

The Sandman Story

Martha Martin

HER BIRD VISITOR

"A LITTLE girl named Jerry," said the Sandman, "was ill in a hospital. Oh, she had felt so sick and had had so wretched a time, but now she was feeling better and she was sitting up in bed every day for several hours.

"She had sat up in a chair for a half an hour now every day, and one day while she was sitting up in her chair, having her supper, a little canary bird flew in the window. Jerry was afraid the little bird would be very much frightened, so she spoke to him in the softest tone of voice.

"I don't know your name, so I shall call you Dicky Bird," she said. The little canary had perched upon



"Won't You Have Some Supper?" Asked Jerry.

the back of a chair, and now that he had been spoken to, he turned and looked at Jerry and, putting his head on one side, chirped a little greeting to her.

"Oh, you dear little bird, how polite you are," said Jerry. Again the little bird chirped as though to say that he was very glad she was pleased with his manners.

"You must have been a pet bird and I suppose you flew out of an open window and then lost your way," Jerry continued.

"The little bird chirped again as though to agree.

"I wonder if you're hungry," Jerry said.

"Once more the bird chirped and then he sang a bit of a song as though to say he would sing and so perhaps earn a nice supper.

"Jerry put some bread crumbs on a saucer and put the saucer a little distance away from her on a bureau.

Soon the little bird flew over to the bureau. He had been watching Jerry very closely.

"Won't you have some supper?" asked Jerry.

"And the little bird, as though in answer to her question, tried some of the bread crumbs. He seemed so tame that Jerry decided she would put some crumbs on her hand and hold her hand out to see if he would come and eat from her hand. And sure enough, he did. He did not seem to be frightened at all. In fact, he acted as though it was not at all unusual for him to be fed.

"Then Jerry took a leaf of nice, crisp lettuce which was on her tray and gave it to the bird before she put any dressing on her lettuce. For she knew that salt and pepper and vinegar and oil would not be good for the bird. And the bird ate the piece of lettuce from her fingers and when he had finished he perched himself upon Jerry's first finger, holding on with his little claws.

"Then he gave a peck at Jerry's finger as though to say, 'I could eat a little more, young lady.'

"And Jerry took the hint.

"She gave him some more lettuce and he ate that, and then she gave him a few cake crumbs and he ate those. Next, Jerry put some water in a little saucer and not only did the bird drink some water, but he took a little shower bath, too.

"How Jerry did laugh. 'Of course,' she said, 'it isn't usual to bathe in one's drinking saucer, but maybe you need a bath ever so badly, so I'll forgive you.'

"And anyway, I think your bird manners are excellent. You haven't been greedy and yet you have seemed to enjoy your supper."

"Jerry finished her supper and pretty soon a nurse came in to take her tray. 'Oh, I've a little visitor,' cried Jerry, 'and I feel so much better already. You can't imagine how he has cheered me up. Oh, ever so much.'

"Yes, I can," the nurse said, 'for you look so much better already—lots better than you did an hour ago, in fact.'

"The bird did not seem frightened by the nurse, although he flew back to the chair where he had first perched himself.

"And then he began to sing. Such a magnificent song as he did sing. Oh, it was a wonderful song, and how Jerry did enjoy it.

"Well, the bird became a hospital pet. He had a cage given to him, but he was allowed out when all the windows were closed, for if he flew out of a window again he might not be so lucky in finding so pleasant a home as the hospital. It was filled with such nice children and Jerry said before she left that she only wished his owner knew that he was happy and giving happiness to a hospital filled with children."

(Copyright.)

Alice Terry



"When in doubt, wear black." That is Alice Terry's advice to women who would be in style and aren't quite sure about how a certain new color will affect their type of beauty. Before leaving recently for Algeria to work in "The Garden of Allah," Miss Terry completed the motion picture entitled "Lovers."

THE WHY OF SUPERSTITIONS

By H. IRVING KING

A LOVE POTION

THERE are so many love potions warranted to work that it is amazing that the divorce courts should be so busy. Here is one, said by Mrs. Bergen in her "Animal and Plant Lore," issued by the American Folklore Society, to be popular. Take a number of red-and-white rose leaves and forget-me-nots and boil in 385 drops of water for the sixteenth part of an hour. If three drops of the resulting liquor are put into anything the person whose affections you desire to capture is to drink, the desired result is assured.

This charm ought to work for there is historic warrant for the virtue of the ingredients in such cases. Rose leaves from most ancient times have been considered to possess mystic virtues in matters of love and were formerly picked with certain formalities on Midsummer eve to be used in love potions which would indicate that the rose was one of the sun plants supposed to receive its greatest strength at the time of the summer solstice—to take on at that time a portion of the sun's vitality. The legends regarding the rose are almost numberless. Its use in love potions is undoubtedly a relic of sun worship.

As to the forget-me-not its very name denotes the qualities which have from before the dawn of history been attributed to it. Many are the legends as to how the flower became connected with love matters. Of these the Persian story is the best. A celestial being got into trouble by loving a daughter of earth and was not allowed to return to Eden until the girl he loved had planted the flower now called forget-me-not in every corner of the earth.

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Do You Know

That:???

"LET her go Gallagher" is an expression which was at one time heard all over our country.

Judge Beaver had a trotting mare which was driven by one Gallagher. On a certain occasion the judge entered the mare at a trotting meet. Some sports thought that for once they would catch the judge and so entered a noted fast trotter. At the end of the first half the two trotters were just about even, neck to neck. Then the excited judge shouted, "Let her go, Gallagher" and Gallagher catching the word, let loose the lines when the mare picked up her feet and walked away from her opponent most beautifully and came in at the pole more than a dozen lengths ahead.

—Anna S. Turnquist.

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GIRLIGAGY



"If there is anything worse for a girl than having no mother to guide her," says Flapper Fannie, "it is having a boy friend who insists on driving the flivver with one hand."

THE KITCHEN CABINET

(© 1921, Western Newspaper Union.)

To him who chooses sacrifice for his fate there often come the best gifts, to see deep into the unsearchable and smilingly to build as though within a pleasure park, upon the boundary of the ideal.

COMMON FOODS

Our common foods are those which are the oftenest served in a haphazard manner, when they should be served with the greatest care, to make them attractive. The real ingenuity of the cook is shown in the manner she serves and the attention she gives to commonplace things.

Flemish Carrots.—Cut the carrots in thin slices, using a vegetable cutter so that they will be uniform. Let them stand in cold water to crisp them if old. For a pint of carrots, melt a tablespoonful of butter, add one-fourth of a cupful of chopped onion and half a teaspoonful of sugar. Cover and let cook very slowly, using care not to scorch them. When the onion is yellow add one cupful of beef broth and simmer until the carrots which have been added are well cooked. Sprinkle with parsley and serve.

Split Pea Soup.—Soak two cupfuls of split peas overnight, drain and cover with two quarts of water, cook slowly with one small onion chopped, three stalks of celery, a few sprigs of parsley and a carrot cut fine. Cook two slices of pork in the water for an hour or less before adding the peas. When well cooked, rub through a sieve and bind with two tablespoonfuls each of flour and butter. When hot serve at once.

Coconut Bread Pudding.—Soak a pint of bread crumbs in a pint of milk, add three tablespoonfuls of grated coconut and another pint of milk. Add four tablespoonfuls of grated lemon rind and pour into a baking dish. Bake in hot water very slowly.

Chicken Goulash.—This is a good dish to extend a small amount of chicken. Dice two medium-sized potatoes and fry in two tablespoonfuls of olive oil for five minutes. Season with salt and pepper and add a few mushrooms if at hand. Then add one cupful of cooked chicken, one clove of garlic, crushed, a cupful of broth or water; cover and cook until the potatoes are well done.

Tasty Foods. Here is a salad which will be in season all the year:

Tuna Fish Salad.—Take one cupful of tuna fish; two hard cooked eggs, four sweet pickles, one cupful of celery. Cut the pickles, eggs and celery in small pieces and add to the flaked fish. Add a tablespoonful or less of lemon juice and a dash of cayenne. Place on lettuce and serve.

Mexican Ham.—Lay a slice of ham two and one-half inches thick in a casserole after rubbing it well with a teaspoonful of mustard and a tablespoonful of brown sugar. Cover with sliced potatoes two or three inches thick, dot with butter, season with salt and pepper, cover with milk and bake like scalloped potatoes in a slow oven at least two hours.

Date Tapioca.—Stir three tablespoonfuls of tapioca with one-half cupful of sugar into three pints of milk. Cook until the tapioca is clear. Cool and stir into it one cupful of stoned and chopped dates with a teaspoonful of vanilla and lemon and a pinch of salt. Bake in a buttered baking dish and serve with stoned dates and cream.

Eggs a la Caracas.—Melt one tablespoonful of butter in a hot saucepan, add a quarter of a pound of dried beef finely cut and a tablespoonful of grated cheese. Toss until the beef is slightly frizzled, then add one cupful of stewed tomatoes, four beaten eggs, cayenne and white pepper. Stir and cook until creamy. Serve garnished with parsley.

Strawberry Whip.—Mix one cupful of crushed berries with one-third cupful of powdered sugar or more if needed to sweeten. Beat the whites of the eggs stiff, add one-third of a cupful of sugar and one-fourth teaspoonful of cream of tartar; beat again. Combine the mixtures and serve in sherbet cups with sponge cake.

Pineapple Lacto.—Dissolve three-fourths of a cupful of sugar in three cupfuls of buttermilk, add three-fourths of a cupful of pineapple and the juice of two lemons. Freeze as usual.

Buttermilk Jelly.—Dissolve two tablespoonfuls of gelatin in cold water to cover, add the juice of two oranges, the juice of a lemon, three-fourths cupful of sugar and three cupfuls of buttermilk. Let stand to mold. Serve cold.

Tomato Rabbit Sandwich.—Spread whole wheat bread (crusts removed) with butter, mustard, a bit of Worcestershire sauce and a slice of tomato, sprinkle with grated cheese and cover with another slice of buttered bread. Fry in a little butter until the bread is well browned on both sides.

Nellie Maxwell

A New Way to Make Jellies

Without Staining Fingers—Without Long Hours of Boiling—Without Depending Upon Berries or Fruit Being in Season.

"One of the most interesting and yet one of the simplest new products in the food field is called minute jelly. It is pure fruit or berry juice already boiled down and concentrated. To this concentrated juice, fruit pectin in the right amount has been added. The pectin is that part of fruit which makes jelly 'jell.' It is as pure and wholesome as the fruit juice.

To make the jelly take the little bottle of concentrated juice, pour in a sauce pan, add water and sugar according to directions on the bottle and boil a few minutes. Then pour into jelly glasses and when it has become cold you have the most delicious pure fruit jelly you ever tasted.

A few bottles kept on hand, selected according to your taste for jellies, and you can make up a few glasses just as you want it. One small bottle makes two glasses of jelly. If you wish to try two bottles send us twenty-five cents and we will give you your choice of grape, mint, pineapple, orange, raspberry, strawberry or blackberry. Or four bottles—all different—for fifty cents. Address Department WU, General Packing Corp., Cranford, New Jersey.—Ady.

Pecans

The bulk of the commercial production of pecans is at present in Texas, Oklahoma, Louisiana, Mississippi, Georgia and Florida. But the tree is native to river bottoms from Indiana and Iowa southwest into Mexico. Southeastern states and California have taken up pecan growing to some extent, but there has been little commercial success with these trees north of latitude 30 degrees.

The tree attains a height of 75 to 170 feet. The crop is harvested when the great majority of the nut husks have opened. As a rule it is disposed of before Thanksgiving.

The Modern Hotel

A new hotel in Buffalo is completely electrified from the radio station on the roof to the pumps in the basement. About 2,100 miles of wire are installed in the walls to serve 23,625 outlets for lamps, appliances, motors and the like.

Sure, That's Right

She—You can't blow rings.
He—Can't eh? Didn't I blow a 12-carat, gold-filled one on you?

Gossip is a habit like lying. Some are predisposed to it.

WOMEN OF MIDDLE AGE

Praise Lydia E. Pinkham's Vegetable Compound

Mrs. Annie Kwinski of 526 1st Avenue, Milwaukee, Wis., writes that she became so weak and run-down that she was not able to do her housework. She saw the name Lydia E. Pinkham's Vegetable Compound in the paper and said to her husband, "I will try that medicine and see if it will help me." She says she took six bottles and is feeling much better.

Mrs. Mattie Adams, who lives in Downing Street, Erewton, Ala., writes as follows: "A friend recommended Lydia E. Pinkham's Vegetable Compound and since taking it I feel like a different woman."

With her children grown up, the middle-aged woman finds time to do the things she never had time to do before—read the new books, see the new plays, enjoy her grand-children, take an active part in church and civic affairs. Far from being pushed aside by the younger set, she finds a full, rich life of her own. That is, if her health is good.

Thousands of women past fifty, say they owe their vigor and health to Lydia E. Pinkham's Vegetable Compound, and are recommending it to their friends and neighbors.

PARKER'S HAIR BALSAM
Removes Dandruff, Itches, Itching, Restores Color and Beauty to Gray and Faded Hair.
60c and \$1.00 at Druggists.
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There's quick, positive relief in
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At All Druggists—Money-back Guarantee
THE HAT-O CO., SUNDANCE, WYOMING.

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Inflamed eyelids or other eye irritations. You will find a soothing and safe remedy in MITCHELL EYE SALVE.
25¢
HALL & BUCKEL at all New York City druggists.

HAY-O is guaranteed to give instant and absolute relief to any case of ITCHING in the world, or money refunded. Price \$1. THE HAT-O CO., SUNDANCE, WYOMING.

Behavior that is not quite shocking can easily be very annoying to all people of good taste.

SAWS

By Viola Brothers Shore

FOR THE GOOSE—

EVEN wasted effort ain't as bad as wasted time.

It's on'y idle people that could find time for everything, and they can't.

It's a wise woman who knows half she would like to know about her neighbors.

Vivacity in a woman is like dope. A little'll pep you up. But too much'll make a fend outta you.

You can make yourself believe there ain't no sun by merely shuttin' yourself in a dark room and closin' your eyes.

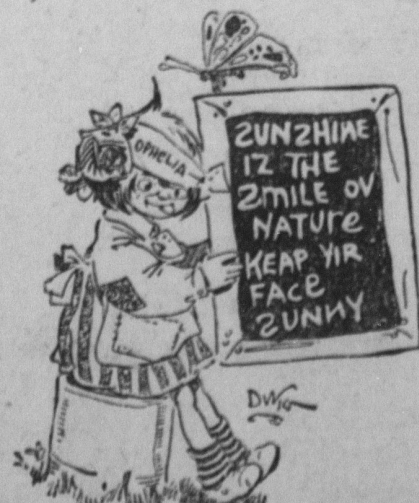
FOR THE GANDER—

If a girl ain't stopped bein' a fool at twenty, chances are she never will.

A man that's willin' to give you money for marryin' his daughter must have a reason.

Don't accept her mother's estimate of the girl you're thinkin' of marryin'. Or your mother's neither.

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For Meditation

By LEONARD A. BARRETT

CIVIC PRIDE

IN ONE of his recent addresses to an assembly of business men, Roger W. Babson remarked, "If statistics have taught me one thing, it is the truth of that statement of Townson's, namely: 'The biggest thing in business is not machinery, materials or markets; but rather men. The biggest thing in men is not body, mind or muscle; but soul. Wages, prices, and conditions can be adjusted; but attitudes, motives and relationships can only be converted.'"

The biggest thing in any city is not skyscrapers or statements of banks and industries, but the spirit which makes the community what it is, and that is civic pride. Emerson wrote, "Great men are they who see that the spiritual is stronger than any material force." Elihu Root said in one of his public addresses, "No man is truly happy who depends upon outward things for happiness." A community is dependent upon something more important than money if it is to foster a life that is worth while. Civic pride puts into the community life that which makes the evidences of prosperity possible. Civic pride is sort of a spiritual thing that creates motives, purposes, moral norms, cultivates the desire for the beautiful, and the ideal. Civic pride is responsible for the "tone" of a community. It will not tolerate what depletes its moral energy. It will clean up a city if it needs it. It will see that "movies" and theaters have clean and wholesome plays. It will put forth every effort to control the crime wave if such exists.

Somewhat we instinctively do not like the man who speaks slightly of his city when he is away from it. "Paul" was a resident of no mean city. Civic pride not only makes a community but it enriches our own lives. The place where we live and have our home should claim our first civic loyalty, for after all there is no place just like the old home town.

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I am a malicious mosquito!

I like to torture people. I breed in stagnant water. I frequently carry Malaria, Yellow Fever and other fearful diseases.

I should be killed!

Bee Brand Insect Powder or Liquid quickly kills mosquitoes.

Bee Brand is now in Powder or Liquid form, whichever you prefer. Each is the most effective insecticide of its kind. They are packed in red lithographed cans under the famous Bee Brand trade-mark—a symbol of quality and effectiveness for nearly half a century.

Bee Brand Powder or Liquid kills Fleas, Mosquitoes, Roaches, Ants, Water Bugs, Bed Bugs, Moths, Crickets, Poultry Lice and many other insects.

Use Bee Brand Powder or Liquid for indoor use. On plants and pets use the powder.

Bee Brand is harmless to mankind and to domestic animals. Non-poisonous. Won't spot or stain.

Powder	Liquid
10c and 25c	50c and 75c
50c and \$1.00	\$1.25
30c.....Spray Gun.....35c	

Write for free booklet on killing house and garden insects. If unable to get Bee Brand Powder or Liquid from your dealer, we will supply you direct by parcel post at above prices.

McCormick & Co., Baltimore Md.

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Bare-to-Hair

grows hair and will save what you have. It's a world's sensation.

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