

What Is Fame?



Drawing by Ray Walters.

By ELMO SCOTT WATSON

WHAT is fame? The dictionary, the court of last resort in questions of definition, says it is "renown," "celebrity," "that which causes one's name to be remembered." And in that last synonym lies the joke. For Fame is a capricious goddess who often loves to trick those whom she elevates to a position of distinction. Often she gives generously with one hand and with the other suddenly takes her gift away. She promises that men's names will not be forgotten. So they, poor fools, burn out their lives to win "renown." And then they learn that the joke's on them. Their names are remembered but they themselves are forgotten!

Scientists, inventors and the like seem to be her favorite dupes. In this electrical age, and especially in these days of almost universal use of the radio, everyone uses the terms "watt," "volt," "ohm" and "ampere," but how many of us know anything about James Watt of Scotland, Count Alessandro Volta of Italy, George Simon Ohm of Germany or Andre Marie Ampere of France? At least, their names survive in these common words even if they themselves are forgotten, but how about that modern Prometheus who made it possible for us to do away with the clumsy, old-fashioned method of starting a fire with flint and steel? How many persons can name the man who invented the modern match? Very few, probably.

Yet it was only ninety years ago that Janos Irinyi, a Hungarian analytical chemist, was successful where his professor had failed and by using phosphorus instead of sulphur, produced a match that flared satisfactorily. He sold his invention for about \$30. In 1846 he founded a match factory and seemed to be on the road to great wealth. Then the Hungarian revolution two years later stopped his work. He died in poverty in 1895.

We cherish the silhouettes of our ancestors as precious heirlooms because, unless our forefathers were wealthy enough to have their portraits painted, these silhouettes are the only things which give us any idea of how they looked. But we know nothing at all about Etienne de Silhouette, a French minister of finance, except that somewhere we may have heard that he had a reputation for stinginess. We cherish also those old daguerreotypes of our grandparents or great-grandparents, which tell us even better than

does a silhouette how they looked. But do we ever think of M. Daguerre, the Frenchman, who in 1839 gave to the world this first form of modern photography as we now know it? Not much!

When it rains we slip on a mackintosh, but we're not likely to stop even for a moment to be grateful to Charles Macintosh of Manchester, England, whose invention of waterproof cloth makes it possible for us to keep dry. We motor smoothly over macadam roads with never a thought for John Loudon Macadam, who won fame (?) as a road engineer in Scotland. Along the way, we stop for a sandwich at some roadside stand, because like the Earl of Sandwich we want a light lunch which can be eaten with comfort as well as speed. If something goes wrong with the car, we open the tool box and perhaps take out a stillson wrench to fix it. (Yes, a man named Stillson invented this handy tool. But who was he, anyway?) And so it goes. On long railroad journeys we ride in comfort in Pullman cars and it's doubtful if we ever give a thought to George Mortimer Pullman, the New York cabinetmaker who first transformed an old day coach into the first sleeping car. We may have a mansard roof on our house but we don't know that it's called that because a French architect named Mansard helped circumvent an old Paris law that tried to limit the height of houses by specifying the distance from the ground at which all roofs should begin.

Nor is the caprice of Fame confined to those to whom we should be most grateful because they have given us useful or indispensable articles of every-day use. Did you ever say "I certainly am going to hand him a wallop!" "Wallop" is a perfectly good word in the English language and familiar to everyone. But who remembers now a certain Sir John Wallop, a British general who inflicted so many defeats upon the French that "Let's Wallop them!" became a by-word in England?

If you ever have to "take a ride in the Black Maria" it may be some comfort to you to meditate upon the thought that you know why it's so-called and that the policeman who arrested you doesn't. So on the way to the station you might entertain him with the following historical facts: In the old colonial days, Maria Lee, a negress, kept a sailor's boarding house in Boston. A woman of great stature and strength, she not only had the whole lawless element of her part of town in awe of her, but she also helped

the authorities keep the peace. It is said that at one time she, unassisted, took three riotous sailors to the lock-up and whenever a particularly troublesome person was to be subdued everybody immediately said "send for Black Maria." So it appears that she was not one to "let George do it." In that respect she was different from Louis XII of France. Although himself a strong ruler he was fortunate in having a prime minister who was a clever executive and an able manager. Georges d'Ambiose was his name and as Louis learned more and more to depend upon him to perform disagreeable tasks, more and more was the sovereign of France given to saying "Que Georges le fasse" (Let George do it!)

Try this sentence on your neighbor: "When a man in defiance of the bone dry laws gets filled up with gin rickety he's likely to get reckless and let 'er go gallagher." He probably will understand what you mean, all right. But ask him who was Bone and Rickey and Gallagher! If he can't answer, tell him this: John Bone was formerly sheriff of Chippewa county, Mich., and through rigid enforcement of the early liquor laws in that state made his county extremely arid. So when the legislature passed the next anti-liquor law it was named the Bone Dry bill. Col. Joseph K. Rickey of Fulton, Mo., invented the drink called a gin rickey. Gallagher (first name unknown) was city marshal of Harrodsburg, Ky. During a race meeting in Tipton county he was the driver of a fast trotting mare, entered in a race by Judge Beaver of Morgan county, which was looked upon as a certain winner. But some of the sporting fraternity, hoping to catch the judge unaware, imported a famous fast trotter and entered the horse in the race. At the end of the first half mile, the two horses came down the stretch, neck and neck, whereupon the judge shouted "Let 'er go, Gallagher!" Gallagher loosed the reins, the mare rushed forward and won the race by a dozen lengths.

What is fame? Judging from all these examples fame is a name and nothing more. Personified Fame is the goddess of caprice. She promises men that their names will not be forgotten and they think she is promising them that THEY will not be forgotten. Or she may be the goddess of jokes. Our children's children and their children after them may be riding around in a ford and to them Henry will be just a common man's name. For Fame loves her little joke—even a Ford joke.

Deaf Operator

It is well known that what are called "first-class" operators in telegraph read messages not by means of punctures in strips of paper, which are only meant for beginners, but by sound—that is, by the clicks of the instrument. Of course, by practice, an operator's ear is rendered sensitive until at last he can catch the faintest whisperings of his instrument. It wouldn't be supposed, however, that

this method of reading messages would suit a deaf man. And yet a deaf man has accustomed himself to these circumstances. A certain operator in Washington is deaf, but he sends and receives messages by the sense of feeling. He places his leg against the instrument table and reads by the swift jarring thus communicated; at the same time he watches the motions of the instrument.

An alarm clock attachment for wrist watches is a recent novelty.

Statue of Liberty

The dimensions of the head of the Statue of Liberty from chin to cranium are 17 feet 3 inches and the length of the nose is 4 feet 6 inches. It is said that 40 persons can stand in the head of this statue.

Unsinkable Rope

A fiber rope that is unsinkable has been produced in Holland. The rope includes a core of "foam rubber" that has a specific gravity only one-fourth as great as that of cork.

NO DESSERT WILL BEAT GOOD APPLE PIE



Every Housekeeper Prides Herself on Her Pies.

(Prepared by the United States Department of Agriculture.)
"Can she bake an apple pie, Billy boy, Billy boy?" So runs the song the lady in the picture is doubtless humming as she rolls out her dough. If she knows what a good pie ought to be like, she will probably make a good pie. It doesn't particularly matter whether or not she puts in cinnamon or nutmeg. And while most people prefer, as this homemaker seems to, the "covered" type of apple pie, a good apple pie can also be made "uncovered" with pastry strips across the top. Apple pie is a wholesome dessert because it preserves a satisfactory balance between the fruit and the pastry.

Main Pie-Making Points.

The main points are to make good pie paste, to use a suitable kind of apple, and to manage the oven properly. The crust should be tender, thin, flaky, not too rich, and delicately brown. The apples should be of the fairly tart, juicy, quick-cooking varieties, put in the pie uncooked, seasoned with butter, sugar and a very moderate amount of spice, usually cinnamon. There should be plenty of apples, too, but the pie should not be so full that the juice runs out. The undercrust in a leaky pie is apt to be tough and soggy. The baking should be done in a quick oven. If possible, serve pie a little warm.

The kind of fat used is somewhat a matter of personal taste. Some people like lard best; some prefer one of the hardened vegetable fats, and still others use part butter and part lard or other fat. Any fat used should be sweet flavored and combine properly

with the flour to make a flaky crust. Soft wheat flour is the best kind for pastry. The gluten that makes a good bread flour is a disadvantage in making pie crust.

Pie Crust Recipe.

You doubtless have your own preferred pie crust recipe. The bureau of home economics gives the following ingredients and directions for one two-crust pie:

About 2½ tablespoons water
1½ cups sifted soft-wheat flour
¾ to 1 tablespoonful fat
1 teaspoonful salt

Combine the fat and the flour. Some cooks recommend cutting the fat into the flour with knives, a pastry fork or a biscuit cutter, so the ingredients won't be warmed or handled too much, but the tips of the fingers may be used if the work is done quickly. Add the water slowly and use no more than is absolutely necessary. Roll out the dough very lightly. The temperature of the oven should be high to start with, and then be lowered rapidly after eight or ten minutes, so the filling may cook through without overcooking the crust.

For the filling you will need from four to six apples, three-fourths cupful of sugar, one-fourth teaspoonful salt, one-eighth teaspoonful cinnamon. Pack the apples into the crust carefully, so that the cover will fit evenly. They should be in thin slices after being pared and quartered. Sometimes they are cut in rings after coring and paring. Sprinkle them with sugar, salt and spice mixed together. Place the upper crust on the pie. Bake for about thirty minutes.

SAVE FOR VACATION IS EXCELLENT PLAN

Holiday Should Be Planned and Saved For.

(Prepared by the United States Department of Agriculture.)
Are you going to have a vacation of some sort this year? You need a change, some fun, some rest, something new to think about, whether you happen to be a high school student, a busy mother, or the father of a family. Every one needs a holiday occasionally. Better work as well as better health is a result of even a brief change.

Don't say you haven't time, or that you can't be spared. That ancient superstition has been long since exploded by that busiest of indispensable persons, the farmer's wife. Every summer hundreds of farm women now manage to get to mothers' camps for a complete change for a few days, returning to their families refreshed in mind and spirit, full of new ideas and happy recollections.

Don't say you can't afford a vacation. There are all sorts of vacations to be chosen—short ones, long ones, inexpensive ones, elaborate ones. If you can't take a train trip, how about the family car? If you can't go to a hotel, try camping. Decide about what you could afford—if you could put aside a little bit every week from now until midsummer. A vacation doesn't usually just happen. It has to be planned for and saved for. The sooner you begin to get ready for it, the more you have in reserve to spend on pleasant things. There are now only 14 or 15 weeks of spring and early summer left to devote to saving for this year's vacation. Next year's fund can be started as soon as this one is over. That's the better plan, but if you haven't given the matter much thought before, do the best you can from now on.

Suppose, for example, you have your eye on a two weeks' vacation in late August, to cost about \$40—although lots of people would manage to have a fine time for a good deal less money. We'll suppose you need railroad fare as well as board money. Count up the intervening time by weeks. Three dollars a week set aside regularly for these 14 or 15 weeks will assure you the amount necessary. It sounds easy, doesn't it?

The next point is, of course, can you save that much? A few cents here and there—a little self-denial in small ways—perhaps going without something you would otherwise like to have—and the sum begins to grow. You have to make a choice almost daily. "Shall I have a soda, or put that much aside toward my weekly savings? Do I need new shoes or shall I wear the old ones a little longer and be sure of my holiday?" If you are a homemaker you may be asking

yourself: "Could I make some of the children's clothes and save a few dollars?" Or, "Are there ways in which I can buy the necessary supplies any cheaper?" Perhaps you could find ways to earn a bit here and there, too, to add to your funds, if you see no way to subtract anything from what you already have.

If you are the head of the family you will have to include the entire family in your plans, fix on a larger sum, and get everybody to co-operate. It works out the same way as for an individual. If you have never lived by a budget, don't wait until the first of January to make one. You can begin any time. The United States Department of Agriculture has a publication that will tell you how to go about making a budget that will help you spread your income over a vacation and other needed items.

Different Methods of Cooking Eggs for Table

The temperature of cooking affects markedly the consistency of eggs. Lower temperatures coagulate the white into a tender, jelly-like mass and allow the yolk to remain soft. Eggs so cooked are considered to be more easily digested than those toughened and hardened at higher temperatures, and for this reason coodling, rather than boiling, is recommended as a way of cooking eggs for children and persons of delicate digestion. Different methods of handling can also greatly change the consistency and appearance of egg dishes. Stirring while cooking, for example, makes scrambled eggs, and beating air in before cooking, the fluffy omelet. In souffles, cakes and other baked products eggs act as binders and serve as a means of incorporating air for leavening. In sauce, cream fillings, custards, candies and icings eggs thicken the mixture and give smoothness of texture. In salad dressings they are the common emulsifying agent. Their adaptability to a wide variety of uses, therefore, as well as their high nutritive value, make eggs one of the most popular foods the world over.

Pan Broiling a Steak

In pan broiling a steak, the pan is heated very hot and is greased over lightly by wiping with a piece of suet so that the meat will not stick. Using a large amount of grease toughens the outside of the steak and does not increase the juiciness of the inside, says the United States Department of Agriculture. The steak is placed in the hot pan and seared first on one side, and then on the other quickly. After the steak is seared, the heat is reduced and the broiling proceeds more slowly. The meat must be turned frequently to prevent burning. Care should be taken not to pierce the crust which has formed lest the juice leak out. This method of cooking is used with juicy, tender, choice cuts.

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