of apricots, one-half cupful of sugar, one teaspoonful of lemon juice and the whites of two eggs. Wash and soak the apricots. Cook in the same water until soft. Remove stones and rub through a sieve. Add sugar and cook five minutes. Beat the whites of the eggs until stiff and fold them into the apricot pulp when it is cold. Add lemon juice. Bake in a buttered baking dish for twenty minutes. Serve with cream or custard sauce.

"Go forth this day with the smallest expectations, but with the largest patience, with a keen relish for and appreciation of everything beautiful, great and good, but with a temper so genial that the friction of the world shall not beat upon your sensibilities."

TABLE DAINTIES.

For a cake out of the ordinary, try one made from the following recipe:

Lightning Cake.—Cream a half cupful of shortening, gradually, with half a cupful of sugar, four beaten egg yolks, three tablespoonfuls of milk and one cupful of sifted flour, with a teaspoonful of baking powder. Spread the mixture in a shallow pan and over it spread the frosting whose recipe is given below; dredge with sugar and cinnamon, and bake thirty minutes. For serving, cut in strips about two inches long and one inch wide.

Frosting for Lightning Cake.—Beat four egg whites very light, gradually add three-fourths of a cupful of sugar and a half cupful of blanched and shredded almonds. Spread on the uncooked cake dough and sprinkle with half a teaspoonful of cinnamon.

Rhubarb and Raisin Jelly.—Cook three dozen large, choice raisins in boiling water to cover, until tender. Add more water if needed. Cook until tender two cupfuls of rhubarb cut in small bits, with one cupful of sugar; shake the pan to keep the pieces unbroken. Soften two tablespoonfuls of gelatine in half a cupful of cold water, then add the raisins and hot liquid to dissolve the gelatine; add rhubarb and turn into a mold. When cold and firm, serve unmolded with whipped cream. There should be a scant quart of material, counting the water in which the gelatine was softened.

Baked Ham.—Take a slice of ham two inches thick, parboil in water to nearly cover. Remove the ham to a baking pan, spread with brown sugar and mustard, using a teaspoonful of mustard to two tablespoonfuls of sugar. Add the water from the pan, and baste occasionally. Bake until well browned.

There's folks that chide their neighbors,
An' there's folks that pass you by;
There's folks that hold their troubles
Till you nearly want to cry.
There's folks to crush the weaklings
An' there's folks to curb the strong,
An' now an' then there's folks that
Bless the day they were born.

NUTRITIOUS DISHES.

With eggs at the price they are it does not seem economy to use them. In any quantity, but with food combinations two or three eggs will supply the protein needed, yet make an inexpensive main dish.

Eggs and Dried Beef Scrambled.—Chop fine half a cupful of dried beef. Melt two table-

spoonfuls of sweet fat in an omelet pan. Add the chopped meat, three-fourths of a cupful of tomato, a teaspoonful of scraped onion or a bit of juice, half a teaspoonful of salt and a few grains of paprika; stir until hot, then add three beaten eggs and cook until the eggs are creamy throughout. Serve on squares of buttered toast or with baked potatoes.

Meat Loaf.—Put through a food chopper one pound of veal steak, half a pound of beef from the top of the round and one-fourth of a pound of cooked ham. Mix well, add two eggs beaten light, a teaspoonful of salt, a dash of paprika, two tablespoonfuls of chicken fat, two milk crackers rolled fine, onion juice, chopped parsley or Worcestershire sauce; shape into a loaf. Make a depression in the center and set in end for end two hard cooked eggs, removed from the shell. Cover the eggs in the loaf and place in a baking pan. Baste with hot fat and bake two hours. Serve hot or cold with a sauce made in the pan.

Codfish Balls.—Put hot boiled potatoes through a ricer, enough to make two cupfuls. Have ready one cupful of salt codfish, picked very fine, covered with cold water; beat slowly until the water is milky; then drain and dry in cloth. Mix the potato, fish, a tablespoonful of butter, paprika and a teaspoonful of onion juice. Beat with a wooden spoon until light and fluffy. Shape in balls, roll in egg, mixed with three tablespoonfuls of cold water, then in soft sifted crumbs. Fry in deep fat. If the balls are made the day before and left uncovered they will cook better.

Do you know what it means to be losing the fight?
When a lift just in time might make everything right?
Do you know what it means, just a clasp of the hand,
When a woman has stood just all she can stand?
Were you a sister of hers when the time came of need?
Did you offer to help her? Or didn't you heed?

SOMETHING GOOD TO EAT.

If one wishes a little ice cream for three or four sherbet cups, it may be made in a pound baking powder can. Any kind without acid may be used; fill the can two-thirds full, put on the cover and set into a deep jar filled one-third salt and two-thirds ice, let it stand until chilled, then turn the can in the mixture, occasionally removing the top and scraping down the sides. It will not take long to freeze and this saves using a large freezer when a small amount is needed.

One of the Thousand Iale Dressings.
—Take half a cupful each of olive oil and lemon juice, one tablespoonful of grated onion, half a cupful of orange juice, three teaspoonfuls of minced parsley, eight olives chopped fine, eight cooked chestnuts also chopped, one-fourth teaspoonful of salt, one teaspoonful of Worcestershire sauce, a dash of paprika and one-fourth teaspoonful of mustard. Shake in a mason jar until well blended.

Beans and Bacon.—Take one can of tender string beans, drain and season well. Cut up two slices of bacon in small bits and fry until brown. Remove the bacon to the dish of beans and fry one small chopped onion in the hot fat; when the onion is well cooked, add the beans and when well mixed with the fat, add enough sharp hot vinegar to season well. Serve hot with frankfurter sausage.

Nellie Maxwell