

A BACHELOR CHANGES HIS MIND

HUGH MUNSON was a bachelor. He was most emphatic in his statements that he would remain a bachelor to the last. And that he had reached the age of forty-three without marrying and would travel through the rest of his days unmarried.

His nephew smiled as he crushed a cigarette butt against the ash tray. "You're a fine one to talk, Uncle. Grandfather wanted you to be a minister—mother told me so—and besides, he was in favor of marriage and look at you—just a vagabond of the winding road, except that you have enough money to buy railroad and steamer tickets. I don't want to be a lawyer, but I'll compromise with you, you old fossil! I'll make a wager with you that before six months are up—you will be asking some girl to marry you."

"And if it isn't Cara Smedley . . . or what is the name, now, Cara? I recall Marion telling me a long time ago of your marriage . . ."

"Listen, Hugh, Wesley died last year, you know. And I'm working again . . ."

"Well, mother, guess the odds are against me. You'll have a lawyer son after all, I guess. That old Ben Brummel brother of yours! He is a knacker in evening clothes and all the girls are crazy about him. Kay says she has tried all her wiles on him—nothing doing! Marjorie tells me he calls her 'child' and patronizes her! Kay says he is the hardest man in New York to flirt with although he dances with her all the time and tells her she is pretty and would like to kidnap her and all that bosh that middle-aged men hand out to pretty girls. Kay is getting tired of the conspiracy, I guess. We didn't think he would be so hard to win over. We are going to have Estelle Taton out to Marjorie's house party next week and Estelle will bowl him over. She's a stunner, and just begged for an introduction the other night at the club. Says Unk is her idea of handsome, distinguished . . . and all that stuff!"

Estelle's charms proved all in vain. Hugh Munson played golf with her, rode horseback with Marjorie Norris, sang with Delicia Evans, danced with Kay Vandergrift and talked China with Mary Manning. They all vied for his favor. The house party broke up sooner than was expected, because he announced his intention of driving back to New York at noon instead of

late evening. When he left Kay and Marjorie were in the seat with him, and Delicia and Mary were in the rumble seat.

The confirmed bachelor-explorer donned evening clothes three nights a week and accompanied his nephew and members of Robert's set into the gay whirl of New York's night life. He seemed to thoroughly enjoy himself. He continued to write in an effort to appease the demands of an anxious publisher, and at the end of the fifth month, Robert wrote to the university for their curriculum.

Kay was again wearing his frat pin. Marjorie was hinting of her engagement to Alex Treadgold, long and ardent suitor; Delicia had decided to go on the stage, and always generous, Hugh Munson had offered to back her. She had refused with tear-filled eyes. Estelle Taton was planning a winter in Europe and had hinted that she would expect Hugh to stop and see her when he was on the continent, although he had not mentioned his impending journey.

Robert was sitting before the fireplace reading the recently arrived literature from college. His mother was reading close by. Hugh Munson came in, and with his hands deep in his pockets, he stood before the fireplace and faced his sister and nephew.

"What's the booklet, Bobbie, my lad?" he asked.

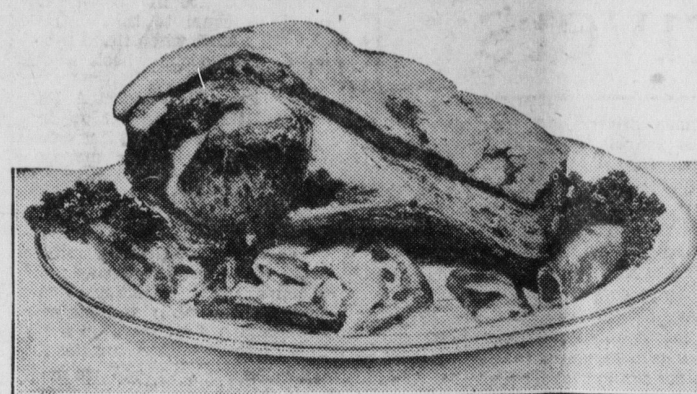
"Oh, you win, you old woman-hating antique! I never did think you would hold out with all those girls—but you win! I'm going to college—and study law! Mother benefits anyway through our bet. And she has promised me the car that you were going to buy me, after you proposed to one of the girls."

"That car," spoke Hugh Munson slowly, "will be delivered early in the morning, Bobbie, and you might drive your mother down to the station to see Cara and me off on our wedding trip. We will be gone only a week, on account of the babies! Can't leave them alone with a maid very long. You knew, Marion, that June is a smart little tike and baby—why, she just yells when I come in the door and stretches out her hands to me. Wish you would look in on them while we are away; we'll feel better if we know you are keeping an eye on our family—and if you hear of a good nurse, tell her to come up and see me when we get back. Cara is to have an easier time from now on. And Albert says he is going to own a garage when he finishes school. Can you beat that? And say, Marion, if you know of a good plumber, tell him to go and look at the bathroom on the third floor, there is something wrong and I didn't have time to attend to it."

Further light on the speed with which animals can run is found in the experience of a Washington motorist over a side road of the Eastern shore. This motorist is ready to state that a fox can run at least 30 miles an hour.

It came about when the motorist, driving along leisurely, saw something running in a field to the right of the road and sped up a bit to see what it might be.

AVOID GUESSWORK WITH RIB ROAST BEEF



Rib Roast With Yorkshire Pudding.

(Prepared by the United States Department of Agriculture.)

Probably at no point is the inexperienced cook so doubtful of success as when she attempts to serve roast meat for dinner. Steaks and chops and all the small meats, cooked in plain sight on top of the stove, are fairly simple; but when you've shut your dinner up in the oven and have to keep peeping at it to guess when it's done—the outside generally looks done right away!—and you realize that you hardly ever have roasts any way, just for two—you go through an agony of uncertainty until the carving knife reveals your results.

As a matter of fact, all this guesswork and anxiety about roasting meat can be very easily avoided. A roast meat thermometer can be purchased for a comparatively small sum, and with it you can tell to a nicety when your meat should be taken from the oven, according as you may want it rare, medium, or well-done. The thermometer is thrust into the thickest part of the meat, and when it registers a given temperature, the inside of the meat, which you cannot see, will be as you want it.

These directions for cooking a rib roast of beef, given by the bureau of home economics, will explain how the roast meat thermometer is used.

"Select a two or three-rib standing roast. Wipe it off with a damp cloth, rub with pepper, salt, and flour. Place the roast fat side up in an open pan without water. As the fat melts and cooks out it will waste the meat. Make a small incision through the fat covering and insert a roast meat thermometer so that the bulb reaches the

center of the roast. Place the meat in a hot oven (500 degrees Fahrenheit). Sear the meat for 20 or 30 minutes until lightly browned, then reduce the oven temperature to about 300 degrees Fahrenheit and continue the cooking until the thermometer in the meat reads about 140 degrees Fahrenheit for a rare roast, 160 degrees Fahrenheit for a medium roast, or 180 degrees Fahrenheit for a well-done roast. A rib roast will probably require 10 minutes to the pound to be rare, 22 minutes to the pound to be medium, and about 30 minutes to the pound to be well done. Higher oven temperatures than 300 degrees Fahrenheit will shorten the time of cooking, but it will increase the shrinkage of the roast, and both the meat and drippings may become too brown. Reducing the oven temperature to 250 degrees Fahrenheit will decrease the shrinkage markedly and will cook the meat uniformly, but longer time will be required.

"When a rib roast will not stand upright, lay it on a rack in an open pan without water, and insert the roast meat thermometer directly into the center of the lean meat, not through the fat covering as in the standing roast. Baste occasionally during cooking to prevent drying out. "Serve the roast on a hot platter, surrounded by browned potatoes or by squares of Yorkshire pudding."

And if you do not have a recipe for Yorkshire pudding, which is the traditional accompaniment to roast beef, the bureau of home economics will be glad to send you one, as well as suggestions on other ways of cooking beef.

SUGGESTIONS ON SANDWICH MAKING

If Wanted Often Butter Fillings Come in Handy.

(Prepared by the United States Department of Agriculture.)

If sandwiches are wanted frequently for social occasions try keeping on hand some of the butter fillings that can be made up and kept for several days, suggests the bureau of home economics of the United States Department of Agriculture. A cupboard of these fillings will meet the emergency when guests arrive unexpectedly for tea or when you want something to serve with a beverage during the evening.

Ground cress, parsley, and some of the winter vegetables, and also grated orange rind, may be used in these butter fillings. Wash watercress and drain it thoroughly. Then, using the nut knife of the food grinder, grind up enough watercress to fill a cup. Save a few of the best sprigs of cress for decorating the sandwiches or the plate on which they are served. Blend this ground cress with about half a cup of well-creamed butter until it makes a smooth-spreading mixture and season with about a fourth teaspoonful of salt. Only one liberal spreading, on the under part of each sandwich, is necessary to distribute the butter filling, so the sandwiches are very quickly made. Crusts are usually crumbed and sometimes cutters of fancy shape are used. The bread is of course cut very thin. To avoid waste spread the filling with regard to the part of each slice that will be used. If the sandwiches are to be rolled it is best to spread them on the loaf and slice each piece with a very sharp knife.

Parsley butter is similarly made, with the addition of two tablespoonfuls of lemon juice to each cup of creamed butter. Carrots, raw cabbage, and celery, may all be ground up, seasoned, and mixed with butter for fillings in about the same proportions—two parts of the vegetable to one of butter.

Open-face orange sandwiches are made by spreading a mixture of equal parts of grated orange rind and butter on thin sandwich bread, cut in fancy shapes. No cover slices are used.

When these butter mixtures are stored in a cold place, they must of course be worked again to a creamy consistency before spreading.

VARNISHED FLOOR WITH WAXED COAT

Reconditioning Should Be Done Three Times a Year.

(Prepared by the United States Department of Agriculture.)

To recondition a waxed floor, it should occasionally be given a very thin coat of wax, put on with a woolen cloth, and polished, if possible, with a weighted brush. This is a good job for which to call in one of the boys in the family or the neighborhood. Pushing one of these weighted polishers around is fairly heavy work, but it requires just the sort of muscular effort a boy likes to use. Needless to say, the room should be prepared for a waxing of this kind by having the furniture moved out, and the walls, woodwork, and floor completely cleaned and dusted.

Waxed floors, says the United States Department of Agriculture, should be swept with a soft brush or mop entirely free from oil. Oil softens wax and should never be used on it in any way. About once a week a waxed floor should be given a more



Get the Schoolboy to Help Wax the Floor.

thorough cleaning with a cloth wrung out of warm, soapy water, or moistened with turpentine or gasoline. Applying too much wax is a common mistake. Rub white spots with a woolen cloth or weighted brush, applying a little wax if necessary. Keep a slip-on cover on the weighted brush when it is not in use. Never allow it to come into contact with oil.

LIFE'S LITTLE JESTS



CRYPTIC ENOUGH

Educated Egyptian—You have no wonderful hieroglyphics in America, no mysterious inscriptions, no indecipherable relic of an ancient literature whose secrets the wise men have tried in vain to discover.

A Loony Couple "They say Boggs is crazy on the subject of golf and his wife is equally crazy over auction sales."

Mere Amateurs "What the deuce are you laughing at?" growled the guest on the ride after the "new" second-hand flivver had developed a new trouble and stopped for the 'steenth time.

WHY MINDS ARE CLEAN



She—Women's minds are so much cleaner than men's. He—Yeh! Because they change them so often.

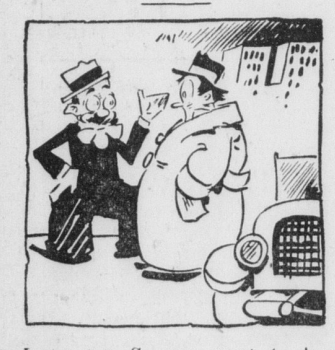
Chiggers Bite Ashes to ashes; Dust to dust; If the tourists don't bite The chiggers must.

Wasted Efforts Mrs. Wells—Yes, siree, the cook refused to drive out in our car when I offered it to her. Hubby Wells—What excuse did she give?

Mrs. Wells—Said she wouldn't ride unless it was a self-starter, as cranking it reminded her so much of a washing machine.

Be Swamped With 'Em "Too bad you ladies are not giving a rummage sale right now," remarked Mr. Grouch. "Why?" asked his wife, suspiciously. "Because I know a lot of men who gladly would contribute smoking jackets, bathrobes, bed-room slippers and boxes of cigars to it," he growled.

WANTED TO LEARN



Instructor—So you want to learn how to run your car? Reggie—Oh, dear, no—the engine does that. I want to learn how to guide it, if you please.

Bargain Blisses We cannot make bargains of blisses, Or keep them like fishes in nets; But sometimes the things our life misses Help more than the things that it gets.

Zero in Cars Blinks—He's always boasting about what his car can do. Jinks—Huh! I've been out with him in that old tub and any car ahead has as much chance of being passed by him as a full-length mirror has by a pretty girl.

Meticulous "They seem very particular on your paper." "I should say so. I believe if they found a colon upside down, it would have to be altered."

Clever Boy Reggie—Bah Jove, you know Ferdy has an accomplishment I would I could do. Percy—A new dance? Reggie—No, but the clever chap can actually yawn without taking his cigarette from his mouth.

Discharged by the Whale Mrs. Jonah—I want to know what you were doing in the whale? Jonah—Laboring. Mrs. Jonah—Then you were thrown out of work.

NICE WORDS WON'T DYE a dress or coat...

Neither pretty pictures nor colorful adjectives will dye a dress or coat. It takes real dyes to do the work; dyes made from true anilines.

Next time you have dyeing to do, try Diamond Dyes. See how easy it is to use them. Then compare the results. Your dealer will refund your money if you don't agree they are better dyes.

You get none of that re-dyed look from Diamond Dyes; no streaking or spotting. Just fresh, crisp, bright new color. And watch the way they keep their brilliance through wear and washing. They are better dyes because they contain plenty of real anilines—from three to five times more than other dyes.

The white package of Diamond Dyes is the original "all-purpose" dye for any and every kind of material. It will dye or fast silk, wool, cotton, linen, rayon or any mixture of materials. The blue package is a special dye, for silk or wool only. With it you can dye your valuable articles of silk or wool with results equal to the finest professional work. When you buy—remember this! The blue package dyes silk or wool only. The white package will dye every kind of goods, including silk and wool. Your dealer has both packages.

Subject to Change "Are you on a diet?" asked the commercial traveler's acquaintance when he saw him having milk and biscuits. "No," on commission."—Tit-Bits.

Clever Salesmanship Customer—Would you call these colors fast? Clerk—Well, not exactly fast, but perhaps a little bit skittish!

Advertisement for WALL PAPERS featuring a 'FREE' coupon and '1929 CATALOGUE IS NOW READY!' The ad lists various locations for independent stores and provides a coupon to request the catalogue.

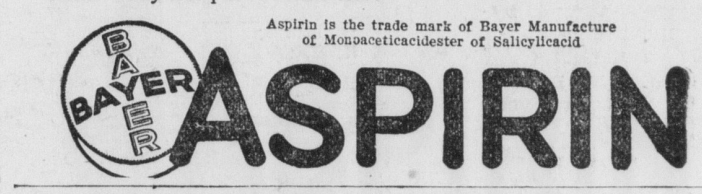
His Specialty The Investigator—I'm looking up the standing of Tom Torporson of your town. The Postmaster—He don't do much standin'. You'll find him sittin' round.

Well Taken Dick—The points in Bob's speech at the banquet last night were well taken, don't you think? Harry—Yes, most of them from other men.

For Colds -



How many people you know end their colds with Bayer Aspirin? And how often you've heard of its prompt relief of sore throat or tonsillitis. No wonder millions take it for colds, neuralgia, rheumatism; and the aches and pains that go with them. The wonder is that anyone still worries through a winter without these tablets! They relieve quickly, yet have no effect whatever on the heart. Friends have told you Bayer Aspirin is marvelous; doctors have declared it harmless. Every druggist has it, with proven directions. Why not put it to the test?



Advertisement for Cuticura Talcum Powder. The text describes the product as 'The Perfumed Touch that makes your toilet complete' and lists its benefits for skin care.