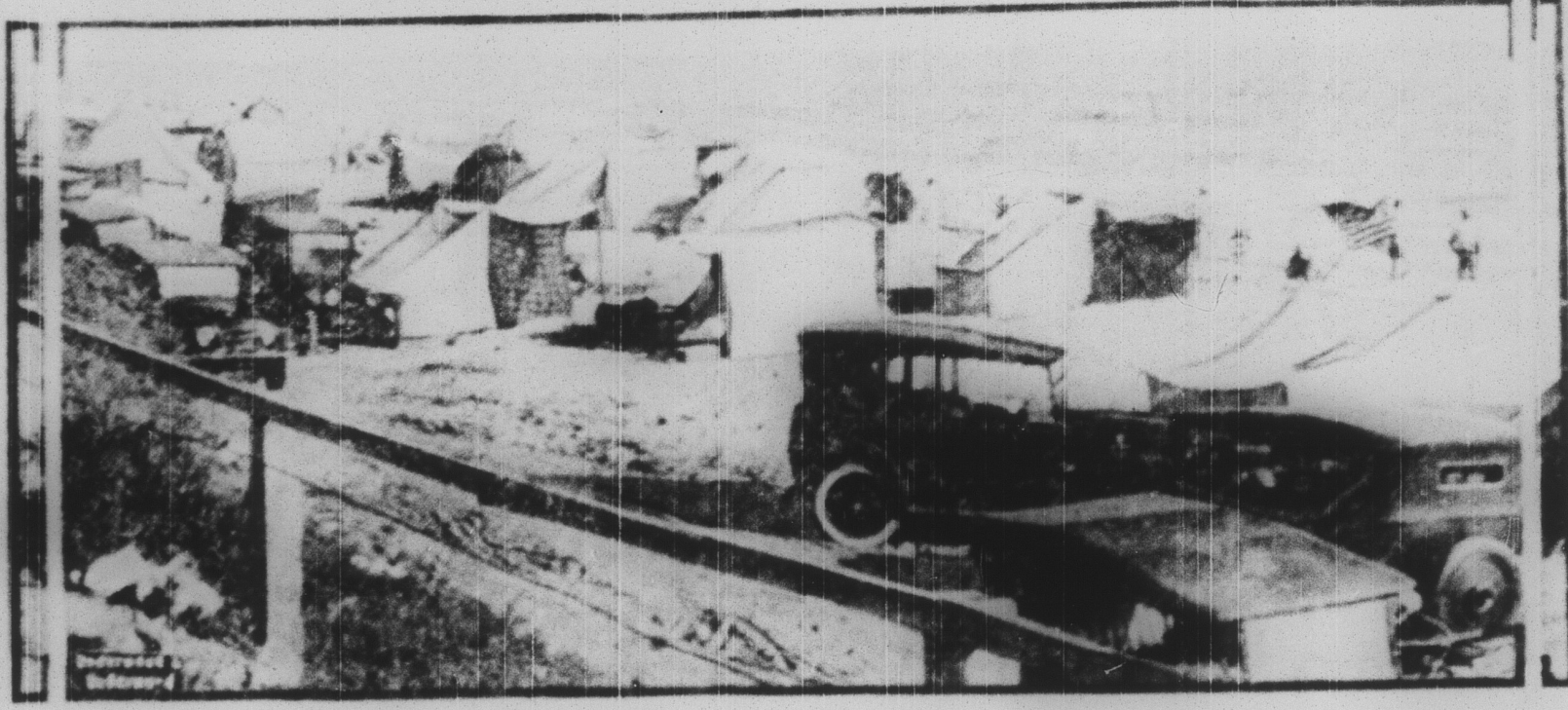
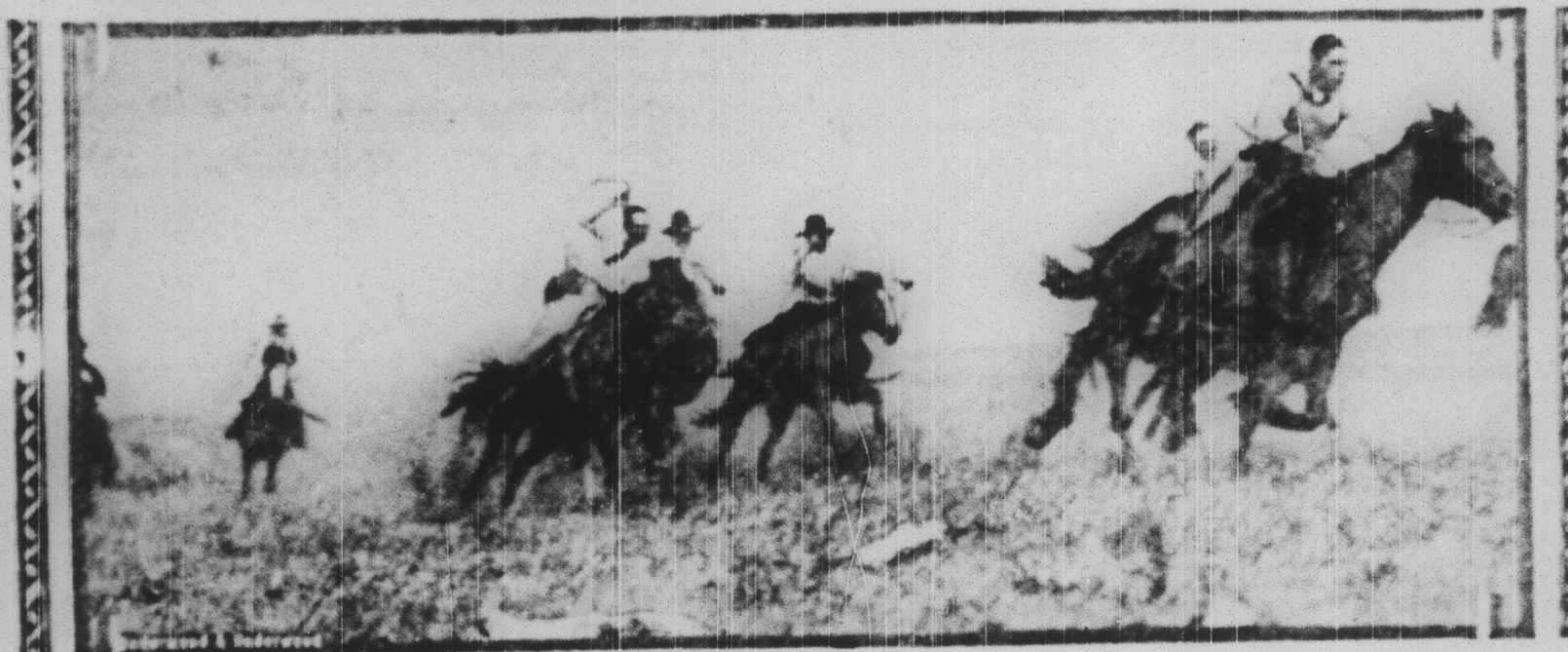


Sleep on Beaches to Avoid Predicted Quakes



Thousands of the residents of Los Angeles, Cal., alarmed by predictions of another earthquake in this region, flocked to the beaches and other open spaces and slept in tents and shacks.

Ranchers Fleeing From Storm That Preceded Quake



This remarkable picture, made about 4:30 p. m., shows the actual rush of a lot of cowboys and ranchers who were fleeing for their lives before the terrible wind and sand storm that preceded the earthquakes in Moh and Wyoming.

Daddy's Evening Fairy Tale

BY MARY GRAHAM BONNER
Illustrated by MARY GRAHAM BONNER

COUGH WRETCHES

Peter Gnome was feeling very sad. He was angry, too. You know how much Peter Gnome loves children and it makes him both angry and sad if children have to have any trouble whatever.

He's always going about, wearing an invisible robe so people cannot see him, trying to do all he can to help children.

He's happiest when children are happy. He is sad when anything goes wrong with them.

He had been busy arguing with the Whopping Cough Wretches that the Whopping Cough Wretches had gone to visit some children in a beautiful town overlooking the sea. He was particularly fond of these children.

In fact he didn't know any children of whom he was more fond than these two children in particular whose names were John and Gordon.

Gordon was very little—not little for his age, but little compared to his older brother, John. Gordon was not so very old. He had not been in the world very long, but every minute and every day since he had been in the world he had been growing more wonderful.

Peter Gnome thought he was very wonderful. He loved the look of his

The KITCHEN CABINET

By the Editor of THE PATTON COURIER

The first season in life is to burn our lives away, that is, not to be content with the things we have, but to have more and get more, and to keep thinking of ourselves as "kitchen cabinets." (Humorous.)

RECIPES WE WILL CHERISH

The old English recipe for peach or plum preserves may be used for any fruit cheese. Put the fruit into a large enamel pan or lard can and add one-half cup of granulated sugar for each quart of fruit and make in a slow steam until very soft. Let cool slightly, press the pulp through a colander with a wooden spoon or potato masher. Measure the pulp and add one cup of sugar to each cup of pulp. Cook over a slow fire, stirring until the mixture is thick. Pour into glasses and cover with paraffin. Keep for three or four months before using. Used as sandwich filling, as garnish for puddings or put into cubes and rolled in powdered sugar, they may be served as confetti, or with a mustard sauce in individual portions, as a dessert.

Home-Made Yeast.—Boil and strain one level tablespoonful of hops in a pint of cold water. Strain away the hops and reserve the water. Add two small potatoes mashed, one teaspoonful of salt, the same of ginger, and enough flour to make a thin batter. Cook until well blended, cool and add one yeast cake. Put into a bowl and set away in a warm place for several hours until it shows bubbles, then pour into a mason jar (only half fill it), cover tightly and let stand one or two days in a cool place before using. This yeast will keep ten days or more but is best used the at once.

Cream of Almond Sauce.—This sauce is especially delicious served with ice cream or cold puddings. Blanch chop and brown two ounces of sweet almonds and one ounce of bitter. Put both through a meat grinder and add to the pulp from six ripe peaches, which have been peeled and pressed through a sieve. Beat until thick. Serve in tall sherbet glasses, adding a bit of lemon juice to each.

Chicken Baked in Cream.—Prepare a small chicken, stuff with seasoned flour and place in a heated pan with three tablespoonfuls of butter. Season with salt and pour over one cupful of cream. Cover and place in a hot oven to bake until tender. Remove the cover and brown before serving. Serve with a highly seasoned sauce prepared from the gravy in the pan.

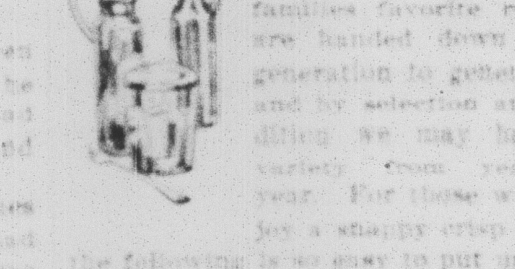
Peach Whip.—Beat the whites of three eggs until stiff, add three tablespoonfuls of powdered sugar and when smooth add the pulp from six ripe peaches, which have been peeled and pressed through a sieve. Beat until thick. Serve in tall sherbet glasses, adding a bit of lemon juice to each.

Pickles in dCondiments.

To begin early in arranging our recipes for the late summer cooking is wise, as too often a recipe will come to hand after the season for such cooking is past. In most families favorite recipes are handed down from generation to generation, and by selection and addition we may have a variety "from year to year. For those who enjoy a snappy crisp pickle the following is one way to put up:

Mustard Pickles.—To one gallon of vinegar add one-half cupful of dry mustard well blended with one cupful of salt, add two cupfuls of brown sugar. Stir until dissolved and pour the mixture through a sieve. Wash members of the cucumber, cover with brownish leaves. The cucumbers may be added from day to day as they are gathered.

Sweet Pickles.—This pickle is a spicy mixture which will be enjoyed when serving food or game. One pound of washed cucumbers, one pound of layer pickles six slices. They Tim cucumbers; the pickles may be used when are already prepared. If desired, then they will need no cooking, but soaked in the pickle. Put a quart of cider vinegar in a porcelain-lined pot and add one pound of granulated sugar and cook to a syrup, adding two level teaspoonfuls each of nutmeg and white pepper, one teaspoonful of mixed and one-half teaspoonful of ground cloves. If the spices in a mixture, bring the strain in a bowl, add the cherries, and when they are plump add the raisins; remove them when plump and add the cucumbers—cook them until tender but not soft. Fill the jars with a layer of cucumbers, then one of cherries and one of raisins. Pour the liquid atop and the pickles are ready. Cut them up together and soak together two hours; twelve apples, two green peppers, one onion, one cupful of raisins, add two cupfuls of vinegar and one cupful of sugar, the juice of a lemon and one-half tablespoonful each of salt and ginger. Seal for winter use.



"You Wretches," He Said.

straight little back and sturdy legs. He used the way his bright golden hair curled up a little at the ends. He liked him when he was not looking at his back but when his face was to be seen, for his face, thought Peter Gnome, was just about as all right as a face could be.

Gordon was very little, not little for often though it was his real name. He was usually called Honey or something very affectionate.

It was even hard not to call him Baby, though he was a baby no longer. But he was lovable and sweet and appealing in much the same way that a baby is lovable and sweet and appealing.

When he was feet as deep he looked so adorable. Oh, how adorable he looked then. And when he was up and his big voice could be heard all over the house, he seemed even more adorable. He was always suddenly so wild and so bright.

John was a splendid boy, fine and unselfish, kindly and adorable in every way, which means, of course, that Peter Gnome admired him highly. Peter could never have told you whether he thought more of John than of Gordon, or more of Gordon than of John.

Yet perhaps because John had been in the world longer than Gordon he was a trifle kinder to John. He had had more time in which to grow fond of John.

And now these wretched wretches of Whopping Cough wretches had come, whom Peter Gnome, of course, John and Gordon. They took their shoes along with them. True, John and Gordon and their mother and daddy were always welcoming friends to the babies, but when these wretches came along to one wanted them at all.

They passed their time, their mothers, trying to make them see that John and Gordon's shoes were the same thing with Gordon.

"You wretches," he said, "you mean, mean wretches to come and play your betting games in the house where John and Gordon live, and even when they go out into their back garden you follow them along."

The Whopping Cough Wretches were wretches, but they like to be mean. That just shows you what they are like. And they laughed at Peter Gnome and made John whoop and then made Gordon whoop.

You should be ashamed of your wretches," said Peter Gnome.

"Whoop, whoop, whoop!" roared the Whopping Cough Wretches.

"When you have been here long enough now do for Peter's sake, leave my two friends, John and Gordon, alone now."

Well, they didn't mind when they were called wretches, but when Peter Gnome suggested they had been around long enough they thought to themselves that maybe they were tired of playing here, and they began to pack up their things and leave. And as they began to pack to leave Peter Gnome said:

"And you never, never, never need come back again."

THE AMERICAN LEGION

Order for This Department supplied by the American Legion (New York Office)

RADIO FUND IS IN HANDS OF LEGION

Administration of the Holy See radio fund for disabled veterans of the World War is now in the hands of the American Legion. It was announced at national headquarters of the Legion at Indianapolis. The fund was recently transferred to the Legion by Marquis Judd, representing the Holy See. The fund amounts to something over \$400,000.

The fund is used to provide radio sets for hospitalized veterans in all parts of the United States. It will, it is hoped, be the nucleus for a permanent endowment, which eventually will make a set available to every veteran in a hospital.

The fund was started by S. L. Rothman, known to radio fans as "Hoxy," of broadcasting fame. While attending a radio show at Washington, D. C., in May, 1924, Mr. Rothman visited veterans at Walter Reed hospital. He saw an opportunity to bring happiness to them by means of the radio. He enlisted the interest of Mr. Judd in the project.

Returning to New York, Mr. Rothman interested the Sun in the plan. A fund was started, other newspapers joined in. Nearly \$300,000 was raised. Nearly \$125,000 was expended in purchasing equipment. It was finally decided to turn the fund over for further administration to the Legion. A check for the amount was presented to National Adjutant Russell (Creston of the Legion recently).

The fund will be administered through a board of trustees. National Commander James A. Drain of the Legion and National Treasurer Robert H. Tyndall are members of the board. Capt. John H. Cragg, aide to the commandant of the United States marine corps, who has taken a very active interest in the fund, is a member. John O'Brien Lagorce, editor of the National Geographic Magazine and the Munsey Trust company of Washington are included.

Robert F. Smith, managing editor of the American Legion Weekly, and Marquis James of the staff of the Weekly are members of the board. The American Legion Weekly will have a large part in the active control and administration of the fund.

DIVA AIDS FUND

"MOTHER ERNESTINE SCHUMANN-HEINK, world-famous opera singer, has raised her voice in behalf of the American Legion's \$400,000 endowment fund for the disabled veterans and orphans of the world war. Schumann-Heink is the mother of four sons who served with the American army in the World War and of another son who went down with his vessel in a German mine mine."

While on tour at Philadelphia the great World War mother made a contribution of \$500 to the fund.

"I love America," she said, while writing her \$500 contribution. "America took me into its arms and gave me everything. I was poor when I came. America was good to me—we go to her. When the war broke out I saw my duty: an opportunity to pay back a little for the goodness America had been to me."

He Cussed King Albert and Got Medal for It

Henry Himpie's eulogies in the American Legion at Omaha, Neb., are for a king as "the only man who crossed a king and got a medal for it."

During the fighting in the trenches in the early days of the war, some one tagged at Himpie's shoulder. Not knowing who his mud-splattered companion was, Himpie temporarily told him to "get the hell out of here or I'll shoot you." It was King Albert of Belgium.

A few days later Himpie was called to headquarters and recommended for not being more polite to his commander. That was the first he knew that the man he threatened to shoot was his own king.

King Al later came to look on the incident as a joke and after the war introduced Himpie to the court as "the man who threatened to kill me."

Himpie recently received notice that he was awarded the Belgian war cross with one palm. He is a chauffeur at Omaha.

Idaho City Beautiful

That Idaho Falls, Idaho, may warrant the title "The City Beautiful" the local American Legion post recently offered prizes to boys and girls who make the prettiest and best gardens. The mayor and council have agreed to furnish the water for irrigating "prize" lots which are to be planted to grass and flowers by the city's young gardeners.

Wilbur's Son and His Western Bride



Mr. and Mrs. Lyman Dwight Wilbur as they left the Stanford University Memorial church, Palo Alto, Cal., after they had been married. The groom is the son of Secretary of the Navy and Mrs. Curtis D. Wilbur who came from Washington for the wedding. The bride was Miss Henrietta Stuart, member of a pioneer California family.

RAINBOW PRESIDENT



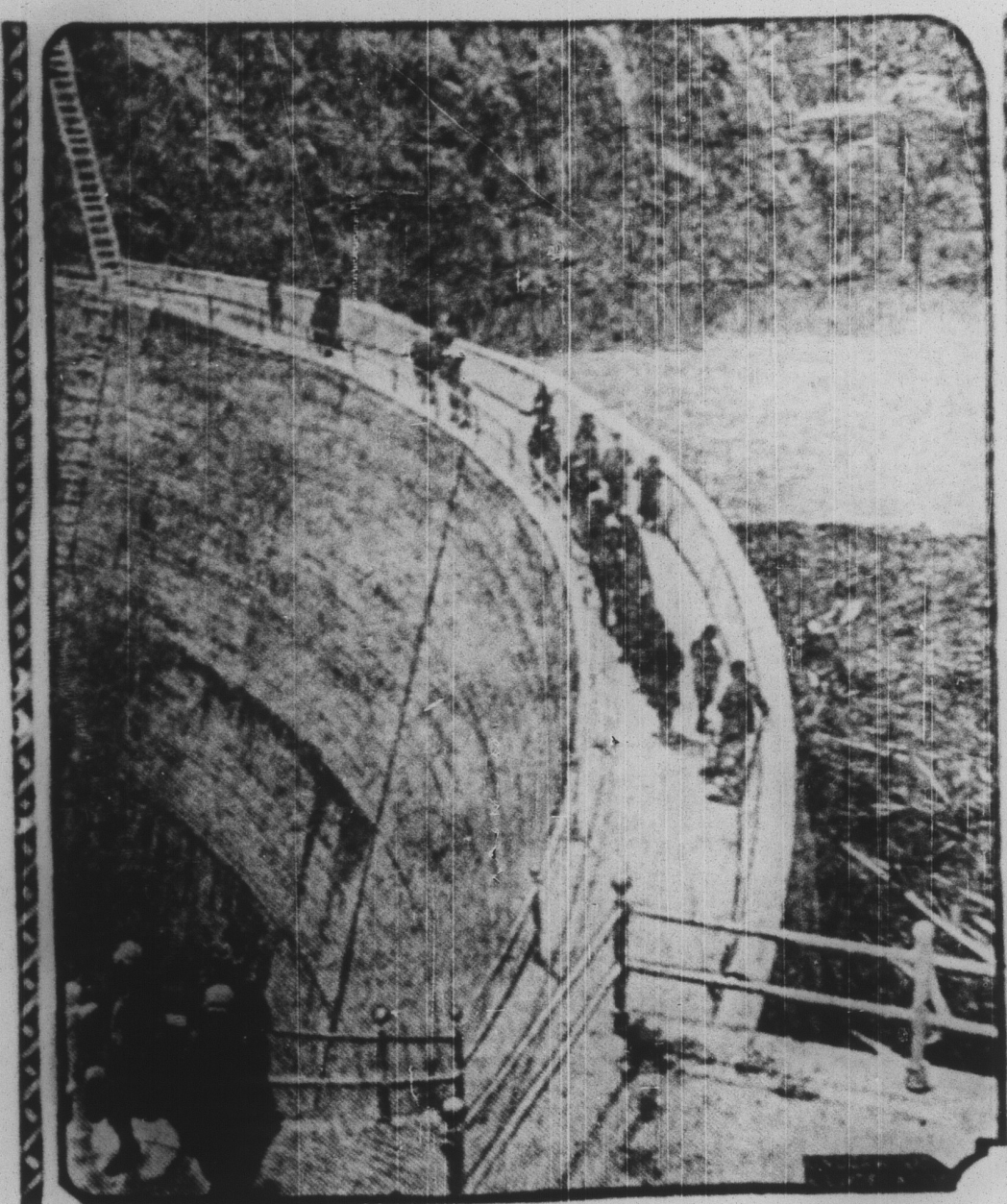
The Rainbow Legion elected at its Chicago convention elected Father Francis P. Druff president. The New York priest was captain of the division in France and after its return to America.

DARROW ARGUING



Clarence Darrow in the Supreme Court at Dayton, Tenn., arguing for the quashing of the indictment and denouncing what he termed religious bigotry.

Shoshone Dam Attracts Tourists



Nature's beauty spots are not all that attract the tourist in a visit to the Yellowstone, for the Shoshone dam on the Yellowstone river is one of the most remarkable pieces of engineering among the many that have made the desert to flower in the West. The walkway along the top of the dam makes an ideal promenade for visitors to view the wonders.

Beautiful Chinese Glass

Excelling in all branches of the ceramic art, China does not seem to have given the same amount of attention to the making of glass. It was mentioned by a Chinese writer in 627 A. D., but little is known of the manufacture before the eighteenth century.

The Chinese are making today glass of extreme beauty of color and of graceful shapes, flat bowls, vases, small dishes. The colors are greens, blues, soft yellow and a glowing ruby, all of them translucent and showing to wonderful advantage against the light.

Have a lovely Complexion

You can make and keep your complexion as lovely as a young girl's by giving a little attention to your skin. Remember, a good complexion isn't skin deep—it's built deep.

Physicians agree that sulphur is one of the most effective blood purifiers known to science. Hancock Sulphur Compound is an all-around scientific remedy that purges the blood of impurities. Taken internally—a few drops in a glass of water, it gets at the root of the trouble. As a skin cream, it soothes and heals.

Use it if the bottle at your drug-gist's. If he can't supply you, send his name and the price in stamps and we will send you a bottle direct.

HANCOCK SULPHUR COMPOUND COMPANY
Baltimore, Maryland

Hancock Sulphur Compound—25¢ and 50¢—per six-weeks

Hancock Sulphur Compound

And There Is No Doubt That Julius Is Dead

"When you step on your starter think of your motor," is the suggestion urged upon our autonomy by a firm of advertisers.

It seems to be the advertisers' give a lot of unwarranted credit to those whom they address. The admonition to think presupposes possession of wherewithal.

Granting, however, for the sake of argument, that the United States of America is not entirely bereft of inherent ability to reason, I should think an advertiser with an eye to presenting a few customers for the future might suggest:

"When you step on your starter think of Caesar."

There may have been no motor in Caesar's chariot, but—he refused—to believe in signs.

You guessed it—Julius is dead—Stuart N. Lake, in the Saturday Evening Post.

Good Answer

Bishop William Walsh, of Wisconsin, was asked by a Milwaukee golfer the other day what he thought of Sunday golf.

"I think," Bishop Walsh answered, "that if the players don't wear a rest, the links do."

When the suggestions get through may be it will be safe to give everybody liberty.

Sure Relief FOR INDIGESTION

BELL-ANS INDIGESTION TABLETS
6 BELL-ANS Hot water Sure Relief

BELL-ANS
25¢ and 75¢ PACKAGES EVERYWHERE

RESINOL

Soothing and Healing Aids Poor Complexions




Boschee's Syrup
for Coughs and Lung Troubles

Silk Stockings

9 pairs genuine silk, 50¢ and a few longer work. Write for particulars.

SUPERIOR SILK HOSIERY CO.
95 Halcyon St. Newark, N. J.

Donnelly's Oriental Pile Remedy

I Want Several Capable Crew Managers

1000-100000 FORDS NEEDED NEW

KANSAS GROWS THE BEST WHAT IN THE WORLD

GARDEN CITY, KANSAS

MAKE MONEY AT HOME IN YOUR SPARE ROOM

W. W. N. U., PITTSBURGH, NO. 31-1925.

Nellie Maxwell