

The American Legion

(Copy for This Department Supplied by the American Legion News Service.)

THE MAN WITH DOUBLE BRAIN

Hayward Thompson, Memory Shocked During World War, Writes With Both Hands.

The majority of us do well to write legibly with either of our hands, but when a man is found who can write with both hands simultaneously, and more than that—when he can write forward with one hand and backward with the other, it is evident that he has a perfect right to the title of "Mystery Man." Hayward Thompson, an ex-service man in Denver, Colo., is just such a man. Due to a severe injury to his head, received during the war, he has what is known as a "double brain." One side of this brain directs the writing of one hand while the other side governs the other hand.

Thompson's memory reaches back only to the time when he left a hospital some months ago. He remembers nothing of his life before that time. It was through the veterans' bureau that he established his identity as Hayward Thompson. Of his family, former friends, his work and home before the war and his activities during the war, he has been able to learn nothing. The veterans' bureau and the Colorado department of the American Legion have been making every effort to help Thompson learn of his past.

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THE REAL UNKNOWN SOLDIER

Child of Streets, Picked Up by Kind-hearted Brothers, Never Knew Who He Was.

Tragic though the story is of a soldier whose identity was lost after his life had gone out on the field of battle and whose cross in Flanders simply says, "Unknown Soldier," his story is not shot through with such pathetic glory as is the story of a lad who never knew who he was and who gave his life for a country in which he had never known a mother's love or a father's pride. Every mother who does not know just where her son is buried, weeps over the grave of the unknown soldier, thinking that perhaps he is her son. Over the grave of the boy who has always been unknown there are no mourners.

A tiny bundle of humanity was picked up in a Baltimore street some twenty years ago; it was a baby boy. When after a thorough search, no one was found who would claim him, he was taken to be reared by two brothers, who gave him the name of Edward John Evangelist Smith. When he was old enough, they sent him to Mount Saint Mary's school to be educated. In 1917, before the boy's education was finished, a Marine recruiting officer visited Mount Saint Mary's. His story of the country's need for men caused "Smith," as he had come to be known, to enlist. He went overseas and took part in every engagement in which the Fifth regiment of marines participated. On the morning on which the armistice was signed, one of the last German bullets flying claimed "Smithy" as its victim. Wells Hawkes, "Smithy's" captain, has started a fund to erect a monument to "Smithy"; a child of the street, an unknown lad in school, the real unknown soldier!

WOUNDED ON ARMISTICE DAY

Buckeye Naval Officer Holds Distinction of Being Injured in Action After Close of War.

O. O. Rolf of Toledo, O., holds the unique distinction of being a United States naval officer wounded in action after the signing of the armistice which closed the World War. As a naval lieutenant and executive officer of a merchant ship, Rolf was severely wounded when his ship was fired on by a German submarine as it left La Palis, France, on the afternoon of November 11, 1918.

After several months in hospitals in England and on the continent, Rolf returned to America and resumed the practice of law in Toledo.

Soldiers Classed With Idiots.

Soldiers and sailors, along with felons, idiots and insane people are denied the right of suffrage in certain states of the Union, it is pointed out by a writer in the American Legion Weekly. He quotes from the World Almanac, which says that because of their occupation, soldiers and sailors are not allowed to vote in the following states: Indiana, Missouri, Nebraska, North Dakota, Ohio, Oregon, Texas and West Virginia.

WHO FOUND HER PHOTO?

Picture of Indiana Beauty, Lost on Battle Fields, Badly Wanted by the Owner.

What member of the army, navy or the dusty engineers, or the quartermaster corps, marine corps, tank corps, medics or balloon corps, etc., etc., who served overseas during the World War ever found a photograph similar to the one reproduced here? If that member of the etc., etc., will surrender it to its owner, who prizes it most highly for sentimental reasons, naturally, two hearts will beat violently as one.

The photograph is that of Miss Harriet Flinn of Indiana. It was carried next his heart by her soldier sweetheart, and in the well-known tumult and confusion of a battle around Chateau Thierry, or at St. Mihiel, or in the Argonne, or while his baggage was being very considerably cared for some place far back of the lines, the photograph was lost. Men who went through the same mill will know that neglect didn't lose the photo, but, as some one has so well said, but few girls got into those battles.

The photograph shown here was made from the same plate as the battle-scarred one that is being sought. The gentleman who found it, if any, may communicate with the Legion's headquarters at Indianapolis, Ind.

EIGHTEEN HOURS IN WATER

Philip Burger, Legion Man of Troy, Wears Decoration From Portuguese Government.

Spending eighteen hours holding to the edge of a life raft in icy water after saving a shipmate's life, made Philip J. Burger eligible for the unusual honor of a decoration from the Portuguese government and the American Distinguished Service medal. Burger was a second class gunner's mate on the American destroyer Jacob Jones, when she was torpedoed by a German submarine off Lands End, England, in December, 1917. Burger and the shipmate whose life he saved were among the few survivors picked up by a British warship after eighteen hours in the water.

He is now receiving vocational training in his home city, Troy, N. Y., and is a mainstay in the Noble Callahan post of the American Legion at Troy.

NO JOB, GIVES HIS BLOOD

Former Service Man of Omaha Aids Sufferer and His Own Family at Same Time.

The heroic spirit of man has not always been born under the shadow of awe-inspiring mountains, oh the rock-bound coast of the sea or in the busy, crowded ways of a great city. Fred W. Smith of Omaha has never lived in the presence of those magnificent and noble works of God or man. In fact, his days have been spent on an unromantic Nebraska farm, in an Omaha packing plant and in the kitchen of a base hospital in France.

But these things have not kept him from being the true hero. Not long ago, when a man was dying in an Omaha hospital, and the doctors believed that a pint of human blood might save his life, Fred Smith went immediately to the hospital and offered to let as much blood as was needed be taken from his body. "I was strong and a little blood didn't mean much to me if it would save the other fellow's life," he said.

His act gained all the more commendation because he had a wife and two small children to support and was out of a job.

Carrying On With the American Legion

A tourist park for tired Fordsters is projected by the American Legion post of Tracy, Minn.

To give the town a thorough cleaning and brightening up for the summer, each member of the Legion post of Villard, Minn., donated a day's work.

A new definition of the well-known army phrase "S. O. L." has been evolved by the Douglas county Legionnaires of Omaha, Neb. It is "Staying Outa Legion."

At Grant's Tomb in New York a tree has been transplanted from the dooryard of the General's old home in Missouri by the Legion and the American Forestry association.

THE KITCHEN CABINET

Copyright, 1922, Western Newspaper Union. The inner side of every cloud is bright and shining; I therefore turn my clouds about and always wear them inside out to show the lining.

SEASONABLE FOODS

For those who like a substitute for meat in the warm weather the following dish will be suggestive:

Nut Loaf.—Cook one cupful of rice in boiling salted water until tender; drain, add two cupfuls of bread crumbs, one tablespoonful of salt, one and one-half cupfuls of pecans or peanuts; add a dash of pepper, a tablespoonful of butter, one egg well beaten and about one cupful of milk. Cook the rice in boiling water until tender, drain, adding the bread crumbs, toasted, and enough milk to make a loaf which will hold its shape. Place in a baking pan with a little water and bake twenty minutes. Serve hot or cold with tomato or a white sauce with cheese.

The seasoning may be varied for this loaf, adding one tablespoonful of chopped pimento and one cupful of whole seeded raisins, served cold.

Rhubarb and Strawberry Sherbet.—Cut into inch pieces three pounds of rhubarb and let cook in water to cover until soft. Add one and one-half cupfuls of sugar and one quart of strawberries; sift the whole through a colander. Add the juice of a lemon and cook until the mixture is thick.

Strawberries and Angel Food.—Have the cake baked in a square tin and cut in squares. Heap spoonfuls of strawberries crushed with sugar over each piece, top with sweetened whipped cream and serve cold. Another tasty dessert is brick ice cream cut in two-inch slices put together sandwich fashion with slices of angel food. This, if carefully cut and arranged, makes a very pretty dessert.

Merrion Eggs.—Butter thickly as many earthen baking cups or tin cans as needed; sprinkle the butter with finely-chopped parsley and chives and break into each cup an egg. Set the cups in a pan of hot water and bake in the oven until set. Invert carefully on rounds of delicately toasted bread, well-buttered. Pour around them a rich tomato sauce, to which has been added one tablespoonful of chopped green pepper.

"The frugal housewife must learn to plan economical and properly balanced meals, which will nourish each member of the family properly and not encourage over-eating or other excessive and wasteful variety."

GOOD EATING

Dip slices of bread into beaten egg thinned with a little milk to which a teaspoonful of sugar and sufficient salt has been added to season. Fry in a little hot bacon fat and serve with a sirup if liked.

Hard Sauce With Dates.—Take one-half cupful of stoned and chopped dates. Cream two tablespoonfuls of butter, add one and one-half cupfuls of powdered sugar gradually with one-third of a cupful of cream and one-half teaspoonful of vanilla and a speck of salt; fold in the dates, adding more cream, if needed. A dash of lemon juice adds variety to this sauce. This may be used as cake filling.

Celery Stuffing for Meats.—Take two cupfuls of bread crumbs, one cupful of diced celery, one-half cupful of walnut meats, one teaspoonful of poultry dressing, one teaspoonful of salt, cayenne to taste, one teaspoonful of grated onion, one teaspoonful of baking powder and two tablespoonfuls of butter. Soak the bread crumbs and squeeze dry, add other ingredients. Put hamburger steak and this stuffing in layers in a baking pan, cover the top with stuffing. Bake 40 minutes.

Date Loaf Cake.—Take one pound of dates, one cupful of walnut meats, one cupful of flour, one cupful of sugar, two teaspoonfuls of baking powder, four eggs, one teaspoonful of vanilla, salt to taste. Use the dates and nutmeats whole, sift over the flour, which has been sifted with the baking powder and again with the sugar. Beat in the egg yolks, add vanilla and salt and fold in the stiffly beaten whites; bake one hour.

Cucumber Rings.—Peel and slice the cucumbers, then with a vegetable cutter take out the centers, leaving a ring. Put them on ice for an hour, dry and then fry in deep fat. Serve with timbales of chicken.

French Pudding.—Bake a pastry shell and fill with nicely seasoned apple sauce. Cover with a meringue, using two egg whites and bake until the meringue is a delicate brown.

Fig Cookies.—Take one cupful of sugar, one-half cupful of shortening, one cupful of figs, one-fourth cupful of milk, three teaspoonfuls of baking powder, two eggs, one teaspoonful of grated nutmeg, one teaspoonful of salt and flour to roll. Mix as usual, roll out and bake fifteen minutes in a moderate oven.

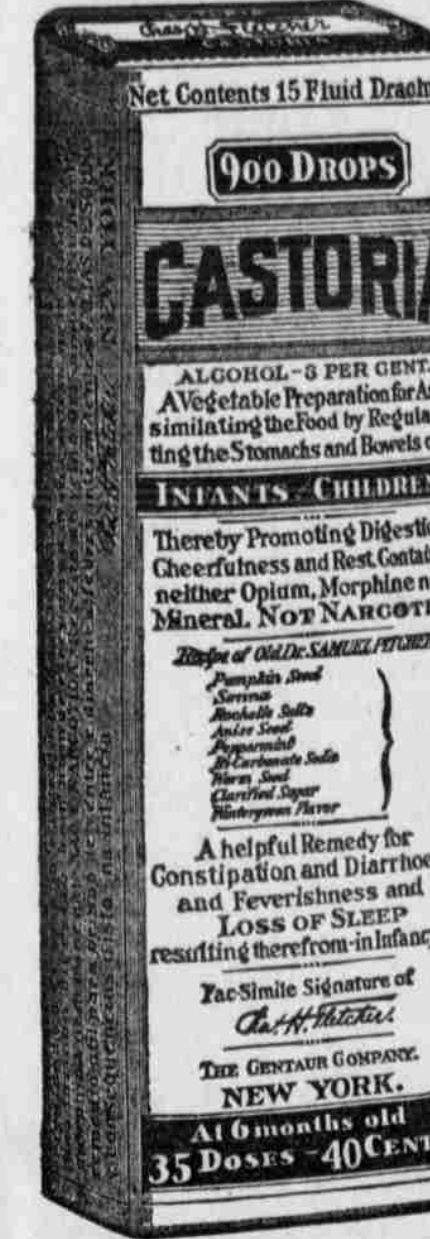
Nellie Maxwell

The Young Mother.

THE ILLS OF INFANTS AND CHILDREN should be so well known to the youngest of mothers that a reminder or a repetition of the symptoms of illness seems unnecessary, yet there are some mothers who overlook a feverish condition, a little colic, or a disposition to be irritable. If not corrected they may lead to serious sickness. And to correct them, to bring Baby back to its happy self, is so easy by the use of Castoria—a medicine prepared just for infants and children. It will regulate the bowels (not force them), aid digestion and so bring quiet and rest.

Fletcher's Castoria has been doing this for over 30 years; regulating the stomach and bowels of infants and children. It has replaced the nauseating Castor Oil, so-called Soothing Syrups, poisonous Paregoric and other vicious concoctions in the homes of true and honest mothers—mothers who love their children.

Those mothers will give their babies foods and medicines especially prepared for infants and children.



Exact Copy of Wrapper.

Children Cry For Fletcher's CASTORIA

A Word About Truth.

"Great is Truth, and mighty above all things." So says the Old Testament, yet it is equally true to-day. Truth shows no favors, fears no enemies.

From the inception of Fletcher's Castoria, Truth has been the watchword, and to the conscientious adherence to this motto in the preparation of Fletcher's Castoria as well as in its advertising is due the secret of its popular demand.

All imitations, all substitutes, all just-as-good preparations lack the element of Truth, lack the righteousness of being, lack all semblance even in the words of those who would deceive.

And you! Mothers, mothers with the fate of the World in your hands, can you be deceived? Certainly not.

Fletcher's Castoria is prepared for Infants and Children. It is distinctly a remedy for the little-ones. The BABY'S need for a medicine to take the place of Castor Oil, Paregoric and Soothing Syrups was the sole thought that led to its discovery. Never try to correct BABY'S troubles with a medicine that you would use for yourself.

MOTHERS SHOULD READ THE BOOKLET THAT IS AROUND EVERY BOTTLE OF FLETCHER'S CASTORIA

GENUINE CASTORIA ALWAYS

Bears the Signature of

Chas. H. Fletcher
THE CENTAUR COMPANY, NEW YORK CITY.

All Settled. Wife—John, if Mrs. Nexdore gets a new suit this fall I must have one also. Hub—Well, my dear, don't worry about that. Naybor and I formed a protective union today and neither of you is to have one.—Boston Transcript.

A Dove of a Girl. "Has your typewriter a billing attachment?" "No, but she has a cooing attachment."

Tell untruths recklessly—and be unpopular. Tell the truth recklessly and be equally so.

2 or 3 Cans of Baking Powder Are Not Worth the Price of One

If they are the "big can and cheap" kind because they may mean baking failures

THAT'S WHY

CALUMET

The Economy BAKING POWDER

Is the biggest selling brand in the world



Don't let a BIG CAN or a very low price mislead you.

Experimenting with an uncertain brand is expensive — because it WASTES time and money.



The World's Greatest Baking Powder

10 Cents Gives Cheerful New Color Tone to Old Curtains PUTNAM FADELESS DYES—dyes or tints as you wish