

DAILY MAGAZINE PAGE FOR EVERYBODY

Peter's Adventures in Matrimony

By Leona Dalrymple

Author of the new novel, "Diane of the Green Van," awarded a prize of \$1,000 by the Macmillan and Co. Club as Judge.

Growing Old Gracefully.

Now that my mother-in-law has begun to dye her hair and talk sweetly of how late in life it was before her father and mother turned gray, and that she must have the prevailing family trait, I've begun to think a great deal about that side of life.

What a marvellous thing it is to grow old gracefully, to greet white hairs with stanch philosophy and let the wrinkles of smiling cheerfulness make the beholder forget those less lovely wrinkles of age and care.

The Philosophy of It.

Of course there's considerable likelihood of his fusing over a premature bald spot, and secretly he may buy lotions and massage cure until some one finds him out, but he recalls with hearty gratitude from the days of his youth, when he was a musician or a lady-killer of pronounced vivacity. Yet the number of women who desperately resort to this age-stimulating hypercortis is daily attested by the prodigious number of masseurs and hair doctors who spring up in our cities like unwholesome mushrooms, feeding upon the weaknesses of womanhood.

Why, I wonder, do men insist upon loveliness in women when women, who are a notorious and lovingly womanly creature, do not care for it? It is because man, the ever-seeking brute, has his own ends to achieve, and he can have what he wants, and woman must take what she can get. It's likely a survival of cave men days.

Women Always Kinder.

Watch the wren beautiful women marry. Adonis would usually come out laps ahead in a beauty race. But a handsome man rarely marries a homely woman unless she's so clever he can't get away. Even then he'll consider himself seriously cheated in life's game, and he'll cast furtive sheep's eyes of admiration at every lovely woman he sees. Yet a beautiful woman will frequently give a beautiful devotion to an ugly man.

The reason? Men, I think, are on the whole a more impetuous, illogical crowd than women. They delight in superficialities, provided these superficialities are slightly. There isn't the same incentive to selection. A man isn't so often looking for a meal ticket as a woman. The woman sees the ugly man, and a swift charity makes her kind to him. Women are always kinder to men than men are to women. She finds that he's interesting and decent, and instantly her interest goes beneath the shell of his physical imperfections and sees the more beautiful things beneath. It's his likely to be a good mate, that's enough for her.

With the Bark on

Time makes old fashions new fashions. Talk will result in thinking oftener than thinking causes talk. The man who can be happy in the present need have no fear of the past or the future. The two birds in the bush would not change places with the one in the hand, even if the latter is said to be the more valuable. The "as good fish in the sea" refuse to nibble at the bait the average man can offer. The man who lives without working has as monotonous an existence as he who works without living. A sad joke is the saddest of all sad objects. The man who looks for trouble has no trouble in finding it.

THE (TANGO) CHAMPION

Recalling a certain other picture by C. D. Gibson

By Michelson



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As times change heroes change. Once the hero was a Napoleon. Then he was a Jeffries as immortalized by Mr. Gibson in the picture honored by the Luxembourg Galleries in France. Then he was the ball player. Now he is the TANGO king. Let his new glory be recognized in art as in life. Michelson pays his

tribute to the new hero in a spirit of sincerest homage. Make way for the Wizard of Syncopation. He hasn't the punch. But he has the kick. He thrills the young. He galvanizes the old. He punctuates life with a new emotion. He makes men forget work. He makes women forget bridge. He is the hour's Champion.

What True "Decorum" Means

DECORUM" says Theresa Tidy, who wrote succinctly and pointedly for the guidance of the young women of 1910, "is desirable in all persons."

"Decorum is a practical demonstration of respect for religion, decency, and all laws and customs which are not opposed to morality. "Virtue will incline us to decorum, and good taste will perpetually warn us against any breach of it. "Any departure of it is inexcusable. "To pay due respect to the forms of religion and to the rites of humanity is an imperative duty. "By too much humility we may offend our associates, and by too much ostentation we disgrace ourselves. "Decorum is the just mean between these two extremes. "Delicacy of sentiment is a refined species of decorum which teaches us to conceal that which is improper or unnecessary to discover, and to avoid touching upon those topics which may possibly give pain to others. "Great sensibility, joined to a proportionate strength of mind, produce delicacy, without which we cannot possibly gain esteem or even respect. "Public depravity destroys decorum, and with it politeness and taste, and always ends in the decline of literature. "We must, however," warns Mrs. Tidy, "be careful not to let our observance of decorum be carried so far as to induce us to comply with useless or evil customs merely because they are customs. "To set public opinion at defiance in open to wit founded censure; but to risk ridicule and mockery, when we must either do so or sacrifice virtue or delicacy, is to act well and wisely. "A false sense of decorum is the occasion of much indelicacy. "To it we must credit the general adoption of any indecent or unbecoming style of dress. "Young females, ignorant of the boundaries of true decorum, fear that by declining compliance with what is adopted by others they shall be stigmatized as prudish, and thus really deserve to be charged with immodesty lest they should be falsely reproached with being guilty of prudery. "Let our young readers ever remember that prudery is not modesty, but an affectation of it, and that, consequently, so long as they really feel that any fashion or usage is offensive to delicacy

Words of Wise Men

All sensuality is one, though it takes many forms; all purity is one.—Thoreau. I never knew a man of letters ashamed of his profession.—Thackeray. The common, faithful to their system, remained in a wise and masterly inactivity.—Mackintosh. The pleasures of the palate deal with us like the Egyptian thieves, who strangle those whom they embrace.—Seneca. The reform that applies itself to the household must be partial. It must correct the whole system of our social living. It must come with plain living and high thinking. It must come with a true acceptance by each man of his vocation—not chosen by his parents, or friends, but by his genius, with earnestness and love.—Emerson.

Advice to Girls

By Annie Laurie

Dear Annie Laurie: My sweetheart and I had a dreadful misunderstanding a year and a half ago and for six months we tried to make up, but did not succeed. In a fit of despair, he married a girl whom he had only known a very short time. A few months later he found out that she was no longer true to him and he obtained a divorce. Now he and I both realize our folly, and he is urging me to marry him. Kindly advise me just what I should do in this case. I have always loved him and know he loves me dearly. Do you think my life with him will be a happy one with his first marriage behind us? LIBERTY BELL. So you quarrelled, did you, you and your sweetheart, and made a mess of your lives, and you are heart-broken and the sweetheart is miserable and now, what shall you do? Dear heart, it's hard to say. You've made your omelet, and now you're going to try to put the eggs back in the shells. Well, perhaps you can do it. Some people, they say, can. I've never seen many of them. Have you? Not quite so stable as a rock, is he, this young man of yours? It seems to be quite easy for him to change his mind—and his heart, doesn't it? How did you feel when he married the other girl? Were you happy then? And when he divorced her—so soon, did that please you? How do you know that the girl he married really was untrue to him? Just because he tells you so? What was it you quarrelled about? It must have been something really serious, or it wouldn't have been so hard to get over it. Was he jealous, suspicious, exacting? Or did you observe a tendency in him to say things that were not quite true? Has he changed since then? What is it you think you love about him? Think a long time, little girl, think a long time—and then make up your mind and act as you think best—and take the consequences. Annie Laurie. Miss Laurie will welcome letters of inquiry on subjects of feminine interest from young women readers of this paper and will reply to them in these columns. They should be addressed to her, care this office.

Selected Menu Novelties

By Ann Marie Lloyd

- SALTED ALMONDS.** Pour some rapidly boiling water over the almonds, leave them for a few minutes, skin, and dry them thoroughly. It is as well to place them in the oven if they are to be used immediately, but they must not be allowed to brown. Pour a tablespoonful of good salad oil into a small frying pan, heat it thoroughly, put in the almonds, and fry them to a golden brown. Have ready a sheet of white kitchen paper, place the almonds in the middle, dust with fine salt, fold up the sheet of paper lightly, and toss the almonds until they are all coated with the salt. Open the paper and leave them until they are quite cold.
- MUTTON TAILS.** Cut in half, cover with water, add an onion, stuck with two or three cloves, a sprig of parsley, and a few herbs, salt to season. Simmer until tender. Remove the tail, drain well. Coat with dissolved butter, and sprinkle thickly with breadcrumbs. Brown under the grill. Strain the liquor in which it was boiled, flavor it with lemon juice, thicken with a few drops of caramel, heat, and pour over the browned portions of tail.
- PRUNE SAUCE FOR SUET PUDDING.** Wash well and soak half a pound of prunes in just enough water to cover them for 20 minutes. Simmer them in this water until they are soft enough for you to be able to remove the kernels easily. Add the strained juice of a lemon, a dessertspoonful of sugar, and a little powdered cinnamon. Simmer again for 10 minutes. Strain well, pressing the sauce as smoothly as possible. If too thick, add a little boiling water.
- MILK JELLY.** Milk jelly is not difficult to make, and we cannot see why your efforts should result in a curdled mass. Put a quart of milk, an ounce of gelatine, three ounces of castor sugar, and a long strip of lemon rind into a saucepan. Place over a gentle heat until the gelatine is dissolved, stirring well from time to time. Strain. Leave until about to set, and then pour it into a mould previously rinsed out in cold water. Leave in a cool place until firm.
- "FAGGOTS."** Mix together a pound and a half of well minced calf's liver, half a pound of equally well minced pork, a choppe, onion and a teaspoonful of mixed sage and thyme, and salt and pepper to season. Place in a steamer over boiling water, and leave for half an hour. Leave until quite cold. Add three well beaten eggs and three ounces of fine breadcrumbs. Mix well. Form into cakes, place in a pan, pour in a little gravy, and bake to a golden brown.
- TOMATO SAUSAGES.** Put a pound of sliced tomatoes into a saucepan, add a small piece of butter and a sprinkle of celery salt, and simmer over a very gentle heat until soft enough to be passed through a fine sieve. Season the pulp with salt, pepper, and a little piece of butter. Bring it to the boil. Leave until quite cold. Mix with a pound and a half of sausage meat. Press into skins or form into cakes. Tomato sausages must be used as soon as they are made, as they do not keep.

Secrets of Health

Even Genius Must Obey Nature's Rule

By DR. L. K. HIRSBERG

A. B. M. A., M. D. (Johns Hopkins).

A GENIUS is said to be he who has the capacity for taking pains. Not pains, however, in the physical sense of the word. Stoics, Spartans, Indians, Mohammedans and others, who school themselves to the cold as well as to irritants, cannot be said to be geniuses.

A genius is one who is much like gold. People who have neither are forever talking about both.

Another silly platitude about genius maintains that fortune and genius are rarely condescended to be the companions of genius," said Isaac Disraeli.

What Genius Needs.

On the contrary, the true genius is typified by Edison, Cardinal Gibbons, Marconi, Wilbur Wright, Dr. Howard Kelly, Rudyard Kipling, John D. Rockefeller, J. Pierpont Morgan, Andrew Carnegie, Alexis Carrel, and a vast array of others, all of whom lack none of this world's goods.

A genius must needs have more than the ability to take pains. He must be rigorously industrious, patient, persistent, broad in his sympathies, disrespectful to all dogmatic sciences, professions and occupations, and with a keen pleasure in the association of ignorant people as well as others.

No individual, by his ancestry and education what it might, who moves and has his being in one circle, one social group, one neighborhood, or one stratum of society, can ever measure up to the definition of genius.

Genius in all its pride and strength is full of human nature, tolerance and feeling. It is never present in a cold-blooded, icy, prudish person. Genius is inexhaustible and eternally different and original. The feelings, the impulses, the thoughts and the power of social genius are renourished constantly. Thus again the genius differs from the usual "authority." The latter banks upon the capital with which he began. Only a little compound interest on that is his new habulum.

Like Other Humans.

There can be no theory about genius. All the facts speak for themselves. Just the broad term Rational Apathy, includes all mankind and has definite facts of nature behind it, so the name Genius contains comprehensive facts.

A genius is a man of muscle, mind and emotion. Imagination, thoughts and feelings must be all present. The hooding, scoffing and ridicule heaped upon budding genius is at times unchanging until a coming generation distinguishes the hidden springs of conquest left behind. Genius is often perforce compelled to create the very taste which is to appreciate it.

Just as there are many things in heaven and earth unrecognition by man, which must be forced into his life, so there are many needs of the human kind, which only the wonders of a genius can bring into the understanding.

Answers to Health Questions

- L. S., New York—What is good for flat hair?** Wash the hair with mustard wax and brush out and up. It is also advisable to massage the scalp every day. The daily massage and brushing will give life to the hair.
- M. A., Philadelphia—Have been getting sick at the stomach, have headache and grow chilly at times. Ten months ago I was bitten on the finger by a pet dog. It wasn't a very large bite and it was not treated for a week afterward. Hot water and peroxide were used. The dog was killed, but my finger still pains me. Do you think it should be treated in any way? Are my other troubles due to that bite?** The only security from a dog bite is not to kill the dog. If the dog is a pet that has never been out among mad or fighting dogs and cats, it could scarcely have had rabies. If the dog is killed, this is never certain, even if the brain shows anything. On the other hand, if the dog is kept chained up and watched, it will die within a few days or a week. If it has hydrophobia or rabies. No mad animals can live very long. In any case all bites must be immediately cauterized with nitric acid, even if a permanent scar is left. The preventive treatment of Pasteur should be begun. If the dog is alive and well after a week's time, this may be stopped. In your case, you seem to have been bitten by a well dog that never was bitten by other dogs. So you may feel assured that you are all right and dismiss the whole matter from your mind. Pains in old bites or scars are usually due to thinking about them and keeping your attention on them. None of your symptoms are those of hydrophobia. For rabies kills animals and mankind within a much shorter time than three weeks after the first symptom appears.
- Dr. Hirschberg will answer questions for readers of this paper on medical, hygienic and sanitation subjects that are of general interest. He will not undertake to prescribe or offer advice for individual cases. Where the subject is not of general interest letters will not be answered personally if a stamped and addressed envelope is enclosed. Address all inquiries to Dr. L. K. Hirschberg, care this office.**