

ARTIE
His Adventures
in Love, Life and the Pursuit
of Happiness
By GEORGE ADE

Artie Does Say Something
FULL moon was hanging over the lake. The whole surface of small, uneasy waves was lighted. There was one path of shiny splendor leading straight out toward the moon and where this path lost itself no one could tell.



the other day. He said I was slow.
"Slow-how?"
"About doin' the nerry thing—comin' out and sayin' to you, 'Here, let's fix it up.'
"Fix what up?"
"Oh, you don't know, do you? You ain't got no notion at all of what I'm gettin' at, have you? That's too bad about you."

Mamie began to laugh and then she checked herself, for she observed that Artie was frowning.
"Of course," said she, "I suppose you mean—that we—"

Mother Hen Had Every Reason to Be Proud.
There were twelve little chicks in all, twelve darling little babies, and Mother Hen was very proud, as well she might have been.

to think I was a singer? That's two or three times you've sprung that on me. Somebody must 'a' been stringin' in you."

Remarkable Old Maps Preserved at London
Maps are always very interesting things, and when one traces them back to their origin in the early days of the Egyptian and Greeks, it is wonderful to realize how long this form of skill has been in existence, for even as long ago as about 200 B. C., the first ideas of mapping were beginning to form, and the art went slowly on down the ages, until in 1492, the first globe was constructed, just after the discovery of America.

The SANDMAN STORY

ABOUT THE CHICKS
IT HAD been several weeks that Mother Hen had been waiting patiently for the little chicks to hatch. It had seemed a long wait, but Mother Hen was patient. At last they began to come forth.



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How It Started
By JEAN NEWTON

"NEGRO" AND "NIGGER"
"NEGRO," our name for the colored American, as well as the entire Ethiopian race, originated with the Spaniards who first applied it to the earliest colored men who appeared on the Mediterranean or were discovered on their native shores by Spanish explorers. "Negro" is simply Spanish for "black."

SMILES
GABBY GERTIE



"A fly swatter is a knockout."
Influenza Preventive?
As a preventive of influenza vapor is recommended by a writer in the Fruit Products Journal and American Vinegar Industry—a bowl filled with perfumed vinegar near a radiator or stove or a saturated handkerchief.

little yellow chick, "Mother Hen is looking after me."
"Peep, peep, peep," said the fifth little yellow chick, "Mother Hen is looking after me."
"Peep, peep, peep," said the sixth little yellow chick, "Mother Hen is looking after me."

THE WHY OF SUPERSTITIONS
By H. IRVING KING

FOWLS AND SNAKE BITES
IN MANY parts of the country the flesh of a fowl is regarded as a sure cure for snake-bite; in fact, the superstition is rather general. There are sections also where the same "folk-medicine" is recommended for rheumatism, shingles, scarlet fever and diphtheria.

Louise Dresser



Louise Dresser (in private life, Mrs. Jack Gardiner), is a woman who has allowed herself to mature gracefully, and the world pays homage to her loveliness. She is featured in the Movietone, "The Black Diamond."

For Meditation
By LEONARD A. BARRETT

CONFUCIUS, by his teachings endeavored to assure peace and prosperity to the empire of China. He proclaimed a golden rule which was, "Whosoever you do not wish done to you, do it not to another."

THE WHOLESALE DATE

Dates are so well liked by everybody that they need no recommendation.
Date Paste.—This may be prepared and kept for several weeks in the ice box or cold place if packed in a glass-covered jar.
A Pint of Jam.—Take one package of dates, one cupful of cranberries, one pint of water and one-half cupful of sugar.

THE KITCHEN CABINET

What means this sense of late-ness that so comes over one now, as if the rest of the year were down hill? How early in the year it begins to be late.—Thoreau's Journal.

Amid the clamor of the street The fancy often flits With far off thoughts; I live again Among the streams and hills. —William A. Dunn.

SUMMER SWEETS.
We all enjoy good candy. It is one energy producing food and immediately absorbed; so an ideal tidbit to help us over the tired spots.

Atlantic City Salt-Water Taffy.—Mix one cupful of sugar with a tablespoonful of corn starch, add two-thirds of a cupful of corn syrup, one-half cupful of water and a tablespoonful of butter; stir until the boiling point is reached, then boil until a firm ball is made when a drop is tried in cold water.

Raisin Fudge.—Cook together two cupfuls of light brown sugar, seven-eighths cupful of thin cream until a little dropped in water will form a firm soft ball. Pour out to cool and when just ready to handle, turn and mold with a large spatula until it gets creamy and begins to get firm, then add the raisins, using one-half cupful chopped fine and one-half teaspoonful of vanilla. Spread the raisins and press the fudge into a buttered pan to mold. Cut into squares when cold.

Pralines.—These are the delicious bits of sweetness which New Orleans mummies, with their red bandana-bound heads, carry around in baskets to sell everywhere. Boil one pound of dark brown sugar with just enough water to dissolve it until it threads a fine strand when dripped from a fork or spoon. Stir in one pound of shelled pecans and when evenly mixed flavor and drop by spoonfuls onto a marble slab. Flatten and round each one and when cool run the knife under it and wrap in waxed paper. A bit of salt improves the flavor and the finest have no flavor except that of the brown sugar.

Mexican Orange Candy.—Take one-half cupful of butter, one cupful of sugar, one and one-half cupfuls of rich milk, the rind of two oranges, pinch of salt, two cupfuls of sugar and one cupful of pecans. Melt one cupful of sugar, scald the milk, add boiling hot to the caramel and stir until dissolved; now add the two cupfuls of sugar, cook to the soft ball stage, add the butter, grated orange rind and the nuts. Beat until cool.

Date Paste.—This may be prepared and kept for several weeks in the ice box or cold place if packed in a glass-covered jar. Take one package of dates, three-fourths of a cupful of walnuts measured after chopping, one-half pound of figs. Pit the dates, shell the walnuts, chop all through a meat grinder or in a wooden bowl, mix until the figs, dates and nuts are of the consistency to spread by adding cream, orange juice or any other fruit juice at hand. If the paste is to be stored, add only a small amount of water; more of the juices may be added as it is used.

A Pint of Jam.—Take one package of dates, one cupful of cranberries, one pint of water and one-half cupful of sugar. Pit the dates and place them with the water in a saucepan with the chopped cranberries. Cook gently for twenty minutes, stirring often. Add the sugar and cook ten minutes, then place in jars and seal. Do not fear that a little candy daily will increase your waist measure, for a reasonable amount is necessary for good health.

Nellie Maxwell