

### Favorite Recipe of the Week

**For Washington's Birthday.**  
**FEBRUARY 22** would not be completely celebrated if cherries were not featured in some way during the day. It is true that the story of the cherry tree and George Washington is more closely connected in the memory of many of us than his great prowess as the Father of our Country. We seem to take for granted his ability as a leader and talk about the cherry tree episode of his youth.

This recipe for cherry pie is made to use the entire contents of a No. 2 can of cherries, which holds 2 1/2 cups.

#### Cherry Pie.

1 No. 2 can Pitted 2 tablespoons corn-  
 Red Sour Cherries starch  
 6 tablespoons sugar 1/2 teaspoon salt  
 1 tablespoon butter

Line an 8-inch pie pan with pastry. Drain the cherries from the juice and place them in the pastry shell. Mix together sugar, cornstarch and salt and sprinkle over the cherries. Pour on the juice; dot with butter and cover with a thin top crust or with strips of pastry. Bake in a hot oven (475 degrees) for 12 minutes; reduce temperature to 425 degrees and continue baking for 45 minutes.

MARJORIE H. BLACK.

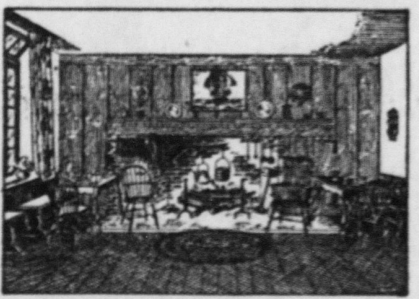
### LIGHT THE NIGHT with a Coleman LANTERN

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WASHINGTON, D. C.

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## Floyd Gibbons' ADVENTURERS' CLUB



HEADLINES FROM THE LIVES OF PEOPLE LIKE YOURSELF!

### "The Creek Bed Horror"

By FLOYD GIBBONS  
 Famous Headline Hunter

HELLO EVERYBODY:

You know, boys and girls, I've often said you can get into more adventures in your own back yard than you can in the whole of darkest Africa. And here comes Houston Norris of Yonkers, N. Y., with a story that backs up my theory. Houston's back yard was a pretty big one, though. It was a farm in Sussex county, Virginia, where he lived when he was a kid.

This happened back in 1920, when Houston was just thirteen years old. On a hot August day, he set out to change the cows from one grazing ground to another where they would be in the shade for the afternoon. He had a shotgun—as a lot of kids do in the country—and he took that off the rack. He carried that gun most everywhere he went, on the chance he'd get a shot at a crow, or a chicken hawk. There was a state bounty on those birds and that just about kept him in ammunition.

And incidentally, it's a doggone good thing he did take that gun along with him. For, although he didn't know it, he was heading straight for an adventure, and that shootin' iron was destined to come in mighty handy.

#### Caught in the Fox Trap.

Ahead of him lay a brook, the bed of which was dry during summer months. That creek bed was always full of snakes that hid in the brush which grew along the bottom, so Houston started to cross on a log put there to afford a passage in wet weather. He noticed, as he stepped on the log, that it was covered over with heaps of tree moss, but he—well—he thought maybe the kids of the neighboring farmer had been playing and left it there. But that was the big mistake of his life. Houston stepped on the log—and something snapped. He felt a sharp pain in his leg, and knew how foolish he had been. That moss hadn't been put there by the neighboring farmer's kids. It had been put there by the farmer himself to conceal a fox trap—and Houston had stepped right into it.

The chain on that trap was only six inches long, and Houston's step was cut short. He lost his balance—fell forward. His gun fell to the



He Had Stepped Right Into the Trap.

ground and then, as he landed, he heard another click—felt another stab of pain—this time in his left hand. There had been two fox traps on that log, and he had fallen into both of them.

The pain in his hand and leg made him wince, and he gritted his teeth. He was caught fast—unable to get himself out. But getting out of those traps didn't worry Houston so much. He was only a short distance from home. A few shouts would bring someone to his assistance.

#### Then Came the Rattler.

He drew a deep breath—was all ready to let out a yell for help—when something stopped him. To his ears came a peculiar buzzing sound and a familiar rustling of leaves directly under the log on which he lay. His eyes dropped to the spot, and the hair began rising on the top of his head. A HUGE RATTLE-SNAKE was crawling out from beneath the log!

"I was frightened then for the first time," he says. "And for the first time in all my life I felt completely helpless. My gun was four feet away from the log, and I didn't dare call for help lest I anger the snake and cause him to strike at me."

"I hoped—as I never hoped before—that that snake would crawl away and leave me alone. But that hope vanished when it brought its huge body into a coil and settled down by the log to watch me."

"My trapped hand and foot began to pain me terribly. My back was cramped and began to ache, but I had to keep it tense for fear that I would roll off the log and fall on top of the snake. I wondered what would happen when I got too tired to hold that position any longer. Then, suddenly, something happened that brought the situation to a quick climax."

#### Got the Gun Just in Time.

What happened was this. Three shotgun shells had worked themselves loose from their holder at Houston's belt. They rolled from the log and lit, almost simultaneously on the back and head of the rattler. In an instant the snake threw its head up to the level of the log. Its beady eyes glittered as it looked Houston over carefully.

The reptile seemed to sense that it had him at its mercy—that there was no need for haste. Slowly it drew back its head to strike. "Then," says Houston, "I had to do something. In desperation I started to reach for my gun. I rolled my free foot over the ground, making a desperate and painful effort to make my step as wide and as far from the log and the snake as possible. Then I dropped my right knee and struggled with my right hand to get at the gun."

"My fingers could barely touch the snake's muzzle, but by stretching the chains of the traps that held me, I managed to get a grip on it and pull it my way. Desperately, I drew it alongside my body with its muzzle pointing toward the center of the log, until my trembling fingers could reach the trigger."

"The rattler was moving forward—angered by the movements I had made. Its head was a bare three inches from my left leg. Then I drew back the hammer and pulled the trigger. There was a roar—and when the smoke cleared away, that once deadly snake was scattered in bits along the creek bed."

And after that, it was just a matter of a few good lusty yells, and help came and Houston was out of his traps.

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#### Trout Favored by Fishermen

Great strength and a fighting heart in a small body make the trout a favorite of fishermen. No fish as small fights so long when hooked. It protects itself by changing color to blend with that of the bottom of a stream. It is something of a weather prophet, too. Eight or nine hours before a freshet, caused by rains miles away, floods its home stream, a trout stops feeding.

#### Cacti in Coat of Arms

Cacti are used in the coat of arms in Mexico. Wise men in the early Fourteenth century told the Aztecs to build their cities where they would find the cacti, the eagle and the snake. In 1312 the Aztecs reached a point where Mexico City is now located. One of the myths of the period was that, if an image of a person who was to be punished was made of clay and jabbed with cacti needles by the tribal voodoo doctor, that person would be afflicted with serious illness or would die.

#### Lobsters Are Scavengers

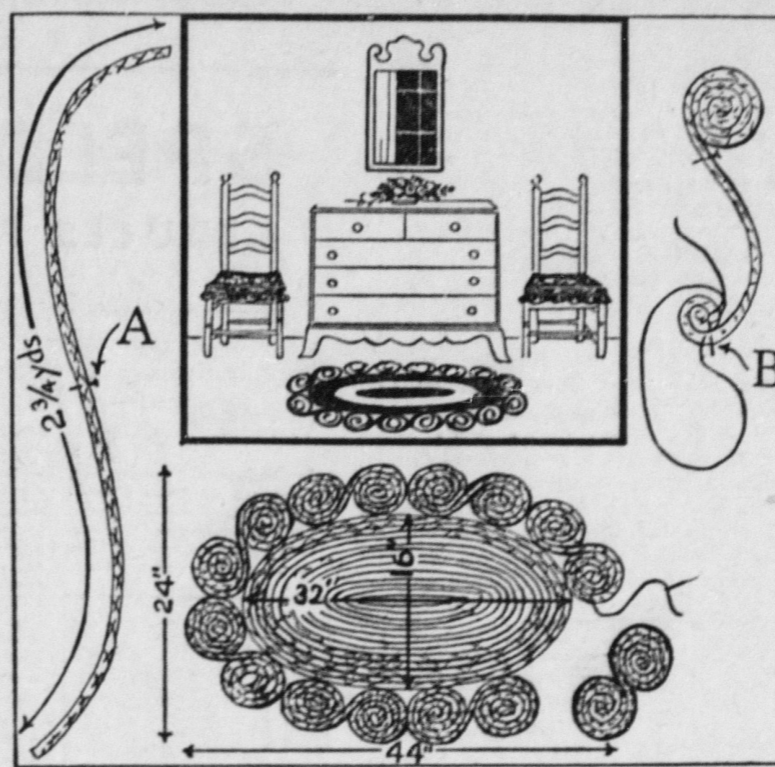
Lobsters eat anything they find, either fresh or stale. They are scavengers, but not to the exclusion of fresh food, which they prefer and makes up the bulk of their diet. They devour many slow-moving creatures that habitate the ocean floor, and can crack mussel shells with their powerful mandibles. The young, spidery lobsters exist mostly on plankton, minute floating organisms.

#### Poi, Native Hawaiian Dish

Hawaiians, in their native dish or poi, discovered the real source of good teeth and bones long before modern science. Research into the dental superiority of Hawaiians reveals that poi, which has long been a leading native dish in the islands, contains an unusually large quantity of calcium and phosphorus. This coupled with the sunshine of the islands, which furnished the necessary vitamin D element, resulted in the fine teeth and bones of the island race.

## HOW to SEW

By RUTH WYETH SPEARS



An Interesting Border for a Braided Rag Rug.

AN OLD house sitting in the midst of old fields against a background of piney woods not so far from where the Pilgrims landed. The present occupant is just as interested in handwork and just as thrifty as all of her New England ancestors who have preceded her there. She still makes braided rag rugs from discarded garments and they harmonize perfectly with her lovely old furniture. One that she showed me was different than any I had ever seen. Here are all the dimensions and method of making it in case it is new to you, too, and you would like to make one like it.

The center oval part is 32 inches long and 16 inches wide with 6-inch scroll border all around. The scrolls are made in pairs from braided strips 2 1/2 yards long. These strips are braided tight so they are not more than 1/2 inch wide. The center of each strip is marked as shown here at A and the ends are then sewn around and around, working toward the center as at B. The

pairs of scrolls are sewn together and also to the edge of the rug as indicated here at the lower right.

This kind of rug has infinite possibilities for color schemes. One seen had a blue center, a band

## AROUND the HOUSE



**Cover Apples.**—Apples, either baked or as applesauce, have a better flavor when cooked in a covered rather than an uncovered container.

**Basting Velvet Dress.**—Silk thread should be used for basting velvet dresses to avoid marking.

**Scenting Linens.**—Persons who use scented soaps and like scented linens can obtain the latter simply by storing the unwrapped soap in the linen drawer or closet.

**Sardine Salad.**—One tin sardines, one lettuce, one lemon, parsley, french dressing. Cut sardines in half inch lengths, arrange on bed of lettuce. Garnish with lemon, parsley, serve with french dressing.

**Cutting Fruit Cake.**—To prevent fruit cake from crumbling while slicing, dip the knife into warm water frequently.

**Beat Whites of Eggs Once.**—After the whites of eggs have been beaten do not beat again when adding to cake mixture. If beaten a second time the air that has already been beaten into eggs in order to make cake light will be beaten out. Fold beaten egg whites in.

**Washing Chamois Skins.**—Chamois skins used for cleaning windows, silverware and the like, should be washed in warm water and soap, then dried slowly in the open air, but never in the sun or over heat.

### The Island of Bali You'll Find Like That

If you travel to the island of Bali, Dutch East Indies, you will find:

That the children wear nothing but sun hats.

That women carry loads on their heads, men on their shoulders. That is, the men carry loads on their shoulders.

That water buffaloes, ready at all times to attack a tiger, will stand rough handling by a Balinese boy.

That some people have finger-nails four inches long to show that they do not have to work.

That boats have eyes, so as to see at night.

## For Gloriously Radiant Teeth use Pepsodent with IRIUM

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### Mistake-O-Graph



This week finds our aspiring artist in the marts of trade, having made his way into the office of one of our captains of industry. Here are his impressions, taken down rather hastily, it seems. There are fifteen mistakes in all. Can you find them? Answers will be found above.