

The SANDMAN STORY

BOLD BROWN SPIDER

WHEN Brown Spider first began to look after himself he was so conceited that everyone said in Spider Town that he would come to grief at an early age.

He spun webs in the most dangerous places, and no matter what happened to the web Brown Spider was sure to escape unharmed and begin another home in a more dangerous place.

"You will be killed some day," warned all the neighborhood spiders, for there were many spiders living in the attic where Brown Spider lived, but he only laughed at their warning and kept on with his reckless doings.

One day Puss came to the attic hunting for mice, and when she ran under a chair where Brown Spider sat in his web near the floor she took the web and Brown Spider, too, away on her back.

Everyone thought that was the end of him, but by and by he came running across the attic floor and began a new web under a low shelf by the window.

"I guess you were scared that time," said one spider from her safe some high in a corner.

"I guess I wasn't scared," boasted Brown Spider. "I just wanted a ride; that was all. I went part way downstairs on her back and then jumped off. It was great sport. Why don't you try it some day?"

It was no use; he would never own he was beaten or scared; but one day



something happened that the old spiders felt sure he would have to own he did not plan and was really frightened.

Puss came into the attic and after hunting around she fell asleep right under the shelf where Brown Spider had a web. He let himself down and touched the tip of her nose and before she could open her eyes up he went to his web.

But after a while he grew careless,

How It Started

NUMBERS.

ARITHMETICAL numbers originated with the Hindus, passed from them to the Arabs, and were introduced into Europe by Leonardo of Pisa about 1200 A. D. The use of fractions is very old, nearly 3,000 years; but the decimal system did not come till the sixteenth or seventeenth century. Logarithms, the greatest advance in mathematical science of their time, were proposed by Napier in 1614.



Warning to Wireless Fiends. Radio amateurs should never fail to close the ground switch when leaving their apparatus. For an aerial attracts lightning and a thunderstorm may come up when the operator is absent. If it does, and the lightning is led into the house, the amateur will find all his apparatus out of business, wrecked beyond repair, to say nothing of the possibility of the house being set on fire.

There are cases of the misuse of the phrase "off of" that are not ludicrous, as in the instance already cited, but in which the "of" is not needed and instead of saying, "He jumped off of the car," say, "He jumped off the car." A man who expects to open a store says: "Will you buy something off of me?" He should say: "Will you buy something from me?"

Irene Marcellus



The face and form of Irene Marcellus, one of the "movie" beauties, are said to be known to more than 50,000,000 people in the United States, as she has been reproduced on the covers of more than 200 magazines by some of the most noted artists. She is herself a talented sculptress.

He touched her nose, and then instead of running home he swung back and forth in front of her face hanging to his thread.

Puss is very quick with her paw. She seldom misses anything she wishes to strike. She opened her eyes and looked at Brown Spider a second and then she lifted her paw and struck.

The next thing Brown Spider remembered he was on the top of a high old bureau.

He tried all of his legs and found they were safe and then he said, for he knew every spider in the attic was looking at him. "That is the finest way to travel, when you are in a hurry. I wanted to get up here and so I just dangled in front of Puss to get her to give me a lift."

No one said a word. They were too much surprised; but Brown Spider climbed over the edge of the bureau and made his web this time far above the floor by the window. He really had been frightened. "But I won't let those old fellows know it," he said. (Copyright.)

BEAUTY CHATS

by EDNA KENT FORBES

HAIR DRESSER'S TIPS

SOMETIMES my hair dresser grows talkative, and then she tells me all sorts of interesting and useful things about the hair, things based on her wide and personal experience, things too valuable to be lost in the tiny room where she wields a brush and a vibrator and where she juggles tall bottles of sweet smelling oils.

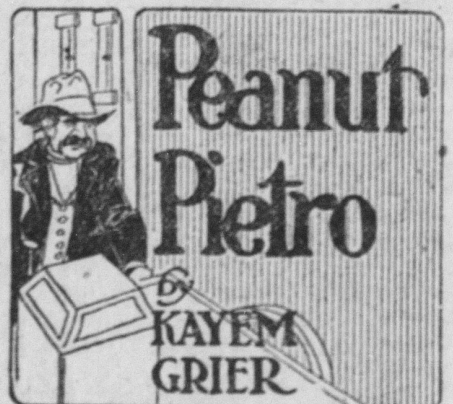
"The average woman is too harsh with her hair," she said the other day. "Either she brushes it furiously, or she doesn't brush it at all; either she slicks over it when washing or she washes the life from it."

"Not all scalps can stand tar soap, though it is a good soap. But it is harsh. I use coconut oil, because it is mild and cleansing and nourishing; it is a dandruff preventive, and it will not hurt the most sensitive scalp. I use it for all colors of hair, except cases where there is too much natural oil, and then I

whether one use of the soap is enough. I would massage the scalp dry if I could give the time to it, but as I cannot, I use a towel to wring out the superfluous moisture from the hair and then use the warm air fan. But I always massage the scalp after a shampoo and use the electric vibrator. This brings the fresh oils to the surface of the scalp."

If you are still sixteen, and small, I think it an excellent idea to wear the hair down. There are so many years when it must be worn up, and hanging down is healthier for it.

(Copyright.)



ONE my friend pretty smarta guy alla right. Hees wife she raisa devil everytime he spenda leetle night from da home. He lika hees wife and he lika da dreem somatime, too. But da olda lady she no lika da dreem. Everytime dat guy taka leetle shot he gotta trouble een da family.

When he treats hees wife alla right she keesa heem every day. I think he lika dat, too. Day after tomorrow weel be tree day seence he been raisenell leetle bit.

Lasa week when he come home hees wife she run up wanta keesa heem. But she smella somatime on da breath and righta queeck she decida no kees.

You know my friend he feela bad for dat. He tink ees preety tough when da olda lady taka da kees back. He tella her wot's matter she no wanta keesa heem? She say, "I never keesa you some more so longa you taka da dreem."

My friend say he no can do dat anyway. He say he no can taka da dreem and keesa hees wife sama time. He so tella her ees alla right eef he usa da kees for da chaser.

Dat maka hees wife preety mad. She tella heem every time he taka da drink she no keesa heem for one week. But my friend ees preety smarta guy and he no care ver mooch for dat. He wanta da kees and he wanta da dreem, so he feegure out way for getta both.

Before he go out one night he aska me how many week een da year. I say feefaty-two and he tink dat ees greata stuff. But he sure no feela good when he gotta home dat night. He putta hees clothes een bed and trow heemself on da chair. And when hees wife show up he aska her for da kees. She say every dreem he taka ees no kees for one week. But he remember wot she tella heem after he taka da first dreem. He say he wanta da kees so he take feefaty-two dreem for every week een da year and dat putta heem righta back where he start. I tink he preety smarta guy.

Wot you tink?

A LINE O' CHEER

By John Kendrick Bangs.

TO FEBRUARY.

Folks don't like you, February For your ways extraordinary, Pendulous 'twixt joy and sorrow, Is today, and thaw tomorrow. But despite your manners wayward Since your days all lead us Mayward I shall still your praises sing As the Highway unto Spring. (Copyright.)

Daddy's Evening Fairy Tale

MARY GRAHAM BONNER
Copyright © by MRS. GNOME'S SUPPER.

"I haven't yet told you about the supper that the girl and the boy who were looking for adventures had when they visited Mrs. Gnome.

"They were a very queer couple and no relation to the other gnomes. Mr. Gnome was small because he was so lazy and Mrs. Gnome was very tall and thin.

"I'm partly to blame," Mr. Gnome told the boy and girl, and so is she. We never started right and now whenever we think we may try to get back to the right road I'm too lazy and too idle to care to go on where the traveling is hard.

"You see, Mrs. Gnome began by spilling me. And I began by letting myself become absolutely idle. We should have started fairly, each of us helping the other. But it has been all one-sided instead.

"So I've grown smaller and smaller and she has grown taller and taller. She hasn't grown beautiful, as you might think, because of her selfishness; no, on the contrary, she is quite a sight. That is because she allowed me to grow small, allowed me to become spollt.

"She, from the first, caught the fish from the nearby brook, and captured the chickens; and gathered the vegetables from the farm she started off the edge of the woods. Then she fried the fish and roasted the chickens and boiled the vegetables."

"Was that the wrong thing to do to them?" asked the boy.

"No," said Mr. Gnome, "but she should have seen to it that I went after the fish, and that I plowed the farm, and that I fed the chickens. Then she could look after the house."

"Just then Mrs. Gnome put out an enormous tablecloth which she had in her linen chest in the trunk of a tree. After that she put the food on plates of leaves and poured clear water from a spring into shell-like cups.

"Pray eat," she said.

"But won't you eat too?" asked the girl. "And won't you talk to us?"

"Talk to you," said Mrs. Gnome. "I haven't time. It is Mr. Gnome who can stop and talk. It's my fault, as he says. I look after the meals and I catch the fish. I even bait the hook myself! When it rains I cover him with a blanket of warm leaves and over his head I hold an umbrella I have made of toadstools.

"He never has to do anything. It's my fault, as I said before. I have spollt him, spollt him so he never grew. But what can I do about it now; alas! alas! It is too late."

"And at that moment Mrs. Gnome again began to cry and yet Mr. Gnome smiled and didn't seem to be in the least upset because of Mrs. Gnome's tears.

"You want it explained to you, I suppose," he said, "why I do not feel sad over the sight of Mrs. Gnome's tears. It is all because I'm so small in every way. I have little or no sympathy. I have little or no kindness. I have little or no mind left for thinking good thoughts. There was a time when I dreamed of being great, but I became too easily spollt.

"I wasn't strong enough to grow. I shrank and shrank in my body, my mind—everything! And it all came from being too lazy and too fond of myself.

"But saying that reminds me of the journey you must take. I can tell you this much about it. You must leave me, of course, leave me here on my soft bed of moss where I am watched over by my hard-working wife, whose hard work I cannot really appreciate.

"I will stay here and slowly shrink until there is nothing left of me at all. There will be, as folks would say, 'nothing to me.'"

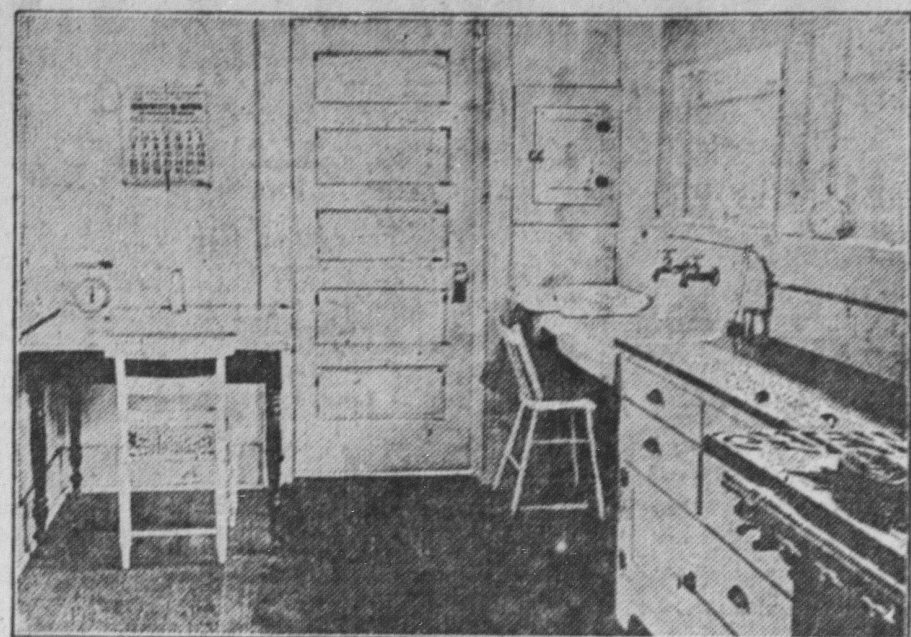
"So I bid you a farewell. Start off, be ready to take a long, long journey. At the end of it you will arrive at the House of Secrets, a house with many rooms. There you will find the answer to every question you ask."

"But how will we know the way?" asked the boy.

"All along the way there will be creatures who will direct you," said the Gnome. "Some of them will try to mislead you, but if you do not fear adventures you will always find the right road again. That is all I can tell you. Good-bye."

"So they left the little creature who never grew any larger because he always had to live in comfort and lie on a mossy bed. Nor did they see his wife who spollt him and kept him from amounting to something. And they went on for yet more adventures."

WELL-LOCATED SINK REDUCES HOUSEWIFE'S KITCHEN WORK



In a Well-Planned Kitchen Like This a Good Sink Is of First Importance.

One of the biggest savers of time, strength, and labor in the kitchen is the sink. Yet many women are struggling along with none at all or, at best, a poor and badly placed one. The following suggestions in regard to sinks are given by household specialists of the United States Department of Agriculture:

The size of the family and of the kitchen must determine the size of the sink, but a short sink with ample table and shelf room near it may be more convenient than a long sink. Two smaller sinks, one for the table dishes near the dining room and the other for general use in the kitchen, are very convenient.

No Cracks or Square Corners. The material should be the best available, nonabsorbent of grease as well as of moisture, and there should be no cracks or square corners to increase the work of keeping it clean. A wooden sink, even when it receives an annual coat of paint, will absorb moisture and grease which attract insects, and is likely to be swarming with bacteria and to "sour" and have an unpleasant odor. Even drainboards of wood are not recommended unless they have a waterproof finish of varnish, oil, or paint. If a wooden sink is necessary, it is better to have it metal lined, provided the sheets of metal, which is usually tin, zinc, galvanized iron, copper or lead, are soldered where they are joined and all parts of the sink, including the tops of the sides, are covered with the metal, so that there is no chance for the wood to absorb moisture. Another plan is to have a cement sink built into a wooden frame and lined with sheet copper or tin.

Iron sinks of good quality are superior to wooden ones, since they do not absorb grease or moisture and are durable. They are easily kept clean if smooth (and they will soon wear smooth), but they have the disadvantage of neither showing dirt nor proclaiming their cleanliness. Unless the front is protected by a strip of wood, the dresses and aprons of the worker are likely to become stained with iron rust.

A soapstone or a slate sink is durable, but sometimes becomes uneven with wear, and if this happens much brushing and scrubbing are required to remove the sand and grease that

gather in the depressions when vegetables are cleaned, dishes washed, etc. Like iron, they do not show whether they are clean or not.

Enameled-iron sinks are smooth, last well with careful use, and may be easily kept clean, but they are more expensive than iron. Porcelain sinks are similar to the enameled ones, but their price is almost prohibitive. Perhaps the ideal plan, if cost is not to be considered, would be to have an enameled or porcelain sink for the tableware in the kitchen or the pantry near the dining room and an iron or soapstone sink for the heavier kitchen ware.

The double sinks, with one basin for washing and another for draining dishes, are very convenient, but unfortunately they are relatively expensive. A small sink with a rubber stopper for its escape pipe may be used as a dishpan.

The plumbing should be easy of access, and therefore it is better that there should be no closet under the sink. Hooks or shelves under the sink or near it will accommodate everything usually kept in the dark, often musty, "sink closet" of older kitchens. A "sink closet" can be kept sweet and clean but it means extra work to do it.

Location of Drain Boards.

If possible, there should be a wide shelf or drain board on each side of the sink on the level with the rim of the latter, one to receive soiled dishes and the other clean ones. Some housekeepers have these covered with zinc. As in all other places where it is used, the metal must be neatly fitted and closely fastened down so as not to leave any chance for loose, rough edges, or to provide breeding places for insects or a lodging place for grease and dirt. If there is no place for permanent drain boards, sliding or hinged shelves may be used. A right-handed person usually holds the dish in the left hand while washing or wiping it, and the dishcloth, dish mop, or towel in the right hand. It is convenient, therefore, to have the dishes move from right to left as they pass from dishpan to rinsing pan, and from rinsing pan to drainer and tray. This should be kept in mind, and provision made for soiled dishes at the right and for a drain board at the left of the sink.

SUPERIOR QUALITIES OF HOME-MADE BREAD

Most Appetizing of Foods When One Is Hungry.

Loaf Should Be Light in Weight Considering Its Size, of Symmetrical Form, With an Unbroken, Golden-Brown Crust.

Good home-made bread is about the most appetizing of foods when one is hungry, but there are many kinds of home-made bread. Some is good, some is bad, and some indifferent. Which kind do you make? If you don't know, judge it by the following description of a good loaf given by the home economics kitchen of the United States Department of Agriculture:

Good bread is porous and contains a large number of holes or cells, all of which are of about the same size and shape. It is better for some reasons to think of it as a mass of tiny bubbles made of flour and water and hardened or fixed in shape by means of heat. This calls attention not only to the size of holes or cells, but also to the character of walls of the cells, which in good bread are always very thin.

A loaf of bread should be light in weight, considering its size, and should have a symmetrical form and an unbroken, golden-brown crust. The crust should be smooth on top and should have a certain luster, to which the term "bloom" has been given.

The loaf as a whole, the crust and the crumb, should be elastic. The loaf, if pressed out of shape, as it often is when slices are cut from it, should regain its form when the pressure is removed. Bits of the crust, if bent a little between the fingers, should show the same power to rebound, as should also the cut surface of the loaf if pressed.

The crumb should be creamy white in color and should have a "sheen," which may be compared with the bloom of the crust. This sheen can best be seen by looking across a slice rather than directly down into it. The

distribution of the holes, on the other hand, and the thickness of the walls can best be examined by cutting a very thin slice and holding it up to the light.

The flavor of the bread should be, as nearly as possible, the flavor of wheat developed or brought out by the use of salt. This flavor is not easy to describe, but is familiar to those who have tasted the wheat kernel.

KITCHEN IS WORKSHOP

The kitchen is the workshop in most farm homes. In it the housekeeper and her helpers prepare the food for the family, and from it as a center carry on most of the other household work.

More and better work can be done in a well-lighted shop arranged for the comfort and convenience of the workers and equipped with good tools than in a dark shop where much time must be spent in unnecessary steps and energy wasted with scattered equipment. Business men have found this a sound principle, and it should be applied to the farm kitchen so that the housekeeper can do her work more quickly and with the least fatigue.

HOUSEHOLD NOTES

A small sink with a rubber stopper for its escape pipe may be used as a dishpan.

With roast pork serve apple sauce, mashed potatoes and green vegetable—peas, beans or spinach.

Celery, lettuce and other salad plants, because eaten raw, must be washed with the greatest care.

Sal soda in hot soap suds is splendid for removing grease from a gas range. See that it is thoroughly dried afterwards.