

**Just Friends**

By L. ROTHBLUM

Every one who knew Geraldine Blake admitted she was a wonderful girl. Physically she was very attractive. Mentally she was a constant delight to every literary society in town; the hope of every hostess anxious about "table talk" at a dinner; the mainstay of Ferry & Co., with whom she held a very responsible position, and the boon companion of Randolph White.

None ever explained the erratic temperament of Randolph White better than he did himself by his opinions and impulsive actions. He had known Geraldine some five years, during which period she had learned his pet idiosyncrasies so well he hardly realized how dependent he had become upon her for sympathy and understanding.

It was a peculiar experience that led to their friendship. At the time he was selling a device for sealing letters and had got a tip through some magazine in which his firm advertised that Ferry & Co., Inc., were going to install some such equipment.

Randolph White was not the type of salesman to permit his card, when he called to demonstrate, to be returned to him with a "too busy to see you" announcement. He flung open the swinging gate between the reception room and the inner office and, with evidence of courage more seeming than felt, knocked at the door of the private sanctum which bore on its pane the legend "Purchasing Agent."

Hardly waiting for the invitation to enter, he stalked in and, somewhat abashed, halted in his tracks as he faced the young lady at the desk. Geraldine Blake was charming.

"I beg your pardon," he apologized, "may I see the P. A.?" "I am busy right now," came the response in dulcet evenness of tone which somehow carried a cutting edge.

Randolph White for the first time in his business experience backed water and tried to make a graceful exit from the office. As he turned to leave he was detained by a very repartive "But if you will be seated I shall be glad to talk to you in a moment."

Gingerly, because he was nonplused to find the ogre of a purchasing agent to be a lovely young girl, he placed his hat beneath the chair on which she seated herself. Vaguely he wondered if she had reached her majority and inconsistently he now hoped she would detain him more than the moment promised that he might have the better opportunity to observe this remarkable personage.

Randolph White got the order but he afterward admitted to himself that he had never before been called upon to exhibit such intimate knowledge concerning the product he was selling.

That was five years ago. Of course Randolph had to call many times on Ferry & Co., Inc. in order to instruct their clerks in the proper operation of the sealing device; and, finding with each visit a growing taste for the society of the purchasing agent, he gladly permitted such increased compatibility to ripen to the point where he felt privileged to ask her to luncheon.

It was not long after that an invitation to dinner was forthcoming, and then naturally the theater; since no considerate host has ever asked the one without the other.

But, strangely, the two had managed to keep sentiment out of their friendship, as if they feared affectionate regard might prove a detrimental factor to the continued harmony of their companionship.

"Now, I don't see why," remarked Geraldine one summer Saturday afternoon, as they leisurely strolled through park grounds, "men and women can't be just friends without getting foolish about it, and"—then hesitating for a moment, she continued, "falling in love."

Randolph called, "Billy, Billy," to a squirrel who scampered off with tail held high. "That's just the way I feel about it," he answered. "We're pals, good pals; but our palship," he added, "is purely platonic."

They sat down on a bench and ate popcorn out of the same bag. Randolph went on airing his views to a sympathetic audience. "If we were to fall in love with each other and get married and all that sort of stuff"—this last with a dramatic flourish of his hand filled with the white, fluffy edibles—"we'd bore each other to death inside of a month."

Geraldine laughed. "Oh, I don't think it would get that bad, but it seems difficult for a woman to wax poetic about the sunset, for instance, before the man who watches her wash dishes."

"No, it can't be done," assented Randolph, "so let's just be friends, Jerry, and contract never to fall in love with each other."

"Or anyone else," Geraldine made reservation.

And on this basis they continued their association. It was well along in the sixth year of their acquaintanceship that fate took a hand in affairs to disprove any rule mortals may have dared to set for such an inconsistent creature.

Ferry & Co., Inc., obliged by the

paucity of government orders following the close of the war to increase the volume of business that would be necessary to keep its enlarged plant in operation, had acquired an advertising manager; the man was fairly well along in years, but having possessed himself of a good position at a good salary, was not averse to sharing his good fortune with a good wife.

Thrown into daily contact with Geraldine, upon whose judgment respecting his work he had come to depend more each day, it seemed a natural development that he should seek to extend his opportunities to promote his suit with her.

But for this poaching on his preserves Randolph White had not quite prepared any line of defense and it was a very surprised young man who heard his invitation to the theater that evening refused.

"But, Jerry," he remonstrated, somewhat puzzled at this unusual happening, "I already have the tickets."

"Sorry, Ran," came the answer, with a slight ripple in her voice, "but I promised to go with Mr. Burton."

How Randolph subsequently expressed his feelings would have done justice to a trooper, and while under ordinary conditions the occurrence would have been a portent of a severed friendship, Geraldine, perhaps in feminine wisdom, smiled to herself contentedly.

At the other end of the wire Randolph turned in irate haste to the innocent stenographer seated before her typewriter. "Do you want to go to the show with me tonight?" It was the same tone of voice he employed when he sold a letter sealer. The customer couldn't say "no."

On adjusting themselves Geraldine, amazed, saw Randolph with "his stenographer," and the look that entered that young man's eyes brought Mr. Burton to the edge of his chair. It was the snappiest show in town, but for some inexplicable reason none of the four enjoyed it.

As if nothing out of the ordinary had occurred which was the occasion for a sleepless night for both, Randolph accompanied Geraldine to their usual haunt for luncheon the next day.

They ordered. Neither ate.

"It's no use, Jerry," he abruptly began, "it can't be done."

Geraldine pretended not to understand. "What can't be done, Ran?"

"Oh, this 'just friends' business." He leaned across the table and took possession of her hand. "Will you let me be something more? Say Jerry, will you marry me?"

And evidently they came to some understanding about being "just friends" because Ferry & Co. have had to find a new purchasing agent.

**ODOR TRAVELS IN CURRENTS**

Experiments Seem to Have Demonstrated Fact Beyond All Possibility of Dispute.

The rapid propagation of smells noticed in the open air appears due entirely to currents, since in small tubes, where currents do not exist, the rate is found to be very small. Experiments along this line were first undertaken in England by Professor Ayrton, and additional data have been reported in this country.

With ammonia diffusing through a tube a meter and a half long, over two hours elapsed before the smell could be detected at the other end of the tube. Using different lengths of tubing, it was found that the time required for the diffusion of the smell was roughly proportioned to the square of the length. Ammonia and hydrogen sulphide were used for these experiments. The presence of ammonia could be detected chemically at a point in a tube after about the same time as when the sense of smell was used for a detector. The rate of propagation of the smell of ammonia was not markedly different when this had to pass along the same tube either horizontally or vertically upward or vertically downward. With camphor, however, while the rates horizontally and downward were about the same, the speed upward was about twice as great. The smell given to iron and brass by rubbing these with the fingers was also tried, but gave no definite results.

**Efficient American Farmers.** The average American farmer produces nearly three times as much food as any other farmer in the world. Most people will be surprised to hear this, especially in Europe. We often read that farm land abroad produces three or four times as much per acre as in the United States, and the American farmer is often criticized for this state of affairs. It is true that an acre produces much more abroad, but that is because there are so many more men to work on it. Some 35 per cent of the population of the United States work on farms, and they not only feed themselves and the 65 per cent who live in cities, but most of the world besides.—Boys' Life.

**What's the Use?** Mother—If you wait to ask father for money to buy a hat I advise you to wait till he's in good humor. Daughter—But, mother, by that time it will probably be out of style.—Harper's.

**The Result.** "I like a man with plenty of touch and go about him." "The last one of that kind I met was in jail for picking pockets."

**THE RUFFLED CAPE**

Popular Old Circular Garment in New Arrangement.

May Be Made Reversible of Light-weight Wool Material, Satin or Taffeta, and Lined.

The sketch offers a suggestion for a smart wrap. As a matter of fact, it is merely our old friend the circular cape trimmed up with ruffles. This cape may be made either of a light-weight wool material, or of satin, taffeta or other fashionable silk, lined with a lighter weight silk in contrasting shade. If desired the cape may be made reversible; that is, it may be so neatly tailored that one side is as presentable as the other. In this case, the lining should, of course, be made of a good quality of silk and some color selected that the owner will favor as a wrap when she has the fancy to turn the garment.

Perhaps this reversible idea is a real economy. If a woman has a tan frock and a navy one she may have her cape tan on one side and navy on the other.



Cape Trimmed With Ruffles.

and always be sure of having just the right wrap at hand. The cape sketched has a very wide collar or overcape, which is ruffled as wide as the cape proper. It is cut shorter in front than in the back and fastens at the neck only.

**DAME NATURE IN NEW HATS**

Delicate Posies and Petals Characterize the Beautification of Much Summer Millinery.

These are the days when fair women endeavor to emulate late Dame Nature and array herself in the "something new" which carries its stimulating joyousness into every feminine heart. Nature puts its latest touches on trees and bush. We put it in our newest hats! A new hat is, forsooth, a new face, and there are excellent chances to acquire new beauty in all the shop windows just now.

A fashion writer says: I would be hard put to have to answer the question: "Just what is the most stylish shape?" Rarely have I seen such a variety of form, so many different interpretations of the mode.

The taffeta and satin hats have had their day and now we witness the appearance of ravishing conceits in straw, horsehair, georgette crepe, while

**UNEVEN HEMS IN EVIDENCE**

Paris Skirts Pursue Their Zig-Zag Way With Both Daring and Originality.

Is there any planet upon which the skirts (if indeed skirts are worn on other planets) are content to be even? asks Vogue. Certainly beneath this temperate sky they are everything except that. One appears fashioned of unequal bands in the Egyptian style; another has a serious straight hem in front; but when medium turns, behold! the back is slashed in ribbons, disclosing an underskirt exceedingly short and tight. Sometimes the draperies of a skirt convert it into trousers, daintily revealing slim ankles in front and ending, in the case of certain robes d'interieur, in glittering fringes of gold or silver. From beneath the edges of a voluminous affair peep demure pantalettes, and "1830," one immediately exclaims. Not wholly the same, for instead of the snowy frills of that period, these pantalettes match the frock in material.

While daytime skirts indulge their imagination so freely, there is no limit to the whimsicalities of the night-blooming ones. One Lanvin frock would four strips of rose satin around its waist, and then could not bear to cut off the ends until they had grown to be trains. Many a skirt edge is content to dally along the primrose path, and huge tulle roses perched about the edge of an airy dancing frock give the effect of a large and animated bouquet. Perhaps a hem is more than willing to be even, but the irresponsible overdraperies over which it has no control will insist upon gracefully falling in points below it, and one frock

**GOWN FOR AFTERNOON WEAR**



This charming afternoon dress shows the distended hip made of folds of the material and puffed at the sides. It is developed in navy taffeta.

for evening wear the lace hat seems almost de rigueur.

The very small turban is still decidedly in favor. A charming model is made of georgette crepe of different tones, cut like the petals of a flower, ranging in tint from the faintest orchid to the very deep purple. The entire "bonnet" is covered with these delicate bouquets of miniature orchids hangs coquettishly, almost touching the cheek.

**Home-Made Hat Trimmings.**

In view of the high cost of ribbon hat trimmings vary your "chapeau" by making a knitted or crocheted band of wool to match your sweater. Make the band long enough to twist around the crown of the hat. A pretty one made recently had tab-shaped ends that crossed at the side and were fastened with a few stitches put in with the yarn so as to be invisible.

**Knitted Dresses.**

Knitted dresses are much in vogue in Paris for sports wear. Most of them are in very beautiful design, with an extraordinary mingling of brilliant coloring and with silk and wool about evenly balanced. Blue, green and gold are combined in one model, the front striped with the two colors and crossed with metal, the collar, revers and belt all of plain blue.

**Veils Hold Interest.**

Veils, as usual, are an important article of fashions, and really are in rank with shoes and gloves in their value to a smart appearance. Paris is showing many veiled draped turbans as well as separate veils that can be cleverly adjusted in the same way and a particularly interesting assortment of beautifying face veils.

**Midsummer Millinery.**

Flower crowns and flower petals as brim facings are interesting notes in midsummer millinery that you may expect to see, and, too, the use of curled ostrich plumes as trimming on large hats is also predicted as a midsummer millinery fashion.

even showers little streams of rhinestones and jet to finish its skirt with glittering and bewitching irregularity.

**MODES OF THE MOMENT**

An unusual summer coat is of tan raffia cloth lined with brick red crepe de chine. This model is of French origin.

A summer stole is of gray caracul edged with a plaiting of gray georgette, and this stole is so cut that it can be worn several different ways.

The narrow belts of leather in colors and patent leather are used to considerable degree on washable frocks of gingham, linen, organdie, voile and novelty printed cottons.

Smart semi-tailored frocks of navy and brown taffeta show lingerie touches in collar, vests, tuckers, cuffs and sleeve ruffles of crisp organdie and lace, batiste and lace and net and lace.

Brassieres of scrim and of net with shields attached and supplied with elastic arm straps are the latest dress accessory, and are supplied as a necessity for wear under the kimono-shaped blouse or dress.

England sends us a new overblouse in the form of a little coat for wear over evening dresses. This coat is cut in one piece, has half-length sleeves and a Y neck and is made in taffeta and chiffon velvet.

**Summer Suits of Shantung.**

Summer suits of shantung are made with plain two-piece slim skirts and semifitted jackets, some on regular tailored lines, others with three-quarter length sleeves, the cuffs, collar and pocket flaps trimmed with knife plaitings of the shantung.

**The KITCHEN CABINET**

While the kitchen is the stomach of the house it is as essential to have it rightly understood and managed as it is to have the stomach so cared for.

**A FEW NICE CAKES.**

Practice makes perfect in cake making as in other things. The best cake-makers are those who are making cakes often.

**Prince of Wales Cake.**

White Part—Take the whites of three eggs, one-half cupful of butter, one cupful of sugar, one-half cupful of cornstarch, one cupful of flour, one-half cupful of sweet milk, two tablespoonfuls of baking powder.

Dark Part—One cupful of sugar, one-half cupful of butter, one cupful of flour, one-half cupful of sour milk, one tablespoonful of molasses, one teaspoonful of soda, one teaspoonful of cinnamon and the yolks of three eggs. Allspice and cloves may be added to taste. Bake in layers and put together with any filling.

Sham Tartlets—Beat the whites of three eggs very stiff, add six heaping tablespoonfuls of cane sugar, one-half tablespoonful at a time, beating well between each addition of sugar. With the first half of the last tablespoonful of sugar add one-half teaspoonful each of cream of tartar and vanilla. Drop on oiled paper with plenty of space between, pull up little points to make the surface rough and bake in a slow oven one hour. Serve with one-half pint of cream whipped, flavored and sweetened, to which is added three or four slices of pineapple, three bananas cut in dice, maraschino cherries and nutmeats. Mix all together and serve over the tartlets. This recipe makes seven.

Coffee Cake—Cream one-half cupful of butter and add gradually one cupful of sugar and two beaten eggs. Beat well, add one cupful of chopped raisins, one teaspoonful each of cinnamon, mace and cloves, one-half cupful each of molasses and strong cold coffee, one-half teaspoonful of soda dissolved in one teaspoonful of boiling water and two cupfuls of flour. Bake in a moderate oven.

Blackberry Cake—Take six eggs, two cupfuls of sugar, one cupful of butter, one teaspoonful each of cloves, allspice and cinnamon; add two cupfuls of blackberry jam, four cupfuls of flour and three teaspoonfuls of baking powder, one cupful of milk. Mix as usual and bake in a moderate oven.

A little sun, a little rain, A soft wind blowing from the west— And woods and fields are sweet again, And the warmth within the mountain's breast.

**GOOD THINGS FOR ANY DAY.**

A drink which is a full meal and one which is good for young or old is—

**Chocolate Egg Nog.**—Beat the white of one egg with two teaspoonfuls of sugar and one teaspoonful of cocoa. Scald two cupfuls of milk and pour over the beaten yolk of egg.

Beat half of the first mixture into the second, add a pinch of salt and pile the rest of the white on top of the glass. This makes two glasses.

**Cornmeal Muffins.**—Take one and one-half cupfuls of cornmeal, add three tablespoonfuls of sugar and a teaspoonful of salt; add six cupfuls of boiling water and one and one-half tablespoonfuls of butter, cook in a double boiler an hour and a half. Turn into a mixing bowl, cover with a little water to keep the top from hardening and let stand over night. In the morning add one and three-fourths cupfuls of flour, three teaspoonfuls of baking powder and one egg well beaten. Bake in muffin pans in a hot oven.

**Date Bars.**—Take one cupful each of washed dates cut in halves, nut meats broken, sugar and flour, two eggs, half a teaspoonful of salt and one-half teaspoonful of baking powder. Beat the eggs, add the dates, nuts and sugar, then the flour sifted with the salt and baking powder. If more moisture is needed add a few drops of milk. Bake in a sheet and cut in strips.

**Strawberry Whip.**—Take one quart of juicy berries, stir in one cupful of sugar and fold in the stiffly beaten whites of three eggs. Heap in sherbet glasses and serve with a spoonful of whipped cream on top. This may be served on shortcake or hot baking powder biscuit.

**Peas in Ramekins.**—Take a can of peas or fresh cooked peas, rub through a sieve, add two tablespoonfuls of melted butter, one-fourth of a cupful of milk, one tablespoonful of flour, one teaspoonful of salt, two well-buttered ramekins. Set in a pan of hot water, cover with buttered paper and bake until firm.

**Meat Dumplings.**—Season one cupful of chopped meat with two drops of tabasco sauce, salt, pepper and a little onion juice. Sift together three-quarters of a cupful of flour, one and one-half teaspoonfuls of baking powder and a little salt. Beat one egg until light, add to it two tablespoonfuls of milk and stir into the flour mixture. If this is not moist enough, add more milk. The dough should be quite stiff. Stir the meat into this and top by spoonfuls into boiling stock; cook tightly covered ten minutes. Use

a teaspoon for dropping the dumplings, and eight minutes will be sufficient time for cooking. Serve with a highly seasoned tomato sauce.

**Rabbit in Jelly.**—Disjoint the rabbit; add salt and pepper and barely water to cover the meat; cook rapidly for five minutes, then simmer for several hours. Slip all the meat from the bones and remove the fat. Dissolve half a box of gelatin in a cupful of cold water; add this to the water in which the rabbit was cooked. There should be three cupfuls. Add the gelatin to the strained broth. Chop the meat, season well and mix all together. Place in a mold to become firm.

"Women are far more conservative than men, and this fact, to which most close observers bear witness, has very plain reasons for its existence—being due absolutely to the narrow, unvarying range of the duties in which they are held."

**THE FAMILY FOOD.**

Here is a salad combination a little out of the ordinary, but very tasty:

**Frozen Cheese Salad.**—Cream two neufchatel cheeses and beat in one pint of cream. Add a small bottled of olives chopped, a few broken nutmeats and one cupful of diced chicken. Mix well and pack in a mold in ice and salt to make firm.

**Date Cake.**—Wash one package of dates and remove the stones, cut in half and cover with one cupful of boiling water. After standing a few minutes add two tablespoonfuls of butter, one teaspoonful of soda, one cupful of sugar, and one and one-half cupfuls of flour mixed with one cupful of pecan meats. Bake in a one-pint bread pan forty-five minutes. This makes a nice pudding for the second day. Serve it with a hard sauce.

**Love Knots.**—Take one egg, beaten light, four tablespoonfuls of thick cream, three tablespoonfuls of sugar, a pinch of salt, vanilla to flavor and flour to roll. Knead very stiff. Roll out, cut in narrow strips, tie in knots and fry in deep fat. Roll in sugar while hot.

**Date Strips.**—Beat the whites and yolks separately of two eggs. Add three-fourths of a cupful of sugar, three tablespoonfuls of flour, two teaspoonfuls of baking powder, one teaspoonful of vanilla, one cupful each of chopped dates and nuts, then add the whites of the eggs folded in lightly. Spread very thin in a buttered pan and bake twenty minutes in a moderate oven. Let cool in the pan.

**Cake Tarts.**—Bake angel food cake in muffin rings or in gem pans. Cut the cakes when cool and scoop out the center. Fill with whipped cream and crushed sweetened strawberries or chopped nuts.

**Tripe With Chili.**—Have the tripe cooked until well done. Cut in five strips three or four inches long. Heat some sweet fat in a frying pan. Add a small onion cut fine, fry until a light brown, then add two heaping teaspoonfuls of chili powder. Let all simmer for a few minutes to season and serve hot.

"I take it that knowledge is a pretty poor commodity of itself and by itself. A ship doesn't sail by its cargo. The truths that are not transplanted into lives are dead truths."

**EVERYDAY GOOD THINGS.**

A good dish of well-made hash is a most acceptable food, in spite of the so-called boarding-house hash.

**Corned Beef Hash.**—Take two cupfuls of corned beef chopped, one cupful of boiled potatoes chopped, one small onion minced, salt and pepper to taste. Melt one tablespoonful of fat in a frying pan, add the onion and when soft add the meat and potatoes with a little of the broth left from cooking the meat. Cook over a slow fire until a crust is formed on the bottom. Fold like an omelet on a hot platter. Garnish with parsley.

**Corn Flake Drops.**—Beat the yolks of two eggs and add one cupful of sugar, one teaspoonful of vanilla, one-third of a teaspoonful of salt; add the stiffly beaten whites, one-half cupful of coconut and four cupfuls of corn flakes. Drop on greased baking sheets and bake in a moderate oven.

**Blitz Kuchen.**—Cream one-half cupful of sugar, four tablespoonfuls of milk and one cupful of flour sifted with one teaspoonful of baking powder. Beat well and pour into two layer cake pans. Beat the whites of the eggs until stiff; add one-half cupful of sugar. Spread this over the cake dough; sprinkle almonds cut in thin slices. Bake in a very slow oven. When cool put the layers together with an orange cream or with the following:

**Pastry Cream.**—Beat the yolk of one egg, mix one-half cupful of sugar with three tablespoonfuls of cornstarch, add to the egg one tablespoonful of butter, a pinch of salt and one pint of boiling milk. Cook until the cornstarch is well cooked. Cool and use for cake filling. Flavor with vanilla.

**Chicken Pie.**—Take the portions left from a stewed or roasted fowl, add gravy and broth to half fill a deep baking dish. If there is not enough chicken use a little veal and veal broth. Season well and cover with small baking powder biscuits. Bake in a hot oven and have the chicken boiling hot before putting on the biscuits. Bake until the biscuits are brown.

Nellie Maxwell