

Joe Finally Saw the Point

By H. IRVING KING

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JOSEPH SCARBOROUGH was rather of the opinion that Minerva Fairbanks had "thrown him down," but he was not quite sure. He had known her, it seemed to him, for always; and for some time he had been taking it for granted that he should some day ask her to be his wife—and she would accept. But then came that dashing Martin Van Beekman around and Joe began to think that he had taken too much for granted.

Whatever a "man of the world" is Van Beekman was that. He had a most engaging personality, talked fluently and dressed perfectly. Joe, on the other hand, while refreshingly wholesome, was not much of a conversationalist, and sartorially left much to be desired. Van Beekman had become a constant visitor at the Fairbanks home, and the girls—Minerva and her younger sister Susan—found him, as Sue expressed it, "perfectly fascinating." When Joe happened to be calling at the same time Van Beekman was, it was as much as he could do to get in a word edgewise; and when he did, his best thought-out remark seemed to act as a damper on the company. Minnie, after one of these attempts of Joe's, would look at him doubtfully for a moment and then resume her repartee of "wit, wisdom and allegory" with Van Beekman.

Joe hoped at first that it was sister Sue that Van Beekman admired. But Minnie appeared to be much fonder of Van Beekman's society than her sister. Joe ventured to expostulate, in a blundering way, with Minerva; only to be told that she did not know what right he had to criticize or control her actions, ending with: "Why, Joe, you talk as if you and I were engaged."

That was Joe's opportunity, but he did not seize it, and it was two hours after that he thought of what he ought to have said. When he did think of it he resolved to go to Minnie and have a "straight-out talk" with her. But when he arrived at the Fairbanks home that everlasting Van Beekman was there, and he went away leaving unsaid what he had come to say. He would keep away from the Fairbanks house and "let 'em go it," he thought. "Who knew anything about that Van Beekman fellow? He was an adventurer—Joe was willing to bet on it—and was trying to capture an heiress."

Joe kept to his resolution of abstention for a whole week, and then called upon "the Fairbanks girls" with the usual unsatisfactory results. Susan talked to him and tried to cheer him up, but Minerva kept chatting away with Van Beekman, only giving Joe a curious look now and then, which he could not in the least understand the import of, and once saying: "Joe, why don't you talk? What's the matter with you lately?"

"Nothing," said Joe, and presently took his leave.

Now Minerva and Susan Fairbanks were orphans. They had no near relations and their father had left them both very well off. Joe felt like saying to Van Beekman: "If it's merely a fortune you are after, why don't you take Sue and let my Minnie alone?" But it wouldn't make any difference if I did, thought Joe. Minnie is so much the prettier. As a matter of fact she was nowhere near as good looking as Susan—but in Joe's eyes she was far superior.

Things dragged along in this manner for some time. Joe began to lose weight. "He don't eat enough to keep a canary alive," his fond mother declared. Then one day, to his great surprise, Van Beekman called upon Joe at the office of the little yarn mill which Joe had inherited from his father and the business of which he was rapidly extending. Quite an important person was Joe in the community—financially. He received Van Beekman rather coldly and asked what he could do for him.

"You probably have noticed," said the suave Van Beekman, "my attentions to the beautiful Miss Fairbanks."

"I have," glowered Joe. "I have, and allow me to tell you that I have not seen them with pleasure. Who are you, sir, to come into this community and try to captivate the best and prettiest girl in town? What are your credentials?"

"That is just what I came to show you," replied Van Beekman. "You may look me up in Bradstreet's, and here are letters, documents and references which I think will satisfy you."

Joe looked at the documents and he looked at Bradstreet's. "Humph," said he, "seems to be all right. But what have I got to do with it?"

"Why," returned Van Beekman, "when I told Miss Fairbanks that her sister Susan and myself had come to an understanding, and requested her consent to our marriage, as head of the family, she said that she and you had been long engaged and were soon to be married and, therefore, as her husband, you would be the real head of the family, and were the one to be consulted."

"Oh, I see, yes, certainly, of course," gasped Joe. "Your credentials are perfectly satisfactory, sir. I congratulate you."

Then he put on his hat and went right up to see Minerva. What he said to her neither of them ever told. But they were married a month before Susan and Van Beekman were,

KITCHEN TABLE IS PRIZE WINNER

Hard Work and Ingenuity Used in Building Device.

(Prepared by the United States Department of Agriculture.)

Left a widow, with three small children, a mother entered the kitchen contest in Albemarle county, Virginia, and won the prize for making the most improvement at the least expense. All the improvements in her kitchen cost only \$3.70, most of which was spent for paint. One of the best things she did was to construct this kitchen work table, with a very little help from a carpenter, out of old lumber found around the place.

The rack for tins of supplies is set about two-thirds of the way from the rear end of the table, leaving a sufficient work space at the free end, where the high stool is placed, for mixing cakes and preparing other foods. The remainder of the table behind the rack is used for giving the children their meals, in the same way a breakfast alcove is used. Hanging from the ceiling is a rack for such small utensils as the egg beater, strainer, canning tongs, and so on.



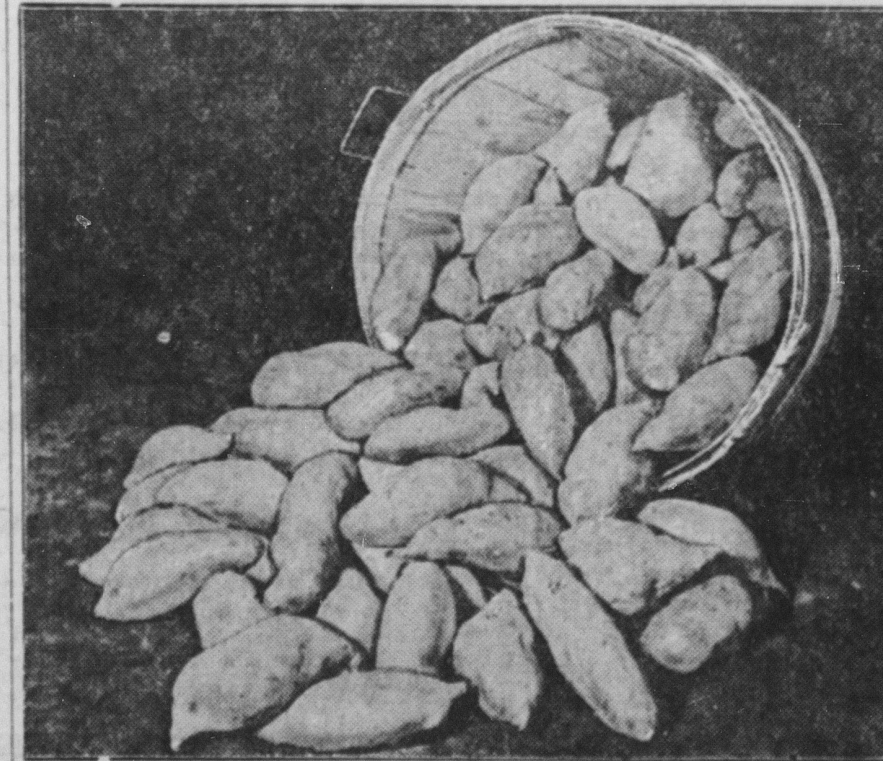
Albemarle County (Virginia) Work Table in Farm Kitchen.

This was originally a whip hanger in a country store. The table, stool and tins were all painted white. The photograph was taken by the United States Department of Agriculture.

Economical Meat Dishes Recommended for Table

Here are some economical meat dishes recommended by the United States Department of Agriculture: Ham hocks and sauerkraut, chuck steak, lamb stew with peas, potatoes and carrots; beef shank with vegetables, chuck pot roast, pork sausage and apples, swissed round steak. Many people do not know that fore-quarter cuts of meat from choice animals are usually much cheaper and far more palatable than hindquarter cuts from animals of inferior breeding, or which have not been well fattened.

SWEET POTATOES ABUNDANT THIS YEAR



There Are Various Ways of Serving the Delectable Sweet Potato.

(Prepared by the United States Department of Agriculture.)

This is a sweet potato year. The United States Department of Agriculture says that in many localities sweet potatoes are cheaper to buy than white. So this is a good season to have sweet potatoes often on the menu in as many good ways as possible. Have them baked, boiled, fried, mashed or stuffed. Use them, if you like, in pie, much as you use pumpkin or squash. Here are several good recipes to add to those you have:

Candied Sweet Potatoes.

Select six medium-sized sweet potatoes, uniform in size if possible. Partially cook the unpeeled sweet potatoes in boiling water. Cool and skip. Cut in halves lengthwise, or in three pieces if the potatoes are large. Put pieces in a greased baking dish large enough for just one layer, not packing too closely. Make a syrup by boiling one cupful of corn syrup, one-quarter teaspoonful salt, two tablespoonfuls of more of butter and one-half cupful of brown sugar.

Sweet Potatoes With Apples.

2 sweet potatoes, 2 tablespoonfuls butter or about a pound. ter. 4 apples. Cold water. 1/2 cup sugar.

Recipe for Preparing Cream of Spinach Soup

Cream of spinach soup is made from either spinach cooked for this purpose or from left-over spinach. Put a quart of milk to heat in the double boiler with a slice of onion in it. From half to one cupful of cooked spinach will be enough to combine with this amount of milk. A quarter to a half pound of fresh spinach will yield about this quantity when cooked. Whether the spinach was prepared previously or at the time of making the soup, all liquor from it should be saved and used with it. Some of the valuable mineral constituents of the spinach are dissolved in this liquor. Wash the spinach thoroughly, chop it and put it in a saucepan with one or two tablespoonfuls of hot water—just enough to keep it from scorching until the leaves are wilted and the spinach liquor develops. Salt it lightly. In about 10 minutes the spinach will be done. Mince it very fine or press it through a strainer and add it to the hot milk. Melt two tablespoonfuls of butter and blend with two tablespoonfuls of flour. Pour a little of the hot mixture on the flour and butter and add gradually to the soup. Season to taste, remove the slice of onion, and serve. If you prefer more onion flavor, mince the onion and cook it in the melted butter before adding the flour, then add the hot milk with the spinach.

Lifting Laundry Water Makes Wash Day Hardest

Lifting laundry water in and out of portable tubs makes wash day the hardest of all in many rural homes. The latest publication on home laundering issued by the United States Department of Agriculture contains a hint for reducing this task to a minimum. Pipe the water to the tubs by means of a flexible rubber hose, if possible, and by all means siphon off the waste water with a hose when ready to empty the tubs. To make such a siphon, fill a short length of the hose with water, close the ends and invert it, placing one end under the surface of the water and the other at a lower level. Open without removing the shorter end from under the surface of the water. A faucet soldered into the end of the wash boiler facilitates emptying it.

Curing and Fermentation Applied to Vegetables

There is a distinction between "curing" and "fermentation" as applied to vegetables treated in brine. Curing refers to the changes which vegetables undergo in brine as a result of osmosis by which brine largely takes the place of the vegetable juices, with resulting changes in cellular structure. Fermentation relates to the action of certain bacteria in changing the sugar content of the vegetable juices into acids and other end products. In a weak brine (5 per cent or less) bacteria are not inhibited and the process is largely a fermentation. In a moderately strong brine (10 per cent) both processes go on about equally. In a strong brine (15 per cent or over) bacteria are inhibited and the process is almost entirely a salt curing.



WHY CHANGE?

A friend of ours complains that the coal he gets nowadays isn't what it used to be or what it should be for the cost. We are reminded of the story of an inventor who went to a coal dealer and said: "I have here something that you'll want, something new—a substitute coal that you can sell at half price."

"Shucks!" returned the coal man. "Haven't we got one already that we sell at full price?"—Transcript.

REJECTED



Edward—Could we marry on my salary?
Mary—Just about, but I'd want to eat the next day.

Old Habits Cling

Irate Husband—Why is it that confounded new maid never answers when we ring the bell?
His Wife (placidly)—I don't think we'd better be too exacting at first, Horace. The girl tells me she used to be employed at a telephone exchange.

Case of the Docs!

First Puellist—I'm hard, I am!
Second Puellist—"Ch, huh! After I investigate your anatomy with my boxing gloves there'll be somebody investigating your anatomy with rubber ones.

A Purist

"Sarah ammoniac—you have it, of course."
"Do you mean sal ammoniac?" asked the druggist.
"I believe it is sometimes called that," replied the lady smilingly.

Improved With Age

Hewitt—George Washington could not tell a lie.
Jewett—Well, statesmanship was only in its infancy in his time.

Not That Way

He—People are saying you married me because I had money.
She—Nothing of the sort! The reason was that I had no money myself.

Real Courage

Maxine—You can say what you like about Reggie! He's brave, anyway.
Velma—How so?
Maxine—He keeps a pet squirrel.

SUFFICIENT FOR HIM



"Son! You left this office early yesterday. How was it you said nothing to me?"
"I said good-by, sir!"

Mother's Tip

Friend—I suppose you cook what your husband likes.
Young Bride—No; mother put me on to a better plan than that. I started housekeeping with the understanding that he is to like what I cook.

A Skeptic

Murdock—What did Mr. Dubb do after missing his seventh putt?
Joyce—Took out his tape measure and measured the ball, then the diameter of the hole.

A Liberal Parent

"What did her father give her when they were married?"
"He gave her permission to return home after three quarrels and separations, but stipulated that after more than three they would have to arrange their reconciliations elsewhere."

Quite the Reverse

Patient—I can't afford to be sick.
Specialist—Is your business so profitable?
Patient—No; yours is.

A Tonic for Sickly House Plants.
This Superior Plant Food is guaranteed when used according to instructions on each can to promote luxuriant bloom, intense vivid colors, and vigorous growth on all house plants, ferns, bulb plants, roses, shrubs, lawns, vines and trees. A dollar can contains 600 treatments, a three ounce can making 12 1/2 gallons for 35c. Trial package sent postpaid for 10c in stamps or coin. New Brunswick Nurseries, Department R, New Brunswick, N. J.—Adv.

Spirit of Progress

Famed for its canals and gondolas, age-old Venice is harkening to the call of progress. It is planned to unite five other communes with the city by bridges, over which electric cars would be operated. If city officials approve this plan it will mean that the trolleys will practically replace the gondola, except for sight-seeing.

Get your facts first—and then you can distort 'em as much as you please.—Mark Twain.

DON'T COUGH!

Huntington, W. Va.—"Several years ago I caught a severe cold that caused me to have a chronic cough. I got so terribly rundown everybody thought I was going into a decline. I took Dr. Pierce's Golden Medical Discovery and my cough disappeared and I grew strong and well."

"Quite recently I developed another cough, I also had some stomach trouble. I took the 'Golden Medical Discovery' again and it stopped my cough, relieved me of the stomach distress, built up my blood—in fact, built me up all over and made me strong."—Mrs. Rachel Elkins, 1831 7th Ave.

All dealers. Large bottles, liquid \$1.35; Tablets \$1.35 and 65c.
Write Dr. Pierce, Pres. Invalids' Hotel in Buffalo, N. Y., for free medical advice. Send 10c if you wish a trial package of the tablets.

W. N. U., BALTIMORE, NO. 4-1927.

Many a man who declares his opinion has none.

"I Say This From Experience" Says V.R. Morgan of Old Town

Reduced to pitiable condition by indigestion, now hale and hearty again. Gains 23 pounds and enjoys old-time vigorous life. Gives full credit to Tanlac

At 85 Front Street, Old Town, Maine, Mr. Morgan lives with his big and happy family. Here in Old Town he was born 58 years ago, and his 240 lbs. of virile manhood typifies the hardy stock of the Maine woods folk.



"What I went through for four months," he said, "I never want to endure again. My stomach seemed to go back on me altogether. First I had indigestion, sour stomach and bad taste in my mouth. Then came attacks of heartburn and dizzy spells. I practically quit eating, for the slightest morsel of food caused palpitation of the heart and difficult breathing."

"Walking became a painful ordeal and I couldn't sleep at all. I had to tighten in my belt and just creep around the house. As a result of all these conditions I became cranky and irritable; my nerves were jumpy and I had spells of deep depression."

"I tried all kinds of remedies without success. Even Tanlac at first didn't seem to help much. But after the second bottle I noticed a marked improvement. All the distressing conditions gradually disappeared and I began to recover my lost weight. Now I'm 240 lbs. and work hard every day, walking long distances with ease. I'm a new man. What I'm telling you about Tanlac is no hearsay evidence; I say this from experience."

Do you wonder that over 52 million bottles of this great natural tonic remedy have been sold? Thousands of citizens in every state of the Union have had experiences similar to that of Mr. Morgan. If you're rundown from overwork, worry or neglect, start building your way back to normalcy today. Get a trial bottle of Tanlac from your druggist. It is nature's own remedy made from herbs, roots and barks, according to the famous Tanlac formula.

Particulars, Please

Dave—I'm a self-made man.
Sarah—Are you boasting or apologizing?

Sugar Raised in Alaska

Three crops of sugar planted under the direction of the Alaska railroad have matured and are at a refinery for analysis.

Wise men ascertain what is on the other side of the hurdle before jumping at conclusions.

Hope is the parent of disappointment.

Genuine  **ASPIRIN**

SAY "BAYER ASPIRIN" and INSIST!

Proved safe by millions and prescribed by physicians for

Colds Headache Neuritis Lumbago
Pain Neuralgia Toothache Rheumatism

DOES NOT AFFECT THE HEART

Safe  Accept only "Bayer" package which contains proven directions. Handy "Bayer" boxes of 12 tablets. Also bottles of 24 and 100—Druggists.

Aspirin is the trade mark of Bayer Manufacture of Monocetateester of Salicylicacid

A New One
Nurse—Have you ever run a temperature?
Worse—No, but I've driven most every other kind of car.

Sleeping Sickness Cure
After injecting a specially prepared mixture containing gold and silver, a London doctor reports a cure of a severe case of sleeping sickness.

Children Cry for



Fletcher's CASTORIA

MOTHER:— Fletcher's Castoria is a pleasant, harmless Substitute for Castor Oil, Paregoric, Teething Drops and Soothing Syrups, especially prepared for Infants in arms and Children all ages.

To avoid imitations, always look for the signature of  Proven directions on each package. Physicians everywhere recommend it.