

SIXTY-NINTH YEAR

SALEM, OREGON, THURSDAY MORNING, MARCH 18, 1920.

PRICE: FIVE CENTS

## REVELATIONS OF A WIFE The Story of a Honeymoon

A Wonderful Romance of Married Life Wonderfully Told by  
ADELE GARRISON

CHAPTER 546

WHO IS THE PERSON WHO WISHES TO WORRY MADGE?

It was all I could do to keep my face from showing the "discomfiture" when Cousin Agatha handed me the grimy envelope—the second of its kind—that had come to me—with the sneering remark that I really ought to tell my correspondents to wash their hands.

Cousin Agatha's words, hateful as they were, had nothing to do with my discomfort. But the sight of the envelope she handed me from the morning's mail, evidently written by the same person who had sent me a similar one the day before, dismayed me.

I longed to get away to my room to examine it but knew better than to do so too quickly. Cousin Agatha's feline eyes were watching me closely behind their discreetly lowered lids, and I knew that her curiosity was quivering in its eagerness to find out what the mysterious envelopes contained.

I was horribly afraid she would say something about the disagreeable looking letters to my mother-in-law, who fortunately for my peace of mind hadn't been down stairs when the mail arrived either the day before or this morning. But I heard nothing about the letters, proving conclusively that Cousin Agatha had held her tongue, for my mother-in-law, if she had once discovered the existence of the letters, would have given me no rest until I not only told her about them, but had put forth all my efforts to find out the sender of them.

What It Contained.

The second letter—when I at last found an opportunity to examine it in the solitude of my own room—was almost a duplicate in appearance of the first. It had the same unformed straggling hand writing, the address, "Mrs. Richard Graham, Chase avenue, L. I." was written in exactly the same form, and the envelope, I was sure was from the same bundle. Before I opened it I took the first letter, the one I had started to destroy the day before, and compared the two envelopes minutely. There was but one point of difference. The one I had first received was postmarked Hoboken, while this one bore the postmark of a station in Staten Island. And when at last I opened it the half-sheet of note paper, blank of any writing, enclosing another newspa-

per clipping, met my eyes, as it had done the first instance. This clipping had nothing to do with the spies, the subject of the first. It was an account of a Black Hand murder in Chicago, and gave in ghastly detail the manner in which the body of the victim had been mutilated. The headline had the same red ink line drawn under it I had seen under the heading of the first, and around the whole clipping was drawn another wavy line of red ink in the same manner as the first.

When I had read the sickening account through I dropped it into my lap, panic-stricken.

Only Two Persons.

For my first theory, that Alfred Durkee had sent me the first clipping as a jest following a discussion of spies we once had, was utterly shattered. Alfred Durkee is a gentleman in every sense of the word. He would never have sent me this gruesome thing which almost chilled my blood as I read it.

But if not he, then who was sending these incomprehensible things to me? That their purpose was to frighten me I could not help reasoning. My brain set itself to work to recall the persons who bore me enough malice, petty or deadly, to do so cruel a thing.

There were but two in all the world, I decided, after a long mental survey of my life—Mrs. Allis and Grace Draper. Cousin Agatha had enough petty malice in her soul to do it, but she also had a very lively sense of the benefits she derived from my mother-in-law, and I knew that her years of experience had taught her how inevitable would be a final discovery of such a trick were she to play it. Besides, those two letters had been postmarked within two days, and Cousin Agatha had not been away from the village for over a week. No, she was decidedly out of it.

Grace Draper, was, as far as I knew in South America, although on at least two distinct occasions I had had one of my premonitions that she was bringing the evil of some kind. But it seemed a most improbable thing that she could have returned from so great a distance in so short a time.

It must be Mrs. Allis, I decided. And yet how could she have found the chance to do such a thing, shut up as I supposed her in a sanitarium for drug addicts.

(To be continued)

## BEANS IN THE CITY HOME GARDEN, BY UNCLE SAMUEL

The following is the matter under the heading of "Beans in the City Home Garden," being Farmers' bulletin 1044 of the United States department of agriculture:

The bean crop stands at the head of the list in importance for the city garden, especially from the standpoint of producing a large quantity of food quickly on a limited space. The food value of the bean, in all forms, is also very high, and it may be grown under a wide range of conditions.

String beans, or snap beans, in bush form, are the most popular for planting in the small garden. The seed should not be planted until the ground is fairly warm and the danger of frost safely passed. Stringless Green Pod, Currie's Rustproof Wax, and Refugee Wax are the leading early varieties of bush beans. Where space is limited the bush varieties can be planted in rows 24

inches apart, with the individual plants three or four inches apart in the row, or in hills 12 inches apart with four plants in a hill. Three, or even four, plantings at intervals of three or four weeks should be made, in order to insure a continuous supply. In sections of the country where the first autumn frost does not occur until about the first of October, a late or fall crop of snap beans can be grown to advantage, the seed being planted about the first week in August.

A half pint of seed of snap beans will plant about 100 feet of row, with five seeds to a hill and the hills 12 inches apart. A hundred feet of row will be sufficient for one planting to supply the average family. If four plantings are made, one quart of seed will be required.

Pole or climbing beans should be planted in every garden where space will permit. The variety known as Kentucky Wonder produces a plentiful supply that can be eaten pod and all while they are tender, as shelled beans when more mature, and as dry beans after they ripen. Pole or climbing Lima beans are adapted to a wide range of territory and can often be grown on a division fence, or a trellis covering the kitchen porch, or on an outbuilding. Figure 11 shows a street fence which is being made to support a splendid crop of Lima beans. Bush Lima beans are more limited in their soil and climatic requirements, but are considered by many persons to be of finer quality than the pole varieties.

Lima beans require a richer soil than string or snap beans, and the seed should not be planted until the ground is quite warm, fully a week later than snap beans. All beans should be planted comparatively shallow, especially on clay or heavy soils. On light or sandy soils beans may be covered from 1 1/2 to 2 inches. Beans will not start well if planted in wet soil or if covered too deeply.

In case the soil should become packed by heavy rains before the plants appear it is a good plan to break the crust over the row by means of a steel rake, great care being taken that the rake teeth do not go deep enough to injure the sprouting beans. Beans should be cultivated and weeded at least once a week, but they should not be worked when their leaves are wet with dew or rain, as this has a tendency to cause them to rust. In case more beans are grown than are required for summer use, the young tender pods may be canned for winter. Any beans that become too old for immediate use should be allowed to

## "SYRUP OF FIGS" CHILD'S LAXATIVE

Look at tongue! Remove poisons from stomach, liver and bowels



Accept "California" Syrup of Figs only—look for the name California on the package, then you are sure your child is having the best and most harmless laxative or physic for the little stomach, liver and bowels. Children love its delicious, fruity taste. Full directions for each child's dose on each bottle. Give it without fear. Mother! You must say "California."

## VALUE OF "STRING BEANS" TOLD BY A. G. B. BOUQUET OF CORVALLIS COLLEGE

He Thinks One of the Greatest Future Developments of the Bean Is in the Use of Certain Varieties as Salad Beans—We Should Grow Lima Beans, Too.

A. G. B. Bouquet, professor of vegetable gardening at the Oregon Agricultural College, was asked to write something on green beans for this Salem section issue of The Statesman. Prof. Bouquet is perhaps the best authority on gardening on this coast. He generously contributed the following:

String beans, which should rightly be called "Stringless" beans, are among the most valued of all vegetables in the garden. There are many fine varieties of beans which are used in the "snap" stage that one has a great choice of various sorts.

While it has been customary for us to eat large quantities of cooked string beans served warm, I think one of the greatest future developments of the bean is in the use of certain varieties of extra fine quality to be used as a salad bean. What is more delicate or tasty, for instance, than a few large pods of the Golden Cluster, served cold after being cooked on lettuce leaves with dressing?

Thousands of jars of string beans are annually canned or dried by the housewife. Dehydrators, as evidenced by the local factories, are putting out a most excellent dried string bean. Not only can one use beans of the green pod type, but there are excellent wax or yellow podded sorts that are delicious. Some of the pole bean varieties are very prolific and fine in quality. While there are hundreds of varieties altogether, the following have proved to be valuable in this section:

Green (bush) podded—Burpee's Stringless Green Pod Refugee.

Wax (bush) podded—Pencil Pod Black Wax.

Green (pole) podded—Kentucky Wonder.

Wax (pole) podded—Golden Cluster (for salad).

Marbled (pole) podded—Dickens's Yount.

No garden, also, should be without its share of Lima beans. The Oregon Pole Lima is the one variety to plant, maturing its beans well and being a fine bean for a winter Lima. While garden beans require a well-manured piece of land, they are not great plant food robbers and leave the soil in better condition than before they were planted.

Seed of string beans should be sown at intervals of 15 to 22 days so as to have a continual supply of nice young tender pods. The first sowing will be made some time in early May, the second about May 22

ripen and be saved for planting the next season or for cooking as dry beans. Colored dry beans are as good as white, both in flavor and nutritive value, in spite of a rather general popular belief to the contrary, and none of them should be wasted.

Congress Considering His War Bonus Plan Which May Involve Billions



Thomas W. Miller

tee of the American Legion, Thomas W. Miller is principally responsible for a comprehensive plan submitted to Congress to satisfy the demands of ex-service men for an adjustment of their claims for additional compensation for their services in the war. The Ways and Means Committee of the House is now considering the problem. House leaders fear the preliminary estimate of \$2,000,000,000 is too low and that to follow Mr. Miller's suggestions regarding bonuses would require at least \$5,000,000,000.

and so on. Some of the finest beans grown will be those ready for picking in September from a seeding in early July.

Most all of the beans to be used in the snap stage are prolific and therefore the space occupied by these in the garden is small compared with the returns.

Summarizing, therefore, I would urge planting a sufficient supply for

fresh use, for canning both for warm use and for salad, and include also a dozen or two hills of the Oregon Pole Lima.

Oregon produces a bean that is superior in quality and yield. If one has a surplus of pods they can be sold readily to processing plants.

The early planting of beans can be followed by a seeding of spinach or turnips for fall use.

Don't ask for Crackers—say SNOW FLAKES



SOME MORE F. C. B. PRODUCTS  
Tiffin Biscuits  
Vanilla Wafers  
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That Crispy Salty Something

distinctive in Snow Flake Crackers tells why they're so popular—fresh from the oven!

PACIFIC COAST BISCUIT CO.

## Important Changes

In  
Passenger Trains  
On The  
Oregon Electric Railway  
In Effect Monday, March 15

### NORTHBOUND

No. 24 heretofore leaving Salem 8:55 a. m. for Woodburn will be discontinued.

Portland Local Train No. 12 will leave Salem 11:30 a. m. instead of 12:05 p. m.; arrive Portland 1:45 p. m. instead of 2:20.

New Express Train No. 14 will leave Salem 1:40 p. m.; arrive Portland 3:45, making local stops between Salem and Tualatin, except Loganville and Fellers. It will have a connection to Woodburn Saturday and Sunday only. It will arrive Salem 1:35 p. m., leaving Eugene 11:15 a. m., stopping at all intermediate stations.

New Local Train No. 24 for Woodburn will leave Salem 2:30 p. m., except Saturday and Sunday.

Limited Train No. 16 will continue to leave Salem at 4:00 p. m.; arrive Portland 6:45 instead of 5:55, stopping only at West Woodburn, also to discharge passengers daily at Tualatin and Garden Home and except Saturday and Sunday at Donald. South of Salem, stops will be made only at Junction City, Harrisburg, Gray (Corvallis), Albany and Orville. It will carry observation parlor car and coaches.

No. 20 will leave Salem 5:30 p. m. as heretofore for Portland, but will start from Corvallis instead of Salem, leaving Corvallis 4:19 p. m.; Albany 4:35, making local stops south of Salem.

### SOUTHBOUND

New Local Train No. 1 will leave Portland 8:10 a. m.; arrive Salem 8:20 a. m.; Eugene 10:50 a. m., making local stops south of Garden Home, except Hazelton and Wintat.

Limited Train No. 5 will leave Portland 8:30 a. m. instead of 8:15; arrive Salem 10:11 instead of 10:15; Eugene 12:25 p. m. instead of 12:25, stopping only at Tualatin, West Woodburn, Salem, Orville, Albany, Gray (Corvallis), Harrisburg, and Junction City. It will carry observation parlor car and coaches.

Train No. 7 from Portland will continue to arrive Salem 12:50 p. m. and will run through to Corvallis instead of terminating at Salem, making stops south of Salem except Wintat.

Local Train No. 24 from Woodburn will arrive Salem 3:05 p. m. instead of 3:35 a. m.

Express Train No. 13 will leave Portland 4:45 p. m. instead of 4:50; arrive Salem 6:10 as heretofore. It will not stop at Nasoma, Tonquin, Prahl, Wallace, Butterfield, Fellers, Loganville, Concomly, East Independence and Loewi.

Minor changes will be made on other trains, details of which will be shown in folders.

J. W. RITCHIE,  
Agent, Salem, Oregon.

## The New Karo Maple

YOU needn't worry any longer about the scarcity and exorbitant price of maple syrup. The tried and tested Karo Maple Flavor in the Green Can is now at your grocers—with the flavoring of finest maple sugar to be had.

Karo Maple Flavor has all the delightful tang of natural maple syrup, and it also

has the good, rich body most people prefer in a table syrup.

Whether for pancakes or waffles, everybody thoroughly enjoys this delicious syrup. And remember, Karo Maple Flavor is always reasonably priced.

Be sure to ask your grocer for Karo Maple Flavor in the Green Can. It is guaranteed to please you or your grocer returns your money.

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