

They shot and made their sallies till the Shawnees broke and fled. While the women charged the rifles and the women shaped the lead. The women nursed the wounder and the women watched by night. The women brought the water through the peril of the fight. The mothers never failered; and the sons that then were small Grew as Hunters of Kentucky and were strong and brave and tall.

—From "The Tall Men" by Arthur Guiterman.

By ELMO SCOTT WATSON

be selected as the final model for a huge monumental statue which is to stand

on the Oklahoma prairies as a memorial to the typical pioneer woman

in oil, decided that America has done insufficient honor to the heroic women

of the frontier. "Our war heroes, statesmen, scientists, poets, musicians, and

even such pioneer men as Daniel Boone, Davy Crockett, Jim Bridger, Kit

Carson and Buffalo Bill, have been honored in bronze and stone," he said.

"But what about the pioneer women? We are forced to draw upon our imaginations for pictures of the mothers. What sturdy broods they bore—

they, their daughters and their daughters' daughters-ever pushing west-

ward, ever making homes on the lands their husbands gained! Loyalty,

Some time ago Ernest W. Marland, an Oklahoman who has made millions

of America.

OTHER'S DAY comes on May 8 this year and on that day the

thoughts of thousands of Americans will turn to just such

mothers as those of whom the poet sings-the pioneer mothers

who "never faltered" and who were as much builders of this

country as their husbands or the sons whom they gave to their country. There is a very good reason why our thoughts will turn

this year to the mothers of yesterday while we are conoring

the mothers of today. The reason is that, if we choose, we may

have a part in deciding which of 12 sculptured models will

1. Model by H. A. MacNeil. 2. By Bryant Baker. 3. By F. Lynn-Jenkins. 4. By James Fraser. 5. By Jo Davidson. 6. By Mario Korbel. 7. By A. Stirling Calder. 8. By John Gregory.

courage, fidelity, ambition was in their mothers' milk. Love of home, husband, children, made the wilderness to smile."

Accordingly he determined to erect a heroic statue of "The Pioneer Woman" on the Cherokee Strip in Oklahoma, the last American frontier and the last great tract of land opened to homesteading. Then he asked the Reinhardt galleries in New York to commission the leading American sculptors to make models for the monument. Twelve responded-Bryant Baker, A. Stirling Calder, Jo Davidson, James Fraser, John Gregory, F. Lynn-Jenkins, Mario Korbel, Arthur Lee, H. A. MacNeil, Maurice Sterne, Wheeler Williams and Mahonri Young-and submitted their models which were on exhibition at the Reinhardt galleries for three weeks. During that time the models were viewed by more than 10,000 persons and each visitor was given an opportunity to vote for the pioneer woman. In this unique contest the figure modeled by Bryant Baker (No. 2 in the group shown above) received the largest vote among the ten thousand. Second choice was given to the model submitted by H. A. MacNeil (No. 1), and third place went to that by

A. Stirling Calder (No. 7).

After the exhibition in New York closed the 12 models were sent to Boston and after being shown there they will be exhibited in other cities, including Pittsburgh, Washington, Cleveland, Chicago, Kansas City, Portland, Ore., San Francisco, Los Angeles, Oklahoma City and other places in the Middle and Far West. In each place the public will have a chance to express its preference and this popular vote will aid Mr. Marlanc in his final selection of the model which will be chosen for the heroic figure, more than 40 feet in height, which will be erected on the knoll near Ponca City. The completed statue will be one of the most colossal that has been cast in many years and in size and majesty will be second only to the Statue of Liberty in New York harbor. The

total cost of the undertaking will be between \$300,000 and \$400,000.

But more important than the cost of the undertaking or the size of the statue is the fact that at last an enduring monument is to be erected to the memory of the pioneer mothers of the nation. "What other woman ever had a better claim to glory?" says Bryant Baker, whose interpretation ranked first in the New York exhibit. "Her figure should be to America what the Victory of Samothrace was to Greek life and art.

No woman of the world ever combined the ideal in a more beautiful way with hardy resistance. If the ploneer man blazed the trail, she stirred the pot and probably built the fire as well. She had to be home-maker in the wilderness, companion, sweetheart and mother."

SCHOOL DAYS



Mother's Cook Book

The happy state of mind so rarely possessed in which we can say "I have enough," is the highest attainment of philosophy. Happiness consists not in mossessing much, but in being content with what we possess. He who wants little, always has enough.—Zimmerman.

WORTH REMEMBERING

THERE is nothing more important to a household than the health of the mother. When going upstairs place the whole foot on the stair, keeping the body erect; this manner of climbing stairs will not strain any muscle unduly.

When it is necessary to clean up-holstered furniture in the house, beat, unless you are fortunate enough i to have a vacuum cleaner.

When raisins and prunes stick to the paper or carton, steam slightly press to your breast all the happiness for a moment over the teakettle.

An infant, no matter how young, should be given frequent drinks of ing for your embrace. pure water. A bottle is the best way to give it until the child is old enough when you open your eyes to the new to drink from a cup or spoon.

for babies is a most wholesome and your voice. refreshing drink; begin when the child is three months old to serve it bids joy a welcome for the whole day. every day. For an older child who that any mother need not fear to administer and the child will enjoy and keep in a cool place. For a child ficiency. plece the size of a pecan will be ufficient for an adult, a larger piece. This is a good laxative to take with ne on a journey; it is agreeable and easy to take.

served may be used for many dishes which call for the dried citron. It is especially good for garnishes, for ice cream and puddings; dried slightly and sugared, may be used for confor tions and cake decorations. In the nince meat it is a great addition, its delicate flavor adding much to the One may boil a pudding in a double boiler, saving time and trouble. Line the upper part of the double boiler with oiled paper and turn in the pudding to be steamed. When done it will come out in good form.

Necie Maxwell (© 1927, Western Newspaper Union.)

THE YOUNG LADY ACROSS THE WAY



The young lady across the way says ahe wonders what the single tax ad to the same source, too, we must vocates would do about the widowers and if they'd have to pay it, too. (6) by McClere Newspaper Syndicate.)

SOMETHING TO

THINK ABOUT

By F. A. WALKER

YOUR CHIEF CONCERNS

A LL the happiness you have in the world is the happiness you carry

The flowers may be waking up and smiling after their winter's sleep; the birds may be making love, singing and building nests; the carpet on the hills may be strewn with violets; the children may be romping and laughing in the sunlit parks and along the roadways, but if there is a grain of discover with a dampened cloth and heart, you are not carrying with you content, or a grain of anger in your your share of the world's joys.

To be every whit happy, you must stretch out your heart's hands and that belongs to you.

It is everywhere around you, wait-Don't overlook it in the morning

day, for it is then you need it most Orange and tomato juice (strained) to lighten your feet and to sweeten A soft word at the breakfast table

A certain sort of qualification is needs a laxative the following is one necessary to enable you to pick the roses of cheer that grow along your path without pricking your fingers taking it: Grind through a meat with thorns, but a little practice in grinder one pound each of prunes the right spirit will soon impart to (softened), figs, dates and raisins, your heart's hand wonderful proyour heart's hand wonderful pro-

This talent, like the roses, must be cultivated to bring out the delectable colors, the exquisite form and the delicious odors.

No one can do it for you. You Citron melon if grated then pre- must dig and rake in all kinds of

The world is what you oright with sunshine or somber with scurrying frowns.

And so is your disposition, and to go a little deeper, so is your spirit taste of the time-honored pie filling. which casts its potent spell on others and comes back to you bearing with it the scowls or the smiles with which you sent it out.

Pack your soul with good cheer. Offer it with liberal hands to the weary and worn, to the discontented and the trouble mongers.

Begin today, and observe the change hat comes over your enemies, the gladness with which they greet you, the faith that wells up in your heart and the divine love that permeates your whole being, and fits you for the good things of life and the better things of eternity, which ought always e your chief concern. (© by McClure Newspaper Syndicate.)

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How It Started

By JEAN NEWTON

"TOXIC" FREQUENTLY we hear infections or other ills of the body referred to as "toxie" conditions, at we know the word to mean "poisonous." Most of us, however, do not know that its syllables are no mere etymological combinations originating in deliberate word coining, but a relic of an illuminating practice of an ancient people. And in its origin the word bears no relation to the sick room or the medical laboratory.

"Toxic" comes to us from the Latin "Toxicum" which was originally a special substance used for the tips in making poisoned arrows. It is from his ancient arrow poisoning also that we have the modern word "toxine" which is used to describe various poisonous substances in the body, and credit "toxicology," the science of poisons!

(Copyright.)

UPS AND DOWNS

By SYDNEY J. BURGOYNE

W HEN life has dealt you a mighty

And you take a fall, a-kiting, When you sure are "down" and almost "out"-

That's when you must keep on fighting There isn't one-half the need to stick When everything's fine and dandy;

Don't be a quitter, but just a "brick"

When your fighting comes in handy. The "ups" and "downs" will always

And the man for the victor's crown the one who keeps on making things hum, When the whole world says he's

So it's just how you take the "downs" of life.

Which shows the stuff you're made

And you'll prove when getting the worst of the strife. That there's nothing to be afraid of! (Copyright.)

THE WHY of SUPERSTITIONS By H. IRVING KING

BODIES ON SHIPBOARD

 $R^{\rm \; EAL \; deep\mbox{-}water \; sailors \; who \; go}_{\rm \; down \; to \; the \; sea \; in \; "wind\mbox{-}jam\mbox{-}}$ mers" are as uneasy today and as coufidently expect trouble when a dead body is on board as they did in the days when Shakespeare's sailor in 'Pericles" insists that the body of the queen be thrown overboard as "the sea works high, the wind is loud and will not lie till the ship be cleared of the dead." And long before the age of Shakespeare or the "Prince of Tyre" the superstition existed.

Old Fuller says of the transportation of the body of St. Louis: "His body was carried back to France, there to be buried, and was most mis erably tossed, it being observed that the sea cannot digest the crudity of a dead corpse, being a due debt to be interred where it dieth, and a ship cannot abide to be made a bier of."

Then there is the story of the attempt to carry the body of St. Cuthbert into Ireland, when the "sea worked high" and drove back the ship upon the English shore. And there are any number of ancient stories of the same sort. Should new and modern ones to like effect be required they can be picked up along the waterfront of any great seaport.

This superstition had its origin in the association of ideas, and Capt. Basil Hall, in his book of "Travels" in the early part of the last century, gives an excellent explanation of its genesis. He says: "This superstition is easily accounted for among men whose entire lives are passed, as it were, on the very verge of the grave, and who have quite enough, as they suppose, to remind them of their mor tality without the actual presence of its effects.'. The knowledge of the silent passenger down below gets on the sailor's nerves, makes him apprehensive; and if a storm does come what more natural than to ascribe it to the presence of the corpse?

DoYouKnow --??--That:--??--

L OG-ROLLING": The term, of course, is American. If you elp me roll away logs to make my clearance, I will help you roll away the logs of yours.

Log-rolling implies the combination of different interests, on the principle of "you tickle me and I'll tickle you." One friend praises the literary work of another with the implied understanding that in return he will receive as much admiration as he gave. The mutual admirers are called "logrollers."-Anna S. Turnquist.

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"I have noticed," says Pertinent Pearl, "that the man who has a price eventually gives himself away."

that he knows

LET US EA

He who knows

Here are a few well to remember Slow cooking o once started to co

sweet as well as value of it. Unwrap fish at in salted water and allow fish to lay i stant as the cut s sorbs water very r the flavor as well quality of the mea Sprinkle with (using plenty), wr

(the kind that is w ter) and put in the will keep for twent Bits of fish may omelet, soup or che ous sauces to serve there will never be Where similar va

mentioned, one m recipe for any of th essary because you to cook, that a recip fish should be used Baked Weakfish Split the fish and I

tered dish. Cover mato. Pour over th spoonfuls of butter with salt and peppe finely minced parsle raisins in the pan ar one-fourth cupful o fourth cupful of vi around the fish, bal oven forty-five minu

Salad Green This is the sea



boards or the wood the most succulent a salad plants. It is v that blanched greens. any other vegetable, a green coloring which food adjunct. They delicate head lettuce much enjoy is not so as the leaf lettuce ! larger amount of chl French dressing is t made and most desira ings for lettuce, peppe

Every one should le dressing made from o meaty in flavor, so no petizing. Be sure tha of good quality.

Corn oils and othe are taking the place cause of their prices. are most nourishing salad dressings, but nutty flavor that is the olive oil. Pepper grass, mus

which the farmer fin able in his fields, as make fine salads if w a good salad dressing. A good salad green radishes. These early so quickly and the top succulence and miner together with the flav most tasty dish. Cook and serve with butter

Cress, when mixed grass or lettuce and French dressing, is a

cellence. A calorie is the term the amount of heat (th use to raise one poun of heat, or a force to three hundred and eigh Just as an engineer

the amount of energy a ferent kinds of fuel f producing power, so ca the fuel value of foods Outside leaves of lett cut into strips make

salads and garnish for salads. The artistic taste ma to as good advantage i tion and serving of foo

Newin M