

# DAILY MAGAZINE PAGE FOR EVERYBODY

## WINIFRED BLACK WRITES ABOUT *Telling Fortunes*

Copyright, 1916, by Newspaper Feature Service, Inc.



THEY came into the restaurant down on the wharf the other day, like a flock of brilliant paroquets—the fortune-tellers. It's an odd little restaurant in the saloon quarter, right on the end of the wharf, and the windows open out on the water, and the tablecloth is coarse, and the knives and forks are heavy and not of the latest pattern, and you get whatever you do drink out of plain pressed glass; but the cooking is really delicious.

Shrimps and mussels and English sole, and salmon—the last word in salads—and the cook is seventy years of age. He has sailed the seven seas for fifty years and was once aboard on the most famous yacht afloat, and everybody knows how to cook, and he speaks sixteen languages and writes in a voice so big that it rattles the windows. In the midst of the dinner there the fortune-tellers came in. We called them, of course. I chose the oldest gypsy, the one with the cavernous eyes of smouldering flame and the face all tied in knots by wrinkles of craft and of cunning. The men chose the younger women, and one of the dark-eyed Gypsy, herself, chose the most wistful-looking among the diners, and the diners themselves be chesed. And we listened enthralled to the fortunes that the Gypsies told, for they told them, true and o'er true.

**What Fortune Foretold**  
The girl with the beauty that crowns her like a garland—her fortune was not good. "Ambition I see," said the Gypsy, smoothly, in her supple-lipped patter. "You like to rule, you like to be queen, you want all men to love you, you like all women to listen when you speak. It is sad for you, your fortune. Money, youth, love—you throw them all away for one with a distating tongue. You will die poor and alone. And the beauty turned pale to the lips, and every one of us who listened believed every word the Gypsy said.

**Easy to Tell**  
My day I'm going to hire a wagon with nice easy springs and two stout, comfortable horses and I'm going to take the dog and the children and I'm going to paint up my face and tie a Gypsy handkerchief around my neck and go thru the counting house. What's easier than that? And so I go to the counting house and the fatuous gudgeons trooping to have their fortunes told!

## STORIES OF THE OPERAS

Condensed by ADRIEN TOURNIER

**Desdemona Pleads for Her Life.**  
The husband against his lovely wife. He carefully sows seeds of jealousy, and a few take root. Then the scheming Iago professes friendship for Cassius, and persuades him to sue for pardon thru Desdemona. Cassius follows his instructions and Iago tells Othello of the meeting of the despoiled lieutenant and Desdemona.

**When to Sow**  
Peas can be sown as soon as the peach trees bloom. Some gardeners sow earlier, before the peach trees bloom. Spinach can be sown as soon as the ground can be prepared and onion sets planted for "green onions." Onion sets do not have to be sown until the ground is warm enough to pull and eat.

**Profitable Poultry**  
To make the poultry profitable on the farm, here is what should be done: First—Place the care of the poultry in the hands of one person on the farm, who is both capable and interested. Second—Replace the mongrel, non-descript stock with pure bred stock, who will add an intrinsic value and enthusiasm to the business.

## FEMININE FOIBLES

By Annette Bradshaw



IF SHE CARRIED A CANE  
A Possible Embarrassment of the Distended Skirt.

## DIARY OF A WELL-DRESSED GIRL

By SYLVIA GERARD

**How She Transformed Two Remnants Into a Smart New Blouse.**  
I had become the eleventh plague. Proposing to me, on an average of twice a day, has grown to be a habit with him since Janet's engagement. I am positive that he is not really in love with me. It is only that he sees the architect is so ideally happy that he wants to join the ranks of the benedictine himself.

**Charming Blouse of Dark Blue Taffeta and Net.**  
I had straight to the sewing-room. I had straight to the sewing-room. I had straight to the sewing-room. I had straight to the sewing-room. I had straight to the sewing-room.

**SERVING FRIED CELERY.**  
Remove the green leaves and cut the white stalks of celery into bits one inch long. Clean, put them into boiling water for 15 minutes, then dry on a napkin. Beat up a fresh egg with salt pepper, throw the celery in, then roll in breadcrumbs and fry in butter or fine white lard. Serve hot.

## TRAIN DISTINGUISHES MANY DANCE DRESSES

is Attached to Short Bouffant Skirts in Variety of Ways. SOME ARE UNFASTENED Hung From the Shoulders or Arranged From the Waist-line.

**Tuberoses in Pots.**  
ALTHOUGH the tuberose is usually grown in the open border, it is easily managed as a pot plant. With its delightful fragrance and beautiful flower spikes makes a splendid subject for porch adornment during the summer.

**MAKE TURNIP PIE.**  
A simple and delicious pie may be made from left-over mutton or lamb or pork, the cover being of mashed yellow or white turnips, seasoned with salt and pepper, spread roughly over the top. Or a very appetizing dish may be made by combining chopped cooked ham, raw turnips diced, grated onions or very finely chopped, and moistening the mixture with milk, then baking in a deep dish with crust on the top and bottom. Spare ribs stuffed with mashed turnips have a delicious flavor.

**FRENCH SOUP SEASONING.**  
A French preparation for soup seasoning is made of two ounces each of sweet marjoram, parsley, savory, thyme, lemon peel, and one ounce of sweet basil. The herbs are dried, ground fine and sifted until well mixed. The cost is little, and the powder keeps indefinitely. It should be used sparingly.

## Secrets of Health and Happiness

### YOUR BABY Why He May Safely Cry Two Hours in Twenty-Four

By DR. LEONARD KEENE HIRSBERG  
A.B., M.A., M.D. (Johns Hopkins University)



KEEPING hens in fresh, reasonably dry air is one of the secrets of keeping them successfully. The henhouse good ventilation and dryness are so essential that the most skilful breeding, feeding and rearing cannot make up for the lack of these among the fundamentals of good husbandry wherever hens are kept.

**Impurities Greater.**  
It has been proved by experiments that impurities given off from the lungs of one animal are much more poisonous to another animal than the air that the animal gives them off. You can prove this for your own satisfaction if you care to. Put a mouse in a self-sealing jar and make the cover tight. In a few minutes he will show signs of suffocation. Then without admitting any more fresh air than you can help, introduce a second mouse into the jar. This time he will die before the first one, tho he was fresh when the first one was nearly suffocated. The reason for this is that the second mouse did not die of suffocation, but was killed by the poison given off from the lungs of the first mouse. It is entirely possible that this is the reason why so many hens in apparently good physical health die of pneumonia. The ventilation is dead off the roof. The ventilation is poor and the birds become poisoned by the ases from the lungs of their perchmates.

**A Panting Hen.**  
The water which fowls drink is not excreted as in other animals, but is carried off by the air that the bird breathes. The air that the bird breathes is cooled by the water that gathers to every part of the body and the moisture that is evaporated from the moist surfaces of the throat and the gullet. If the air is already moist it takes very little more moisture. This means that more air must be breathed to do the same amount of work. The result is a panting hen. A panting hen is a hen that is hot and uncomfortable and that the one that gathers the most moisture and moisture gains in flesh.

**Planting Hardy Stock**  
Asparagus, rhubarb, strawberries, raspberries, blackberries, currants and all the small fruits, hardy bushes and shrubs, early perennial plants, lilies, iris and all fruit and ornamental trees can be worked in the spring.

**Profitable Poultry**  
To make the poultry profitable on the farm, here is what should be done: First—Place the care of the poultry in the hands of one person on the farm, who is both capable and interested.

**To Make Brooms Last Longer.**  
Soaking a broom in hot, water before using for the first time will make the bristles stronger and add many months to their life.