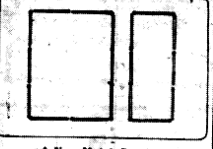


For the LITTLE ONES

MATCH PUZZLE IS FUSING

All the Eighteen Little Pieces of Wood Must Be Used in Each Case—Answer Is Given.

In the illustration 18 matches are shown arranged so that they enclose two spaces, one just twice as large as the other. Can you rearrange them (1) so as to enclose two four-sided spaces, one exactly three times as large, and (2) so as to enclose



A New Match Puzzle.
Five added spaces, one exactly three times as large as the other. All the 18 matches must be fairly used in each case, the two spaces must be touched, and there must be no loose ends or duplicated matches.

The easiest way is to arrange the 18 matches as in diagram 1, a matching the length of the perpendicular A B equal to a match and a half. Then if the matches are an inch in length, Fig. 1 contains two square inches and

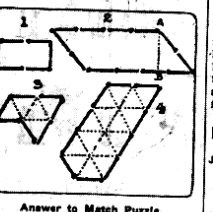
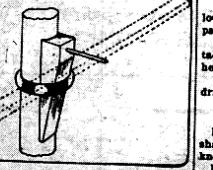


Fig. 2 contains six square inches—four by one and one-half. The second case (2) is a little more difficult to solve. The solution is given in Fig. 3 and Fig. 4. For the purpose of construction place matches temporarily on the dotted line. Then it will be seen that as Fig. 2 contains five equal equilateral triangles and Fig. 4 contains 15 similar triangles, one figure is three times as large as the other, and exactly 18 matches are used.

HOLDER FOR VAULTING-POLE

Manner of Using Device as Well as Its Construction Is Clearly Shown in Illustration.

An adjusting device for a vaulting pole that can be readily fixed at any point on a round pole by using a wedge and ring, is shown in the sketch. The wedge carries a pin on



which to place the cross pole. The manner of using this device as well as its construction is clearly indicated, says a writer in the Popular Mechanic.

The ring on the upright, held in position by the wedge, which in turn carries the pole on the pin.

Did It Purpose.
The English visitor was getting impressions as to American education. "And do you know your alphabet?" he asked of the small boy in the house he was visiting.

"Yes," said the lad—"A, B, C, D, E, F, G, H, I, J, K, L, M, N, O, P, Q, R, S, T, U, V, W, X, Y, Z."

"And do you know your alphabet?" he asked of the small boy in the house he was visiting.

NEW GAME FOR HALLOWEEN

Positions as Described Warranted to Furnish All Mysterious Mischief, High Thrills and Surprises.

In connection with the usual Halloween charms and incantations the following game—warranted to furnish all the mysterious misgivings, thrills and shivers appropriate to the occasion—is recommended as very jolly and entirely suited to "witching night."

As the players sit close together round the table with their hands well under the overhanging folds of the tablecloth the game would better be played at or after the refreshment stage of the proceedings. It consists of passing from hand to hand, and quite without looking at them, all sorts of articles prepared to be particularly sympathetic to the touch, and he or she who shrieks, laughs or drops an article is liable to forfeit.

The articles, concealed by a napkin, are held on the lap of the hostess as she sits at the head of the table and she passes one by one of them—always with the right hand—to her neighbor on her right hand to her neighbor on her left; he does likewise and so on round the table. When the article comes back to the hostess she drops it under the table and takes up the next one from her lap and so on till the supply of articles is exhausted.

We call this macaroni art gratin, but all gratin dishes proper are scalloped ones, including bread or cracker crumbs as well as cheese.

Baked Macaroni and Cheese.—Take about one-half as much macaroni as will fill the baking dish. Break into short pieces, boil for twenty minutes in salted water. Drain, pat into a baking dish with butter, salt and a quantity of cheese. Cover with milk and bake until the milk is absorbed and it is brown on top.

Cottage Cheese.—Cottage cheese is becoming more and more popular for salads at dainty affairs. It lends itself to any decorative scheme so nicely, it is delicious and cooling to the palate. The simplest way to arrange this salad is to moisten with French dressing and make it into balls or egg-shape and arrange in the center leaves. With a little green vegetable coloring extract the balls of cheese may be delicately tinted to resemble birds' eggs.

Cottage Cheese Salad.—Cottage cheese lends itself to many combinations of chopped nuts, chopped olives, green or red peppers. It will mix with French dressing or mayonnaise and can be molded into any desired shape. It is also accompanied to a fruit salad or in a salad in itself.

Noodles With Ham.
Grease a pudding dish well with fat or butter, place in the dish a layer of ham chopped very fine, then one of cooked noodles until the dish is full, having for the top a layer of ham. Then pour a cupful of cream over it. Bake in the oven for thirty minutes.

To make the noodles for the above, break one egg into a bowl and stir in enough sifted flour to make a stiff dough and add one-quarter teaspoonful of salt. Knead it until it is dry. Divide it into two pieces, roll each piece into a very thin sheet and let them dry on a cloth. When dry roll them up like a jelly roll and slice into pieces one-half inch wide. Then unroll them and let dry. These can be kept for some time in a covered tin. If they are wanted for soup they must be cut very fine.

Russian Steak Pudding.
A rather stiff paste of two pounds of flour, one and a quarter pounds chopped fat of kidney of beef, and one-quarter pint of water is made. When mixed this is rolled out to an eight by a quarter-inch thick and put in a buttered pudding dish. The lean beef is cut in pieces and arranged in the basin in layers. Cover with water, and pat layer of paste over top.

The seasoning must be carefully done, salt, red pepper, butter and a curious Russian apple is used by the dancer. Wrap the pudding dish in a buttered cloth and place it in a saucepan of boiling water. Cook it for three hours if the beef is tender, and for four hours if not.

Orange Sherbet Cake.
Hollow out a loaf of angel cake, leaving a rim about an inch deep. Fill the center with orange sherbet, and grate orange peel over the top. Of course the sherbet must be kept in the freezer until just the time of serving, and be put in the cake just as it is taken to the table; otherwise it would be melted.—Harper's Bazar.

Scalloped Potatoes.
Put a layer of thick slices of summer squash into a baking dish which has been liberally buttered, then salt and pepper and dot over with pieces of butter and continue layer until the dish is full. Cover with milk and bake one-half hour.

Peel the potatoes, put into the oven, cover with three tablespoonful water and just enough water to keep them from burning. Cook for five or six hours in a covered tin.

With in Season.
It is not used instead of water when cooking. It is used in the same way as water for several uses.

MACARONI AND CHEESE

DISH NOT SERVED AS OFTEN AS IT DESERVES.

Excellent for Luncheon or for the Evening Meal Without Special Italian Method of Preparation Somewhat Too Rich.

Macaroni with cheese is the most usual combination. This is a dish sufficiently nourishing to be served for luncheon or for an evening meal without meat. It is too heavy to be served with other starchy vegetables, such as potatoes or beans. The foreign way of cooking macaroni is to boil about twenty minutes. Drain and return to the saucepan with enough gravy or rich soup stock to nearly cover. Allow this to simmer until the gravy has been absorbed. Prepare a cupful of grated Parmesan and other cheese mixed in the oven-half with the macaroni until the cheese is melted. Add the remainder and a good-sized lump of butter. Stir the macaroni around in the pan in one direction until the cheese is thoroughly melted. Serve hot. Americans, preferring a less rich diet, simply boil the macaroni, drain and put it back into the saucepan with grated cheese. It is served when the cheese is melted, but not hardened. We call this macaroni art gratin, but all gratin dishes proper are scalloped ones, including bread or cracker crumbs as well as cheese.

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NEWS OF ILLINOIS

Starling.—Peter Kozovira, a wealthy farmer, was killed by a Northwestern train.

East St. Louis.—Joseph McCarvey, twenty-six years old, accidentally shot himself in the abdomen while showing a new revolver to two young women friends.

Ottawa.—Michael Monaghan of La Salle was found dead at the county farm, crushed under a stake. It is presumed he crawled there to escape some fancied pursuer and suffocated or died of fright.

Rockford.—Local Greeks have taken an oath not to eat for a day each week in order to raise a fund for their fighting fellow countrymen.

Rockford.—Alfred Sampson, who fell twenty feet from a shade tree, which he was trimming, is dead.

Moline.—Seventy Greeks quit their jobs at the local steel mill to go to war. Fifty at the plant of the Moline shoe company handed in their resignation in one night. A group of fifty-three working on a construction gang of the Tri-City Railway company laid down their shovels and departed.

Galesburg.—Knob college seniors appeared at the chapel in blue coats and yellow corduroy trousers.

Decatur.—An unidentified man, supposed to be a laborer in the grading camp of Costello Brothers, was killed by a Washburn train.

Champaign.—Miss Sarah Alice Durham, a dressmaker of Champaign, filed suit for \$50,000 damages against Charles W. Walcott, a retired farmer and a man of family with grown children. "Trespass on the case" is the title of suit, concerning which no details are given.

Pontiac.—Adolph St. George, son of Stephen St. George of Chicago, is the third inmate of the reformatory to die there within the last ten days of acute typhoid fever. R. H. Parker, a sanitary engineer, is making investigation as to the cause of the epidemic under direction of Governor Deneen.

Springfield.—Adjutant General Dixon approved orders dishonorably discharging from the military service of the state, Private Sam Meslow, Company E, Second Infantry, and Private Claire Douglas, Battalion 502, artillery. Both men had been tried by court-martial and found guilty of insubordination.

Jacksonville.—W. M. Morrissey, a former city attorney of this city, is dead. Morrissey was serving a term for embezzling city funds. The sentence amounted to nearly \$50,000. He was held at the penitentiary fifteen months ago he was in poor physical condition, and death resulted from tuberculosis.

Aurora.—Harold Lindstrom and Edward Schmidt, two East Aurora high school boys, who stole an automobile and drove to Elgin, were arrested and were released in 1,000 bond. Lindstrom has confessed to stealing two other machines. The auto stolen was the property of William Kline.

Jacksonville.—Miss Beattie Cappa, daughter of C. C. Cappa, of one of the best families of Jacksonville, took her own life in the family home. She was found dead in a bathtub almost full of water and with the end of a gas tube in her mouth. She was twenty-five years old. She had been ill.

Springfield.—Secretary James A. Egan of the state board of health went to Wheaton, DuPage county, to investigate reports of an epidemic of infantile paralysis. Five cases with one fatality were reported to the board.

Mount Vernon.—A. T. Lacey, a Jefferson county plowman, died as a result of injuries received in a runaway. He was the father of Assistant Postmaster R. L. Lacey.

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