



The Pension Roll

WILLIAM PAUL CUNNINGHAM, pilot, Kansas City terminal, was retired February 28, having reached the age limit. He was born in Allamuchy, N. J., February 2, 1861, and was educated in the Quaker school, Warren County, N. J. At the age of 18 he entered the employ of the Santa Fe in the track department. Later he worked as a brakeman for the Denver-Rio Grande and Western and as a switchman for the Missouri Pacific. He entered the service of Frisco Lines December 1, 1884, as a switchman at Kansas City. In 1886, following the loss of a hand, he became a switch tender in the Kansas City yard, and in 1889, became a passenger train flagman on the Northern division. He was transferred back to the Kansas City yards as a pilot in 1890, and served in that capacity until retirement. He married Nellie May Layman, April 10, 1901, at Kansas City, Mo., and to them were born two sons, both of whom are living. Mr. and Mrs. Cunningham live at 4216 Holly St., Kansas City, Mo. Continuous service of 45 years and 4 months entitles him to a pension allowance of \$86.80 a month, effective from March 1.



W. P. CUNNINGHAM

and to them were born three children, all of whom are living except one. Mr. and Mrs. Singleton live at 1000 South Walker, Oklahoma City. Continuous service of 23 years and 6 months entitles him to a pension allowance of \$41.95 a month, effective from March 1.

JOSEPH BOSSI, B and B foreman, Southwestern division, was retired November 6, because of total disability. He was born at Bruzella County, Ticino, Switzerland, February 11, 1866, and attended school in Bruzella. He came to America in 1891 and entered the service of Frisco Lines in the same year as a mason near Springfield, Mo. In 1894, he became an assistant foreman and 1907 foreman on the Eastern division. Subsequently, he became assistant foreman on the Southwestern division and in 1916 was promoted to foreman there and served in



J. BOSSI

that capacity until retirement. He married Katie Frosheman at Rolla, Mo., December 24, 1894, and to them were born two children, both of whom are living. Mrs. Bossi died February 27, 1927. Mr. Bossi lives at 2001 North Grant, Springfield, Mo. Continuous service of 17 years and 3 months entitles him to a pension allowance of \$25.40 a month, effective from February 1, 1931.

JAMES HARDEN STUMP, conductor, River division, was retired December 8, 1930, because of total disability. He was born at Louisville, Ky., June 30, 1865, and was educated in Little Rock, Ark. Before coming to Frisco Lines he was a post office clerk. He also worked for the Colorado Midland of Denver, Colo., and for the St. Louis, Iron Mountain and Southern at Little Rock. He entered Frisco service April 4, 1902, as a conductor at Cape Girardeau, Mo., and worked in that capacity until retirement. He married Mattie Herim at Little Rock, April 4, 1895. Mr. and Mrs. Stump live at 3860 Shaw boulevard, St. Louis, Mo. Continuous service of 28 years and 8 months entitles him to a pension allowance of \$75.25 a month, effective from February 1, 1931.



J. H. STUMP

GEORGE MILTON SINGLETON, yard engineer, Oklahoma City, was retired February 28, having reached the age limit. He was born in Pomeroy, Ohio, February 6, 1861, and was educated at Benton, Ill. When 20 years old, he became a school teacher. His first railroad work was in 1886, when he became a fireman at Taylor, Texas. He came with Frisco Lines as a fireman at Springfield, Mo., Sept. 10, 1889, and was promoted to engineer in 1901. He married Miss Delia Carney of

Newport, Ky., in 1883, and to them were born three children, all of whom are living except one. Mr. and Mrs. Singleton live at 1000 South Walker, Oklahoma City. Continuous service of 23 years and 6 months entitles him to a pension allowance of \$41.95 a month, effective from March 1.

HARVEY HENRY GRUBE, section foreman, Winslow, Ark., was retired December 2, 1930, because of total disability. He was born at Bethlehem, Pa., June 17, 1874, and was educated in Kansas and Arkansas. He entered the service of Frisco Lines August 17, 1891, as a section worker at Winslow, Ark., and was promoted to section foreman October 1, 1902, at Porter, Ark. On September 1, 1917, he was transferred to Winslow and served as section foreman until retirement. He married Miss Margaret Burns, September 14, 1895, at Winslow and to them was born one son, who is deceased. His first wife died September 14, 1898, and on June 2, 1900, he married Mrs. Viola Murny. They had three daughters and adopted a son March 1, 1911. His second wife died September 14, 1924, and March 24, 1926, he married Mrs. Isabella Johnson of Purdy, Mo. Mr. and Mrs. Grube live at Winslow. Continuous service of 39 years and 3 months entitles him to a pension allowance of \$43.55, effective from February 1, 1931.



H. H. GRUBE

HUGH McARTHUR ROBERTSON, chief clerk to superintendent of terminals, Tower Grove, was retired February 28, having reached the age limit. He was born at Forres, Scotland, February 25, 1861, and was educated there. He came to America in 1892 and his first railroad work was with the Cairo Short Line, now part of the Illinois Central, where he worked as a trucker in a freight house. He also worked as a brakeman and clerk for that road. Later he worked for the Missouri Pacific and for the Cotton Belt. He entered the

service of Frisco Lines as night clerk at Chouteau Avenue in St. Louis, November 14, 1897. Later he became day clerk, following which he was promoted to the position of traveling car agent with headquarters in Springfield, Mo. Subsequently, he was appointed chief clerk to the superintendent of terminals at St. Louis and remained in that capacity until retirement. He married Louise Mosley, December 18, 1895, and to them were born four children, all of whom are living. Mr. and Mrs. Robertson live at 642 Yeddo Avenue, Webster Groves, Mo. Continuous service of 33 years and 3 months entitles him to a pension allowance of \$63.30 a month, effective from March 1.

CALEB GODFREY, assistant section foreman, Eastern division, was retired December 15, 1930, because of total disability. He was born in Indiana May 3, 1866, and was educated in Miller County, Mo. He entered the employ of Frisco Lines as a section laborer March 20, 1888, at Richland, Mo., and was promoted to section foreman in June, 1898, at Hancock, Mo. After working there six months he was transferred to Haverhill, Kan., in the same capacity and remained four years. He was then transferred back to Richland, Mo., and later to Sleeper, Mo., as foreman. In 1915 he went to the Springfield yards as assistant foreman and served there until retirement. He married Harriett Hensley at Richland, Mo., May 18, 1888, and to them were born a son and two daughters. The son, H. L. Godfrey, is in Frisco service as a brakeman, and one of his daughters, Mrs. A. C. Lambeth, is the wife of a Frisco brakeman. The other daughter, Mrs. W. R. Kelton, is the wife of a Frisco signal foreman. Mr. and Mrs. Godfrey live at 1826 Robinson avenue, Springfield, Mo. Continuous service of 24 years and 1 month entitles him to a pension allowance of \$22.45 a month, effective from March 1, 1931.



C. GODFREY

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In Memoriam

JOHN KOEHLER

JOHN KOEHLER, pensioned locomotive engineer, died April 5. He was born in Marytown, Wis., December 27, 1870, and was educated there.

He entered the service of Frisco Lines October 18, 1893, working in the roundhouse at Neodesha, Kan., and became a locomotive fireman July 18, 1897. He was promoted to engineer January 14, 1903, and served in that capacity until retirement, April 21, 1930, because of total disability. He married Miss Elizabeth Klapparich at Marytown, Wis., November 14, 1900, and to them were born two children. His pension allowance was \$87.35 a month and during his lifetime he was paid a total of \$436.75.

HOWARD BAYLESS

HOWARD BAYLESS, pensioned section foreman, died at his home in West Fork, Ark., April 9. He was born in Rinegold, Ga., January 17, 1861, and attended school in Catoosa County, Ga. He worked on his father's farm and fired a stationary engine for a sawmill until July 16, 1885, when he entered Frisco service as a section man on the West Fork, Ark., section. He was promoted to section foreman June 15, 1890, and was stationed at Van Buren, Ark. He also served as a roadmaster on the Central and other divisions at various times. He married Nannie V. Epps of West Forks, March 25, 1888, and to them were born two sons and two daughters. He was retired January 17, 1929, because of total disability. His pension allowance was \$45.25 a month and during his lifetime he was paid a total of \$1,040.75.

HARVE ANTRAM

HARVE ANTRAM, veteran engineer, Birmingham, Ala., died March 28. He was a member of the Shrine and other Masonic organizations at Birmingham, and is survived by his widow; a son, Hubbard M. Antram; two brothers and four sisters.

McLAUGHLIN, MARCELINE, of St. Louis, died at St. John's Hospital on April 10, 1931, at the age of 21 years, following an illness of several weeks' duration, which began with an attack of influenza, terminating in an abscess of the brain.

Miss McLaughlin entered the service of the Frisco Ry. Co. on May 26, 1926, and at the time of her death was employed in the office of auditor revenues as a key punch operator. A sister Miss Loyola McLaughlin is employed as a clerk in the same department.

In addition to her mother, Marceline is survived by four brothers and two sisters, and a host of friends. Her father, the late Charles McLaughlin, passed away about two years ago.

AGENCY CHANGES

The following have been installed permanent agents at the stations which follow their names:

Clarence F. Brockman, Crocker, Mo., March 17. Benjamin S. Gruner, Capleville, Tenn., March 7. William F. Haynes, Hallowell, Kan., March 16. W. R. Searcy, Henson, Kan., March 6. Elmer Newton Latimer, Marston, Mo., March 2. J. H. Spears, Nettleton, Ark., March 5. Walter E. Guinn, Rlyerton, Kan., March 10. W. C. Harris, Turrell, Ark., March 5. Russell Vandivort, Weaubleu, Mo., March 17. Chas. N. Keele, Goltry, Okla., March 31. William M. Lewis, Newburg, Mo., March 19. Allen H. Owen, Phenix, Mo., March 30. Homer H. DeBerry, Phillipsburg, Mo., March 27. Elmer W. Cheatham, Robertsville, Mo., March 25. Harold B. Bradfield, Saxman, Kan., March 19. Emmett F. Daugherty, Sullivan, Mo., March 18. Bruce J. Hough, White Oak, Okla., April 2.

The following were installed temporary agents at the stations which follow their names:

Robert A. Maffett, Monmouth, Kan., March 25. Clarence P. Barron, Quin, Mo., March 23. Roy Essman, Eureka, Mo., March 16. Leonard W. Johnson, Fordland, Mo., March 16. Hugh A. Atwell, Phillipsburg, Mo., March 16. Peter Marik, Hunter, Mo., April 1. James V. Brower, Hunter, Mo., April 6.

Henry C. Pendergrass was installed permanent agent at Bridge Junction, Ark., March 10. L. W. Johnson acted as relief agent from March 2.

Walter L. Moffitt was installed permanent agent at Clarkdale, Ark., March 9. Station was handled by John Oaks 2-20 to 3-2; I. Hyatt, March 3; and N. E. Johnson 3-4 to 3-9.

Wm. Madison Walter was installed permanent agent at Weleetka, Okla., March 3. E. G. Palmer had been acting agent since February 12.

Mrs. Pearl Wagner was installed permanent ticket agent at Anaconda, Mo., March 24.

Ernest J. Lemmons was installed temporary agent at Patterson, Kan., March 31. He had been handling the station since March 24.

June P. Sheets was installed temporary agent at Ames, Okla., April 1. He had been acting agent since March 6.

James E. Moore was installed temporary agent at Catoosa, Okla., April 3. He had been acting agent since March 5.



Homemakers' Page



Hints for Spring Menus

SPRING, with its delightfully crisp new vegetables offers the housewife a variety of new ideas for the daily meals. Tomatoes will soon be on the markets ripened by an early warm sun. New potatoes, new peas and beans may also be prepared in tempting ways.

Tomato soup starts off the spring vegetable meal in a palatable way. The recipe below is one which has been tried and found to be excellent:

| | |
|------------------------|---------------|
| 1 pint can of tomatoes | 1 quart milk |
| 2 teaspoons sugar | 1 slice onion |
| ¼ teaspoon soda | ¼ cup flour |
| 1 teaspoon salt | ¼ cup butter |
| Pepper | |

Stew the tomatoes and sugar, strain, add soda and seasoning. Scald milk in double boiler with one slice onion. Add flour well blended with butter; cook thoroughly. Remove onion from milk. Combine mixtures, adding tomato to milk slowly, strain and serve at once in a hot dish.

Have you ever served stuffed cabbage? It is delicious and if you have not already served it, it will be new to the family.

The ingredients are:

| | |
|----------------------------|----------------|
| 1 medium-sized cabbage | 1 cup milk |
| 1 pound beef | 1 egg |
| 1 slice bacon or salt pork | Seasoning |
| 1 onion | 1 green pepper |
| 1 cup bread crumbs | |

Select solid cabbage, not too large, remove outside leaves, cut out stalk end, leaving a hollow shell. Chop uncooked beef, with bacon and onion. Add crumbs soaked in milk, beaten egg, salt and pepper. Shape mixture into balls or cakes, arrange in cabbage. Arrange strips of sweet pepper on top of cabbage, tie in cheese cloth, then steam or boil until tender. Serve with tomato sauce.

Parsnips will find a hearty welcome on any table. And perhaps you have not served them in fritters. If not you will find the following recipe appetizing:

Wash and cook parsnips in boiling water for 15 minutes; remove the skins, mash; season with salt, pepper and butter. Flour the hands or dip them in cold water and shape the mixture into small cakes. Dip these cakes in flour and dry in hot fat.

The dinner does not seem complete without potatoes in some form or another. One of the most delectable

ways of serving them is in stuffed form.

Select medium-sized, smooth-skinned oval potatoes. Bake in a hot oven 450° F until tender, being careful not to overbrown the skin. Cut the potatoes in two lengthwise, remove the potato pulp, being careful to leave shells unbroken. Mash the hot potato, add either milk or cream as for mashed potato.

Season as follows: To each cup of potato add ¼ teaspoon salt, ⅛ teaspoon pepper, ½ teaspoon onion juice and 1 teaspoon butter. Fill the shells with this mixture, rounding the surface so that it is the shape of the original potato. Bake for 10 minutes in a hot oven. Grated cheese may be sprinkled over the top.

Fruit salad may be served with practically every meal.

It is not only nutritious and healthful, but a colorful dish for the table.

An excellent recipe for mixing the ingredients, follows:

| | |
|-----------|---------------------------|
| 2 oranges | ½ pound malaga grapes |
| 3 bananas | 4 slices pineapple, cubed |
| | 12 walnuts |

Mix fruit and serve salad dressing on top, or add fruit salad dressing to moisten. Mix with whipped cream or fruit salad dressing, or salad dressing only. May be served in orange cups.

And to make the fruit salad dressing, take ¼ cup pineapple; ¼ cup lemon juice; 2 eggs; 1 cup whipped cream and ¼ cup sugar. Beat the two eggs, add sugar, pineapple and lemon juice. Cook in double boiler, stirring constantly until thickened, then set aside to cool. Whip the cream and fold into the mixture just before serving.

Rhubarb is found to be one of the most appetizing dishes for early spring. It may be served in many ways, but is particularly tempting when made into a pie. A tried recipe calls for one pint of rhubarb, one cup of sugar, two teaspoons flour and ¼ teaspoon of salt. Wash the rhubarb and cut into ½-inch pieces. Mix with other ingredients. Line deep pie pan with pie crust. Fill with mixture, being careful not to heap up. Measure pan before mixing ingredients, so that no more may be prepared than pan will hold. May be covered with an

upper crust, or barred with narrow strips of crust, or baked in lower crust only and meringue added. In this case, one or two beaten egg yolks are usually mixed with rhubarb.

If you do not have a good recipe for pie crust, the one given below may be found most satisfactory:

Take one cup of flour, ¼ teaspoon salt, ¼ cup shortening, and ¼ cup ice water. Sift together salt and flour. Cut in the shortening as for baking powder biscuits, using a large knife or spatula for this operation. The amount of water used will vary with the flour, so the proper consistency of dough must be learned rather than to place dependence on the measure of water. It is well to bear in mind that lard produces a flakier, whiter crust than any other shortening. Equal parts of lard and butter produce better pastry than butter alone. Dough must neither be sticky nor crumbly, and must be easily lifted from the bowl in one mass. If chilled, before rolling, it will be more easily handled. Toss on a floured board and roll lightly, keeping in a circular shape. Roll very thin. This recipe will make one small double crust pie.

Serve Sherbets for Dessert

Sherbets, made from fresh crushed berries are particularly appetizing and colorful at this time of the year, and may be served countless times and with pleasing results.

Raspberries will soon be on the markets and below is a recipe which is well worth trying:

Raspberry Sherbet

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| 3 cups fresh raspberries (2 cups crushed or canned) |
| 1 cup orange juice |
| 2 tablespoons lemon juice |
| ½ teaspoon grated orange rind |
| 1½ cups Borden's Sweetened Condensed Milk |

Rub the berries through a sieve and stir in the orange and lemon juice and the orange rind. Add condensed milk. Freeze. Pack in ice and salt for an hour or more after it has been frozen in freezer, or pour into trays in the electric refrigerator and freeze for a couple of hours, stirring every thirty minutes for the first hour and a half.

« « Spring Clothes For Frisco Children » »

MOTHER is going to give a sigh of relief when she sees these three simple little patterns for the spring wardrobe for the children.

The first one below is of white batiste and embroidered, with flet edging for trimming. Plaits supply fullness. The fronts are lapped from right to left in wide points and the sleeves are short puff ones, gathered to a sleeveband. A small flat collar finishes the neck. This style may also be worked up in pongee, flannel, cotton prints or dimity.

It is designed in four sizes; 2, 3, 4 and 5 years. It will require 1 7/8 yards of 39-inch material for a 4-year size. To trim with lace or other edging or with rick-rack braid, as shown in the large view, will require 4 1/4 yards. To



finish with bias binding as shown in the large view will require 7/8 yard, 1 1/2 inch wide.

The new plaids are very attractive and lend themselves well to the separate skirt that may be worn with a Middy, as shown in the center illustration. This skirt is mounted on an underbody. The Middy is cut with regulation lines, and may have long sleeves, finished with a straight cuff, above which tiny tucks take up the fullness and form a neat decoration, or the sleeves may be short, as shown in the large view, and be finished with an upturned cuff. The Middy and skirt may be of linen, pique or shantung or of jersey weaves.

This model is designed in four sizes: 6, 8, 10 and 12 years. An 8-year size will require three yards of 35-inch material for both Middy and skirt. As pictured in the large view, it will require 1 3/4 yards for the Middy and 1 1/8 yards for the skirt of 35-



inch material. The underbody of muslin or lining will require 1/2 yard of 36-inch material. To trim with braid as shown in the large view will require 3 3/4 yards.

And then there must be some fresh, cool little dresses for afternoon wear and No. 6355 shows a most attractive model and one which is made in printed lawn, with organdie for the pockets. China silk in white or pastel shades is also attractive. Cotton prints, pongee and crepe de chine are suggested. This design is simple and charming. The raglan sleeve is very comfortable and dainty in the puff formation of the illustration. A neat collar and pleasing pockets complete this style.

It is designed in four sizes: 6 months, 1, 2 and 3 years. To make the dress for a 2-year size will require 1 5/8 yards of 36-inch material. For pockets and facing of contrasting

material on collar and cuffs 1/4 yard, 27 inches wide is required.

Perhaps these three designs do not answer the need and if not, then the summer fashion book, containing 32 pages, 16 of which are in colors, will be ready on May 1, and will be sent to all those addressing their request to *The Frisco Employes' Magazine* pattern department, 11-13 Sterling Place, Brooklyn, N. Y.



THE SPRING WARDROBE

Let's talk about the spring wardrobe for the grownups!

Have you a coat suit in your spring wardrobe? Have you a jaunty little hat that will go well with it? If not, then to be perfectly dressed you should acquire both. A suit is both serviceable and may be used upon many occasions besides street and sports wear.

And then to be perfectly attired, be sure and get a little scarf—just a small one that ties in front and hangs down, displaying a gaily colored border, to match the coloring in the suit, of course.

More care should be used in the selection of gloves, handkerchiefs and shoes. Shoes are made up in such varieties, that one may secure just the shade, the color or the style wanted, and a trip through one of the large department stores recently showed that summer gloves, wash ones, may be purchased in pastel shades to go with gay little summer frocks. Long lace gloves, without fingers, resembling the old mitts, may be worn attractively with the evening costume.



A Story of A Real Mother's Day

IT HADN'T been more than an hour before, that Mother had taken the beautiful lemon meringue pie from the oven and showed it to Buddy and Sister. And now, an hour later, as she went into the pantry, a huge piece was gone, well, it might have been two pieces, at any rate it was a **GREAT BIG** piece.

"Now which one of you children took it?" she asked. "Where did it go?"

"I don't—don't know, mother," said Buddy.

"I don't either," said Sister.

"Well, I suppose a little mouse climbed in here and took the knife and cut off this piece and then walked away with it," said mother. "Now I'd just hate to think that either of you two were telling me a falsehood. I baked it to take to grandmother's because tomorrow is Mother's Day, and now look at it." Mother walked to the cupboard and placed the remainder of the pie on a shelf.

Buddy and Sister, without another word, walked out into the yard. They sat down under the big apple tree. For a few moments neither of them spoke. Then Sister broke the silence.

"Buddy—you know you can tell me, did you eat that pie?"

"What if I did?" was Buddy's answer.

"Why Buddy—and you told Mother a story."

"Wasn't exactly a story—she asked me where it went and I don't know where it goes after you swallow it. Gee, I didn't know she had it for Gram. Anyway I didn't mean to eat but one piece. I cut the other one for you and went out to find you and couldn't so I—well I ate it. I couldn't put it back or carry it around all day."

"What is Mother's Day anyway?" asked Buddy.

"Why it's just a day when you wear a red flower on your dress if your mother is living and a white one if she's dead." Sister sat there for a few moments and then said, "Well, I'm going over to Mary's. You'd better go back and tell Mother."

Buddy sat there for a long time, a good sized battle raging within him.

Then he began to pick up sticks and rocks and carelessly tossed them as far as he could. "Can you 'magine that?" he mumbled to himself. "I would have to get into a Mother's Day pie! How'd I know it was Mother's Day? Mother can't understand 'bout boys' appetites. Gee, I wish I could cook, I'd make her another old pie. She did look kinda hurt. Wish I hadn't done it. Wish I had said 'Yes, I ate it,' when she asked me. Why do mothers always have to be so fussy about pies and stuff like that? I'll bet Dad'll understand."

There wasn't time before the evening meal to tell Dad, but Buddy felt awfully warm and uncomfortable when mother turned to Dad and said:

"The funniest thing happened today. I baked a pie for mother, and when I went in to get it two pieces were gone. Buddy and Sister neither one were in the pantry and I've just decided that a little mouse came in and cut himself a piece and walked out with it."

"Huh, that's funny," said Dad, glancing from Buddy to Sister.

But Buddy's eyes were intent on his plate. Sister, who was sitting next to him, gave him a punch with her foot, but Buddy didn't look up.

"Mother, how did Mother's Day start?" asked Sister.

"Well, in 1908 Miss Anna M. Jarvis, a Philadelphia Sunday School teacher, chose to wear a white carnation in memory of her mother. From this little incident has grown the celebration of that day. In 1914 Congress set aside the second Sunday in May as 'Mother's Day,' and today it is being observed in nearly every church in Christendom."

And just then the door bell rang. Mother answered it and came back with a huge box. "What on earth?" she said and she untied the ribbon. And then she took out a huge bunch of roses.

"They're for you, Mother," said Dad. "In celebration of Mother's Day."

"Oh, how lovely," said Mother and she gave Dad a big kiss.

Buddy took it all in. Mother's Day, which he had thought but just an-

other day, was assuming more prominence than he thought it ever would. Maybe stealing the pie was important, if people gave gifts to their Mother.

Now of course it was very wrong of Buddy to tell the first story but his uneasiness was two-fold now that he had to admit that he told a story and then tell the truth. He pondered various ways of doing it. They were all hard enough, and then he went to his room and opening his dime bank took out the contents and counted out \$2.50. "Wonder how much pies cost," he said, half aloud.

Finally Mother came up the steps, alone.

"Mother," said Buddy. Mother went into his room and sat down beside him.

"Mother, I told you a story. I did eat the pie, but I didn't think it mattered, and I'm sorry. Here's my money and you can buy Grandmother a new pie and I won't ever touch anything in the pantry again."

"So you were the little mouse, Buddy," said Mother. "Well, I'll admit I was feeling badly, for I knew that one of you took it. It's sweet of you to tell me, Buddy, but you keep your money because I baked two this afternoon. It will make my day tomorrow a lovely one, for your having told me this," and she leaned over and kissed him.

"Well, Mother," Buddy said, "won't you take some of this and buy a big red rose and wear it for both Grandmother and you?" asked Buddy.

"Why yes, dear, if it will please you. A quarter will buy a lovely red rose and I'll wear it, just for you."

"Oh thanks, Mother," said Buddy.

And next day after church, Buddy said that he had thoroughly enjoyed the sermon.

And mother, who was walking home by his side, felt his hand in her own and he looked up and said, "And you were the most beautiful Mother there."

"Thanks so much, Buddy," said she, and smiled a knowing little smile, for Buddy and she shared a secret that had had a most happy ending.