

MEN OF IMMORTAL MEMORY

Many of the Works of the Greek Philosophers, Plato and Aristotle, Are Still Preserved.

Plato (427-347 B. C.), the celebrated Greek philosopher, taught that the true source of knowledge is the reason, observes an exchange. According to his teaching, we come to consciousness through innate ideas developed by contact with the outer world through senses. He distinguished between empirical knowledge and reason, and divided philosophy into logic, metaphysics and morals. He was the first to attempt the construction of philosophic language; to develop an abstract idea of knowledge and science; to state logically the properties of matter, form, substance, accident, cause and effect, reality and appearance; to describe the divinity as a being essentially good, and tell of his moral attributes. He taught that matter is an eternal and infinite principle; that God is the supreme intelligence, incorporeal, without beginning, end or change, and that the soul of man is immortal. Aristotle (384-322 B. C.), another celebrated Greek philosopher, was the pupil of Plato and the teacher of Alexander the Great. He makes logic the instrument by which all general knowledge is obtained. He enlarged the limits of philosophy to include all sciences except history. He taught that nature is a machine, active through deity or a first cause.

CATFISH CLIMB SMOOTH WALL.

Certain Species Equipped With a Peculiar Suction Apparatus That Makes Feat Really Easy.

An interesting account of the climbing catfish of Columbia (Ageres marmoratus) was published a few years ago by R. D. O. Johnson. These fish can climb, by means of suction apparatus, not only up the steeply-inclined bed of mountain torrent, but even up a smooth, vertical surface. Mr. Johnson saw some of them climb a vertical distance of 18 feet in half an hour, up a wall of rock over which trickled a thin film of water.

In connection with a recent publication of this article, G. K. Noble states that other species of fish are known to climb in the same manner. Several of these occur in the Himalaya. Nemachilus rupicola, and perhaps other species of mountain cyprinids, adhere to the rocks by means of their smooth ventral skin and enlarged lips. The silurid genera Pseudocheneis and Glyptosternum cling by means of a well-developed abdominal sucker.

The mountain torrents of the Himalaya form the nursery for many species of frogs. Their tadpoles, like the fish, have become adapted to their location; some cling by means of their lips and ventral musculature, while others possess a well-developed ventral sucker.—Scientific American.

How It Looks to One Pair of Eyes.

It is delightful to think how new everything is, spite of description. Never believe . . . that there is an old world. There is no such place, on my honor! You will find England, France, Italy, and the East, after all you have read and heard, as altogether new as if they were created by your eye, and were never sung, painted, nor bewritten—you will indeed. Why—to be sure—what were the world else? . . . Pen and ink cannot take the gloss off your eyes, nor can any man look through them as you do. I do not believe the simplest matter—sunshine or verdure—has exactly the same look to any two people in the world. How much less a human face—a landscape—a broad kingdom? Travelers are very pleasant people. They tell you what picture was produced in their brain by the things they saw. . . . How it looks to one pair of eyes; would be a good reminder pencilled on the margin of many a volume.—N. Parker Willis' Rural Letters.

"Land of the Mind."

A French author once coined the phrase: "The land of the mind." It is a realm that many of us have forgotten. There the imagery is real; there death is unknown, and the only riches are men's thoughts.

With every age it grows in splendor. Dickens, Milton, Shakespeare, Hugo—these and countless others have left their all for those who travel there.

The demands of existence have blinded some of us to the joys that lie in such travels. As children we reamed the fields of imagination, but now we believe only in the material. Yet we call ourselves wise.

The dreary nights of winter are ahead. Why not cheat them of their dreariness, and on the wings of literature journey to the Land of the Mind?—Portland Oregonian.

Ordered Maypole Cut Down.

John Endicott was the Puritan who caused a Maypole at Salem, Mass., to be cut down. Sent to Salem by a settlement company, Endicott displayed his stern opposition to all "vain amusements" by cutting down a Maypole, which had been put up by an earlier settlement attempted at Cape Ann by Rev. John White, who had been rector of Trinity church, Rochester, England. Endicott named the place Salem, the Hebrew word for "peaceful," and lectured the people on the folly of amusements. He was a most rigid Puritan in thought and manner. Endicott was commissioned governor of the colony.

ACCOUNT OF BABY

By MARGUERITE RAND.

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Little Mrs. Fenway sat alone in her pretty living room, too miserable even to wipe away the tears that rolled steadily down her cheeks. Unheeded, they splashed upon the new gingham dress that she had bought only a week ago because Tom liked to see her in pink and white. Even the baby's gurgling laugh out on the porch could not win a smile from her; indeed, it added to her wretchedness, for was not the baby, that most adorable bit of humanity, the cause of all her trouble?

"Oh, dear," wept Mrs. Fenway, "I wouldn't have believed that Tom could be so brutal! What shall I do? Oh, I'm so miserable!"

Suddenly, like a ray of hope, came the thought of Aunt Marcella.

"She always helped me out of my troubles at school; perhaps she can think of some way to help me now."

Dabbing some powder on her nose, and hoping that no one would notice her red eyes, she hurried to the telegraph station, and an hour later Aunt Marcella was thrown into consternation by the following message:

"Am in a dreadful trouble. Can't you come at once? Dot."

The old lady was busy preserving peaches, but with visions of terrible calamities before her, she left the fruit to its fate, hastily packed a bag and responded to her niece's call.

"Well, Dot, what's the matter?" she asked as soon as the first greetings were over. "Mercy! how you frightened me! Is the baby sick?"

Dot shook her head.

"Well, is anything the matter with Tom? Where is he? For heaven's sake, tell me what the trouble is!"

At these questions the flood-gates opened again, and between sobs Dot gasped: "I don't know. He hasn't been home for three whole days and nights."

"Not come home!" echoed Aunt Marcella in astonishment. "Why not?"

"We—we quarreled," groaned Dot. "Just because I love the baby so much. He says I won't go anywhere, or have any fun, or—or do anything."

"Well, is it true?" asked Aunt Marcella briskly.

"Maybe it is," acknowledged Dot. "But how can I bear to leave my baby? He's so adorable. Why, Aunt Marcella, even when he's asleep it's lovely just to sit by his crib and watch him breathing softly. Tom thought so at first, but now he wants to go out to theaters and dinners, instead of staying at home with our own lovely, precious baby."

"Oh, good heavens!" ejaculated Aunt Marcella. "You don't suppose Tom Fenway's whole nature is changed just because you and he have a baby, do you? Tom was always the most popular fellow in town. Of course, he isn't going to settle down at home with nothing to do but hang over a baby's cradle—even as fine a baby as Tom, Jr.," finished Aunt Marcella proudly.

"That's just what he said—that he couldn't spend all his time hanging over baby's crib. Our own darling baby! Oh, wasn't he brutal?"

"Not a bit of it," laughed Aunt Marcella. "He's sensible. Now look here, you don't want to lose Tom altogether, do you?"

"No, no!" cried Dot miserably. "I couldn't live without Tom. Her eyes widened with sudden fear. "Why, you don't think—"

"Yes, I do," Aunt Marcella's tone was decisive. "Tom's bound to enjoy life, and if you won't share his pleasures, some one else will. You'd better make up with him, that's my advice. The nurse is competent to take care of the baby, isn't she?"

"Yes," Dot spoke slowly. "She knows more about babies than I do. I do want Tom to come home, but I can't ask him to. I don't believe he loves me or the baby, or he wouldn't have gone away."

"Nonsense!" Aunt Marcella laughed ruthlessly. "You hate to give in, that's all; but you'd better pocket your pride. Doesn't he come to see the baby?"

"No, not here," sobbed Dot. "He said he wouldn't until I was ready to be what he calls sensible. But he stops in the park every day when baby is out with his nurse. I can see them from my window."

"Well," suggested Aunt Marcella, "can't you walk through the park and pretend that you've met him by accident?"

Dot pondered a moment, then a mischievous smile brought out the dimples in her cheeks.

Late next afternoon Aunt Marcella sat sewing in the living room when Dot danced in, her eyes shining and a big box of roses in her hands. Upstairs a cheerful whistle sounded from Tom's room.

"It worked, didn't it?" said Aunt Marcella with a smile.

"Oh, you old dear, let me hug you," exclaimed Dot impulsively. "I'm so glad I followed your advice. Tom really loves baby just as much as I do, but he has different ways of showing it. Now I've got to dress, for we're going to the theater tonight. Tom says we don't want to turn into stupid, old-fogy parents yet. We've got to keep ourselves young and jolly, especially on account of the baby."

"That's right," called Aunt Marcella as Dot flew up the stairs, "and while you're dressing I will pack my bag. I've got to get home to those peaches."

PEANUT BUTTER GIVES RICH FLAVOR TO NUMEROUS DISHES



Peanut Butter Can Be Made Easily at Home by Putting Freshly Roasted Peanuts Through a Meat Grinder.

Besides making an excellent sandwich filling, peanut butter can be used to give flavor to a number of dishes that are cheap, easy to make, and very wholesome. The "butter," which really is just finely ground peanuts to which salt has been added, can be made at home very easily by putting freshly roasted peanuts through a meat grinder after the red skins have been removed from them. The machine should be adjusted to grind as fine as possible. If salt is added to the nuts before they are ground it is generally mixed in more thoroughly. The following recipes, which are a little out of the ordinary, are recommended by home economics specialists of the United States Department of Agriculture.

As a Substitute for Meat.

Meat substitutes, especially for luncheon or supper, have been found by many housekeepers to be a successful way of keeping down the food bill and of giving more variety to the meals. Peanut butter soufflé has a rich, nutty flavor and fluffy texture, and when made by this recipe supplies a little more protein and considerably more fuel than a pound of average beef. With eggs at 60 cents a dozen and peanut butter at 35 cents a pound the materials will cost about 35 cents and will serve about four persons.

Peanut Butter Soufflé.

2-3 cupful peanut butter, 1 cupful soft, stale butter, 1 cupful tomato breadcrumbs, 1 cupful tomato juice, 1 teaspoonful salt, 1/2 teaspoonful onion 3 eggs.

Mix together the first five ingredients, add the well-beaten yolks of the eggs and fold in the stiffly beaten whites. Pour the mixture into a buttered baking dish and cook in a moderate oven for about 20 minutes. If desired, water and a little lemon juice may be used instead of the tomato. Serve the soufflé with tomato sauce made as follows:

2 teaspoonfuls butter, 1/2 teaspoonful ter or other fat, salt, 1 tablespoonfuls 1 cupful tomato flour, juice.

Melt the butter, add the flour and cook for about a minute. Add the tomato juice and salt and stir the sauce until it thickens. Either skim milk or water flavored with tomato catsup may be used instead of the tomato juice in making this sauce.

An Economical Pudding.

A cottage pudding without eggs, butter or milk may seem like no pudding at all, but here is a recipe for peanut butter cottage pudding that is nutritious and good even though it contains none of these things. Moreover it is so hearty, that the main part of the meal may be somewhat less substantial than usual.

Peanut Butter Cottage Pudding.

1 teaspoonful salt, 1/2 cupful peanut butter, 1 teaspoonful soda, 1 cupful water, 2 tablespoonfuls lemon juice, 1/2 cupful flour, 1/2 cupful sugar.

Sift the flour, salt and soda together. Combine the water, peanut butter, lemon juice and sugar, and stir in the dry ingredients. Beat the mixture thoroughly, bake it in muffin pans, and serve with chocolate or other pudding sauce. If desired, four teaspoonfuls of baking powder may be substituted for the soda and lemon juice.

Peanut Butter Drop Cookies.

Cookies with chopped peanuts in them or on the top have long been favorites in many families. Cookies made by the following recipe have the same rich flavor and are economical because the peanut butter replaces eggs, milk and butter in the ordinary recipes for sugar cookies, and are easy to make because the peanuts are already ground. Children, particularly, will enjoy these cookies if given to them with milk or with a simple dessert.

1 cupful peanut butter, 2 cupfuls flour, 1 cupful sugar, 1 teaspoonful salt, 1 cupful soda, 1 tablespoonfuls 1 cupful water, lemon juice.

Put together the peanut butter, sugar and lemon juice, and add the flour, in which has been sifted the salt and soda. Gradually stir in the water. Drop the mixture by spoonfuls on a greased tin and bake for about 20 minutes in a moderate oven. If desired two teaspoonfuls of baking powder

may be used instead of the lemon juice and soda.

Peanut Butter and Tomato Soup.

A soup as nutritious as the ordinary puree of vegetables may be easily made as follows:

1 1/2 cupfuls tomato juice, 1/4 teaspoonful paprika, 1/2 cupful peanut butter, 2 1/2 cupfuls boiling water, 1 teaspoonful salt.

Add the tomato juice gradually to the peanut butter, and when smooth add the seasonings and water. Simmer for ten minutes and serve with croutons. Well-seasoned soup stock may be substituted for the water; but, if used, the quantity of salt should be reduced.

PRESERVING FRUITS BY FREEZING URGED

Has More Natural Flavor Than Canned Product.

Useful in Making Ice Creams and Sherbets and for Cooking Pies, Preserves, Jellies and Various Other Desserts.

That the utilization of freezing storage for the preservation of berries, other small fruits and tomatoes could be profitably extended is the belief of specialists of the bureau of markets, United States Department of Agriculture. Many ice cream manufacturers and canners would be benefited by adopting practicable methods of holding such products for manufacturing purposes, say the specialists.

It is pointed out that the preservation of fruits by freezing is cheaper than canning them, especially when tin containers are scarce and costly as at present; and that the frozen fruit, held at the proper temperatures, has a more natural flavor than canned or dried fruit. The experimenters found fruit preserved by freezing to be fully as satisfactory as fresh fruit and superior to canned or dried fruit for use in making ice creams and sherbets, and for cooking into pies, preserves, jellies and other desserts and confections. The frozen fruits after thawing are not well suited for eating alone in a raw state, but are considered very palatable when eaten before they have completely thawed. When used as ingredients for desserts and confections best results will be obtained if they are combined before they are free from ice.

RABBIT PIE

Skin, draw and cut a rabbit into pieces; put into stew pan and cover with boiling water. Cook until very tender. Remove meat from the broth and concentrate the broth to about one-half. Pick the meat from the bones in as large pieces as possible. Thicken stock with one tablespoonful flour per cupful of broth and pour over meat. Add two tablespoonfuls salt and one-eighth teaspoonful pepper. Line the sides of a baking dish with crust, either a rich baking powder biscuit dough or pie paste, add meat mixture, cover with crust and bake in hot oven 30 minutes.

HOUSEHOLD HINTS

Steaks and chops are higher in price than roasts and contain more waste.

In ironing a shirt always iron the body part first, then the bosom and cuffs.

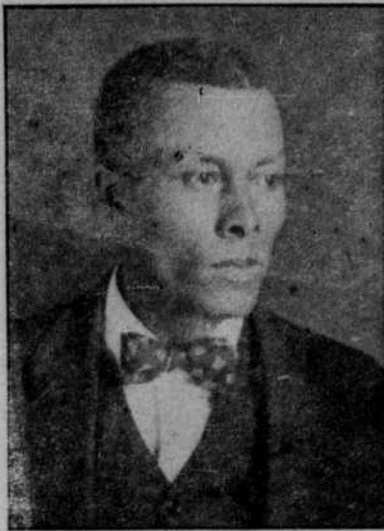
When making creamed tomato soup mix a little soda with a teaspoonful of corn starch and add it to the cream before pouring it into the tomato mixture. This will prevent curdling.

How It Works Out.
Most men who have a bad opinion of women got their opinion from some woman who probably got it from a man, etc.—Exchange.

Don't Be Discouraged.
"No one has yet been successful in filming an actual murder," states a picture goes' journal. It certainly does seem a pity that our murderers are so terribly self-conscious in the presence of a camera man.—London Punch.

Shared Fame With Friend.
It is said that virtually all the plays to which the names of Beaumont and Fletcher are attached were written by Fletcher alone. Beaumont was a friend of Fletcher's and lived with him, they had a kind of David and Jonathan affection for each other, and Beaumont's name is said to have gone on the plays more for sentimental reasons than for any other.

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