

THE POST'S MAGAZINE PAGE

GREAT MOTHERS

Nancy Elliot Edison

NANCY ELLIOT EDISON was glad that, before her marriage, she had had experience teaching in a public high school in Vienna, Canada. Now that would help her in teaching her son, frail little Thomas Alva.

Because of his uncertain health, he had not been allowed to go to school as early as other children. Finally, when he did go, he couldn't get the hang of things and his teacher had said he was "addled." Thomas Alva, with his thin little body and his abnormally large head, crept home miserably, crawled into his mother's arms and wept out his shame to her.

That roused Nancy Elliot Edison's indignation. Addled, indeed! He would never set foot in that school again. So she began to give him lessons at home. Neighbors passing by would see them sitting out on the front porch of the Edison house, absorbed. Thomas Alva indubitably seemed interested.

Mrs. Edison explored her son's mind, developed his mental powers by putting him through much difficult reading. By the time he was twelve, he had covered—with her help and interpretation—Gibbon's "Decline and Fall of the Roman Empire," Hume's "History of England," Burton's "Anatomy of Melancholy," and a Dictionary of Sciences.

Perhaps this directed his scientific trend. At any rate, it was not long before he had set up an electrical laboratory in his mother's cellar, filling it full of miscellaneous litter which he was ordered to clear out; but when he explained what it meant to him, she understood, and the laboratory remained. She lived in fear and trembling lest some day the whole house be blown to bits by one of his experiments. Still she was wise enough to realize that he must be allowed to go on.

Once, however, her patience was sorely tried. Thomas Alva conducted a new "experiment." The idea was to see whether, if one swallowed enough sedlitz powders, one would be able to fly. He took an overdose, was horribly ill, and was treated to a sound switching by his exasperated mother. His zeal remained undiminished.

Nancy Elliot Edison's early de-



NANCY ELLIOT EDISON

cision to conduct her son's education herself was in his own opinion the factor which led to all his subsequent development as the foremost inventor of his time. In later years, when he had come to be known as the Wizard of Menlo Park, he recalled the childish tragedy of his failure in school, and his mother's loyal comforting.

"I determined right then and there that I would be worthy of her confidence," he said. Before she died, in 1871, he had given her ample justification for her faith.

This is the ninth of a series of biographies of "Great Mothers" prepared by the Golden Rule Mothers' Day Committee, of which Mrs. James Roosevelt is honorary chairman. The committee, which sponsored the nation-wide observance of Mothers' Day, suggested the following paraphrase of the Golden Rule: "Whatever you would that others should do for your mother if she were in need, and whatsoever your mother would do for the needy if she had an opportunity, do for other mothers and children, victims of present-day economic maladjustments."

Next Week: Catherine Alcott

"NO MORE LADIES"

From The Play By A. E. TOMAS

Adapted By BEATRICE FABER

(SYNOPSIS—Marcia Townsend lives with her modern-minded grandmother, Fanny Townsend, in a Park Avenue Penthouse. Fanny is entertaining Oliver Allen, one of Marcia's suitors, while Marcia prepares for her date with Sherry Warren, New York's handsomest heartbreaker. But Sherry arrives three hours late and Marcia has gone to bed. He enters her room and demands that she go out with him, giving her five minutes to make up her mind.)

Chapter Two

THE PERFECT LOVE MATCH

As Sherry re-entered the living room, Fanny smiled at him triumphantly.

"He marched his troops right up the hill and he marched them down again," she crowed.

"That's what you think," Sherry answered complacently helping himself to a drink.

Fanny snorted. "If she goes out with you now I swear I'll disown her." She turned and her jaw dropped into a gasp.

Marcia stood in the doorway fully dressed.

Making a grimace of extreme disgust Fanny muttered, "Frailty, thy name is woman."

Marcia turned to Sherry. "Well, tramp, get your coat on. Good night, Oliver. Night, Fanny."

Sherry bowed to Fanny. "Au revoir, ma petite—I'll wake you up when we get in."

"That will be too thoughtful," she answered sourly.

Oliver turned to Fanny with a puzzled frown. "Do you think Marcia's in love with—Sherry Warren?—And would marry him?"

Fanny was silent for a moment. Then she nodded. "Of course she's in love with him—and means to marry him and would rather die than let him know it."

Under the dim light of some synthetic night club stars Sherry and Marcia were dancing together. The muted music held them in thrall. A breathless tension was between them as if unspoken emotions were now straining at the leash.

"We do have great times together," Sherry said caressingly in her ear. "And shall go on having them."

"Yes." Her voice was tremulous and throbbing. Then she steeled it. "Want to know why? Because I'm the girl who isn't in love with you. Remember me?"

Sherry looked at her with exasperation. "You know half the time I adore you and half the time I'd like to murder you. Maybe I'm in love."

The music stopped and they moved to their tables only to be brought up short as they saw Sherry's cousin Edgar sprawled in one of the chairs.

"Sit down Marcia," he said largely. "Nice little nook you have here. Champagne isn't bad either." He turned to her, pointedly ignoring Sherry.

Marcia suppressed a smile. "If I'm not too inquisitive, Edgar, who are you with?"

"You. Decided that a moment ago just after I gave up trying to remember why I was with."

"That's a break for some girl," Sherry observed.

"And besides," Edgar continued blandly, "I've got a mission. I've

got to save you from this monster. Tell me it isn't too late."

Marcia looked sad. "Alas, good sir, he's made me no improper proposals—the swine."

"What's the matter, Sherry," Edgar asked maliciously, "Are you slipping?"

"Hurry up stooge—get drunk and go to sleep."

Edgar patted Marcia's knee. "Horrible fellow," he told her confidentially, "has been ever since a boy. And he drinks. Like a fish. Like two fish, I'll go further—"

Sherry stood up. "Not with us you won't. Taking Marcia's arm he propelled her to the bar. "Want to stay in this place?" he asked.

"Where else?"

"Oh, I don't know—Ciro's—the Casino—"

"Why is it," Marcia began plaintively, "the minute you go somewhere you want to go someplace else? You ought to settle down."

They seated themselves at the bar, oblivious to some acquaintances—Caroline Brent and Dick Marsh, who were beside them.

Diana's happily married again. She's Lady Moulton now. And to do Sherry justice he didn't have much trouble taking her away from me. I still don't see, though," he added with a grim smile, "how he escaped marrying her."

Marcia gestured carelessly. "Just like he's always escaped marrying anybody I suppose."

Jim's glance was sharp. "For heaven's sake, Marcia— He checked himself and assumed a professional air. "Hm. Let me see your tongue." Marcia obligingly stuck out her tongue. "Say ah-h."

"Ah-h."

"Cough." He put his ear to her chest.

"Very interesting." Sherry stood just behind them.

Jim straightened up and regarded him coldly. "Hello."

"Hello."

"I'd like to have another consultation," Jim said gravely to Marcia.

"I'd like to see your license to practise," Sherry put in sharply.

Jim dismissed him with a flicker of his eyes. "See you later," he said to Marcia. "I certainly hope my diagnosis of your case is wrong."

"Nice friends you pick up," Sherry reproached her.

"How was Caroline?" Marcia countered acidly.

"Do I detect a tinge of criticism in your tone?" Sherry asked with idle interest.

She twisted her handkerchief savagely in her fingers. "Sherry, I think I hate you at this moment."

Edgar burst in on them bearing in tow a large rather burly looking creature. "Marcia! You're saved. Meet Mr. Battling Duffy—champion light heavy-weight back-peddler of South Brooklyn."

Duffy shuffled his feet bashfully. "Edgar now laughed uproariously and pointed to Sherry. I've just paid Duffy ten dollars and he's

going to take Sherry outside and knock his block off."

"No I aint. Mr. Warren and I are old buddies."

"We certainly is," Sherry said, heartily shaking Duffy's hand.

Edgar moaned "Wouldn't you know it."

Marcia stepped up. "Oh, Mr. Duffy, would you show me how to backpedal?" she asked breathlessly.

"Would you? Come on, let's get out of here—just you and I. Maybe you're my Dream Prince come true at last."

Duffy grinned. "I don't know about that 'Dream Prince,' he said uncertainly.

"And in the interests of this Perfect Love Match," Sherry asked incisively, "I suppose I'm to contribute my blessing—and my roadster?"

"Oh, Sherry. Thanks so much," Marcia cooed. "Where are the keys?"

He handed them over with a confident smile. "All right. Have your little joke. I'll be waiting for you here by the fire with my pipe and my memories—for ten minutes."

Marcia's eyes were hard glittering stones. "Better leave out the memories. It might get too crowded. Shall we go, Mr. Duffy?"

Then, before Sherry could so much as blink his astonished eyes she had left with Duffy in her wake.

(Marcia has called Sherry bluff and really left with Duffy. Does she plan to teach Sherry a lesson? Where is she going with the prize-fighter? Don't miss tomorrow's thrilling installment.)



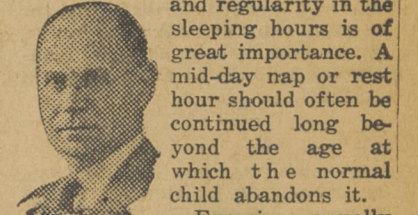
He assumed a professional air. "Hm. Let me see your tongue."

Problem Children Need More Rest

Correct Amount Of Rest And Exercise Require Careful Study

By Dr. E. A. Farrington, Director, Bancroft School; Secretary, Special School Association

Rest for retarded children should be individually studied and applied. In general, problem children need more rest than the normal average, and regularity in the sleeping hours is of great importance.



A mid-day nap or rest hour should often be continued long beyond the age at which the normal child abandons it.

Exercise usually requires deliberate planning. The retarded child often shirks exercise. This may be rectified by arranging fixed hours for open air walks and games, or for interesting exercises or free play in the gymnasium.

Massage in selected cases is always useful. It increases the circulation, improves local nutrition, and stimulates the elimination of waste products from the tissues.

In the last few years, physiotherapy, or the application of physical means such as baths, heat, cold, light, ultra-violet rays and electricity, to aid the curative process, has been used with increasing benefit in raising the health and nutrition level of problem children.

By various means outlined, the physical condition of the backward child is gradually improved, thus enabling him to progress faster in his studies, and to make them of greater and more lasting benefit to him.

My Favorite Recipes

by Frances Lee Barton

BRIDAL parties call for cakes as lovely as bridal lace—delicate white masterpieces with creamy frostings.

Bride's Cake
3 1/2 cups sifted cake flour; 3/4 teaspoon baking powder; 3/4 cup butter or other shortening; 1 1/2 cups sugar; 1 cup milk or water; 2 teaspoons vanilla; 4 egg whites, stiffly beaten.

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla; fold in egg whites. Bake in greased pan, 11 x 7 x 3 inches, in slow oven (325° F.) 55 minutes, or until done. Spread Boiled Frosting on top and sides of cake. Sprinkle with shredded coconut, if desired.

Anniversary Cake
3 cups sifted cake flour; 4 teaspoons baking powder; 1 teaspoon salt; 3/4 cup butter or other shortening; 2 cups sugar; 3/4 cup milk; 1/2 teaspoon vanilla; 8 egg whites, stiffly beaten.

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with water, a small amount at a time. Beat after each addition until smooth. Add vanilla. Fold in egg whites. Bake in three greased 9-inch layer pans in moderate oven (375° F.) 25 minutes, or until done. Frost with Boiled Frosting (double recipe).

Dixie White Cake
3 cups sifted cake flour; 3 teaspoons baking powder; 1 teaspoon salt; 1/2 cup butter or other shortening; 1 1/2 cups sugar; 1 cup water; 1 teaspoon lemon extract; 1 cup shredded coconut; 4 egg whites, stiffly beaten.

Sift flour once, measure, add baking powder and salt, sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with water, a small amount at a time. Beat after each addition until smooth. Add lemon extract and coconut. Beat until well mixed. Fold in egg whites gently, but thoroughly. Bake in greased 8 x 8 x 2 inches, in moderate oven (350° F.) 1 hour and 15 minutes, or until done. Frost with Boiled Frosting.

Boiled Frosting
1 1/2 cups granulated sugar; 2/3 cup boiling water; 1/2 teaspoon light corn syrup; 2 egg whites, stiffly beaten; 1/8 teaspoon salt; 1 teaspoon vanilla; or 1/2 teaspoon each vanilla and almond extract. Combine sugar, water, and corn syrup. Place over low flame and stir constantly until sugar is dissolved and mixture boils. Continue cooking until a small amount of amount forms hard ball in cold water or spins a long thread when dropped from tip of spoon (238° F.). Pour 1/2 of syrup slowly over egg whites, beating constantly. Cook remaining syrup until a small amount forms hard ball in cold water (254° F.). Beat salt into egg white mixture, add second syrup. Add flavoring, continue beating until cool and stiff enough to spread. Makes enough frosting to cover tops and sides of two 9-inch loaves.

FLASH!

Wiley's Padan's striking cartoons of movie stars start this week. See the first one on the Editorial Page and you'll resolve to follow them weekly.

Fifth Avenue Fashions



Nautical pennants of bright colors trim this peplum blouse of mercerized crocheted cotton. This signal success, and one that all the smarties will be wearing this summer. The little flags are made separately and applied to the blouse, so the sweater can be denuded upon an instant's notice—if, for instance, you should want to hoist another string of flags.

Address The Crochet Bureau, Dallas Post
For FREE instructions to crochet this collar.

FASHION FLASHES

By MARY LOUISE KENT



3239—For smart Juniors—cool sheer cotton was used in the original model from which this pattern was cut—it is very easy to make either with or without the shirred panel—which is rather swanky just now—the yoke and short sleeves cut in one—and it will make up nicely in pique, gingham plaids, seersucker and in fact any of the summer fabrics—Sizes 11, 13, 15 and 17 years. Size 15 requires 3 1/2 yards of 35 inch material and 3/4 yard of 35 inch contrasting—

3264—Wrap around apron dress—delightful, simple to make—to slip on—to launder and so very useful—nothing could be nicer to wear around the home or even over your bathing suit—to and from the beach. Sizes 16 and 18 years, 36, 38, 40, 42 and 44 bust. Size 36 requires 4 1/2 yards 39 inch material and 3/4 yard contrasting 39 inch—

Mary Louise Kent will be pleased to answer any personal inquiry, you may address to her—on any subject relating to your wardrobe, without cost to you.

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FOOD MARKET Advice-

THE Fourth of July inaugurates the real picnic season and with it the season for cold plates. What better cold foods can be found for hot days than the succulent WATERMELON, cold fried or stewed CHICKEN, stuffed EGGS, ready to eat meats, salads and fruits.

Eggs Good Summer Food
Although first quality EGGS are slightly higher, eggs are very reasonable and a food that appeals to summer appetites. The breakfast egg has increasing appeal as that of the cereal wags. Egg dishes for lunch or supper mean a minimum of time in the kitchen for the housewife. Angel cake is the ideal accompaniment to fruit, ice cream, soft custard or gelatin desserts. The left-over yolks can be used for thick, rich soft custards, baked puddings, scalloped dishes, French toast, coating croquettes, gold cake, and many other dishes. Angel cake is easy to make and inexpensive if your hand is light, your oven cool and you use your yolks of eggs.

Butter Cheaper than Last June
BUTTER is now cheaper than it was a year ago. Many people who got in the habit of using it sparingly can now enjoy being generous with it. SUGAR prices have again risen a fraction. The prospect of a good wheat crop has prevented further increase in the price of FLOUR.

Vegetables Cheap
Read through a long alphabetical list of vegetables and the answer to most is nearby, plentiful, cheap, from BEANS and BEETS, CABBAGE, CARBOTS and CAULIFLOWER to PEAS

and SPINACH, POTATOES are cheap and ONIONS again cheaper than in months.

Choose Melons
When you visit your market choose MELONS, CANTALOUPES for cheapness, good ones are fragrant—HONEYDEWS and HONEYBALLS for sweetness and WATERMELONS for coolness and refreshment and be sure to save the rind for pickling. Serve all melons cold.

California VALENCIA ORANGES in the small sizes are cheap. Excellent PLUMS are in market. It is still a bit early for preserving CHERRIES but the time will soon be here. BLACKBERRIES and RASPBERRIES are moderate in price. HUCKLEBERRIES fairly high. A few late or ever-bearing STRAWBERRIES are still available.

Meats Moderate—Fish Plentiful
BEEF, VEAL and PORK are moderate in price, LAMB is relatively higher but still a good value. FOWL, FRYING and BROILING CHICKENS and DUCKLINGS are very attractively priced.

FISH and SEAFOOD will be varied, plentiful and moderate in price. Here is a menu* made up from seasonable foods which are moderate in price.

Picnic Meal
Cold Fried Chicken Stuffed Eggs
Buttered Rolls Whole Tomatoes
Celery Olives
Watermelon Cookies
Hot Coffee Gingerale or Root Beer

* This menu tested and tasted in the A&P Kitchen.