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A Chance in the World

Opportunities Found by Those Who Seek Them

By BEATRICE FAIRFAX.

The picture of Opportunity knocking at the door has never appealed to me very forcibly. Real opportunity is much more likely to be found by the

man who seeks it than it is to go about seeking the man!

The people who complain that they might get ahead if they had a chance in the world probably would not recognize that chance if it stood full panoplied before them.

About the best means for making opportunity is to perceive it. Sometimes it lurks far in the distance, behind shifting clouds that hide it from any but a keenly discerning eye, and sometimes it lies at the end of tortuous paths to which only the most earnest effort leads.

Imagination is a wonderful force in the life of anyone who longs for the opportunity to get ahead in the world. No great undertaking leaps to life in one sweep of effort and is completed in a moment.

Imagination that can visualize a completed Panama canal or a finished etching at the same time that it plans out the concentrated effort to get them done is of the sort that makes for itself a place in the world.

Most of us abuse ourselves with fairy tales all through life. Some of us put ourselves to sleep at night with little wonder stories of splendid and beautiful things. Wonder tales would not be wasted if instead of imagining the things were coming to us we were to figure out ways of going to get them!

Imagination of a sane, constructive sort demands effort of a like type, and when you harness the two your success is a foregone conclusion.

Suppose you who read put my little theory into practice for just one day. Don't indulge in day dreams about the wonderful things which may be lurking just around the corner, but instead march just around the corner and see what little thread or clue you can find leading to success.

We have all heard about the western girl who has made a tremendous success catching butterflies for collectors; a number of people have made splendid livelihoods by cultivating nut trees in soil where those never grew before. Chicken farming, vegetable raising and all sorts of tasks so simple as to be unusual have netted ample support for people who have an imagination that can conceive of tasks other than conventional desk positions.

Have you some clever idea that can be turned into a marketable commodity? Do you see a place where the methods of your business office might be improved? Have you a little spare time in which you can do some simple task that will net you pin money?

Bring your imagination to bear on a practical use of your abilities. Out of cookies better than "mother used to make," and home-made marmalade and delicious pickles, three well-bred women, quite untrained to work, have recently built three separate thriving industries.

Never could they have done this if they had not possessed the imagination to see their chance in the world and the grit and determination to go after it.

If you wait to fall into luck you are likely to fall into nothing more than evil ways and the ill luck of conducting your life badly. If you visualize your chance and go after it, it may elude you for a time, but in the end you must necessarily achieve.

A chance in the world is a matter of the mind that conceives and then carries out its ideas to legitimate success.

Conquering a Devil Fish



Making a model of the Devil Fish in the American Museum of Natural History. The tail has not yet been added to the big creature.

By GARRETT P. SERVISS.

In the American Museum of Natural History you will soon be able to see a model of a monster "devil fish," cast from plaster of paris molds of the great creature, which was conquered and killed by Russell J. Coles, in a terrific fight, about a mile from Sanibel Island, off the gulf coast of Florida.

Mr. Coles fitted out an expedition for the express purpose of obtaining for the museum a superlative specimen of this kind of marine monster, and he and his crew risked their lives in as strange a battle between man and beast as has ever been recorded.

The description of it would have made Victor Hugo's electric chameleon bristle with extra fierceness. The "devil fish" (Mantia birostris, as the zoologists call him with Ciceroian grandiloquence), is not the giant octopus, the eight-armed horror of the seas, although that, too, often bears the same satanic cognomen, but it is the biggest and most voracious of the creatures named "rays," whose description in books of zoology may make sensitive readers shudder.

Its general form is that of a lozenge-shaped disk, with a cartilaginous skull, an enormous mouth, lidless eyes, a long tail like a whip, and, most dreadful of all, a pair of huge, wing-like flaps at the sides of its flat body, with which it envelops its prey, in a mucilaginous embrace before thrusting it into the vast horizontal mouth that resembles a broad entrance to a low cavern.

On each side of the great mouth is a flexible "horn," which can be rolled up when not in use, to sweep food into the gullet. A full-grown manta, an enormous measure twenty-five feet from tip to tip of its side-flap. The one killed by Mr. Coles measured eighteen feet.

These creatures will eat a man, if they can get him, with as little compunction as we feel in eating a chicken or swallowing an oyster. They will, on occasion, drag down a boat with their sticky flaps, and they will "fight like the devil." Mr. Coles says he has found that "both sharks and rays sometimes continue fighting long after both brain and heart have been pierced by lance and bullet, but that death is instantaneous when the spinal cord is severed at a certain spot just back of the brain."

So human intelligence has worked out a physiological fact which the sand-wasps know by instinct, and applies with scientific coolness to unfortunate spiders. Only the wasp's instinct is superior to the man's intelligence, since it makes the stab in such a way that the motionlessness and helplessness of death are obtained without its real presence.

In preparation for his great fight, Mr. Coles secured a special "spade-lance," with a keen-edged blade four inches broad. But in the struggle, when it came, the handle of this lance was broken off in the first rush of the mighty manta fish, and Mr. Coles had to achieve his victory with an ordinary whale-lance and twenty-three thrusts, every one of



This drawing by Albert Operti shows the relative dimensions of both fish and men. The wounded fish, in its rush to the surface, finds the boat on its back; each man is in his appointed place, and the lance is about to be planted.

which went home, and all of which together took twenty-two minutes of breathless fighting.

The victors had a gasoline launch, twenty-six feet long, with an eight-horsepower engine. As Mr. Coles remarks (and this is not by any means his first devil-fish): "To kill a manta perfect handling of the boat is necessary, and a proper crew is the first consideration in equipping an expedition." This seems to us as sound as a mathematical axiom, after reading his story in the Museum Journal.

There were six men in the crew, including Mr. Coles. He held the first harpoon, intended to catch and hold the fish for the lance; Captain Willis stood forward at his side with an auxiliary harpoon, Captain McCann steered the boat, a fourth man was ready to throw overboard the drag attached to the harpoon and then to put the lance into Mr. Coles' hand. A fifth ran the gasoline engine and the sixth had a bucket ready to bail out the boat.

Everyone was trained to work like a cogwheel in a clock. They ran into a school of manta fish. They got into a fortaste by running straight into the head of a big bull manta. The collision lifted the bow a foot out of water, and the propeller forced the boat right up on the creature's back, while "the two great, black fins were flung madly into the air, almost meeting over our heads and deluging us with many gallons of water."

Another manta, rushing out of the depths, gave the boat a blow that turned it nearly end for end. The engineer kept the engine going at full speed, but the propeller blades were not catching the water now, and for a short distance we were carried

on the broad backs of the two monster devils of the sea.

Not a harpoon had yet been thrown. This was only an incidental skirmish, for Mr. Coles was looking for still larger game. Other mantas made their appearance. After cruising among them for two hours Mr. Coles at last selected his intended victim.

Running alongside two harpoons were flung into the creature's side and the drag kept it from running away. Then began the real fight. The big manta charged the boat. Mr. Coles met it with a thrust of the spade-lance. The blow was not mortal and the manta passed under the boat, breaking off the handle of the lance. Mr. Coles seized a whale-lance, and renewed the battle as the manta rushed again at the boat. Then he saw that the safest place would be on the creature's back.

So well was the steering done that every time the manta plunged a short distance and was brought up by the pull of the drag the boat was squarely on its back.

Every time the great fish rose Mr. Coles plunged the lance into it. The victim was a female and its mate was at hand helping with an occasional head-on blow that nearly capsized the boat, but at last the stricken creature turned over dead. When they got to the beach they saw on the surface of the water where the fight had raged a dark-red patch two acres in extent, with thirty pelicans small fish that had collected there, as vultures assemble on a battlefield.

When the huge model is ready to be seen in the museum you can recall as you look at it this story of a sea fight.

Sandwich Filling

It is claimed that one Lord Sandwich was the first to conceive the idea of placing a slice of boiled ham between two slices of bread. Whoever it was that popularized the sandwich idea was a public benefactor. Since the introduction of the sandwich there have been many departures from the ham as a filler, although it still holds the lead.

Cut bread for all sandwiches thin, trim off the crust and shape as desired. Spread one slice with high grade oleomargarine, the other with the filling. Fit the slices together, cut sandwich in two and wrap each sandwich in waxed paper.

Cream Cheese. Work the very best creamery cheese smooth with a fork, season with prepared mustard. Reduce to a paste with vinegar and spread.

Melted Cheese. Melt one teaspoon butter; add a cup of cheese chopped or sliced, one-fourth teaspoon of paprika, one-fourth teaspoon of mustard and a few grains of cayenne. When the cheese is melted and smooth, stir in the yolks of two eggs well beaten, to which a cup of this cream has been added, and salt to taste. Pour in shallow dish to cool and serve cold between slices of buttered white bread.

Sausage. A highly nutritious filler is any one of the numerous dry sausages now on the market. The sausages must be sliced very thin and is nice on some of the heavier breads.

Pork Sausage. Fry sausage until brown, cool and mix with sweet peppers or chopped pickles spread for sandwich. Cover with lettuce leaf and add buttered slice of bread.

Salad Sandwiches. Any cold cooked meat or reliable canned meat may be chopped and mixed with celery, cabbage or cucumber seasoned to taste, mixed with a mayonnaise dressing and put with a lettuce leaf between slices of bread.

Summer Styles

Black and white were never so smart as now.

Various shades of brown promise to be popular this fall.

The rather severe waists are used for sports and country wear.

Large quaint brooches are being worn with the new neckwear.

Brassieres are more closely fitted than ever and more elaborate.

Snake or asp rings set with semi-precious stones are very popular.

Striped or plaided collars and cuffs appear on pongee-colored dust coats.

Collars are very ample, some of them extending almost to the waist.

All-white skirts, like all-white dresses, are more than ever in favor.

Painted white kid and navy taffeta make a pretty combination for a handbag.

Broad sailor hats of silk beaver are one of the latest millinery wrinkles.

There is quite a wonderful range of yellows among the fashionable colors of gloves.

There is an almost unlimited number of combinations that can be used for cotton frocks.

The frill of a white batiste blouse may be edged with white, rose or Copenhagen linen.

Miniature birds travel in procession around the crowns of some of the new sailor hats.

The smartest evening gown a woman can have is made of some sheer black material.

The balloon skirt is losing ground and we may expect the limp frock to be the fashion very soon.

The three or two-piece suits are more favored by the fastidious woman than the one-piece gown.

A novel trick is the use of black or colored velvet ribbon stitched on frocks of handkerchief linen.

Many changes in the appearance of a gown can be effected by varying the neckwear which is worn with it.

Shortcakes At Their Best

Berry shortcakes form a delicious and tempting dessert for the warm-weather menu. The suggestions here offered for preparing them in appetizing forms will doubtless prove decided novelties to the average housekeeper.

The evolution of the shortcake has brought into existence a dish very different from that made with the simple biscuit crust and layers of luscious, crimson fruit. The genuine shortcake of olden times is seldom seen nowadays.

Perhaps the best shortcake was made by the famous old colored cooks of the south, whose very name is now becoming a tradition. Thrifty New England housewives could seldom find "heart" to use enough of the sweetest, best butter of the land with the liberality that the rich shortcake demands; though it is true that they made a delicious buttermilk cake.

For a genuine southern shortcake, take three cups of flour, half a teaspoonful of salt, two heaping teaspoonfuls of baking powder (or its equivalent of baking soda and cream of tartar), one-half cupful of the best butter, and sufficient rich milk to form a soft dough. Sift the baking powder, salt and flour together; rub the butter in with the finger tips, and add the milk. Work quickly, handling the dough as little as possible. Roll into a thin sheet and bake in a round greased pan in a very quick oven. (Brush over with melted butter before putting into the oven, so that the crust will not harden.) While the cake is baking, take two boxes of berries, hull them and divide the larger fruit from the smaller. Slightly crush the smaller fruit and sprinkle liberally with powdered sugar. When the cake is removed from the oven, allow it to cool slightly, then split open, spread with softened butter, and cover with a layer of the large berries. Dust with powdered sugar; pour over half the crushed fruit and syrup, place the upper half of the cake on top, and pour over the rest of the fruit. Have the oven moderately warm; place the cake in it for four or five minutes, and send to the table covered with powdered sugar. This cake, warm and fresh, eaten with the accompaniment of thick cream, will linger long in the memory of those fortunate enough to partake of it.

There is a French berry cake which somewhat resembles a Charlotte russe to which strawberries or other fruit have been added as an after-thought. It consists of layers of delicate, fresh sponge cake, put together with layers of sweetened whipped cream and berries. It is very easily made. First prepare the sponge cake. As the sweetened berries and cream are rich themselves, a rather plain water sponge cake is generally preferred. The following will be found an excellent formula: The ingredients required are four eggs, half the weight of the eggs in sifted flour, the same weight as the eggs in sugar, the juice and grated rind of half a lemon, and two tablespoonfuls of water. After weighing the flour and sugar, separate the eggs. Beat the yolks and sugar together until very light; add the lemon and water with half the flour, which has been previously sifted three times. Beat the whites of the eggs until they will stand alone; add half of them to the cake batter; add the rest of the flour and sugar, fold in the rest of the whites. Pour into two ungreased layer-cake pans and bake in a moderate oven. As soon as the layers have cooled, spread with sweetened whipped cream to the depth of half an inch and cover each layer with large, ripe berries. If the cream has been sufficiently sweetened and the fruit is ripe and fairly sweet, no additional sugar will be required.

To prepare whipped cream for shortcake, the housewife must remember that thick or "double-thick" cream, as it is called, is required and that it must be thoroughly chilled before it is whipped. A pint of cream increases to quite double its bulk when whipped, and a large bowl or cream-whip utensil should be used for whipping. Begin by beating slowly, and increase the swiftness of the stroke as the cream begins to thicken. Do not beat too long or too vigorously, for such beating may result in a pat of unsalted butter instead of a tempting bowl of whipped cream.

Still another variety of cake is made from any good plain or cup-cake batter, baked in layers, as in the previous recipe. The filling is composed of berries and powdered sugar, and the top layer is covered with a meringue made from the stiffly whipped whites of two eggs, beaten with two tablespoonfuls of powdered sugar. Return the cake to a very moderate oven for the meringue to brown lightly and serve cold, with thick chilled cream.

For most of the cakes mentioned, with the exception of the first one, one quart of berries will be sufficient; and the amount of sugar used in connection with them must of course be determined by the acidity of the fruit.—Virginia C. Lee in Mothers' Magazine.

Vaccine for Whooping Cough

By WOODS HUTCHINSON, M. D.

Trivial as it sounds and seems, on account of the many serious after-effects in lungs, nervous system and heart, to which it may lead, whooping cough is a thing well worth keeping away from in the first place, and of treatment with most watchful care and oversight if it be caught. The little sufferer should be regarded as an invalid, with all an invalid's privileges and rights. The best and most appetizing of food, vacation from school, and all other duties; all the sleep that he can take, and breakfast in bed, and play either in the open air or on a well-sheltered porch, all the time that he is not sleeping or eating.

It is a peculiarly difficult disease to either avoid or control for several reasons. One is its comparative lightness, seldom keeping its little victims in bed for more than a day or so in the earlier stages of the attack, often not even that, so that it is hard to make parents believe that it is worth keeping children out of school for, or even away from social gatherings of other children.

Another is the length of time which it takes the disease to develop to the point where it can be clearly recognized. A child will often sniffle slightly for a week or ten days or even two weeks before the irritation piles up to the point of touching off a real explosion, and, unfortunately, all this early period is infectious. Finally, the disease itself is one of the longest winded of the little fevers. Never less than six weeks, and often eight, ten or even twelve, before the last whoop has been whooped.

This makes it one of the most troublesome of children's diseases for both parents, health officers and teachers, and although most boards of health make it a reportable disease and one which excludes children from school, the practical difficulties in the way of enforcing quarantine, in the sense of confinement to the house or even to the yard, of active, energetic youngsters, able and eager to run about and play with their friends, are so great as to be almost insuperable.

About the best that can be done is to bring pressure to bear from both ends, to warn parents of children with the whooping cough and to see that the school teacher or nurse warns the children themselves of the serious nature and danger of spreading the disease, and that if their children appear at school or in any public place or private house other than their own, the parents will be subject to prosecution and fined.

Secondly, to warn parents, teachers and children who have not contracted the disease, that the great danger is in personal contact, such as swapping pencils, or sticks of candy, or chewing gum, with the children who have it, and particularly of being coughed upon by a child in one of its paroxysms. If the affected children are kept away from school and not allowed to go into private houses and yards, as fortunately very few infections are caught in the open air and those only by direct personal contact, a good deal can be done to lessen the spread of the disease.

Our greatest hope and prayer, however, is for the discovery of a vaccine against the spread of the disease. And when some three or four years ago, after decades of fruitless search and experimentation, two French bacteriologists announced the discovery of the germ of whooping cough, it looked as if our prayers were about to be answered.

This wretched little bug, called from its discoverers the Bordet-Gengoux bacillus, has its special habitat and spawning ground just under the mucous lining of the windpipe in its upper part, close below the larynx or voice organ. And the irritation which it produces by growing there in the most ticklish part of the throat explains the fury of the paroxysms of coughing. Cultures were at once made and vaccines of dead germs prepared and while it is difficult to speak with positiveness, because whooping cough is an extremely "scattering" disease, taking one and leaving another, and seldom seizing more than about one in three of the children exposed to it, yet some very encouraging results in the way of prevention have already been secured.

One of the largest groups, covering nearly 1,500 children, was in New York City, in the children's hospitals under the direction of the Board of Health last year. Nearly 1,000 children who had been exposed to the disease were given the vaccine and their history followed up and compared with about the same number of exposed children, whose parents either refused vaccination or for other reasons did not receive it.

The number of vaccinated children who caught the disease was only about one-fourth as large as of the unvaccinated children who had been exposed to it. If we continue to get results like this the prospects look bright for stopping this great unnecessary suffering and pitiable slaughter of the innocents, and saving at least two-thirds of whooping cough's yearly child-tribute of over 10,000 victims.

Advice to Lovelorn

By Beatrice Fairfax

Tell Her How You Feel.

Dear Miss Fairfax: I have known a young lady for three years and have become greatly attached to her. Recently she asked if I cared to have her sever her friendships with other men. I replied in the negative, adding, of course, "I don't want you to go to cohabitate with them." She has told me that she loves me, and to all appearances she does, but I would like to know if she should not, of her own accord, discontinue with dancing, for I do not like to have her frequent such places. Would it be the best thing to tell her of my feelings? Tell her I dislike her acting thus? We are not engaged yet, but she has promised to marry within the next six months. F. A. J.

I think you can rely on your own judgment in this matter. You seem to be sensible and dignified and entirely free from petty jealousy. Your fiancée, for after all that is what this girl is, even if you have not made your engagement public, really ought not to go about with other young men, except in parties, groups of four or more. Explain your feelings to her and I am sure that since she volunteered to go so far as to give up her friendship with other men she will readily agree with you that she ought not to go about to public entertainments with them.

Do You Know That

Efficient muzzling of dogs will eradicate rabies? The protection of health of children is the first duty of the nation? Bad temper is sometimes merely a symptom of bad health? Insanity costs every inhabitant in the United States \$1 per year? The United States public health service has proven that typhus is spread by lice? Untreated pelagra ends in insanity? In the lexicon of health there is no such word as "neutrality" against disease? The death rate of persons under 45 is decreasing; of those over 45 is increasing?

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