



WHO'S NEWS THIS WEEK

By LEMUEL F. PARTON

NEW YORK.—Vincent Bendix got on famously as long as he stuck to tinkering, inventing and fussing with machinery. He did many other things, but anything which didn't have to do with wheels, cams, and pinions was just no dice. It was his Chicago real estate deals which brought against him the petition in voluntary bankruptcy filed in Chicago, say his lawyers. His holdings were more than \$5,000,000, including the famous Potter Palmer Lake Shore drive residence—all down the chute in the federal district court. His machinery companies, not involved in the petition, are rolling along nicely. They seem to be one up on the "good earth" as an arcum of security. Modern times are like that.

In the basement of a New York hospital, where he ran the elevator, he had a grand time taking an old hot-tube gas engine to pieces and putting it together again. He was 17, not long from Chicago, where he had been a telegraph messenger boy. An old one-eyed swamper around the place, who understood machinery, had instructed him in the working of the power plant and had encouraged his laboratory work. There was a close working alliance between faculty and student body.

Two years later, the lad got a job as a typist in a law office, baffled at first because he couldn't use a monkey wrench on the typewriter, but exploring it satisfactorily with a screw-driver and pliers.

But a law office hadn't any wheels, and he did better with the Lackawanna railroad, which had plenty, although he was in the traffic department. In his spare time, he worked out improvements on a bicycle chain and sprocket. That brought him in touch with bicycle manufacturers and at last he was on the main line—and it wasn't the Lackawanna. It was a wide, paved highway to millions in the invention of automobile and aviation devices whose only dead-end was real estate.

Of Swedish ancestry, son of a Moline, Ill., Methodist minister, he packed a copy of Schopenhauer in his pocket when he was a messenger boy. In those days, he wolfed Huxley, Darwin, Marx, Tyndall, Wallace and Spencer, calling himself a Socialist in his earlier years. Never still a minute, he is buoyant and resilient at 57, and his friends shrug off this bankruptcy business as just a short detour from the main highway. They say they wouldn't be surprised if he should bob up with something as exciting as perpetual motion, one of these days.

SALTY, laconic, William Allan Neilson, rounding three score years and ten, retires with this year's graduating class as president of Smith college.

The Groves of Academe Laud Retiring Prexy Rarely does any passing prexy get such a hand from students and faculty. Somewhat in the picture of Stringfellow Barr of St. John's, and Maynard Hutchins of Chicago, he has put over education on its merits. He has been first a scholar and secondly an administrator, but has fired so much enthusiasm that administration has pretty much taken care of itself.

The University of Edinburgh and Harvard passed on to him the flame of the great Elizabethans. Merry eyes—little white beard—resonant laugh—with a surgically incisive mind—he has been to the Smith undergraduates a blend of Chaucer, Shakespeare and Erasmus—although said immortals didn't smoke big cigars. He takes a bow from all the groves of academe.

TOSCANINI was so pleased with a tie designed by Mrs. Malcolm D. Whitman, former Countess Lucilla Mara de Vescovi, that he had it made for each member of the 93 members of his orchestra. That started her designing ties for Douglas Fairbanks Sr., Noel Coward, Count Andy Robilant, et al. One thing led to another, and now Mrs. Whitman returns from Europe as the only woman couturier for men, after a study of the latest in men's styles on the continent.

Her ancestors were members of the council of ten of the Venetian republic. One of them married the painter Tintoretto, bequeathing a sensitiveness to fabrics and color, no doubt. She was a concert singer before her marriage to Mr. Whitman.

(Consolidated Features—WNU Service.)

ADVENTUROUS AMERICANS

By Elmo Scott Watson

Saved by Chance

THOMAS PAINE, with his stirring, "These are the times that try men's souls," read to the men in Washington's army, did much to relieve the despair of 1776. After serving as aide to Gen. Nathanael Greene, he became secretary to the congressional committee of foreign affairs and helped get loans from France and Holland. But aiding the fight for human liberty of only one people was not enough for him. Instead of settling down to enjoy life in the nation he helped found, he went to England and, in 1791, published his famous "Rights of Man" for which he was outlawed by the king's court. Then he went to France where he was elected to the national convention. But when he opposed the execution of King Louis XVI, the Jacobins expelled him from the convention. When Robespierre came into power, Paine was thrown into prison and condemned to the guillotine. He was saved by the merest chance.

The prison keeper went along the corridor placing chalk marks on the doors of those to be executed the next morning. In the prison gloom, he did not notice that Paine's cell door was temporarily wide open and flat against the corridor wall. So he put the chalk mark on what became the inside of the door when it was closed.

The guards passed by Paine the next morning and the delay gave James Monroe, United States minister to France, time to obtain his release.

Captive for 10 Years

IN 1800, Ellis P. Bean left his home in Tennessee and drifted down the Mississippi to Natchez where he took a job with a pack train. Because they carried contraband, the party was attacked by Spanish soldiers. Bean, with a few other survivors, was taken to prison in Chihuahua.

Then followed one of the cruelest periods of imprisonment that any man has ever endured and remained sane. For three years he lay in prison at Chihuahua and then escaped only to be recaptured, beaten almost to death and chained to the prison wall. After trying to escape again, he was thrown into a dungeon at Acapulco. Eventually allowed to work in chains during the daytime, he killed his two guards with a crowbar and got away.

Again caught, he put in another year in dark, dirty dungeons and was flogged regularly. Again allowed to work, he killed seven men and this time got 300 miles away before he was seized. In retaliation, he was made the victim of almost every kind of cruelty.

So well was he able to stand 10 years of this treatment, unbroken in spirit and with defiance gleaming in his still bright eyes, that his captors developed a superstitious fear of him. When the revolution broke out, they offered him a place in the loyalist army which he accepted readily but with his fingers crossed.

Once at liberty, he soon talked his companions into going over to the other side and was given a captaincy. Finally he led a victorious force into Acapulco and those who had been so cruel to him begged for mercy. In true American fashion, he showed no bitterness—no desire for revenge. "Go away and don't bother me," were the only words he had for those who had given him 10 years of torture.

'Dictator' of Skagway

HIS name was Jefferson Randolph Smith and he was born in Georgia in 1860, all of which sounds like wonderful background for the story of a Southern gentleman. But he was a gambler and a crook who wound up in Alaska—and they called him "Soapy" Smith. He got his name in Leadville, Colo., where he sold suckers bars of soap supposedly wrapped in \$20 bills. He was a gambler and confidence man in Denver and Creede, Colo., where he became "dictator" of the camp, succeeding Bob Ford, slayer of Jesse James.

When the Alaskan gold rush began, he went up to Skagway and found the town wide open and waiting for a man of his talents. He soon became leader of a gang that used his saloon as headquarters for fraud, robbery and even murder.

His disrespect for law was so flagrant that it soon became too much even for that lawless community. A citizens' committee held a closed meeting to decide what to do about it. No decision was really necessary, as "Soapy" tried to "crash" the meeting with a Winchester rifle but was fatally shot by an armed guard.

As a reminder of the daring days of the Klondike, the town of Skagway can show no more appropriate sign today than a huge rock carved in the form of a skull and bearing only one name—"Soapy" Smith—who traveled thousands of miles from home to seek adventure and fame and got both—with dishonor.

Western Newspaper Union



A Little Bit Humorous

TAKING NO CHANCES
The thrifty Scot was on the train from Edinburgh to London. At each station he hurriedly left his compartment, rushed to the ticket office and rushed back to the train again. After this had been repeated a number of times, a fellow passenger asked the reason.
"It's because of my heart," the Scotsman explained. "The doctor says I may drop off at any time and I'm buying my ticket from station to station."

Such Injustice
"Have you any references?" inquired the lady of the house.
"Yes, mum, lots of 'm," answered the prospective maid.
"Then why did you not bring them with you?"
"Well, mum, to tell the truth, they're just like my photographs. None of them don't do me justice."

Hedging
The soldier was explaining the theory of shooting to his sweetheart.
Soldier—You see, we have to calculate the distance of the object we want to hit, and then allow for the power of attraction of the earth.
Sweetheart—But suppose you are shooting over water?
Soldier—Oh, that is more than you would understand—besides, I am not in the navy.

Preparation
A college student had failed to pass a very important examination and wishing to break the news gently to his parents he sent this telegram to his elder brother:
"Have failed to pass exam. Prepare father."
The brother replied:
"Father prepared. Prepare yourself."

THE LAST LAUGH



"Ho! Ho! Bill, jes think of them poor boobies what's jes had vacation at sea shores and such places."
"Where does the laugh come in?"
"Well now, they gotta go back to work."

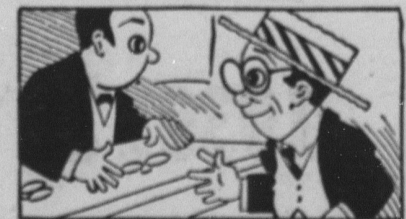
No Hypocrite
A revival service was being held and one of the partners in a coal concern had joined the church. He tried to get his partner to do likewise.
"I can't do it, John," replied the partner, when his insistence became irksome. "Who'll do the weighin' if I join?"

Proposal?
"Ma, do you think Pa is goin' to let that little shrimp of a Sidney Brown marry Sis?"
"Why, I don't know, son. What makes you think he might?"
"Well, Dad is playing cards in the front room with 'em and I just heard him say, 'I'll raise you, Sid.'"

No Recommendations
"Could you let me have—a banker's reference, sir?" said the house agent, negotiating a sale.
"Just a formality, you know."
"I could," replied the client, "but it would only distress you."

Shrieking Tax
Victim—Fifteen dollars? You usually charge me \$3.
Dentist—Yes, but you shrieked so loud that you frightened three patients away.

IMPROVED VISION



Optician—These glasses are only \$10. Let me put them on. Do they improve your vision?
Customer—Wonderfully; I can see plainly the price is altogether too large.

Fine Distinction
The judge was reproving a colored man for deserting his wife.
"Wife desertion is something we must deal with severely," the court admonished.
"But judge," protested the black man, "you don't know dat woman. I isn't a deserter, I see a refugee."

Her Gentle Answer
"Can you make a cake like mother used to make?"
"Yes, darling, if you don't mind the indigestion father used to have."



OATMEAL MEAT PATTIES
See Recipe Below.



Household News
by Eleanor Howe

When the Allowance Is Low

Lucky is the homemaker who has tucked away on her pantry shelf a package or two of oatmeal, and in her recipe file a half-dozen clever suggestions for using it in her menus. For oatmeal is a quick change artist, and with a little ingenuity you can turn out a whole array of tempting, unusual dishes as delicious to eat as they are inexpensive to eat.

For example, have you ever tried making light, flavorsome raisin muffins with oatmeal? Or have you used oatmeal in a thick, hearty vegetable soup to give it that "stick-to-the-ribs" quality so much to be desired for active families? Had you thought of using it to stretch the meat budget, by making a little meat go a long way in meat patties or meat loaf? You've used oatmeal for luscious, soft, chewy cookies, of course, but have you tried it for making the crust for a delectable apple pudding, or have you substituted it for nut meats in a rich-tasting torte?

You see, besides adding interest and variety to meals, and doing a first-class job of budget stretching, oatmeal may be trusted to add a large amount of low-cost food energy to the diet. Oatmeal, moreover, is an excellent source of vitamin B, modernly called thiamin. This vitamin is absolutely necessary to enable the body to transform food (especially carbohydrates) into muscular energy. Thiamin stimulates the appetite, too, and it helps in overcoming constipation, and acts as a prevention of nervousness.

Here, then, is a brand new series of carefully tested recipes, all of which contain oatmeal, all of which will be family favorites in your recipe box.

Oatmeal Apple Torte.
(Makes eight servings.)

CRUST:
2 cups flour
¾ cup oatmeal (uncooked)
¾ teaspoon salt
1 cup brown sugar
¾ cup butter (melted)

Combine the ingredients in the order in which they are listed. Reserve one cup of this mixture for the top. Pack the remainder into the bottom of an eight-inch square pan.

FILLING:
1 cup sugar
2 tablespoons cornstarch
¼ teaspoon salt
1 cup water
1 tablespoon butter
1 teaspoon vanilla
2 cups apples (pared and chopped)

Combine the sugar, cornstarch and salt. Add the water and butter, and cook over a low flame for about 10 minutes, stirring frequently. Cool and add the vanilla and apples. Pour the filling over the crust, and cover with one cup of crust mixture reserved for this. Bake in a moderate oven (325 degrees) for about one hour. Serve warm with plain or whipped cream.

Oatmeal Raisin Muffins.
(Makes 16-18 small muffins.)
1 cup general purpose flour
4 teaspoons baking powder
¾ teaspoon salt
2 tablespoons sugar
2 cups oatmeal
¼ cup seedless raisins
1 egg
1 cup milk
3 tablespoons shortening (melted)

Sift together the flour, baking powder, salt and sugar. Add oatmeal and the raisins. Beat the egg, add

milk and melted shortening. Combine with dry ingredients and mix very lightly. Pour into greased muffin pans and bake in a hot oven (400 degrees) for approximately 20 minutes.

Vegetable Oatmeal Soup.
(Serves eight.)

2 pounds soup bone (½ bone, ½ meat)
2 tablespoons fat
2 quarts water
4 teaspoons salt
¼ teaspoon pepper
2 cups tomatoes (canned)
1 cup carrots (cubed)
¼ cup onion (chopped)
½ cup celery (chopped)
½ cup oatmeal or 1 cup regular rolled oats (uncooked)

Remove part of meat from cracked soup bone, cut meat into cubes and brown lightly in hot fat. Place meat, soup bone, water, salt and pepper in soup kettle. Cover tightly and simmer approximately two hours. Cool, strain, and chill sufficiently so that excess fat may be skimmed off. There should be 6½ cups of soup stock. Return stock to kettle and add vegetables. Bring to a boil, then slowly add oatmeal. Cover and simmer approximately ½ hour, or until vegetables are tender. Soup meat used in making the stock may be cut in small pieces and added. Serve with finely chopped parsley, if desired.

Old-Fashioned Oatmeal Cookies.
(Makes five dozen.)

¾ cup shortening
1½ cups dark brown sugar
1½ cups general purpose flour
½ teaspoon salt
¾ teaspoon soda
3 cups oatmeal
¾ cup sour milk
½ teaspoon vanilla

Cream the shortening and sugar thoroughly. Sift together the flour, salt, and soda, and combine with oatmeal. Add to the creamed mixture, alternately, with the milk. Stir in the vanilla. Roll out to ¼-inch thickness on a lightly floured board. Cut into 2½-inch rounds with a floured cookie cutter. Bake on a greased cookie sheet in a moderately hot oven (375 degrees) for about 10 minutes.

Meat Patties.
(Serves six.)

6 slices bacon
¾ pound beef (ground)
¾ pound pork (ground)
1 egg (beaten)
1 tablespoon onion (chopped)
1 cup tomatoes (canned or fresh)
¼ cup milk
½ cup oatmeal
¾ teaspoon salt
Dash of pepper

Line six muffin tins with strips of bacon. Combine remaining ingredients and mix well. Put into the muffin tins. Bake in a moderate oven (350 degrees) for approximately one hour.

As a Breakfast Food.

Modern homemakers serve oatmeal porridge often and for variety add chopped dates, figs, seedless raisins, or dried prunes or apricots (cut in strips) while cooking.

Get This New Cook Book.

Of course the man in your family has very special recipe likes and dislikes. So has every other human. And, of course, they all like a big, juicy steak, apple pie à la mode, potatoes au gratin, etc. This new cook book contains over 125 recipes that men like. Send 10 cents in coin to Eleanor Howe, 919 North Michigan Avenue, Chicago, Ill., and get a postage prepaid copy of "Feeding Father."

Old License Plates Useful
An old license plate comes in handy when painting the woodwork of a room. Be sure that it is clean. Hold it against the wall to protect the wall surface from paint smears. (Released by Western Newspaper Union.)

Decorative Angels for Sheets, Pillow Cases



Pattern 6348.

What could be more appropriate for sheet and pillow cases than these decorative angels in simple stitchery! Just the thing for guest linens. Perhaps you'll prefer the cheery "Good Morning" and "Good Evening." You can finish off either design with the filet crochet edging. Pattern 6348 contains a transfer pattern of seven motifs ranging from 4¼ by 16¼ inches to 3¼ by 9½ inches; directions and charts for crochet; materials needed; illustrations of stitches.

To obtain this pattern send 15 cents in coins to The Sewing Circle, Household Arts Dept., 259 W. 14th St., New York, N. Y.

Please write your name, address and pattern number plainly.

All-Around Man Was Worth the Money!

The customer was being shaved in a country town to which he was a visitor, when the barber cut him. The man was all apologies, and placed a piece of tissue paper over the gash.

When the shave was finished the customer—to the great surprise of the barber—handed over a substantial tip.

"That's all right," said the victim, with a smile of forgiveness; "I don't often get shaved by a man who deals in three trades."

"Three trades?" queried the puzzled barber.

"Yes," came the sarcastic reply—"barber, butcher, and paper-hanger."

The Better Way to Correct Constipation

One way to treat constipation is to endure it first and cure it afterward. The better way is to avoid having it by getting at its cause. So why not save yourself those dull headache days, plus the inevitable trips to the medicine chest, if you can do it by a simple common-sense "ounce of prevention"?

If your trouble, like that of millions, is due to lack of "bulk" in the diet, "the better way" is to eat Kellogg's All-Bran. This crunchy, toasted, ready-to-eat cereal has just the "bulk" you need. If you eat it every day—and drink plenty of water—you can not only get regular but keep regular, day after day and month after month! All-Bran is made by Kellogg's in Battle Creek. Sold by every grocer.

Aid in Silence

When you have nothing to say, say nothing; a weak defense strengthens your opponent, and silence is less injurious than a weak reply.—Colton.

How Women in Their 40's Can Attract Men

Here's good advice for a woman during her change (usually from 35 to 45), who fears she'll lose her appeal to men, who worries about hot flashes, loss of pep, dizzy spells, upset nerves and moody spells. Get more fresh air, 8 hrs. sleep and if you need a good general system tonic take Lydia E. Pinkham's Vegetable Compound, made especially for women. It helps Nature build up physical resistance, thus helps give more vivacity to enjoy life and assist in eliminating jittery nerves and disturbing symptoms that often accompany change of life. WELL-WORTH TRYING!

Life in the Right

For forms of faith let graceless zealots fight; he can't be wrong whose life is in the right.—Poep.



SHOPPING TOUR
The best place to start your shopping tour is in your favorite easy-chair, with an open newspaper. Make a habit of reading the advertisements in this paper every week. They can save you time, energy and money.