

HERMAN OELRICHS, JR., IN HIS CAR



Young Oelrichs, son of the millionaire steamship man and a student at Columbia, was freed from an unpleasant situation when Miss Singleton admitted that her charges that he stabbed her while they were riding in his automobile were false.

BABY SAVES GIRL'S LIFE

Little Five-Year-Old Hero is Youngest Applicant for Carnegie Medal.

New York.—Perhaps the youngest applicant for a Carnegie hero medal is little Freddie Smith, the five-year-old son of Sergt. F. S. Smith of the Columbus corps of the Salvation Army. He is credited with having saved his playmate, Tenia Dally, a few months younger than himself, from drowning. The rescue, according to eyewitnesses, was dramatic.

Col. J. E. Margetta, chief secretary for the children's Salvation Army work in the United States, is so impressed with the story that when he started for Pittsburgh he carried a quantity of evidence which he will submit to the Carnegie Hero Fund commission on behalf of the little fellow.

Tenia was playing on the bank of the Scioto river on June 4 when she lost her footing and fell in. Freddie, who was a block away, heard her screams and ran to the river bank as Tenia was sinking. Although he could not swim, he jumped into the water without hesitation. He was up to his neck about three feet from where the little girl was struggling. Fortunately her long hair floated on the water toward him. He grasped it between his tiny fingers and dragged her to the shore.

\$10,000 GIFT TO CZARINA HIT

"Gillie," Playing With Prince John, on Balmoral Lawn, Drove Ball Through Window.

London.—A "gillie," named Barnes, while playing cricket on the western lawn at Balmoral with Prince John, hit a cricket ball through the window room in the castle where valuable old china, which Queen Mary is taking



Czarina of Russia.

care of for the dowager empress of Russia, is stored.

The ball smashed a Dresden figure worth \$10,000, which was given to the empress by the late King Edward. Curiously enough a replica was broken at Windsor two days before King Edward's death.

BEEES STING A FERRY CROWD

Considerable Action When Box Holding Hives Spills Open and 2,000 Are Released.

Philadelphia.—Two thousand busy little bees raised much turmoil and excitement at the Market street ferry. A large packing box containing two hives with 4,000 bees was being shipped to Paulsboro, N. J. When the drayman reached the ferryhouse the box slipped off and fell to the street and burst open. The enraged bees at once mixed with a crowd of 4,000 commuters and then action began. Lieutenant Buehler on a spirited horse rode into the fray. His steed was stung and tried to stampede into the crowd. Finally the crate was pulled on the ferry boat Camden and when she left her ellp the 2,000 bees flew after it, making life uncomfortable for everybody on the boat. Had the queens left either of the hives it is estimated that traffic at the ferry would have been suspended for the rest of the day.

TRAPPED IN BURNING TREE

Chased by Bull, Farmer Has to Beat Out Flames in Topmost Branches.

Muskegon, Mich.—Attacked by a bull and forced to take refuge in a tree, which later caught fire from burning brush, was the thrilling experience of R. T. Lane, an Eggleston township farmer living near here.

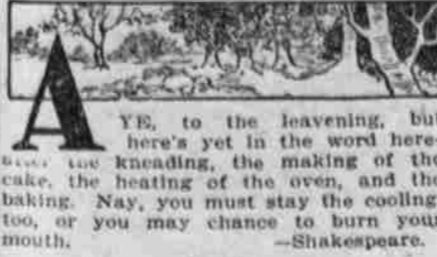
Lane managed to beat out the fire in the tree. He had his eyebrows burned off and his clothing scorched. He climbed 60 feet into the tree before he was able to check the flames that spread through the branches. The bull kept in the neighborhood of the tree and Lane was unable to make his escape for several hours.

Finally a line of fire forced the bull away from the tree and Lane was able to descend. He fled through the hot embers of the brush fire and had one foot burned.

"Cobweb Gown" Has Arrived.

Philadelphia.—The "cobweb gown," made of pina cloth, brought from the Philippines is on view at the commercial museum here. Several local stores have ordered large consignments of the fabric, which is more diaphanous than voile and more clinging than crepe de chine.

The KITCHEN CABINET



A WORD ON CAKES.

Most expert housewives have some all-round good cake which they use as a foundation for any number of kinds. For example, a simple cake with vanilla flavoring may have a chocolate frosting if baked in a square loaf or if baked in layers the filling may be varied indefinitely. Spice may be added or chocolate, making a spice cake or one layer may be spiced with fruit and one layer plain with any desired filling. A slight depression in the center of the cake when filling the pans will always result in a level cake.

Just a word to those who are yet inexperienced in the art of cake making: First of all, have your materials and utensils all ready before you begin, or in the midst you will find that you are just lacking some important ingredient. A circle of paper, even in deep layer pans, will help to remove them in shape, and in a square tin the papers are indispensable. Grease the paper well, and line the tin smoothly.

The time was when much creaming of butter and stirring of the sugar and butter together was thought the only way to make a good cake; but times have changed, and with the rush of other things, cake making must keep pace. All the ingredients, if well blended and given a good beating to make a fine grained cake, answers all purposes for every day occasions. A fair cake, good enough for any one if a frosting or filling is added, is made of three level tablespoonfuls of butter, a cup of sugar, half a cup of milk or water, two eggs, two teaspoonfuls of baking powder and a cup and three-quarters of sifted flour. The flour may vary as the thickening power of flour is often slightly variable, but a cup and a half to three-quarters is usually sufficient. Add flavoring and bake in a hot oven. A cake to be tender and light must be well beaten before putting into the tin.

Another thing worth remembering in cake making is that the thinner the consistency, if baked without falling, the more delicate it is.

Test a cake with a fresh wooden toothpick. It seems neater than using a broom straw. If you notice that the cake ticks or crackles when taken from the oven, do not remove it, but let it bake a little longer.

Upon what meat doth this our Caesar feed that he hath grown so great. —Shakespeare.

Half the joy of life is in little things taken on the run.

Who has no inward beauty, none perceives, though all around is beautiful. —Dana.

LATE PRESERVES AND PICKLES.

After all the fall canning is done one finds a few of the late fruits and vegetables just coming into market. Malaga grapes at ten cents a pound are not too expensive for a few preserves for variety. Wash the grapes and seed them by cutting an incision with scissors, and remove the seeds with a bodkin or darning needle. Fill cans with the grapes and pour boiling hot pineapple sirup over them. The next morning drain and boil down the sirup until thick. Pour again over the fruit and let stand again over night. In the morning drain again, boil up the sirup, add the grapes, and when boiling hot seal. This is delicious used in fruit salads, gelatines, desserts and punches.

Red Pepper Jelly.—Crush and mash ripe red peppers and place them in a double boiler set in cold water. Put over the heat, and as the water becomes hot, the juice will gradually be extracted. Let it cook until no more juice can be squeezed out. Measure the juice and add equal measures of sugar. Mix and boil until it thickens. Turn into glasses and cover with paraffine. This jelly may be used as one does fresh peppers in salads and made dishes.

Cranberry Catsup.—Press four quarts of stewed cranberries through a sieve; add to three quarts three pounds of sugar, a pint of vinegar and a tablespoonful each of cinnamon, nutmeg, cloves and pepper. Boil twenty minutes and seal.

Spiced Beets.—To seven pounds of sliced boiled beets take four pounds of brown sugar, a pint of vinegar.

Dog Adopts Rabbits.

Unwonted affection between animals of different species is evidenced near Gortin county, Tyrone, Ireland. A local farmer named Fleming, has a female fox terrier which was deprived of her two pups when they were four weeks old. Two weeks ago she was out hunting and came on a rabbit burrow in which were bunnies two or three days old. Three of these the dog carried carefully to her kennel, and since then she has been rearing them.

twelve cloves, a large stick of cinnamon. — Make the sirup and add the beets. Cook ten minutes, then fill the cans and pour over the sirup.

Cake is to the appetite what mirth is to the melancholy.

A clear soup, a bit of fish, a couple of entrees and a nice little roast. That's my kind of a dinner. —Thackeray

MORE GOOD EATS.

Make a rich biscuit dough, roll it out in a thin sheet and cover thickly with chopped apples; roll up and cut in slices about two inches thick. Place in a well greased pan and pour over the following sauce: Mix a tablespoonful of flour with a cup of sugar, add a cup of boiling water, a tablespoonful of butter and a grating of nutmeg; stir until it thickens, then pour over the dumplings. Bake in a hot oven. Serve with cream and sugar.

Banana Omelet.—Put two tablespoonfuls of sugar into an omelet pan, shake it about so that it covers the entire bottom. Cut a banana in slices and lay on the sugar, heat gently to melt the sugar and fry the banana. Turn the slices and heap in the center of the pan so that they will form a layer on the outside of the omelet. Put in a half tablespoonful of butter, then the beaten yolks, letting it cook a bit before adding the white of two eggs. As soon as the whites are added fold the omelet and serve.

Corn Bread, Southern Style.—One pint of sifted corn meal, one pint of thick buttermilk, two eggs, two teaspoonfuls of melted lard, one teaspoonful of salt, one of soda. Mix all together and beat well before adding the soda; then add the soda dissolved in a tablespoonful of hot water. Stir well and pour into a hot buttered baking pan.

Silver Cake.—This may be one we will enjoy reading over; but not many will feel they can afford to make it: Take a pound of sifted flour and add it a little at a time to three-fourths of a pound of creamed butter; add a pound of sugar to the whites of sixteen well beaten whites, then add to the butter and flour, four teaspoonfuls of baking powder is added to the flour. Stir with the hand until all are well mixed. Add a teaspoonful each of lemon and vanilla or any flavor desired. Bake in a paper lined pan in a slow oven until well baked. Ice with boiled frosting. This cake is worthy the name of wedding cake.

The ornaments of a house are the friends who frequent it.

Back of the loaf is the snowy flour, And back of the flour is the mill; And back of the mill are the wheat and the shower, And the sun and the Father's will.

SOME GOOD DISHES.

Fruit Layer Cake.—This is a rich cake, but is most delicious and may be used on company occasions when something especially nice is desired. Cream a cupful of butter, add two cups of sugar and six well beaten eggs, two and a half cups of flour, a cup of milk, a teaspoon of vanilla and three teaspoonfuls of baking powder. Beat well and bake in three layers.

Filling.—Boil two cupfuls of sugar until it thickens; pour over the well beaten whites of three eggs. Beat well and add half a cup of citron shredded fine, half a cup of finely shredded figs, one cup of chopped raisins, one pound of blanched almonds chopped. Spread between the layers and on the top of the cake.

Spanish Bernado.—Wash, skin and cut into small pieces two pounds of base; have ready five potatoes peeled and sliced, two onions sliced, half a can of tomatoes and a quarter of a cup of catsup. Arrange in a deep baking dish, first the fish, then the potatoes, then the onions, and last the tomatoes. Pour over the catsup and cut two tablespoonfuls of butter into bits and sprinkle over the top. Salt well, and add a few dashes of red pepper. Bake three hours, well covered.

Sea Foam.—Dissolve two cups of sugar in half a cup of water, then add a half cup of table sirup and boil until a little dropped into water will harden. Pour the hot sirup slowly over the well beaten whites of two eggs, beating until it will hold its shape when dropped from the spoon. Add nuts and vanilla and pour out into a greased pan or drop by spoonfuls on a buttered sheet.

Raisin Pie.—Fill a pastry lined plate with the following: One cup of seeded raisins, two eggs well beaten, half a cup of sugar, the rind and juice of half a lemon and a cup of water. Cover with a crust and bake a half hour.

Nellie Maxwell.

Like American Music.

American music is popular in Roubaix, northern France, where the windows in several stores handling sheet music are devoted to the display of popular dances, including glides and one-steps.

They're Called "Help" by Courtesy. "This is a large house you have," said Mrs. Pozozzie to Mrs. Puzuzzina. "Do you have to keep much help?" "I keep two," cooed Mrs. Puzuzzina, "but they're not much help."

MRS. MANGES ESCAPES OPERATION

How She Was Saved From Surgeon's Knife by Lydia E. Pinkham's Vegetable Compound.

Mogadore, Ohio.—"The first two years I was married I suffered so much from female troubles and bearing down pains that I could not stand on my feet long enough to do my work. The doctor said I would have to undergo an operation, but my husband wanted me to try Lydia E. Pinkham's Vegetable Compound first. I took three bottles and it made me well and strong and I avoided a dreadful operation. I now have two fine healthy children, and I cannot say too much about what Lydia E. Pinkham's Vegetable Compound has done for me." — Mrs. LEB MANGES, R. F. D. 10, Mogadore, Ohio.



Why will women take chances with an operation or drag out a sickly, half-hearted existence, missing three-fourths of the joy of living, when they can find health in Lydia E. Pinkham's Vegetable Compound?

For thirty years it has been the standard remedy for female ills, and has restored the health of thousands of women who have been troubled with such ailments as displacements, inflammation, ulceration, tumors, irregularities, etc.

If you want special advice write to Lydia E. Pinkham Medicine Co. (confidential) Lynn, Mass. Your letter will be opened, read and answered by a woman and held in strict confidence.



How Famous Hymn Was Written.

As Tennyson's nurse was sitting one day at his bedside, sharing to a degree the general anxiety about the patient, she said to him suddenly:

"You have written a great many poems, sir, but I have never heard anybody say that there is a hymn among them all. I wish, sir, you would write a hymn while you are lying on your sick bed. It might help and comfort many a poor sufferer."

The next morning, when the nurse had taken her quiet place at the bedside, the poet handed her a scrap of paper, saying: "Here is the hymn you wished me to write."

She took it from his hands with expressions of grateful thanks. It proved to be "Crossing the Bar," the poem that was sung in Westminster abbey at Tennyson's funeral, and which has touched so many hearts.

The Reason.

"Pop, why do secret society candidates have to ride the goat?" "That's the way they have to butt in."

Which? "I understand our visitor is a husbandman." "Farmer or matrimonial bureau bureau agent?"

Great Times.

"September is the finest time of year." "You bet; oysters and watermelon both on the bill of fare."

Came Natural.

"What did those Newcomers do who leaped so suddenly into society?" "They raised hops."

Breakfast Sunshine Post Toasties and Cream

There's a delicious smack in these crisp, appetizing bits of toasted corn that brings brightness and good cheer to many and many a breakfast table.

Toasties are untouched by hand in making; and come in tightly sealed packages—clean and sweet—ready to eat with cream and sugar.

Wholesome Nourishing Easy to Serve

Sold by grocers everywhere.

DUTCH IN AFRICA

Language Problem Will Be Solved by Immigration.

High Dutch Is the One Used in Writing by Preachers and Parliamentarians But Has No Popularity With the People.

London.—The Boers have always been one of the most conservative of people. Good colonists, they bullied and enslaved the natives with ruthless harshness, and then at the approach of the British rather than mix with them they sullenly trekked backward into the hinterland.

It is this dourness which, now that the two nations are inevitably and undeniably joint proprietors of the country, in alliance with the flash and parish patriotism of the Hertzog school, stands strongly against the supremacy of the English language in British South Africa.

Botha is a far seeing and a tolerant man. While he speaks Dutch in parliament and in elections, he can and does speak fluently in the English tongue, and is never averse to carry on a conversation through that medium.

Hertzog, on the contrary, never loses an opportunity to stir up enthusiasm for the Dutch tongue. All official documents, likewise all menu cards and programs, are printed in both languages. But the general infinitely prefers a document written in bad Dutch than one penned in perfect English.

It is among the "back velders," or the old farming classes of the plains, that the Dutch language holds chief sway, and it is there that Hertzog is most in favor. In the big towns English has a clear preponderance, and Britishers in Johannesburg would repudiate with scorn the suggestion that the Dutch language was advancing toward supremacy. While it has to be noted that the Dutch spoken among the lower classes is not the written language, the language of church and state, but what is called "Natal," a sort of corruption, it must be remembered as a significant fact that while the top dressing of society adheres proudly to the English language, the backbone is every whit as enthusiastic, and in more dogged fashion, for the Dutch.

High Dutch is the written language, the preacher's language, the parliamentary language, but it has no popularity whatsoever among the people.

In school British children are now being taught a serviceable mixture of high and low. One generation may speak one tongue, the next both and the next again will be able to converse only in one.

You will meet among the government officials a Mr. MacCallum, obviously of Scottish descent, and even suggesting it in his physiognomy, who will converse pleasantly with you in Dutch, but soon become confused and fuddled if you greet him in English. Then, again there is the phenomenon of Mr. Davies, say, who will speak Dutch to a Boer even although he is perfectly well aware that the Boer would speak English. This may be complimentary to the English tongue, but it is scarcely likely to prove so serviceable to it as General Hertzog's fervid admiration for Dutch does to that tongue.

It is well known in what contempt the Kaffirs are held by Boers and British—it is a matter which Agnes Pratt emphasizes very strongly in his recent work on "The Real South Africa." And here there is another significant fact to be noted—English is never spoken to the Kaffirs.

There is an interesting analogy to this problem in our own history. When the Normans conquered the Saxons and settled in England it might have been expected that the French language and not the Anglo-Saxon

would survive. The Saxons were thoroughly conquered and ground down. The Boers are certainly not, for their Robin Hood kept up national sentiment and nurses covert distrust and hate not under the greenwood tree, but under the roof-tree of government, and their Herewards lurked in no fens, but came and went about the veldts teaching an empire many lessons. The Saxons, it is true, were in a great majority, but opposite those pensions paid to the Boers even injured in the war we must write the harrying of Yorkshire.

Norman-French at once became the language of church and state; English, we may say, is neither today in South Africa. Again we see the backbone of society, "loyal to the voice of the land," and the brilliant top dressing proudly maintaining the tongue of their fathers. But, then, in those feudal days of no board schools, and with as big a gulf between conqueror and conquered almost as between white man and Kaffir, there could be little question of an advanced coalescence or of the bilingualism so apparent today in the educated strata of South African society.

RETURN OF BIG TIP BAD FORM

"Gates Couldn't Have Such an Experience in New York," is Unanimous Opinion.

New York.—It couldn't happen in New York. That is the unanimous belief of New York waiters, discussing the return to Charles G. Gates of a \$900 tip a waiter in Minneapolis received from him.

Such a course, local waiters assert, amounts to conduct unbecoming a waiter.

"New York waiters are entitled to everything a diner leaves behind," said a waiter in a Broadway hotel.



Charles G. Gates.

"If a diner pays his check with a \$1,000 bill and forgets the change it is not the waiter's business to remind him.

"The waiter is employed to induce diners to come to his table, suggest the most expensive, refuse to serve one portion for two and to throw silent contempt on a man who orders domestic wines. This is enough to keep any waiter busy, and he earns all he gets, no matter how much it is."

Diaphanous Gown Restores "Sight."

Lima, O.—With a "please help the blind" sign pinned upon his coat and darkened glasses over his eyes, Thomas Kern, a "blind" beggar, sat at the depot here, an object of pity, until a woman wearing a diaphanous gown passed. Kern, snatched away his glasses, took a long "peep" and then started to resume his pose, when a policeman arrested him. Kern's eyes will be tested.