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WHO'S WHO IN THE NEWS

JAMES G. HARBORD, who was educated in an agricultural college and spent most of his life in the army, is now president of the Radio Corporation of America. One can surmise from that one statement that he has had an interesting career. Harbord's parents, sturdy farm folk in the state of Washington, had hoped that "their boy" would learn "book farmin'" when he went to school. He entered Kansas State Agricultural college at Manhattan, Kan., and was graduated with a degree of bachelor of science.

Harbord himself, however, nursed a desire for a military career. He took the West Point examination and failed to pass it. Temporarily discouraged, he returned home to the farm. But the passion remained. Finally he packed his belongings, drove to Ft. Spokane in a sleigh in the dead of winter some 35 years ago, and enlisted as a buck private. "If I can't train to be an officer I can at least be a soldier," said Harbord.

He was assigned to kitchen duty. His first promotion from the job of kitchen police was to that of company clerk. In two and a half years he had risen to quartermaster sergeant, and before his first period of service expired he had passed the examination for second lieutenant—unusual progress in those days at least. He was assigned to the Fifth Cavalry.

In 1898 he became a member of the Rough Riders temporarily with the rank of major, but after the Spanish-American fracas he reverted to first lieutenant. About that time he met John J. Pershing—became Pershing's tentmate—and a friendship sprang up that grew rapidly.

Later Harbord was assigned to the Philippines and for 12 years served as captain in the regular army and colonel of the Philippine constabulary. Much of his time those years was spent in dealing with the troublesome Moros. It was Harbord's efficiency in handling the situations that arose in the islands that caused Gen. Pershing to take Harbord to France with him as a lieutenant-colonel. He was promoted quickly to colonel and then to chief of staff of the A. E. F. The title did not interest Harbord as much as the work did, however. So when the marines were ready for action Harbord asked to be relieved of headquarters duties to lead the marine brigade of the Second division. The work of the marines at Belleau Wood brought Harbord a major-general's commission and command of the entire division. He led the Second in their brave deeds at Soissons.

Then Pershing prevailed upon him to leave the front lines to bring order out of chaos in the service of supplies, on which fell the task of supplying food and supplies to the combat divisions. His efficiency in that work won him further recognition.

Back in the U. S. Harbord received the offer of the post he now holds, and decided to step out of the army.

AFTER SIGNATURE

A New York theatrical company paid a visit to Sing Sing and gave a performance. One member of the company was just a little embarrassed by his visit. He struck up an acquaintance with a prisoner of literary tastes and there was a long discussion about books. When he left he promised to send the inmate a novel in which he had expressed great interest.

"You know, he's sent that book back to me," the actor told a friend several days later. "He wants my autograph."

"What's the harm in that?" the friend asked.

"Well, you see," he responded, "he's serving his third term in Sing Sing for forgery."

AMONG FRIENDS

A shipwrecked traveler was washed up on a small island. He was terrified at thought of cannibals, and explored with the utmost stealth. Discovering a thin wisp of smoke above the scrub, he crawled toward it fearfully, in apprehension that it might be from the campfire of savages. But as he came close a voice rang out sharply:

"Why in hell did you play that card?"

The castaway, already on his knees, raised his hands in devout thanksgiving.

"Thank God!" he exclaimed brokenly. "They're Christians!"

TOO CAREFUL

A glass dealer's truck had drawn up at the curb, and from it a number of workmen took a big plate glass pane to be placed in a shop window. As carefully bearing the big pane, they proceeded toward the window, there gathered the usual crowd, including two young fellows who appeared to evince more interest in the proceeding than anyone else.

When fifteen minutes had passed one of the youths, growing weary of the extreme deliberation of the workmen with the glass, turned to his companion and said: "We'll go as well be moving on, Henry. They are not going to let it fall."

PAY IN ADVANCE

A visitor to the lunatic asylum was approached by an inmate, who begged that his case be laid before a magistrate and his release obtained. The visitor promised to take the necessary steps immediately.

"You will not forget?" said the lunatic.

"Oh, no."

"You are sure you will not forget?"

"Certainly not."

As the visitor turned to go he received a kick that laid him in a heap a few feet away.

"That," said the lunatic, "is in case you should forget."

WIFE SAVERS
 By Mrs. Mary Morton

MAPLE SAUCE

A hot maple sauce with chopped nuts to pour over your pudding or vanilla ice cream is quickly prepared. Boil two cups of maple syrup and one-half cup of cream together to the thread stage, add chopped toasted almonds, and serve while still hot. One-quarter cup of condensed milk and one-quarter cup of water may be substituted for the cream if desired. This quantity will serve about eight people.

"WORK AND SAVE"

"Work and save" is the motto given to housewives by a well known expert. Eighty-five per cent of the money spent in retail stores is spent by women, so that theirs is the burden of saving. This expert believes the budget to be the only road to thrift, whether one spends ten dollars a week or a thousand. The right state of mind is essential, she says, a sane estimate of values.

"The woman whose heart is eaten up with a desire for mere things will bankrupt the richest husband in the world. She is unhappy when she sees her neighbor put up a new window drape. No peace in that house until she does the same thing, whether she needs or can afford it. Then she sits back until some other desire comes to eat away her peace of mind."

Women of this type are very common; you can find them in any block, in any place. The thing to do if your conscience tells you are this woman, in whole or in part, is to STOP. Start today to learn to spend wisely and to save.

RULES FOR THE BRIDE

If the inexperienced housewife will follow these rules in buying for her table, she will eliminate waste and be able to put some of her table allowance away toward owning her own home or something equally desirable upon which she has set her mind: Set aside a definite sum for food.

Devetail the meals, using leftovers.

Never buy food that you cannot use before it spoils. Plan reasonable menus.

Don't go shopping with a blank mind—know what you want.

Learn how to cook the cheaper cuts of meat.

Serve meat once a day. Do your own cooking and baking.

Macaroni.—One pound macaroni, one pound round steak ground, one-half pound grated cheese, one quart butter beans (or one can), one pound tomatoes (or one can), one tablespoon butter, one tablespoon oil (which may be omitted), salt and pepper. Boil macaroni in salted

water, twenty minutes. Boil beans if fresh ones are used. Put butter and oil in frying pan. Let brown. Then put in steak; when browned add tomatoes. Let boil down until quite thick (this is a dressing). When macaroni and beans are done drain through colander. One a large platter first spread grated cheese, then macaroni, then beans, then dressing until all is used (using alternately), having cheese on top. If oil is not used add more butter.

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