

Good Job for Hermit

Washington.—The lighthouse keeper, the prospector, the sheep herder have lonely jobs, but what is probably the loneliest of all is that of the forest-fire observer. Perched high on some towering mountain top in the cabin of his steel tower, surrounded for miles about by almost impenetrable forest, the fire observer goes for weeks, often months, without seeing another human being.

Not all contact with the world, however, is lost, for by the very nature of his work he must be in daily and sometimes hourly telephone communication with the ranger's or forester's headquarters. Equipped with the indispensable telephone, his maps, range finder, binoculars and meteorological

instruments, the towerman keeps constant watch over the thousands of acres of forest land spread out below him for the first telltale signs of smoke.

The job of lookout, lonely and usually poorly paid as it is, nevertheless demands a type somewhat above the average in intelligence and fortitude to fill it. He must understand telephone line repair, must be able to read maps and know enough about triangulation to locate forest fires by taking their bearings, must be able to make temperature and humidity readings on a wet and dry bulb thermometer, and he must be able to cook his own meals.

Some states and the federal govern-

ment have employed women observers with good results. A woman lookout is quick to detect fires, accurate in locating them and definite when reporting them to headquarters. Where fire towers are situated near settlements or farms, women will often be found "manning" them.

These towers, the more modern of which are of galvanized steel, vary in height from 20 to 100 feet, though there are some even higher. When built on the highest peak of a mountain range a 60-foot tower will usually permit a view of all the surrounding forest. In clear weather the observer may be able to see 40 miles or more, but the average visibility is between 10 and 20 miles.

The other rope held, the story relates, but when the man was pulled to the top he was found to be demented as a result of the terrifying experience.

Another tale is that an Indian princess leaped from the towering wall of the tunnel to her death 500 feet below, because of her love for Cochese, an Indian brave from the sea, whom her father, a Mingo chief, refused to permit her to marry. The spirit of the girl is said to live in the tunnel.

The waters of Stony creek flow through part of the tunnel into Lynch

Goblin on Guard?

Natural Tunnel, Va.—Weird legends of a goblin, deranging the minds of marauders seeking treasure which tradition says is buried far up in the Blue Ridge mountains of Virginia where nature has formed a natural tunnel for railroads, are told by residents here.

The treasure is said to have been buried in a cave in the rock walls of the tunnel. White men, pursued by Indians, placed the treasure there, the legend says, and only one attempt has been made to recover it.

A box, rigged with ropes, was lowered from the top of the wall. The man in it was about fifty feet down when he saw the cave containing an eagle's nest. The eagle attacked him and in striking at the bird one of the ropes was severed, suspending the treasure seeker above the yawning cavern.

Superb Mosaic Found

Washington.—Buried under the dust of centuries, a superb mosaic disk containing a thousand or more beautifully polished pieces of turquoise has been discovered by excavators in Yucatan.

Cork Industry Hurt

Madrid.—After supplying two-thirds of the world's supply of corks, the Spanish cork industry finds itself in straitened circumstances, due to a greatly reduced demand.

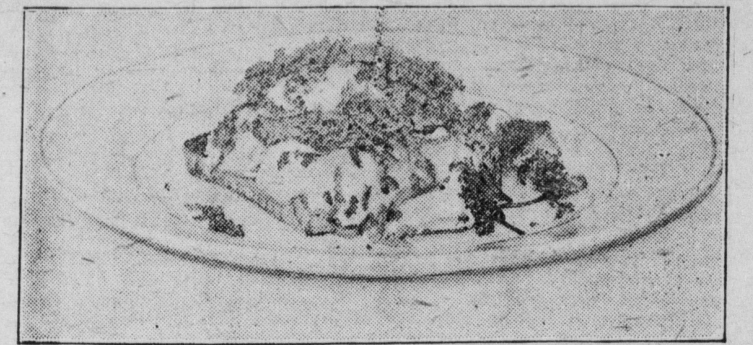
DIPPING INTO SCIENCE

Volcanoes

A very plausible theory regarding the activity of volcanoes is that the water of the ocean enters an opening in the earth caused by an earthquake, forms gas or steam under great pressure, and finds its outlet through the crater of the volcano which seldom lies far from the sea.

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HARD-COOKED EGGS IN WHITE SAUCE GOOD



Appetizing Way of Serving Eggs.

(Prepared by the Bureau of Home Economics, United States Department of Agriculture.)

There are many appetizing ways of serving eggs after they have been hard cooked. One of the best liked is to reheat them in a white sauce, either cut in halves lengthwise, or with the whites and yolks separated. In this case the whites are often cut up into small pieces and mixed with the sauce, while the yolks are sprinkled through a potato ricer and sprinkled over the entire dish. Eggs served in this way are sometimes called "goldenrod eggs."

The bureau of home economics gives these directions for preparing goldenrod eggs for a lunch or supper dish:

Allow one and one-half eggs for each person. Cook the eggs at the simmering point for 30 minutes. This can easily be done in the upper part

of a double boiler. Plunge the eggs in cold water and remove the shells. Reheat the whites, cut into small pieces, in a white sauce, and pour over slices of crisp buttered toast at serving time. Allow one cupful of sauce to each four eggs. A tablespoonful of chopped green pepper or minced parsley may be added. To make the white sauce, blend two tablespoonfuls of butter with one and one-half tablespoonfuls of flour, add gradually one cupful of milk and stir until thick. Season with one-fourth teaspoonful of salt and a little pepper or paprika.

Arrange the toast, covered with the whites in the sauce, on warm individual plates or on a warm platter. Sprinkle the rice yolks over the top of each portion and serve immediately. Parsley may be used as a garnish.

FOUR ASPARAGUS COOKING RECIPES

Main Point Is to Prepare It Quickly, Saving Flavor of Vegetable.

CLEANING IN A SYSTEMATIC WAY

Eliminates Much of Extra Work Heretofore Necessary.

(Prepared by the Bureau of Home Economics, United States Department of Agriculture.)

Systematic care of the various rooms of the house and their furnishings will eliminate much of the extra cleaning work that used to be considered necessary in the spring of the year. Certain changes in the house may for a week or two increase the actual number of places and furnishings to which attention is given, but this will not mean a general uncomfortable upheaval. For example, when the furnace is out for the season and all dusty ashes are finally disposed of, it is possible to air, freshen, and put in order the entire cellar—a task which would have been a waste of time earlier in the winter. If reasonable neatness has been maintained in the basement at all times, this job is not particularly hard.

It used to be the custom to take down all the window curtains in the house toward the latter part of the spring, launder and put them away for the summer, leaving the windows bare

Here are four asparagus recipes developed by the bureau of home economics. In each one the amount of asparagus needed is relatively small, so that these delicious dishes may be served at the very beginning of the short asparagus season, even before the prices for lunch, asparagus are low enough to serve this vegetable in abundance. The main point about cooking asparagus in any way is to cook it quickly, so as not to destroy its delicate flavor or injure its vitamins.

Spaghetti and Asparagus.
2 cups cooked spaghetti
2 cups asparagus, 1/2 tsp salt
cut in thin pieces 1/2 cup fine butter
1 cup rich milk or cream
1 cup asparagus 3 or 4 drops tabasco

The spaghetti must be thoroughly cooked in salted boiling water and then drained. Cook the asparagus for ten minutes. Prepare a sauce of the flour, butter, milk and asparagus water, and add the tabasco and salt. Grease a casserole and put in a layer of the cooked spaghetti and then one of asparagus. Cover with the cream sauce, continue until all ingredients are used. Cover the top with the buttered bread crumbs. Place in an oven until the crumbs are golden brown.

Asparagus Timbales.
1/2 pound fresh asparagus, about a dozen good-sized stalks
2 eggs
1 quart milk

Wash the asparagus well and cut the tender portion from the stems. (The stems are good for soup.) Cook the tips in a small amount of salted water for five or ten minutes or until soft. Force through a strainer or chop very fine. Prepare a cream sauce of the flour, butter and the milk. Add the very lightly beaten eggs and the asparagus and season with salt and a little pepper. Fill buttered timbale molds, set in a pan of hot water, and bake about fifteen or twenty minutes or until set.

Asparagus Soup.
1/4 lb. asparagus, 2 lbs. butter about a dozen good-sized stalks
1 1/2 tsp. salt
1 quart milk

Wash the asparagus, cut off the tough ends and discard them. Cut off the tips and place the stalks in a small amount of water and cook until tender. Heat the milk in a double boiler with the tips of the asparagus cut in very small pieces. Thicken the milk with the butter and flour which have been well blended. Press the cooked stalks through the colander and add to the hot milk with the water left from cooking them. Season with salt and a dash of pepper.

Asparagus Custard.
1 pint milk
2 cups raw asparagus, 1/2 tsp. salt
2 eggs, cut in small 2 lbs. butter pieces

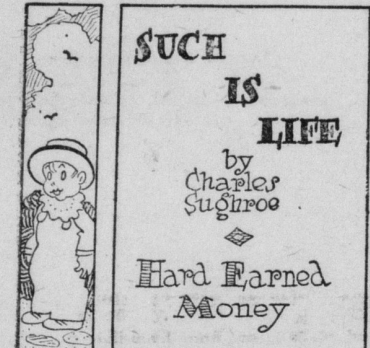
Cook the asparagus in a small amount of water until almost tender. Beat the eggs slightly, add the milk and seasoning, and then the cooked asparagus and the water in which cooked if not more than one-half cupful. Grease a casserole and pour in the mixture, bake in a pan surrounded by water in a moderate oven until set in the center. Serve at once.

Source of Vitamines

Lemons have a new importance in the diet, according to the United States Department of Agriculture. They are no longer to be valued simply for their flavor, but also as a source of vitamins. Lemons can be used in all sorts of ways in the preparation of meals. There is a long list of beverages and desserts in which lemon juice is used, as well as a number of delicious sauces that expert cooks have invented to serve on fish and meat.

THE I ON MA FING

"I wish you would sense and see the wife for Peter's mother's night. 'This dancer, know of her—nothing 'She is the most ever saw,' gloved burning. 'Mother, love her.' His arms mother as he continuedly expressive wealth of curly hair— Mrs. Cary was had been hoping for would marry Mary, adopted when her most dearest friend had had grown up to work would she take this event? Mrs. Cary was 'Do you know any antecedents?' asked mother. 'You wouldn't a wife you would be know.' But Peter only smile time had he to think when the most of the world had consented. 'Where will you live again. Peter frowned. The cloud on the horizon. 'Mitzi wants to be he said slowly. 'But cox her out of that do a little here for bazaar,' he finished. Mrs. Cary's mouth she said nothing. Ce she said against the served to set Peter's m She watched him go and entering his car disaster hovering over could she do? It was by while your only an son contracted a marriage mean his ruin. Not knew anything about his sional dancer shocked ready she had avowed remaining with her c there was Mary. Mary c Peter, and she had th the present that he w to Mary. But that evening w home to dinner, there mother at the table. 'C he frowned. 'Why ca her?' 'Mary decided at t to accept the invitation summer with the Wilso mountains,' said Mrs. 'Well, I like that Peter as he laid his f back on his plate. 'C and say good-by to me ter, and add the tabasco mother. 'Anyway you all day with Mitzi that you'd be interested.' 'Who all will be on asked after an inter 'That Jack Williams, I 'Yes, Jack and Geo 'I don't like either rrupted Peter. 'Mother what you could be thin Mary to go off with th 'out me too—' 'Oh, Mary can well self, besides, you know was been crazy about ed dreamily. 'Yes, I do know—the been thinking of—' he don't approve of him, the sort that would ppy—' 'Well, the child will her own husband—you day that parents shou she reminded. 'Now, you're talking aren't you?' he asked. man and I know more than Mary does. He got into his coa house. It had been a since since the Mitzi al wait and accompany he. He didn't like the about her like flies ab weren't the kind she sh his wife—well—he exp like a miracle should t she became his wife— But Mitzi eluded him and when he finally br man he learned that she to a midnight supper. Peter's blood at the ins till he married her! her early the next mo out about all this. H more consideration or finish that thought. Fo or other the vision of itself. Now that Mary be away, he missed he Mitzi only laughed at day and told him that fashioned and that if he be the husband of an ar have to overlook such th ed all right when she s Peter had left her he fel a flaw existed in her re To add to his troubles from Mary the first we her engagement to Jack the most unkind thing done to Peter. He coul ing of elation to his mot very much surprised th should feel so enthusiast He had thought she w marry Mary. Besides there was Mitz behaving at all as he



LEADERSHIP

By THOMAS ARKLE CLARK
Dean of Men, University of Illinois.

IT WAS Amil the Goth who said to Wolf, the chief of the tribe, when he was hesitating as to his own action:

"If the bison-bull lie down and wallow, what will the herd do for a leader? If the king-wolf lose the scent, how will the pack hold it? If the Yuling forgets the song of Asgard, who will sing it to the heroes?"

Example is the strongest influence in leadership.

Clayton had charge of seven thousand men whose job was ship building during the World War—untrained, illiterate men, most of them were, who were used to hard work and a rough life, and to be ruled with an

iron wrist, and Clayton was a man of education and refinement. He had seen the world; he had known men of prominence and influence; he was a gentleman in every sense of the word, but for all his refinement of taste and education, he had no difficulty with his men, and the reason was that he lived with them, he ate the food that they ate, he slept as they slept, he worked as many hours daily and as hard as they worked, he lived soberly and discreetly as he would have liked them to live. They respected his character, they recognized his leadership, and they followed as the pack follows the king-wolf.



The boss gave Williams very good advice when he took him on in a subordinate position. He emphasized the fact that regular and temperate habits were necessary to success. He gave Williams to understand that drinking and gambling were not consonant with progress in their firm. The advice was excellent and Williams listened to it with respect. But he had not been long with the firm until he learned that the boss was not following the advice which he had given his subordinates. His respect did not always suggest a respect for the Volstead act; his stories of what he had won in a friendly game with one of his neighbors did not indicate that he himself refrained from gambling, and if he did not, why should Williams? The boss had succeeded and had been, neither temperate nor always scrupulous as to how he won his money. His example told strangely in mold-

HOBBY IS LIFE SAVING



Wilfred Whiting of London, England, with some of the medals he has received for saving the lives of his fellowmen. Whiting has saved 165 persons from drowning without assistance.

ing Williams' character. He was the bison-bull lying down and wallowing, and the herd was following his example.

Gastner, who was head of his fraternity was worried about the freshmen in the house. It was hard to keep them in at night—they were crazy about dates. It was difficult to keep them at their books, and their scholarships were not what it should be. He wanted advice.

"How many nights a wee: are you in?" I asked. He colored a little and hesitated.

"I am out a good deal," he confessed. "You see I am engaged, and she likes to see me for a while every evening."

"And your grades?"

"Not all that they should be, I'm sorry to say."

It was the king-wolf losing the scent, and I tried to show him.

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Explorer Discovers Strange Wild Race

New York.—A visit to a mysterious race of warriors, possibly the descendants of South Sea Islanders who came to South America many centuries ago, was described by A. Hyatt Verrill of the Museum of the American Indian. His foundation, on his return from his sixtieth trip to South America.

Verrill said he found the tribe, numbering about 350 men and women, in almost impenetrable wilderness between Brazil and Bolivia. None of the tribe wears clothing, Verrill said, and the men have developed long beards of the type commonly seen in the Solomon Islands. The tribe members are nature worshippers, he said.

NEW IN SPORTS WEAR



Bad Spelling Shows How Jews Talked Latin

Austin, Texas.—Bad spelling on tombstones in the Jewish catacombs of Rome indicates how the Jews who lived in Rome in the early Christian centuries pronounced Greek and Latin, according to Dr. Harry J. Leon, of the University of Texas.

Scholars have wondered whether the Jews who formed a settlement in Rome clung to their Hebrew ways or whether they did as the Romans did. Doctor Leon explains. Six Roman catacombs where the Jewish residents buried their dead are now known, and study of the inscriptions on the slabs and the gallery walls shows that the writing is three-fourths Greek and one-fourth Latin. Often words in the inscriptions are confused with other words of similar sound, so that they are misspelled in characteristic ways. Jewish ritualistic symbols on the tombstones were indeed written by Jewish people using foreign languages, Doctor Leon points out.

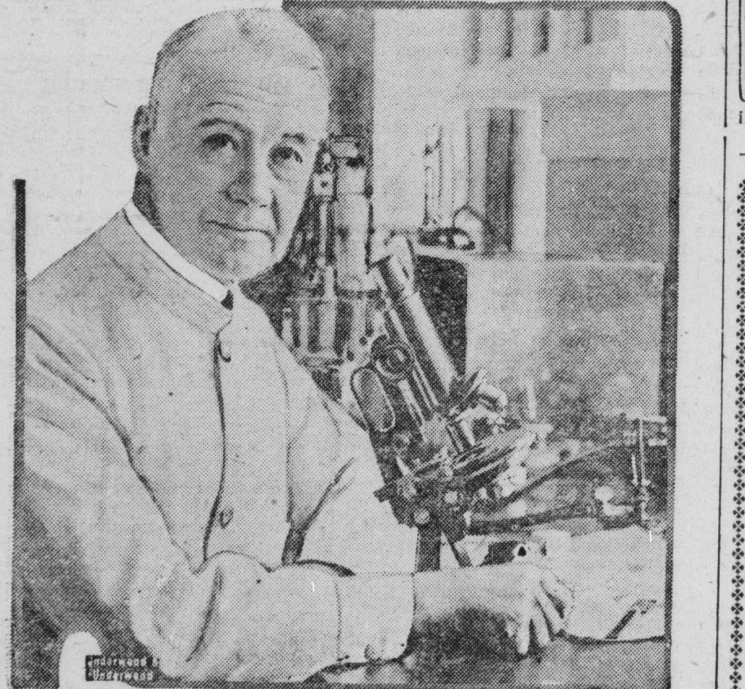
The Jewish population in Rome, which grew to about 40,000, was no more familiar with the Hebrew lan-

Light on Crabs

Washington.—An indication that at least one family of North Carolina sand crabs has an extremely aristocratic lineage, dating back about 25,000,000 years, is contained in a report on new fossil discoveries in the Grand canyon by Dr. Charles W. Gilmore, noted paleontologist of the Smithsonian Institution.

Tracks of the ancient creature that roamed around in the ooze which formed the foundation of the mountain before it was cut by the Colorado river were first found in 1903 by the late Dr. Charles D. Walcott in the Coconino sandstone on Grand View trail. Another specimen was found 12 years later by Prof. Charles Schuch-

Scientist Wages War on Plague



Dr. Thorvald Madsen, director of the famous Serum Institute at Copenhagen, Denmark, where constant war is being waged against cholera, tuberculosis and other plagues.

Father Sage Says

The average man spends a lot of time prosecuting the work of others that he would better spend in prosecuting his own.

Chinese Reds Torture, Then Massacre Rich

Hankow.—Chinese sources, in giving details of the recent massacre at Lelyang, said Communist and disbanded soldiers fired the houses of all the well-to-do citizens who were penned inside with women and children, and burned to death.

Everybody who appeared to be prosperous was murdered in the southern Hunan city. Usually the victims were tortured first, their eyes being gouged out, their ears cut off. Whole families were so treated, parents being compelled to watch their children being mutilated and children to watch the torturing of their parents.

Several foreign missionaries were in the Lelyang area at the time and their fate was not known.

Getting Their Master's Voice



There seems little excuse for having bedroom or lower floor closets full of unused articles so that they are not cleanable when the room is cleaned. In apartments or small houses where storage space is limited, the top part of a closet can usually be devoted to storing boxes of out-of-season clothing and other articles.

When it comes to the actual weekly care of any room, the bureau of home economics has a few suggestions: Have a definite plan. Dust and remove small pictures and bric-a-bracs from the room or place in a pile and cover. Pin draperies up unless they are to be taken down for cleaning. Dust and cover furniture, mirrors, and pictures before beginning to sweep. Both sweeping and dusting should be done so as to remove as much dust as possible, not to scatter it. Radiators or registers should be cleaned. Then work from the top of the room downward.