

The Tired Business Man

Tells Friend Wife We Can Have Clean Politics and a Bathtub Trust.

"No immunity bath for the bathtub trust," remarked Friend Wife, thus putting one over.

"Splash! The Department of Justice could not wait until Saturday night to jump into the bathtub case," agreed the Tired Business Man. "Diogenes, in all the glory of his circular, one-room bachelor apartment, had nothing on the attorney general when it came to scrambling into the tub during business hours. Speaking of Di, it would be a terrible blow to the old tub tenant to live in this age and find that while he was out with the lantern looking for those mythical honest men, some trust had grabbed his bathtub, dining room, bedroom, library, den, kitchen, parlor, private hallway and philosophicalism in one grab."

"I suppose with all bathtubs controlled by a trust the supply would be limited and none but philosophers allowed to sit around casually in them. Still, this prosecution, with the mad rush which followed, deals a fearful wallop to the old saying that cleanliness is next to godliness. Now it looks like the attorney general is 'next to cleanliness.' There seems to be a chance for a big clean-up."

"Reaching back carelessly into the class, I am wondering what wonder what would have happened if there had been a bathtub trust in that distant day celebrated in those immortal lines:

"Rub-a-dub-dub! These men a tub." "A tub or three of them wishing a rub in a tub today would encounter a combination in restraint of baths—a good excuse for some."

"Tubs like the constitution, follow the flag. American bath tubs created a riot in London, where the ease with which hot water could be engaged by the turning of

a faucet almost rocked that conservative notion on its tin bath. It was found that the natives preferred to break the thin skin of ice on the kind of tubs their forefathers used, so we didn't make much headway there.

"Then during our recent outbreak with Spain—not so recent at that. Didn't one of our greatest generals go to the front in a marbled porcelain bathtub, reaching the cigar factories of Tampa with a clean record? And wasn't it discovered that the entire Spanish navy was at sea in tubs, also, though not porcelain? It was. Might was on the side of the fewest tubs that time. What would have been the result if some patriotic American trust had restricted the number of tubs King Alfonso's gallant sailors had?"

"That is merely to illustrate one phase of the evil a bathtub trust could work. Then again, tubs are a necessity of life, although they hardly come under the Interstate Commerce act excepting when one takes a dip on a crowded train de luxe. The common people cry for tubs—sometimes to take their Milwaukee fame in, and again, when the bitter winter blasts blow, to retain the family coal. In the summer time there must always be some place to put the ice or build a little garden."

"We'd have clean politics when our bathtubs are controlled by a trust. But I do wish that, while the attorney general was about it, he would bring to justice the bathtub trust who comes around on frigid mornings and boasts about the icy phrases he has just taken. That would be a reform devoutly to be wished for. However, cheer up. I'm glad that the bathtub combine has been brought to the bar."

"Bar of justice?" asked Friend Wife, providing the correct cue.

"No, bar of soap," chortled the Tired Business Man.

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WHEN A MAN BUYS



ANNALS of ANGELICA

Very disappointing that the first man I have met since I have come out, that I like a great deal should be married. I liked Johnnie a lot at first, but I find that I am always thinking of him as a horrid little boy, and I feel that he must be thinking of me as a horrid little girl.

I have decided that as Mr. Hollens is married to Mrs. Hollens he must remain to her and not flirt with anybody else. I can't help thinking he is very attractive, though especially as I didn't know him as a nasty, rough child. I hope Johnnie has forgotten some things that I said.

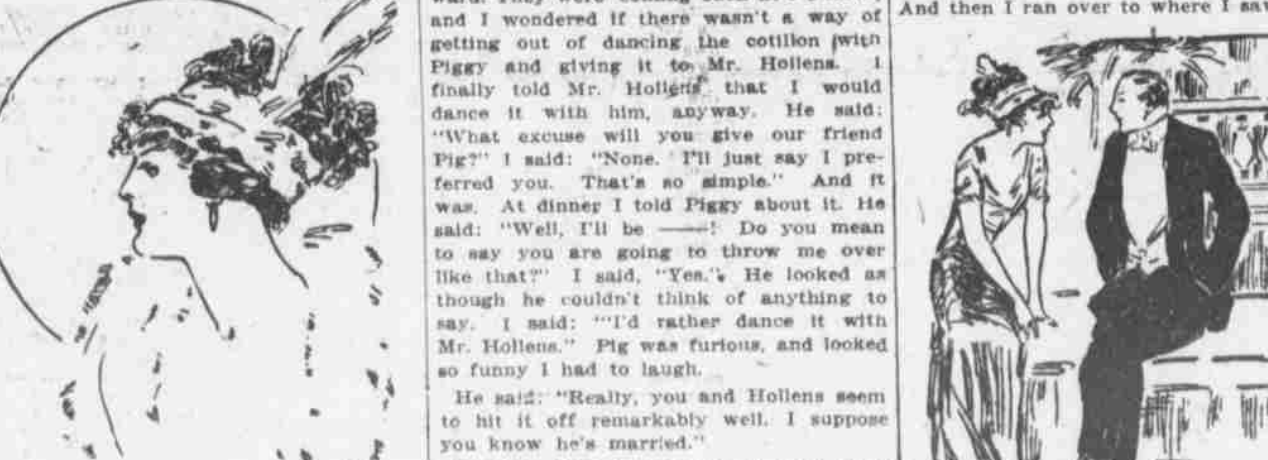
I was very cold to him after that, and he soon dragged Johnnie off, Cousin Anne was giving a dinner for me that night and we were going to Agnes' dance afterward. They were coming back at 8 o'clock, and I wondered if there wasn't a way of getting out of dancing the cotillon with Piggy and giving it to Mr. Hollens. I finally told Mr. Hollens that I would dance it with him, anyway. He said: "What excuse will you give our friend Piggy?" I said: "None. I'll just say I preferred you. That's so simple." And it was. At dinner I told Piggy about it. He said: "Well, I'll be—! Do you mean to say you are going to throw me over like that?" I said: "Yes." He looked as though he couldn't think of anything to say. I said: "I'd rather dance it with Mr. Hollens." Piggy was furious, and looked so funny I had to laugh.

He said: "Really, you and Hollens seem to hit it off remarkably well. I suppose you know he's married."

I said: "Yes, but we forget that when we are together." Piggy said: "Well, upon my word." He positively wheezed over it. Later on Mr. Hollens and sat out a dance or two, and I told him how much I liked him. I asked him if his wife looked any different when he first married her. He said she did a little. I said: "I rather wish you were not married." He said sometimes he wished that, too. I told him that as long as he was I was afraid I couldn't see him as often.

I said to Mr. Hollens and sat out with him to tell him about it. I said the only man I could care about was my husband, and that although I hadn't met him yet I was very, very fond of him, and that I considered I was married to him just the same, and naturally I didn't want to do anything he wouldn't approve of and I

knew he wouldn't like my caring about another woman's husband. He said: "How do you know I am not really your husband, and have married the wrong woman?" I said: "Because my husband wouldn't have married your wife, Mrs. Hollens. He'd have waited for me. He is waiting for me. Why, he may be here tonight, don't you see?" He said: "He might have waited for you, and then, as he didn't meet you, married some one else in desperation." I said: "Oh, he would have waited a little longer. I know." And then I told him that as I was liking him more and more by the minute I should commence immediately not to see him any more. He said: "You're so sweet." And then I ran over to where I saw Piggy



WE WERE GOING TO AGNES' DANCE happened when we were children. That time I gave my clothes to Rosy Kinney and they had to get a blanket to take me home in.

Oh, goodness! Piggy remembers all kinds of awful things. He asked me right in front of Mr. Hollens the other day if I recollected his trying to kiss me at Kitty Stewart's party, and of how I broke an ice cream plate over Johnnie's head in the fight that followed instead of on his as I was trying to do.

I was mortified; it sounded so Tomboyish.

CHAFING DISH CHATTER

Chicken Livers and Mushrooms.
This is a more expensive dish than many care for, but it is a great favorite with a coterie of young women who have their own chafing dish meets in the mornings to experiment on dishes that they have to serve to their escorts in the evenings.

Have ready one pound chicken livers, one pound mushrooms, two heaping tablespoons butter, one tablespoonful of cream dissolved in a little milk, one pint cream and one-half teaspoonful of salt. Put the well cleaned livers cut in cubes in the chafing dish with the butter, and cook for just ten minutes from the time they begin to cook.

Add a pint of cream, the mushrooms peeled and with most of the stems discarded, and cook ten minutes after the cream begins to bubble.

Add the flour dissolved in cold milk, diminishing the quantity of flour if the cream is heavy. Salt, boil a moment longer and serve on toast.

Persistent Advertising is the Road to Big Returns.



How to Prepare Rabbits

With fine rabbits, selling at 50 cents the pair, the thrifty housewife can reduce her expense account occasionally and at the same time introduce a pleasing variation in her dining menus by using rabbits instead of meats.

The season for rabbits (the northern wild variety and the southern hare) is from November 1 to February 1.

This, then, being the season, I want to suggest that when buying rabbits at the markets test the paws. If there is little nut there and the paw may be broken readily between the thumb and forefinger, the rabbit is young and good for roasting, broiling or barbecuing.

If the nut has disappeared and the paw resists pressure, bunny is old and only fit for a stew. A rabbit should be ripe, but not game, and should not be kept unless in cold storage for more than two or three days. In preparing rabbits for cooking always remove the thin muscular membrane that extends from the flank over the intestines. For this gives a wild, objectionable flavor to the meat if allowed to remain in.

Usually the rabbits are drawn in the markets, but if for any reason this has to be done at home, beware breaking the gall bladder in the liver. For broiling, remove skin, head and entrails, and split open all the way on the under side.

Lay on a greased broiler, spread all over with olive oil or softened butter, and broil over a clear fire, turning frequently. When nearly done brush again with oil of butter and season with salt and pepper. A rabbit will require, if young and tender, about twenty-five minutes. When done remove to a hot platter and spread generously with maitre d'hotel butter.

Maitre d'Hotel Butter.
Mix two large tablespoonfuls of butter with the juice of a lemon and two tablespoonfuls of minced parsley. Combine thoroughly and spread over the hot game.

Jugged Rabbit.
Cut into pieces, making four parts of the back-bone from thighs to shoulders. Put two tablespoonfuls of butter or pork drippings into a saucepan and when hot brown the meat in this, adding for flavor a small white onion or bunch of scallions and a clove of garlic.

Have ready two cupsful of stock or gravy, and when the rabbit is browned put it into a stone jar together with the gravy, salt and pepper to season, four cloves, the juice of a lemon and one-half glass of sour wine.

Set jar into a large saucepan and fill the latter with cold water almost to the level of the jar containing the stew, which should be tightly closed. Bring the water to a boil and simmer for four hours. Then take up the meat and place on a hot platter.

Some Famous Children of History

Wolfgang Amadeus Mozart, the famous composer, was one of the most remarkable musical prodigies that ever lived. When he was born, in 1756, his father was chapel master to the duke of Salzburg. Almost before he was out of his cradle the little Wolfgang displayed the musical gifts. Before he could walk he expressed his discomfort when loud or discordant music was played in his hearing.

At four years of age he could play both the violin and harpsichord, and at the age of five he offered to play the violin at a chamber concert. At first his father demurred, the child never having had a lesson. Yet when he was allowed to assist, and, with the instrument in his little hands, the youngster was perched upon a chair, he played the part correctly.

It was at little time (1782) that Leopold Mozart, the little musician's father, was commanded to take his children to Schonbrunn where they played before the Emperor of Austria. Here, at the gorgeous court of Marie Theresa, the child wonder and his brilliant sister created a sensation by their phenomenal playing. The boy had been told beforehand that he must kneel before the Empress, but as he approached her, evidently charmed by her beauty and kindness, he entirely forgot his lesson and, instead of kneeling, stood upon her knee, put his arms about her neck and kissed her. Then his father, taking each of the children by the hand, led them out on the stage, where, having saluted their audience gravely, each played alone and then in duets on the organ, harpsichord and the violin in turn.

It must have been a quaint scene, the tiny little German girl in her quaint gown, modelled after that of her elders, and the tender age, was charmed with the pretty Marie Antonette, who was destined for a tragic end. In their games he slipped and fell on the polished floor. She picked him up, and the little prodigy exclaimed in his gratitude, "You are very good. Some day I will marry you."

There are stories of the child's precociousness. For instance, when they left Schonbrunn their father took the children on a long concert tour which included Paris and London. At Versailles, where they played before the French court, and Wolfgang's remarkable variations had amazed his listeners, Mme. Pompadour is said to have refused to kiss the child. Mozart was astonished, and remarked, "Who is this? Have I not been kissed by a queen?"

During his stay in Paris his first composition was published, bearing the title, "Four Sonatas for Harpsichord and Violin, by Wolfgang Amadeus Mozart, Aged Seven." (Copyright, 1911, by the N. Y. Herald Co.)

The Bee's Junior Birthday Book

This is the Day We Celebrate

MONDAY, January 9, 1911.

Name and Address.	School.	Year.
Chris Anderson, 522 Cedar St.	Train	1899
Hannah Anderson, 2310 Elm St.	Vinton	1898
Lawrence L. Anderson, 1912 So. Twenty-seventh St.	Dupont	1900
Carl Baker, 1719 Leavenworth St.	Leavenworth	1903
Frank Biesendorf, 320 North Twenty-sixth St.	Webster	1899
Myrtle I. Burger, 215 South Twenty-eighth Ave.	Farnam	1897
Howard L. Burrell, 120 South Thirty-sixth St.	Columbian	1900
Leonard A. Burton, 3305 California St.	Webster	1900
Elias Camel, 1414 South Thirteenth St.	Comenius	1898
Irene Carlson, 2002 Maple St.	Lothrop	1901
Harold Clark, 2127 Lothrop St.	Lothrop	1900
Robert Carruthers, 4923 North Twenty-fifth St.	High	1895
Mildred Clough, 1518 North Thirty-third St.	Franklin	1900
Eric Daniels, 1715 Arbor St.	Castellar	1903
Albert Eastman, 203 South Twenty-fourth St.	Monmouth Park	1900
M. J. Edelin, 1524 Dorcas St.	Comenius	1893
Franklin Delos Edginton, 5317 N. Twenty-sixth St.	Miller Park	1905
Willis Eldeene, 4131 North Fortieth St.	Central Park	1901
Lucia Greco, 1012 South Thirteenth St.	Pacific	1896
Wilda Harsh, 2544 Pacific St.	Columbian	1901
Barbara Heidenblut, 3007 South Twentieth St.	Vinton	1905
Margaret Hoel, 1903 Emmet St.	Lothrop	1901
Albina Holik, 1412 South Fifteenth St.	Comenius	1900
Elvior Holm, 1715 Fort St.	Sherman	1901
James Ieb, 3124 Leavenworth St.	Farnam	1896
Frank Jacobson, 3322 South Twenty-third St.	Vinton	1898
Plans Jensen, 2101 Central Boulevard	Vinton	1905
Edna M. Jones, 903 Jackson St.	Pacific	1904
Josephine Kaczmarek, 1726 South Twenty-fourth St.	Im. Conception	1902
Rose Kaplan, 1531 North Twenty-first St.	Kellom	1898
Emma Kragh, 3104 South Thirteenth St.	Forest	1899
Richard McGahan, 2422 Valley St.	Vinton	1901
Bernard Melvin, 2743 Crown Point Ave.	Miller Park	1904
Bernard Metheny, 2218 Clark St.	Kellom	1900
Hans Nelson, 2903 Charles St.	Webster	1901
Leo Phillips Newman, 4203 Dodge St.	Saunders	1901
Ingeborg Peterson, 357 North Thirty-seventh St.	Saunders	1900
Louise Raabe, 2609 North Nineteenth Ave.	High	1899
Harvey L. Rice, Military Ave.	Walnut Hill	1896
Cyrol Slingerland, 109 South Seventeenth St.	Cass	1903
Ruth E. Smith, 1908 North Twenty-eighth St.	Long	1903
Alice Thorp, 2020 Valley St.	Vinton	1900
William Weise, 2014 Sprague St.	Saratoga	1899
Paul Wietke, 2718 S. Twenty-fifth and Bancroft Sts.	Im. Conception	1901
Hoard Wolf, 3802 North Twenty-second St.	Lothrop	1905

Materials for Early Spring Frocks

NEW YORK, Jan. 4.—With the passing of the midwinter holidays comes the first hint of spring styles. There is, perhaps, no question of greater import than that there is every indication that the vogue of transparency will not decrease. Materials, chiffons, mousselines, laces and net will continue to be introduced in costumes designed for semi-formal and formal wear. Some of these transparent fabrics will be seen in figured and striped developments and some will introduce border effects in conventional, Persian and floral designs.



Lately there has been a marked indication of the popularity of striped fabrics. This indication has been emphasized in the costumes seen in New York during the last few weeks and also at many of the holiday house parties. Perhaps no more attractive illustration of the possibilities that lie in the use of striped materials has been seen than that shown in the illustration in this article. The costume was worn at a New York holiday musicale given last week. It was made of navy blue and white striped silk. The waist had a large sailor collar fashioned from white satin and edged with a wide band of navy blue panne velvet. In the front this collar hung in graceful folds—stimulating the reverse of the directive period. These draped collars and revers comprise a very important note in the latest styles. A welcome deviation from a widely used feature was offered in the sleeves of this little bodice. They were not cut in one with the waist, and this fact alone made the costume stand out prominently. There is no denying the hold which the peasant blouse development has taken on the popular fancy—one rarely sees any other sleeve development nowadays.

In the center front opening of the bodice pictured there was a soft-vest of shirred chiffon, and slightly above the waist line there was an extension on the wrist which overlapped the chiffon front. The skirt was circular and at knee depth had a shaped trimming band of the white satin edged with folds of the blue velvet. Small blue velvet buttons stimulated a center front opening from the girdle to the trimming band. The crush girdle was of the white satin and either side was edged with a narrow fold of the velvet. It was so arranged that the raised waistline was very effectively simulated.

concerning materials. The fall and winter seasons have witnessed a return to popularity of broads stuffs, satin and the heavier silks, besides the introduction of tapestry into the list of costume fabrics—but what will be the favored fabric of early spring? The question has been answered in the forecast of spring styles furnished by the arbiters of fashion and, we are assured that their word is final authority. There will be no especially favored material. Brocade and tapestry, because of their weight and texture, will be used less in spring than during the colder months, but satin, it seems, will continue in popularity. The soft mescaline satin is particularly suitable for the fashioning of spring frocks; it is so sheer and drapes so gracefully that one involuntarily associates it with the thought of spring.

When the discussion turns to clothes of lighter weight the soft woolen fabrics naturally suggest themselves, although such materials are nowadays used for afternoon costumes throughout the entire winter season. Challie, cashmere, henrietta, voile, albatross, lansdowne and the softer brillantines will be the woolen fabrics most used. As figures and stripes promise to be very popular, challie will perhaps, be used more than any of the woolen materials mentioned. The striped and figured silks will be widely used and

At a women's exchange I saw recently a compact-looking roll that had been put up to meet the needs of the woman who must pack her own Christmas gifts. The roll contained soft tissue paper, also holly printed paper and red baby ribbon. The price was 45 cents each, which was reasonable, considering the quality, to say nothing of the time saved in buying all these articles at once.

Just now the baby ribbon counter is so crowded that fifteen minutes wait there is not unusual.

Stimulating. The hideous hat of womankind is useful—do not doubt it. Some talking through the same we find, while others talk about it.

—New York Telegram.