

WHERE THEY YAYED

ARTEMUS WARD'S FAMOUS VISIT
TO THE SHAKERS.

Wordly Man Finally Made Discovery
That All Members of the Com-
munity Were Not Averse
to Innocent Fun.

"Mr. Shaker," said I, "you see before
you a Babe in the Woods, so to speak,
and he axes a shelter of you."

"Yay," said the Shaker, and led the
way into the house, another being sent
to put my horse and wagon under
kiver. A solum female, lookin' some-
what like a last year's beanpole stuck
into a long meal bag, cum in and
axed me I athirst and did I hunger?
To which I asserted, "A few." She
went off, and I endeavored to open a
conversation with the old man.

"Elder, I spect?" said I.

"Yay," he said.

"Health's good, I reckon?"

"Yay."

"Storm nigh, siz?"

"Yay."

"If the storm continues there'll be a
mess under foot, bay?"

"Yay."

"If I may be so bold, kind sir, what's
the price of that peccolour kind of
wesket you wear, includin' trimmings?"

"Yay."

I pawed a munit and, thinkin' I'd
be fuselous with him and see how
that would go, I slapt him on the
shoulder, burst into a hearty lart, and
told him that as a yayer he had no
living ekel.

He jumped up as if bilin' water had
been squirted into his ears, groaned,
rolled his eyes up tords the seallin'
and sed:

"You're a man of sin!"

Then he walked out of the room.

Directly thar cum in two young
Shakeresses, as pretty and slick look-
in' galls as I ever met. It was troo
they was drest in meal bags like the
old one I'd met previlsy, and their
shiny, silky hair was hid from sight
by long, white caps, such as 'spose
female goats wear; but their eyes spar-
kled like diamonds, their cheeks was
like roses, and they were charmin'
enuff to make a man throw stuns at
his grandmother if they axed him to.
They commenst clearing away the
dishes, casting shy glances at me all
the time.

I got excited. I forgot Betsey Jane
in my rapter, and sez I:

"My pretty dears, how air you?"

"We air well," they solumly sed.

"Where is the old man?" said I, in
a soft voice.

"Of whom dost thou speak—Brother
Uriah?"

"Yay," I said.

"He has retired."

"Well, my pretty dears," sez I, "let's
have some fun. Let's play puss in the
corner. What say?"

"Air you a Shaker, sir?" they asked.

"Well, my pretty dears, I haven't
arrayed my proud form in a long
weskit yet, but if they was all like
you perhaps I'd jine 'em. As it is, I
am willing to be Shaker protemporary."

They was full of fun. I sed that
at first, only they were a little skeery.
I tawt 'em puss in the corner, and
sich like plase, and we had a nice
time, keepin' quiet, of course, so that
the old man shouldn't hear. When we
broke up, sez I:

"My pretty dears, ear I go, you have
no objections, have you, to a inner-
sent kiss of partin'?"

"Yay," they said, and I-yayed.—
Charles F. Brown.

Empty Gallantry.

Mrs. O. H. P. Belmont in a recent
address advised young women never
to marry men who did not believe in
universal suffrage.

Mrs. Belmont, in a later application
of this advice, said:

"Choose a husband as you would
choose a friend. It isn't gallantry you
want—it is sympathy and apprecia-
tion. These gallant men are very sel-
dom appreciative; they are very sel-
dom, indeed, of much account. Their
gallantry, as a rule, takes the silly,
empty form of Mr. Buggins'.

"Mr. Buggins came home from the
club in his usual condition and Mrs.
Buggins said to him:

"William, I'm ashamed of you!"

"Mr. Buggins gallantly answered, as
he tried to light a fresh cigar from
the stub of his old one:

"Better my wife—hic—should be
'shamed of me than I should be—hic—
'shamed of my wife.'"

Ruth Was Temporarily Absent.

A Clay Center mother was in the
house of a neighbor, visiting. The
child was out in the front yard with
several others, playing.

"Ruth, Ruth! Are you there?" called
the mother.

"No, mamma; not now," answered
the child.

"Well, when you do come," replied
the mother, "let me know right away,
for we must go home before it gets
dark."

The visiting went right on, the play-
ing went right on, just as if there
had been no interruption.—Kansas
City Journal.

An Unfair Advantage.

"Have you confessed all your sins?"
asked the preacher, solemnly.

"I guess I've about cleaned up," was
the feeble response of the sick parish-
ioner.

"How about those fish stories you
are so noted for?" continued the pas-
tor. "Were they all true?"

The sufferer's face took on a look
of anguish and disgust. "Parson," he
muttered, "that's a mighty mean ad-
vantage to take of a dying man!"—
Cleveland Leader

HELD PRISONER IN AUTO BY BULLDOG

BRINDLE CANINE STANDS GUARD
FOR TWO HOURS WHILE AR-
TIST AWAITS RELIEF.

UNDER CAR WHEN ATTACKED

Animal Twice Dodges Machine of
Would-Be Rescuers, Then Finally
Runs Off at Master's Merry
Whistle.

New York.—Samuel E. Kurtz, an ar-
tist, who lives in Manhattan terrace,
Flatbush, spent an entire day trying
to find a brindle bulldog which for
two hours at midnight kept him a
prisoner in the tonneau of his auto-
mobile after the car had broken down
in such a way that to fix it Mr. Kurtz
must have lain down beneath it.

That was what he was doing when
the bulldog hove in sight, and he es-
caped into the tonneau of his car only
after the loss of a bit of trousers leg
and much dignity.

Mr. Kurtz and his wife and young
daughter Virginia had gone for a
long ride and were returning home
at 11 o'clock at night when the car
became disabled about half a mile
from the artist's home. Mrs. Kurtz
took Virginia home by trolley car.

Mr. Kurtz agreed, and, divesting
himself of his coat, spread his repair
tools conveniently on the ground, and
stretched himself under his car to ef-
fect repairs.

The arrival of the bulldog followed
closely upon the departure of Mrs.
Kurtz and her daughter, and when the
artist had scrambled into the tonneau
to safety his wife and daughter were
were too far away to hear a call for
help. All Flatbush was asleep at this
hour, so Kurtz tried to cajole the dog.

With a growl the dog lurched for-
ward, and with a yell the artist sprang
back into the tonneau, the dog's jaws
snapping together less than an inch
behind him. By this time it was 11:30
o'clock, and from then until nearly 1
the artist sat in the tonneau hoping
that the dog would weary and go
away. With his tools all in the road
there was nothing in the car that Mr.
Kurtz could throw at his captor.

After nearly two hours in the car
Kurtz heard the sound of an automo-



Kurtz Tried to Cajole the Dog.

ble's exhaust down the road. As it
drew near he yelled to the driver:

"For heaven's sake run over that
brute. He's got me treed here."

There was a laugh from the other
car and the driver backed away and
rushed at the bulldog full speed. The
dog disappeared under the car, but
arose behind it barking and unhurt.

Again the automobile was aimed at
him and again the dog emerged un-
harmful. At last the newcomer grew
tired of his job and, declaring that he
couldn't hit the dog, put on power
and drove away.

For half an hour or more Mr.
Kurtz sat a prisoner, and then along
the street came a belated citizen,
whistling merrily. At the sound the
dog pricked up his ears and dashed to
the newcomer, springing up and show-
ing, as only a dog can, how glad he
was to see him.

The artist called to the man, who
admitted that the dog was his, and
then Mr. Kurtz recounted his night's
experience. The man laughed loud
and long, and when the artist asked
his name refused to give it. However,
when he walked off in the darkness
the dog went with him, and after an
hour's more work the artist repaired
his car and drove home.

He slept late next morning, but his
waking hours were spent in a hunt
for the dog. It was unsuccessful, but
the artist declares he will continue
the hunt until he finds that canine if
it takes all summer.

Ancient Mining Company.

At Falun, Sweden, are the headquar-
ters of a mining company with a his-
tory so remote that the date of its
origin cannot be definitely fixed.

BOY AERONAUT IN FOG STRANDED IN SWAMP

STRUGGLES THREE HOURS TO ES-
CAPE DROWNING AND DIS-
CARDS MOST OF CLOTHING.

New York.—Sailing through the air
enveloped in an impenetrable fog so
dense that he completely lost his
bearings, Frank W. Goodale, the To-
ledo boy aeronaut, was stranded on
the Jersey meadows the other after-
noon and almost drowned in a marshy
spot near Kingsland, where he and
his machine landed.

Discarding his clothing and dis-
mantling his machine, that progress
might be easier, Goodale, though abso-
lutely ignorant of his whereabouts,
did heroic work for three hours and
by sheer grit and energy managed to



Did Heroic Work for Three Hours.

propel his flying machine several
miles over marshlands and streams,
until he eventually reached Kings-
land, where he collapsed and was at-
tended by a physician.

Goodale has been exhibiting at an
amusement park for several weeks,
and his engagement ended there on
the day of his adventure. He was
told to appear the next day at Hill-
side park, near Belleville, on the out-
skirts of Newark. Goodale deter-
mined to fly the eight miles between
the two parks. He got away from the
amusement park about 4:30 o'clock.

After five minutes of flight Goodale
ran into a dense fog, and in the
gloom lost his way. He directed his
machine close to the earth, and found
himself near Homestead, N. J., where
he inquired of several men the direc-
tion of Newark. They shouted to him
that he was headed in the right di-
rection. He encountered dense gloom
again and rightly determined that he
was passing over the Jersey meadows.

The fog and dampness deflated the
gas of Goodale's machine, and it be-
gan to sink. Then, without warning,
the engine stopped and Goodale and
his airship descended violently on the
marsh land.

Goodale said afterwards that he
sank in the mud and water up to his
waist, and only by the exercise of all
his strength was he able to save him-
self from drowning. He drew him-
self up on the airship, cast off his leg-
gings, shoes and clothing until he was
all but disrobed.

WHALE SWIMS OFF WITH BOAT

Newly-Married Couple Are Rescued
After Exciting Chase of Twen-
ty Miles.

Seattle, Wash.—Mrs. and Mrs.
John Greenleaf, who has been spend-
ing their honeymoon living in a house-
boat, were given a fast ride of 20
miles behind a young fin-back whale
near Port Angeles.

The houseboat was erected on a
float made of eight logs, each 30 feet
long and fully a foot thick. The boat
was securely anchored in a little cove
by two heavy cables. To prevent its
breaking away in case of storm,
chains were hung from the logs to an-
chors buried in the sandy beach.

It is believed the whale was playing
at night in the cove and, coming
up under the float, became tangled in
the loose anchor chains. Unable to
free himself, the big fish set the heavy
float careening until the cables parted.

A little after sunrise fishermen saw
the float and the houseboat swaying
as if it were by an earthquake. Then
the raft and all started for the ocean.
The fishermen were unaware the boat
was occupied until they saw the
frightened groom and his bride cling-
ing desperately to the sides of the
house. They cried out for help and
the fishermen headed their launch to-
ward the rapidly disappearing float
and followed at full speed.

About twenty miles out in the strait
of Juan de Fuca the float came to a
standstill. The fishermen soon came
up and rescued Greenleaf and his
wife.

The whale, barely thirty feet long,
had become pinched between two logs
and was dead.

Use for Empty Sirup Barrels.

Europeans have discovered that
American sirup barrels, once used,
are better than new ones. They are
used especially for the pickling of
meat and if of hard wood, even in
the United States, bring better prices
than new ones.

QUARTERBACKS ARE BELOW STANDARD

GOOD MEN FOR THE POSITION
SCARCE, ESPECIALLY ON
EASTERN ELEVEN.

WEST TO INVADE THE EAST

Maroons Will Meet Cornell and Try
to Wipe Out Last Year's Tie—
Michigan and Pennsylvania Game
a Hard Battle.

Good quarterbacks are scarce this
year on the gridiron and the work of
most of the coaches has been devoted
principally to develop players for this
position.

Especially are the big eastern
eleven weak in the quarterback posi-
tion, and no man has shown up in the
early games who compares with the
stars of former years. Yale probably
is best equipped for the position, but
Harvard, Princeton and Cornell see
the necessity for better work if they
want to grab the big games of the
present month.

With the Minnesota game, which
the Maroons rightly figured would be
their hardest in the west, out of the
way, the Chicago university boys are
getting into condition for the mighty
struggle they are to have with Cor-
nell at Ithaca, November 13. Last
year in Chicago the teams battled to a
tie on Marshall field. The experts say
neither team is as strong as it was
last season, so the eleven may go
into the fray about as evenly balanced
as they did in 1908. Cornell's defeat
by Fordham has given new hope to
Stagg and his men, but the wily direc-
tor of athletics and coach of the
eleven keeps warning his players that
they must not place too much confi-
dence on what some other team may
have done, but should prepare them-
selves for the right kind of battle.

One week after the Cornell battle
comes the game with Wisconsin,
which will be played in Chicago. Now
that the faculty at Madison has lifted
the ban from "Keckie" Moll, the star
quarterback, this game does not look
as easy for Chicago as it did, and
there is a likelihood of a fierce contest
when the Badgers and Maroons meet.
Moll had been suspended for partici-
pating in a hazing affair. Members of
congress, state senators and officials
and all kinds of people wrote letters
demanding that Moll be allowed to
take his place in the Badger line, so
there was nothing for the faculty to
do but consent.

Minnesota beat Nebraska 14 to 0,
but the Gophers knew they had been
in a fight when the game was over at
Omaha on October 16. The teams bat-
tled on even terms during the opening
half. The Cornhuskers put up a stiff
defense in the early stages, but lacked
vigor to carry it through the full 70
minutes of play.

Johnstone, the brilliant halfback of
the Minnesota team, was hurt, sus-
taining a fractured ankle in a mix-up
due to Temple's flying tackle. John-
stone will not play any more this sea-
son, if at all. The injury to Johnstone
was a severe blow to Minnesota, com-
ing as it did just before the game for
the championship with Chicago. His
dazzling end runs and returns of
punts before he was hurt amazed the
Nebraskans, and Stagg had been
coaching his men against just such
kind of work when the Minnesota star
was eliminated as a possible trouble
maker.

Up at Ann Arbor Coach Yost has
been getting Michigan into the proper
trim for its eastern invasion. The
Wolverines had little trouble in beat-
ing Ohio state, and showed great im-
provement over the contest with
Chase.

Purdue used the forward pass with
good effect in the game with DePauw
and carried off the honors, 15 to 12.

TYRUS COBB IS PERFECT SAYS THE GREAT WAGNER

Pittsburg's Wonderful Shortstop Pays
a High Tribute to the De-
troit Star.

Hans Wagner has expressed his
opinion on Tyrus Cobb. The great
German player stood in the lobby of
the Pontchartrain hotel chatting with
friends. He was asked what he
thought of Cobb.

"Cobb is the fastest man I have
ever seen," replied Honus. "I never
thought he could have that much
speed. I heard a lot about Cobb and
how fast he was, but he surprised me
by the speed he shows on the bases.
I wouldn't say that he is the fastest
man that ever played ball, because I
have not seen all of them, but he has
as much speed and a lot more than
any man I have ever played against."

"Cobb is what I call a perfect play-
er. He lacks nothing. There isn't a
thing that a ball player should have
that Cobb hasn't got and he's got a
bunch of things that no other ball
player has. He is perfect in every
respect. I can't find any weakness
and I see nothing that he could im-
prove on."

"But I don't think that Cobb is as
good as he can be or will be. He is
still a young man. He has not
reached his prime. Now, if he takes
good care of himself, and there isn't
any reason why he shouldn't, he will
be good for ten years to come. Cobb
has got a lot before him, and he
should be even better than he is now.
A man keeps on improving till he gets
to his prime, and Cobb has several
years to live before reaching his
prime."

ILLINOIS LEADER A STAR



Capt. Baum of the University of Illi-
nois eleven is one of the most ex-
perienced men on the team. He is a
tireless worker and seems to possess
the natural qualifications of a leader.
He plays left end and his work has
been highly satisfactory to his admir-
ers.

Duffy to Manage White Sox.

Hugh Duffy, part owner and man-
ager of the Providence team in the
Eastern league, and formerly member
of Comiskey's and Anson's teams, will
succeed "Billy" Sullivan as leader of
the White Sox next year. The salary
called for is said to be one of the big-
gest ever paid for a "first-year" job,
being close to \$12,000.

Sexton Resigns Presidency.

President Michael Sexton of the
Three I league resigned at the meet-
ing in Chicago, saying he would have
to give more attention to his private
business.

"GRAND OLD MAN OF THE MIDWAY"



Alonso A. Stagg, athletic director of
the University of Chicago, from mat-
terial that did not seem any too prom-
ising at the beginning of the season,
has developed another strong football
team for the Midway this year. Al-
though the wily coach hasn't as strong
a team as some of those that have
represented Chicago in former years,

it is not because of lack of good work
on his part. In the game with Illinois
Stagg demonstrated once more that
he is a wily general. He devised a de-
fense that successfully met the for-
ward pass and the inside kicking of
the enemy and showed that he knew
the strong points of the opponents as
well as he did those of his own eleven.

USES FOR THE SURPLUS MILK

Can Be Employed to Give Tone and
Strength to a Great Variety
of Dishes.

There is no real necessity for the
waste of milk that goes on in many
households where a larger supply is
so frequently needed that too much
is ordered regularly; or in the coun-
try, where the milk of one cow is an
excess for the family and yet not suf-
ficient to sell.

The uses of milk are manifold, and
saving means only a little matter of
looking into the variety of ways in
which it may be used.

Eggs poached in milk are more deli-
cate for the family and more nourish-
ing for the invalid, says an expert
nurse. Breakfast rolls dipped in milk
before reheating in the oven are made
much more crisp and desirable. A
very dry loaf of bread soaked in milk
and then rebaked will be so rejuvenat-
ed as to become almost a freshly
baked loaf.

For the dyspeptic member of the
family bread on which fast-boiling
milk is poured will not be an indiges-
tible supper. Indian meal should be
boiled with milk as a healthy supper
for little children, and eaten with
cream as a fat-producing diet for too-
thin children.

Rice and farina boiled in milk are
more nourishing than the carelessly
thrown together cereals cooked in
water. In boiling Indian meal for
fried mush milk or half milk as moist-
ener will facilitate the frying and pro-
duce a rich brown color and a deli-
cious crispness.

Morning's milk yields more cream
than evening's, and that taken at noon
yields least of all.



Flyspecks and dirt on mirror sur-
faces may be rubbed off with a cream
made of whitening and alcohol.

To clean gilt, try touching it up a
little at a time with a camel's hair
brush dipped in alcohol. Do not let
it dry, but rub off with flannel, which
should be changed frequently.

Bric-a-brac should be carefully dust-
ed before being washed in hot borax
water or soap suds in which a little
ammonia has been dissolved.

Remember that in every kind of
cleaning or polishing it is essential to
dust every crevice before beginning.
Most modern brassware is lacquered
and needs only to be wiped off with a
damp cloth. Work quickly and do not
let the surfaces get wet.

Unlacquered brass, if not rubbed
up with one of the good patented
brass polishes, can be washed in
warm soap suds, then rubbed with salt
and vinegar put on with a piece of
flannel. Lastly polish with dry whit-
ing.

If the floors of a closet are wiped
off with gasoline or benzine after be-
ing scrubbed it helps to keep off in-
sects.

Pork Cutlets.

Braise six pork chops until they
are tender. Cover them and make an
onion sauce, stewing the onions until
the sauce is thick. Pass the sauce
through a sieve, season with salt, pep-
per and a teaspoonful of lemon juice.
Now cut the meat from the bone and
trim neatly. Dip each cutlet in the
onion sauce, covering them thickly,
then roll in bread crumbs, dip them
in beaten egg, then in bread crumbs
again. Fry brown in deep lard. Drain
on brown paper and serve with a hot
apple or tomato sauce.

Lemon Sponge Cake.

One cupful sifted sugar, one cupful
cold water. Boil this till it becomes
a thin syrup, add this while hot to
beaten whites of five eggs. Beat this
20 minutes, then add the beaten yolks
of six eggs, one cupful sifted flour
added slowly, grated rind of one lem-
on, and piece of one-half lemon.
Make a boiled frosting, add one-half
the juice of one lemon. Use a square
tin for cake frosting top.

Have the oven just warm when cake
is put in, increasing the heat gradu-
ally, baking one hour.

To Plank Fish.

To plank fish in a gas oven rub
the board as usual with salt and put
it to heat under the flame. As soon
as it is hot put on the fish, skin down-
ward, fold over the thin part of the
fish, brush with melted butter and put
it into the place for broiling just as
far from the flame as possible. Turn
the flame high until the fish is
browned and then turn it low and
cook slowly for half an hour. Any
fish at all is excellent cooked in this
way.

Date Dessert.

Put a layer of fresh cottage cheese
in a glass dish and sprinkle with a
little cream to make slightly moist.
Over this place a layer of chopped
dates mixed with one-third the amount
of chopped nut meats. Dust lightly
with granulated sugar, put in another
layer of the cheese, then one of dates,
and finish with a rather thick layer of
the cheese made slightly moist with
cream. Sprinkle with sugar and gar-
nish with a few walnut meats.

Port Byron Chili Sauce.

Put into a porcelain kettle two doz-
en large, ripe tomatoes, peeled and
sliced. Add 12 green peppers, red or
green (small), and eight onions
chopped fine, with nine cupfuls vin-
egar, four tablespoonfuls each gin-
ger and cinnamon, two tablespoonfuls
cloves and nine heaping tablespoonfuls
sugar. Cook gently for two hours;
cool and bottle.