

# Indiana Daily Times

INDIANAPOLIS, INDIANA.

Daily Except Sunday, 25-29 South Meridian Street.  
Telephone—Main 3500, North 28-351.

MEMBERS OF AUDIT BUREAU OF CIRCULATIONS.

Advertising offices Chicago, Detroit, St. Louis, G. Logan Payne Co.  
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FRANCIS also might be asked to throw some light on the question of who kidnaped Charlie Ross while he is in Indianapolis!

EVEN a close race falls to arouse the old-time enthusiasm in the world's baseball series. Why doesn't some one attribute that to prohibition, too!

THE BOOTLEGGERS who returned a stolen car after hauling their booze in it probably understood that there would be no interference in their activities!

## Campaign Without Issues

With less than a month left of this municipal campaign it is evident that whatever selection the voters of Indianapolis make will be made with no definite idea of why.

So far in the campaign none of the candidates has formulated a definite program for the coming administration. To date the public has not been informed what the several candidates propose to do for Indianapolis in event of election.

True, Mr. Ralston has outlined a general platform and has taken his stand against general improvements that increase the tax levy.

True, Mr. Shank has expressed dissatisfaction with the police force and has promised that if elected he will compel its members to respect the law as well as enforce it.

But, neither of these matters is of sufficient importance to rise to the dignity of a campaign issue.

And in the absence of a campaign issue on which there can be a real division of opinion, the campaign has degenerated into a mudslinging contest in which the principal pastime seems to be the invention of calumny and abuse.

As a matter of fact, there is nothing in the private life of either Mr. Ralston or Mr. Shank that would preclude them from filling the office of mayor with credit to themselves.

They are of an entirely different type. Shank is the unconventional, startling, free-speaking sort of public man who appeals to hundreds because of his very ordinary habits. Ralston is the reserved, somewhat dignified, careful speaking individual whose training has been more along business lines than in public life.

Among the supporters of each may be found persons of all classes. Neither has a monopoly on the support of gamblers and bootleggers. Neither has a monopoly on the support of business men.

It is foolish to talk of one as more representative of the "lawless element" than of the other. As a matter of fact there is no "lawless element" in Indianapolis.

Unfortunately, indeed, is the lack of a real issue in this municipal campaign. In its absence the spellbinders, the precinct workers and even the candidates are resorting to personalities which help no one in arriving at a choice for public office.

As long as this appeal to prejudice, this harping of scandal and this vilification of candidates continues, neither party will be able to produce a candidate for mayor who will meet with general satisfaction in the city.

No man who is sufficiently popular to command a general support from the voters of Indianapolis will submit himself to the hardships of a campaign such as it seems impossible to avoid in this community.

## Prohibition's Progress

Judge Ben Lindsey rises to express a wholly unjustified pessimism concerning the enforcement of the national prohibition law. He says the law should either be enforced in its entirety or amended or repealed and he declares that it cannot be enforced until there is a change in the public attitude.

Granting the truth of all these assertions, is it not a fact that there is in progress a very steady change in the public attitude?

Not overnight could this public attitude be changed, as the law was changed. Not in a month, nor a year, nor several years, can the public attitude toward a habit of life be changed.

It is indeed asking too much of a man who has spent a lifetime in familiarity with liquor to regard liquor as a curse. In all probability he never will change his attitude toward it. But as time relentlessly cuts down the percentage of good citizens who "can take it or leave it alone" there will grow up in their places men who will never be confronted with the election of "taking it or leaving it alone," because to them liquor, with all its attendant evils, will be only a hazy idea.

Regardless of the croakers and the propagandists the use and longing for liquor is dying out in the United States. No one of us but knows men who formerly drank either to excess or in moderation who are now paying no attention to alcohol. This is the change in the public attitude which Judge Lindsey says is necessary to enforcement of prohibition, and it is surely advancing.

The prohibition law was not enacted until after years of fighting, and it will not be enforced until after years of fighting. But it has proved, right here in Indianapolis, to be a wonderfully effective agency for better moral conditions, and it is steadily proving itself throughout the Nation.

No one dreamed that the liquor evil could be eliminated in a day. Only the foolish are deceived by the propaganda that because prohibition has not become a reality in a few years of effort it is an impossibility.

## Who Promised Aid?

"I have been promised aid in stopping this investigation in consideration of my retiring from the ticket as a candidate," says J. Herbert Hartman, Republican nominee for city judge, in a formal statement touching on the charges that he participated in a robbery of an Indianapolis home.

Who promised him aid in suppressing the investigation of a criminal offense?

A home was robbed. A prisoner confesses the crime and implicates others. Who is running around trying to compound the felony by promising "aid in stopping this investigation?"

It is not sufficient that Hartman should say he has been promised aid. He owes it to himself and to this community to tell WHO promised him aid. Hartman is a candidate for police judge. Were he sitting on the bench and were some one to come to him and promise him something for the release of a prisoner would he content himself with making public the fact that he had been approached?

Or would he make it unpopular for persons to approach him by proceeding to enforce the law as it is written on the statute books?

Hartman must "come clean" in this affair if he is to have any consideration whatever from the people of Indianapolis.

He can only "come clean" by telling the whole truth.

Let Prosecutor Evans invite the candidate to tell who is promising aid in the suppression of grand jury investigations in Indianapolis.

It might be well to learn right now whether the grand jury is an agency for the enforcement of law or merely an agency for the advancement of political propaganda.

## Normal Registration

There really is no occasion for any one in Indianapolis to be deceived by distortion of registration figures attempted in an effort to show an advantage either for the Republican or the Democratic ticket.

The truth is that there was no heavier registration in the city this year than was to be expected, and the total registered does not disclose that any of the campaign incidents has stimulated the natural interest of the voters in the least.

In the last presidential campaign, when a complete registration is generally expected, the total for Marion County was 168,937. In this year's city registration it is estimated that the total will be approximately 140,000.

As Indianapolis constitutes the greater part of Marion County and there has been a considerable growth in the city since the presidential campaign, the proportions of the two figures must be regarded as entirely normal.

Isn't the registration but the balloting that counts in the election of candidates and while registration is said to be necessary to balloting, it is very evident that neither side has reaped any considerable advantage therefrom this year.

As usual, however, the bunco artists of both parties are trying hard to manufacture sentiment and are not at all particular whether or not they adhere to the truth in the spreading of their propaganda.

## In the Realm Where Woman Reigns

### Keeping House With the Hoopers

[The Hoopers, an average American family of five, living in a suburban town, on a limited income, will tell the readers of the Daily Times how the many present-day problems of the home are solved by working on the budget that Mrs. Hooper has evolved and found practical. Follow them daily in an interesting review of their home life and learn to meet the conditions of the high cost of living with them.]

WEDNESDAY.

"If your mother looks out of the window this morning and sees those clothes on the line, our reputations as housekeepers will be lost forever, Helen," said her grandmother as they were arranging the table for breakfast. "Some of the things were torn to ribbons by the wind and they have been rained on until they look as bedraggled as if they had never been washed. But I couldn't do a thing with them, yesterday. She insisted that she knew her business and there was no use talking to her."

"I suppose you ought to have taken the clothes in ourselves," said Helen. "That's what Mother would tell us; but no one would have supposed that such a thunderstorm would have come up in the night. But let it go, Helen. The bride is just crazy about it."

"Well, it is curious about some women," replied her grandmother. "They can get over the idea that what they wear is their own hands is much better than anything that a machine can do. It is this notion more than any other one thing."

CORN AND TOMATO SOUP.

Heat two tablespoonsful of butter in a saucepan, put into it two fine-cut onions, one bay leaf and six whole black peppercorns; cook five minutes without browning; add one tablespoonful of flour, stir and cook two minutes; then one can of tomatoes; one tablespoonful of sugar, one teaspoonful of salt, one-fourth cup of milk and stir into the flour mixture. Then add one tablespoonful of melted butter and the whites of three eggs beaten stiff. Bake in a hot waffle-iron and serve with caramel sauce.

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### PUSS IN BOOTS JR.

In the last story, you remember, we left off with Puss Junior turned the bear into a handsome prince and the cave into a stately castle, and if any little reader has missed the story before this, I will tell him that Puss had a magic gold ring on his big toe which would remove any evil charm. Wasn't that nice? And the Prince thought so, too, for if it hadn't been for our little traveler and his gold ring the Prince would still be a bear.

Well, after that the Prince invited them to stay at the castle, which they did for almost a week, and didn't they have fun! Goosey Goosey Gander played with the swans who swam on the silver moat, and Puss Junior went horseback riding with the Prince every morning, and played checkers with him in the evening, but what he did in the afternoon I don't know, for the Prince had a new alrshp, and they went up so high in the sky that I couldn't see, so we will have to wait until you read this little verse of New Mother Goose Land:

Hey diddle diddle!  
Kerplunk in the middle  
The alrshp punctured the moon!  
The little dog laughed  
About the craft  
While the fiddle kept playing a tune!

And now you know what happened and so do I. And then Puss Junior told the Prince all about the time he had met the cow that jumped over the moon instead of kicking it like the alrshp. "And she was very careful not to clip off a piece of green cheese," said our little traveler, but the Prince only laughed, and said that accidents would happen and he thought anyway the moon was away out of her course.

Well, the next morning he and Goosey Gander said goodbye to the prince and set off once more on their journey of adventure. And everybody who saw them smiled, for indeed it was a queer picture—Puss Junior astride a large gander who flew at times just over the telegraph poles and the chimney, unless there was smoke coming out. And in many of the little towns they passed over the children would shout and cry: "There goes a cat with boots and spurs with a gander for his steed."

Now after they had flown for many miles and it was toward evening, the gander settled himself on the roof of a big red barn and Puss Junior said to the haystack which was against one end and went to the door of the little farmhouse to ask for something to eat.

And the reason the gander didn't come down was because there was a big dog in the barnyard. But Puss Junior said: "He took out his sword and marched up as bravely as you please and knocked twice, front tap just like that," and when the door opened, the farmer's wife said: "Welcome, my dear Puss Junior!"

But as this is all the room I have we must wait until the next story to hear the rest—Copyright, 1921.

(To Be Continued.)

## Men You May Marry

By ETHEL R. PEYSER

Has a man like this proposed to you?

Symptoms: Wears a small tweed hat with a slight valley in its crown, on his handsome light haired head. We should have said! Smart suits, has cute ties and yet is awfully manly and charming. His clothes look heavy and sit on him as if they were always his. Keen for outdoors, has a little car in which he drives you with skill and care. He's great fun but is not reckless. He loves music, some good verse and books—but he is not bookish.

IN FACT,

You'd never have to page him in the best libraries.

Prescription to his bride:

Be as good a fellow as he.

Absorb This:

NORMALITY IN THE HOME IS THE NOBLEST WORK OF MAN.

(Copyright, 1921.)

that keeps many homes without labor-saving machines that are well within the reach of the average family. He says the law should either be enforced in its entirety or amended or repealed and he declares that it cannot be enforced until there is a change in the public attitude.

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