

DAKOTA CITY HERALD

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MARRIAGE RESTRICTIONS.

In all the talk of restricting marriages to persons of unsound bodily and mental health, there has heretofore been no serious suggestion of making the persons who perform the ceremony or issue the license the judges of whether or not the candidate for marriage come up to requirements. It remains for a member of the Ontario legislature to put his ideas along that line into the form of a legislative bill. He proposes that no minister or other person authorized to perform the marriage ceremony shall do so in case he suspects that one of the applicants is insane or intoxicated, and no official charged with the duty of issuing marriage licenses shall do so in such cases, says the Buffalo Express. If they do, they will be liable to a fine of \$500 for each offense, and may possibly go to jail for a year. The question arises at once, what clerk will issue a license or what minister will marry a couple in these circumstances? Also, why should these laymen be required to judge of a person's bodily or mental condition? Why should not that be left to experts in the first place? A way out of the situation is provided, however, for if the licenser has any doubts as to the eligibility of the applicants he may require a physician's certificate.

Italy has the distinction, enviable or otherwise, of being the first power to engage practically in aerial warfare. It was made known some time ago that she was sending a number of experts and daring aviators to Tripoli, equipped with aeroplanes and balloons of the most approved pattern, and it was intimated that in addition to scouting and observation work these would be employed in fighting. Now we are told that Italian dirigible balloons have been cruising over the lines and camps of the Turkish forces which are beleaguering the Italians, and dropping bombs upon them, says the New York Tribune. The effect of the aerial bombardment is not reported, but we may imagine it to have been damaging and demoralizing to those who formed its target, particularly as it is not known that the Turks have any guns suitable for returning the fire from above.

A woman in New York captured a six-foot burglar and marched him five blocks to a police station at the point of a harmless toy pistol. Another in a New Hampshire town, on being denied damages to her property by the officials' action, placed attachments on the city hall, and tied up the entire municipal machinery for two hours, when the town surrendered. Still another in Chicago caused her husband to desert her by following him to his business office to caress him. The limelight has certainly acquired the feminine habit.

Two more theaters are to be built in New York, in spite of the complaints of the managers that all of the theaters are losing money. We have not learned whether the builders of the new theaters are trying to be philanthropists or whether it is their belief that the only way in which one may get a seat in a New York theater without paying an exorbitant price to a ticket scalper is to build one's own theater.

A woman in New York has solved the wife-beating problem for the abused sex. When her husband, whom she supported, choked her because his supper was not ready promptly, she laid open his scalp with a coal shovel, had him arrested, was complimented by the magistrate for her deft dealing with the situation and was allowed to select her recreant spouse's sentence for him. The hand which can wield the coal shovel to such good purpose need not wait for the ballot.

A woman in Pennsylvania is in jail because she married ten husbands in a vain endeavor to find a perfect one. In the meantime, the wife of the perfect one hunted was getting a divorce from one because she could not stand his perfection. It is impossible to please the women.

"A Massachusetts chicken fancier finds a dime in each of four eggs." It looks as though the men who fix the prices of eggs have hired a press agent.

Now a medical expert says that women would find it to their advantage to stand on their heads. But women are not so to be diverted from their natural tendency to make men lose theirs.

A Chicago transit company has put what it calls politeness posts in its cars to prevent straphangers from jostling one another—and incidentally, perhaps, from picking one another's pockets.

A sticker, closing the mouth, is suggested as a means of stopping snoring. A Turkish bath on a Saturday night would be a fine experimental field.

Sentencing a wife-beater to beg her pardon and kiss her seems to verge on punishing the innocent also.

We have had an old-fashioned winter, and an old-fashioned summer may be in store for us.

PAPER BAG COOKING

WONDER-WORKING SYSTEM PERFECTED BY M. SOYER, WORLD'S GREATEST LIVING CHEF

BAG DINNERS FOR THE WORKINGMAN.

By M. Soyer, Chef of Brooks' Club, London.

The era of paper bag cooking, which I have had the honor of recently perfecting, opens up a happier prospect to the wife of the workingman. The clerk or other employe on a small salary, not only in the quantity of the dishes she may prepare, but in more leisure for herself.

Let any frugal house mother may be appalled at the prospect of having to use some two or three bags before she can produce a dinner, let me state that all the following recipes, each of which I have tested personally, can be cooked in one bag, leaving only the pudding, pie or tart to be considered.

In drawing up these dinners for a week I have had in mind a household consisting of mother, father and three or four children, ranging from twelve to five years of age.

It must be borne in mind that meat wastes practically not at all during the cooking process in the bag; therefore, if you put four pounds into the bag, four pounds will come out.

Sunday.
Allow a quarter of a pound of meat per head for each child, and a half a pound per head for the two adults, and you will have two pounds left over, either for Sunday night's supper or for next day's dinner. As to vegetables, get some carrots, onions and turnips, mixed, and two pounds of potatoes.

Peel the potatoes, slice them very thin, and leave in water till needed. Peel and slice the onions and turnips and scrape the carrots. Cut all into small squares. Wash well; leave on a plate till needed. Take a little suet or two good tablespoonsful of dripping. Rub this into half a pound of flour, and salt to taste, being careful not to overdo this and a little pepper. Mix to the ordinary dumpling consistency with cold water, and shape into dumplings about the size of a big Brazil nut.

Wash the beef well, but do not dry it. Sprinkle it with seasoned flour—that is, flour to which a little pepper and salt have been added—on both sides. Now grease the large bag thickly with beef dripping. Take the potatoes out of their bowl. Do not dry them, but sprinkle them lightly with the seasoned flour. Then take the potatoes, carrots, turnips and c. o. s., and mix them all well together, sprinkling them with a very little salt. Take a handful of this mixture and some dumplings, and put them into the bottom of the bag. Then put in the flank of beef. Press it in as tightly and as closely to the vegetables as possible.

Light the oven gas beforehand, but get as hot as it can for eight minutes. Then place the paper bag on the broiler, put the broiler on the shelf of the oven, and close the door. Turn the gas down half way, and leave the bag in from an hour and a half to two hours.

Monday.
What is left over from Sunday will make dinner for Monday.

Grease a bag well as before. Cut up the remains of the stewed beef into small square pieces. Dust these with fresh seasoned flour. Put two pounds of potatoes, cut small and dusted with salt, into a greased bag as before. Sprinkle the meat with a little powdered sweet herbs put in the bag, and add to it a handful of either rice, barley or oatmeal, which has been soaking all night in cold water. If the water has not been quite all absorbed, add this also. Now add the remains of any gravy which may be over from the previous day. Close the bag, place it on broiler as before, and cook for 60 minutes.

A jam turnover will be just the right sort of substantial dish to follow the beef. For this you must have a bag.

Put four ounces of lard or good dripping into half pound of flour salted to taste; till it crumbles well. Add sufficient cold water to make to a stiff paste; roll out twice. Mark out a square and spread this thickly with any kind of jam liked. Fold over the two sides first and pinch well together. Now fold over the two sides in the same way. Brush over with water or milk, and sprinkle well with brown sugar. Put into the greased bag and bake for forty-five minutes.

Tuesday.
Take two pounds of cold boiled potatoes, pour on to them two wineglassfuls of hot milk or water, add a good

big lump of dripping or cold bacon fat, and mash to pulp, then beat up with a fork till quite light. Take one and a half pounds of either sausage or sausage meat (if the former squeeze the meat out of the skins) and make into small cakes each sausage making two cakes. Sprinkle a little finely chopped onion on top of each cake. Make the potato pulp into thick round cakes, and put a sausage cake on top of each. Place in a well greased bag. Close it, and cook in a hot oven for fifteen minutes.

Wednesday.
Let the dinner be roast and stuffed breast of mutton.

Take a lean breast of mutton four pounds weight, getting the butcher to bone it for you. Make a stuffing with two ounces of stale bread crumbs, a dust of salt and pepper, a finely chopped onion, and a heaped dessertspoonful of minced parsley, or, if pressed for time, a little finely powdered mixed sweet herbs. Add a good lump of dripping or cut a little fat from the thick part of the breast, chop this finely, and use instead of dripping. Bind if possible with an egg, or, failing this, use a little cold milk. Lay this mixture on the inside of the meat. Roll as tightly as possible, tie into place with clean tape or string. Grease the bag well. Put in one pound of peeled and halved potatoes, choosing these all as nearly of a size as possible. Then put in the meat. Add the other and put in the rest of the potatoes. Put in bag in a very hot oven.

Lower the gas half way (or push in the dampers), and cook for an hour and a quarter and an hour and a half, according as the meat is liked well, over or underdone. Turn out, serve with a little red currant jam, if jelly is not possible.

Baked bread pudding will be found very acceptable after this.

To make it, soak half a pound or more of stale bread over night in cold water. Then beat up with a fork till quite light. Now add to it an ounce of brown sugar, two ounces of well-washed currants, two ounces, ditto raisins, one ounce of candied peel, and a good lump of dripping. Beat up the mixture thoroughly. Sprinkle it thickly on top with brown sugar. Grease a bag thickly, put in the mixture, and bake for forty minutes. Open the bag, slip out gently, dust with sifted sugar and serve.

Thursday.
Chop the cold mutton left over from Wednesday finely. Dust it with pepper, salt, a little powdered sweet herbs, and add to it a large finely chopped onion. Sprinkle the whole well with seasoned flour. Add any cold gravy which may be over from the day before, and a couple of slices of lean flank of bacon and a tablespoonful of Worcester sauce, with the same amount of water. Grease the bag. Put in the mutton. Cook gently for half an hour, turn out, and serve with baked potatoes.

A fish roly-poly pudding will be a nice finish to this dinner. It is too well known to need a recipe.

Friday.
A little fish once a week not only makes a nice change in the monotony of the midday meal, but is often a distinct saving both in health and pocket. Stuffed and baked haddock are delicious.

Make a stuffing in exactly the same way as described for stuffed breast of mutton. Wash the fish well and cut off the head; then put in the stuffing. Sew up the fish or secure tightly with white cotton. Grease the outside of the fish slightly, this to take the place of the "bits of butter" put on fish when the latter is cooked in the oven in the old way. Grease the bag well. Put in the fish and bake for from 20 to 30 minutes, according to whether two small fish or one large one is used. Slip out gently and serve with baked potatoes.

Dressed macaroni will serve for a pudding.

Saturday.
On Saturday the housewife usually has a good deal of cleaning up and mending to do for the morning, so she will need something which does not require much preparation beforehand.

Liver and bacon, always a highly appreciated dish, will meet the difficulty, and there is no fear of it "catching" in the bag if she should chance to be called away for a minute or two.

Slice one pound of very fresh liver, dip each piece into flour nicely seasoned with salt and pepper. Put a piece of liver on top of each rasher of bacon. Grease the bag slightly. Put in the rashers and liver, cook for twenty-five minutes. Open the bag, and slip out the meat gently onto a very hot dish. Put boiled potatoes round a border, and pour the gravy over the potatoes.

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Consting is claiming almost as many victims as football.

FARM and GARDEN



PREPARING THE CORN FIELD

Manure, Supplemented With Some Form of Fertilizer to Furnish Phosphoric Acid, is Best.

(By W. M. KELLEY.)

On the majority of stock and dairy farms the corn field is the ideal place to apply the farm manure. A corn crop is able to make profitable use of manure for the reason that it makes its principal growth late in the season after the fertilizing elements in the manure have been available to nourish the growing plants, by the action of the elements.

The ideal corn field is prepared by applying manure to a clover sod.

A light dressing of stable manure on the clover sod will make an abundance of nitrogen for the corn crop and at the proper time during its growth to insure a maximum yield. The bacteria in the manure will hasten the decomposition of the organic matter contained in the roots and stubble of the clover sod and hasten them into a condition available to nourish the growing corn crop.

All farmers know that excellent crops of mixed grass may be grown on a field that has produced a good crop of corn by the application of manure alone the previous year but in my opinion better economical results may be obtained if the manure is applied at the rate of from 5 to 10 loads to the acre and supplemented with some form of fertilizer supplying an abundance of phosphoric acid and potash.

The phosphoric acid may be purchased in numerous forms, but in my opinion the potash had best come in the form of a high grade or a low grade sulphate.

EARLIEST OF SWEET PEPPERS
Plants Require Rather Light, Well Drained Soil, and They Must Be Kept Growing From Start.

Perhaps the earliest variety is the Neapolitan. If well grown plants are set out early they will produce fine fruit in June. The fruit first turns a light yellow and then to a brilliant scarlet.

The Ruby King, the Bull Nose, or Sweet Bell are fine peppers. They are blunt nosed, round and about two or three inches long. The Ruby King is a little larger than the Bull Nose and its flesh is very mild and sweet. These plants grow about three feet high and are not easily blown down.

The largest variety is the Chinese Giant. The flesh is thick and sweet and can be eaten raw.

Peppers require rather light, well drained soil, and they must be kept growing from the start. If the growth is checked by cold weather or lack of moisture they will not mature well.

When the plants show two or three leaves in seed bed transplant in small cans or flower pots, and again transplant when all danger of frost is passed and, in fact, not until the weather becomes quite warm. Place a shovelful of well watered manure in each hill.

DEVICE FOR RAKING STONES
Home-Made Affair of Strong No. 9 Wire, Will Be Found Quite Convenient Implement.

An implement that will be found very handy about the farm is a home-made affair, made of strong No. 9 wire. In working stones, they are easily

raked by moving the tool moderately, and in handling vegetables—potatoes and small garden truck—it will remove the soil from them nicely. The handle may be short or long, as one prefers.

Removing Fence Posts.
A laborer was sent to remove a number of fence posts from an old fence. The job would have taken a half day of ordinary work, says a writer in the Popular Mechanics, but two hours later we found him asleep in the shade, and the posts all removed. We let him sleep till noon, as we thought he had earned his rest.

His method of removing the posts was very simple, as he used an ordinary gravel pick, drove the sharp point into the post close to the ground, put a hardwood block under the pick and pulled on the handle. The operation was repeated as the post was drawn out of the ground.

Value of Manure.
Progressive farmers realize the importance of saving more barnyard manure and using it liberally on the farm. Manure supplies both plant food and humus and has a tendency to revive and reclaim thin and worn soils. Soils that have been dressed with manure are easier to cultivate, and what is better, they produce larger crops.

FERTILITY MAY BE RESTORED

Principal Factor in Restoration, According to Prof. Alfred Vivian, is Organic Matter.

"Any soil which was once rich can be made rich," is the declaration made by Prof. Alfred Vivian, acting dean of the College of Agriculture, Ohio State University, in a recent address. The principal factor concerned in the restoration of the soil fertility, according to Prof. Vivian, is organic matter.

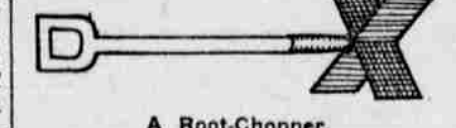
"The destruction of organic matter by cultivation and otherwise, is largely responsible for the depletion of our soils," said he. "This organic matter must be restored if we expect our farms to be productive. What does organic matter do? It increases the power of the soil to absorb and retain moisture; improves the physical or mechanical condition of the soil; helps to control soil temperature, and is a storehouse of plant food. How can organic matter be restored to the soil?"

"By saving all animal manures and putting them onto the land; by making use of all crop residues, that is, putting back into the soil everything not used for feed; by turning under green manuring and catch crops." Prof. Vivian pointed out the loss sustained by burning straw stacks and other crop residues and declared that the difference between the careful saving of this plant food and its wanton destruction was "the difference between the salvation and damnation of our soils."

HANDY FOR CHOPPING ROOTS

Blacksmith Will Construct Device for Preparing Feed for Stock—Edges Should Be Sharp.

It is a slow and tedious job chopping roots in large quantities, and if they are to be fed to animals, a great deal of time is required. Your blacksmith will make a good root-chopper by following the suggestions in the illustration herewith. Take to him an old handle of some kind and have it in-



A Root-Chopper.

serted firmly in the chopper and fastened with screws. The edges of the chopper should be very sharp and the blade should be strong enough not to bend under vigorous chopping.

REASONABLE WORK IN GARDEN

As Rule for Most Things It is Safe to Wait Until Around Corn Planting Time for Start.

We are always eager to get the garden started in the spring, but as a rule for the most things it is safe to wait until around corn planting time or a little before. No use to put seed into cold damp ground only to rot.

Better start the plants in the hot bed and taper off in the cold frame, and then when set out in the open they will hump themselves.

It's a mighty mean man who will permit his wife to spade up the garden and do all the work on it the whole season through.

Never drill strong fertilizer, like sheep or poultry manure, in the rows next to the seed. Better plan is to work it into the ground before planting or in the rows just after the plants appear and close enough so it will touch.

Everybody grows rhubarb, but few farmers know that they can grow asparagus just as easily. It is one of the most delicious vegetables grown and requires no special care. Start with one or two year old plants.

Marketing Vegetables.
The successful marketing of vegetables, beyond doubt, is the most serious question of all our commercial growers. In many instances, it is apparently impossible to make shipments to the city and realize a fair profit.

This condition is due to high freight or express charges, unscrupulous dealers and too many middlemen. There is too much difference between the price received by the producer and that paid by the consumer, and this is the primary cause of the high cost of living in large cities.

Improving Lettuce.
Some gardeners greatly improve their lettuce, Swiss chard and spinach by growing them under a canopy of cheese cloth, held about five feet above the ground by stakes or a light frame.

GARDEN and FARM NOTES

Ensilage costs about two dollars per ton, the lack of it about six.

Some flax and some potatoes is better than all flax or all potatoes.

When the gophers first show themselves is the time to poison them.

Ensilage will furnish a this year's substitute for the clover crop that failed.

Don't let the rush of spring's work take the attention from the breeding stock.

Paint in time saves weather-checks and ensures larger checks in the event of sale.

A little paint goes a long way toward making a home out of a group of buildings.

Road dust will serve to hold the nitrogen in manure, using it in the stable gutter.

The two-horse, low-gear wagon is largely used by farmers of the New England States.

Sowing uncleaned seed is quite as sensible as to knowingly spread disease among one's stock.

The cost of clover and timothy seed must not be reckoned; their value is too great to let them go unown.

While planting your garden give due attention to the color of the flowers, so that they may harmonize.

Asbes are best applied in the spring, separately or in connection with phosphate fertilizers as a top dressing.

HAPPENINGS IN THE CITIES

Finds \$5,000 in a Shoe; Offered \$1.00



HERE IS ONE DOLLAR TO YOU—THESE DIAMONDS ARE WORTH \$5,000!

CHICAGO.—David J. Winder, who keeps a cobbler shop near the corner of Evanston avenue and Irving Park boulevard, found a handful of diamonds, valued at \$5,000, in the toe of an old shoe brought to him to repair, and for returning the jewels to the owner was offered a reward of one dollar, which he refused.

When the story of the lost diamonds and the reward threatened to become public, Mrs. Robert W. Dunn, owner of the gems, disappeared. It was said at her home, 4065 Sheridan road, that she had left the city.

Winder and his wife were both busy in their shop when inquiries were made there.

"Oh, yes," said Winder, banging a wooden peg into the sole of a shoe and shifting to one side a few more pegs he held between his teeth. "I found the diamonds. It was the biggest find I ever made. There's hardly a week goes by, though, but I find money and other valuables in shoes."

"Mrs. Dunn sent her old shoes over here by a girl. There were five of them in a rickety pasteboard box. My wife received them, marked them, tossed them over in a corner and gave the girl a check with a number on it."

"Well, as I commenced to straighten things up for the night my eye caught the sparkle of something on the floor."

I thought it was a piece of glass at first, but then I saw some more sparkling points. I got on my knees and picked them up. My wife didn't see me and I didn't say anything to her because I knew she would get excited.

"In a moment I found a little champagne bag. I knew what had happened—somebody had been hiding jewels in an old shoe. Who it was I didn't know. But I did know that it wouldn't be long before I found out."

"When I had the diamonds all picked out there was a handful of them. Any one of them would have bought my store. I decided not to tell a soul for fear the story might spread and somebody break in and murder my wife and me."

"About two days afterward a girl came in almost crying. She threw her check down on the counter."

"My shoes! Where are my shoes? Quick! Hurry!" I looked up and smiled when my wife gave her the shoes and looked puzzled at the customer's agitation.

"The diamonds! They are gone! Please give them back to me!" shrieked the girl.

"She became frantic when my wife told her she knew nothing about any diamonds. Then I stepped up and told her the diamonds were safe. Later I took them to Mrs. Dunn myself."

"Yesterday a neighbor brought me \$1 as a reward for the return of the \$5,000 worth of diamonds. That was about the funniest thing I ever heard of. I laughed and laughed and when I was able to stop laughing I waved my hands at him and told him to hurry back to Mrs. Dunn with the \$1!"

Bible Prompts a Poacher to Confess

INDIANAPOLIS.—A Hoosier, who has "seen the light of Christianity," has been impelled thereby to write to George W. Miles, commissioner of fisheries and game, "peaching" on himself for hunting on a game preserve. He has confined his operations to the pursuit of the ignominious rabbit, however, and has not assaulted the game birds placed in the preserves by the state. Therefore, he sought clemency for his "crime" and it has been meted out to him by the commissioner on the ground of lack of intent.

The letter, in part, follows:

"As I am living to all the light I have on the word of God (the Bible), I feel I ought to tell you of my hunting on one or two of the game preserves, which I was only after a rabbit. The winter of 1910 I was hunting on the reserve south of Washington, between the E. & I. railroad and the gravel pit road running from Petersburg, Pike county, to Washington, Daviess county. I tell you this so you can know the reserve."

"The reason I write this is because I believe the Lord God intends for us to do everything honestly before God and man. In First Peter, Chapter 2, thirteenth and fourteenth verses, it says: 'Subject yourselves to every



ordinance of man for the Lord's sake, whether it be to kings, as supreme, or unto governors, as unto them that are sent by him for punishment of evildoers, and for the praise of them that do well."

"And again it says: 'If ye forgive not man their transgressions, neither will your Heavenly Father forgive yours.'"

"I want to live a strict Christian life, according to the Bible, and do ask your forgiveness for the things I have done. Please let me know what there is to this. Find inclosed stamp for reply?"

Mr. Miles answered:

"Inasmuch as I am convinced that you never had any wrongful intent, it is very easy for me to forgive you for any possible infraction of the law you may have made in hunting within a game preserve."

The writer neglected to tell the commissioner whether he got the rabbit.

How a Couple Was Married by Proxy

BOSTON.—Mozes Pimental, cigar-maker of Boston, and Marie Johanna Liesmann of Amsterdam, Holland, have been married without either leaving home. The queen of Holland consented to their marriage by proxy.

Though marriage by proxy is not allowed in the United States, so many legal steps have been taken to bring about this union that there seems no doubt the immigration people will recognize it when the bride arrives in America.

When Mozes Pimental strolled into the office of Charles C. Dasey, acting consul of Holland, and said he wished to be married by proxy, Mr. Dasey did not believe it could be done. However, on the insistence of the Hollander he sent a statement of the Hollander to the consul general at New York.

The ceremony of acquiring a bride without being present at the ceremony as gone through with Pimental is as follows:

First, a special petition to the queen explaining the necessity for the proxy marriage. This has been done and consent obtained. Next, a power of attorney giving Hartog Pimental, his brother, the right to act for him was prepared.

Then a declaration to wed was sworn to by Pimental before a notary. According to the Dutch custom, the notary's seal was then certified by the secretary of the state of Massachusetts, and Consul Dasey certified to the authenticity of the seal of Massachusetts. These documents were mailed to Amsterdam. When Brother Hartog received them he went before the registry official in Holland, with the bride on his arm, and made all the answers required in the marriage ceremony.

The proxy marriage in the city hall at Amsterdam follows closely on the heels of the marriage of Isaac Pimental, brother of Mozes, to Flora Liesmann, a sister of the proxy bride. This took place at the Amsterdam city hall on March 7.

The cost of all official inquiries, legal opinion, petitions and royal license is nearly as much as it would have required to cross the Atlantic and return again. Mr. Pimental, however, saved the month's wages that it would have been necessary for him to give up had he taken the trip to Holland.

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Automobile Chases Driver Up a Tree

SAN FRANCISCO.—It is scarcely becoming in an automobile to pitch its owner into the branches of a tree and then get on its hind wheels and threaten to devour him if he dares to come down.

A Texas steer or an African lion, or an orang outang might be expected to do a stunt of that kind, but not a refined motor car. And yet that is exactly the experience that Louis Degener, a coffee importer, had with his car the other evening. He painted a word picture of the affair in Police Judge Sullivan's court, where he was on trial for speeding.

Degener had just purchased the car. He was beginning to master the driving of it, as he thought. He invited a friend for a trip. Everything went smoothly until they started for home about dark. But they no sooner got into Golden Gate park than the trouble began.

"There seemed nothing to do," said Degener to the court, "but let that machine take its course. When I tried to hold it down it acted like it was going to blow up. We were going like



WER PINCHED FER SPEEDIN'

the wind when suddenly something happened."

"Just what happened was explained by mounted Policeman Haley, who had been pursuing Degener's car for a half mile. When Haley got to the scene he found the car standing on its hind legs and pointing straight up on the side of a pine tree. The engines were still humming away. Degener's friend was sprawled out on the road, but Degener was not in sight."

"Where's the fellow that was driving?" asked Haley.

"Here I am, up here," said a voice from the branches.

It proved to be Degener. He had been tossed into the branches six feet overhead and there remained a prisoner until rescued by the officer.