

MY MARRIAGE PROBLEMS

Adapted from the New Phase of REVELATIONS OF A WIFE

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CHAPTER 43

THE WAY THE WOUNDED TROOPER WAS BROUGHT TO THE INN.

I had not waited for Dicky's call to Bess Dean. As I answered his query concerning my whereabouts I slipped past him to the gate, at the lock of which Ted was fumbling. I knew that the lad's brain and eyes were not upon the keys, but upon Bess Dean, whose head was peering from the car.

With an impatient little exclamation, and—"I am afraid, an exceedingly schoolmash attitude—I snatched the keys from his hand, and scrutinized them and the lock, and in another instant fitted the right one, unlocked the gate, and swung it open. Making sure that it would not swing back, I ran toward the car, sprang into the driver's seat, and inserted the switch key. I had seen that by backing the car into the open road the task of lifting the unconscious wounded trooper into the car would be made much easier.

Dicky's call to Bess Dean had sounded as I unlocked the gate. She obeyed him instantly, and was out in the road with both tonneau doors open as I climbed into the car. She, also, has been trained to meet emergencies without flinching, and I guessed that she was even more willing than I to sink the question of her wandering with Dicky for the last hour of two, beneath the stress of the coming battle for the life of the wounded man.

"Everything's out of the tonneau," she said tersely. "What can I do?"

"Watch at the back, there," I responded, "for a chance car and the ditch on the other side. Call 'stop' if I am not going right."

I had started the car as I spoke, and was beginning the backing. She stepped to the rear, and by the time the stretcher and its bearers reached the road I was ready for them.

"Good work, Mrs. Graham," Mr. Cosgrove commented. "Now, boys—be careful."

He got into the tonneau, and carefully, tenderly, Dicky and the Cosgrove twins lifted their unconscious burden over the wheels.

A Strange Scene.

"Can I do anything?" I heard Bess Dean's voice from the side of the car.

"Yes," Pa Cosgrove rejoined shortly. "Get into the front of the car with Mrs. Graham. Here, Graham, you come in here with me and help keep this poor fellow as steady as possible. Boys, the running-board for yours. Now, Mrs. Graham, if you ever drove fast and careful at once, get busy."

"Which way?" I asked laconically.

"Straight ahead. Keep on this state road for a mile. There's only one cross-road, and that isn't macadam, so you don't need to bother about corners. I'll tell you when to stop."

Bess Dean had climbed into the seat beside me, but for once in her life she had no comment, no query. The presence of possible death in the car had sobered her, as it had all of us, and it was a sombre party, indeed, that proceeded down the road. The moon lighted the way, so that I was not afraid to travel fast, and it was but a few moments before I heard Pa Cosgrove's signal to stop.

We drew up before a low, rambling house, a cross between an inn and a country store. It had been a wide porch, upon which there were tables, and a big space in the center of the room inside, evidently the usual space for other tables. These were stacked now to one side, however, and several couples were dancing on the floor to the music of a piano played by

a slender pasty-faced youth with straggling unkempt hair that kept falling into his eyes and being shaken out again. That he was distinctly the village cut-up, and that this was one of his sure-fire, laughter-provoking tricks, guessed from the conscious air with which he did it, and the giggle which greeted his action.

I had time to notice this through the open windows as one would a preliminary scene in a play before the real action begins, because of Ted's delay in getting hold of any one in authority to come out to the car. The music and the laughter of the dancers prevented anyone hearing his first appeal. Indeed, it was not until he seized one chap by the arm and fairly shouted his news into his ear that any one paid any attention to him.

Pa Cosgrove's Request.

The man he had seized drew back at first as if to strike the intruder. Then at Ted's explanation he turned and bowed something to the youth at the piano, which stopped the music. And then an efficient-looking, rotund little man—evidently the proprietor of the place—came up, and listened to Ted a minute, and with a swift but ludicrous little trot came out to the car.

"Vat is it, eh? Oh, dot's you, Cosgrove! Vat—"

"State trooper. We found him badly wounded, unconscious," Mr. Cosgrove explained tersely. "Get some tables together with a blanket and a sheet over them, so we can lift him on them, and while you're doing it have somebody telephone for Doc Burns down at Kingston. He can get there as quick as anybody."

(To be continued)

Oregon State News

Turkey Cheap as Chicken

ROSEBURG, Or., Dec. 7.—Twenty cents a pound is the price offered for the turkeys which buyers are endeavoring to secure for shipment to the eastern markets, according to an announcement made today. At a conference held last night at the Farm Bureau Exchange, John Makins of Makins Produce company, and Mr. Martindale, representing Swift and company, stated that the market conditions will not justify a higher price, and they fixed the figure at which they will accept birds to make up the shipment which they hope to send to the east.

They stated that the great slump at Thanksgiving time puts the market in such shape that buyers cannot afford to pay more than 20 cents, and with reports from the east still discouraging, there is nothing to indicate that the price will be better.

They indicated that the price for the coast market will not be better, and in fact, that it may be lower than 20 cents.

California has 50 per cent more turkeys than can be consumed in that state, and the market centers will not absorb many birds from outside states. In Los Angeles California birds are selling for 24 cents, which, if packing and shipping costs are considered, gives the Oregon turkey a 2 cent premium over the California fowls. Sales of Idaho turkeys at 19 and 19½ cents are reported.

Healing Was Permanent

EUGENE, Dec. 6.—A rousing testimonial meeting in which several testified to healing through prayer when Doctor Price prayed for them during the Price campaign here last March, was a feature of the opening service at the Doctor Bryant revival services in the First Baptist church last evening.

One woman a former resident of Lakeview, an invalid for 20 years, testified regarding her efforts to reach Eugene that she might be prayed for by Doctor Price, of her return home and surprising her friends by her changed appearance.

She said that she was told that she had simply been "hypnotized" and replied that she wished she might have been hypnotized 20 years earlier—it would have saved her much suffering, and her husband many dollars spent for medicine. She stated that she was now perfectly well.

New Bank at Marshfield

MARSHFIELD, Dec. 6.—The new Citizens State bank will open its doors to the public for business on Wednesday morning, January 2, it was decided at the stockholders meeting held at Loggie hall last evening at which a large number were present.

On New Year's day a reception will be held for the general public by the new bank at which time all visiting ladies will receive flowers and cigars will be given to the gentlemen callers.

NEW CORPORATIONS

The following articles of incorporation were filed yesterday with W. E. Greva, state corporation commissioner:

Northwest Adjustment company, Portland; incorporators, Bert W. Henry, Ellen S. Stone, Vera J. Hendricks; capitalization, \$5000.

Oregon Republican club, Portland; incorporators, Charles E. Lockwood, an others; assets, \$100.

Thirsto, Inc., Portland; incorporators, Ren L. Holsclaw, John R. Brints, L. L. Linn; capitalization, \$5,000; confectionery.

Thompson Transfer company, Portland; incorporators, Sam J. Thompson, A. A. Albright, D. J. Kenney; capitalization, \$2500.

Portland Agency of Asia, Portland; incorporators, John E. Sharpe, William E. Holtford, Albert Vondermuth; capitalization, \$6000.

Notice of dissolution was filed by the New Concert Talking Machine Company, Inc., of Portland.

Peck Speaks Monday On Street Tree Planting

"Uniform street tree planting," will be presented to the Chamber of Commerce by Prof. Arthur L. Peck, head of the landscape department, OAC, at the Monday

luncheon of the organization. As the subject was brought up by the Marlon-Polk county Realty association and the Salem Floral society, George Grabenhorst will act as chairman of the day.

Professor Peck is an authority upon his subject and has given talks throughout the state on the general subject. He has assisted in town planning and cooperated in planning the county fair grounds in both Jackson and Klamath counties. He is a graduate of the Massachusetts Agricultural college and has done landscape work for the Metropolitan Park commission, Boston and general work in Canada and for OAC in this state.

WINTER COUGHS AND COLDS

With the changeable weather which we have at this season of the year coughs and colds are very prevalent. Be prepared for them. Have a bottle of FOLEY'S HONEY AND TAR COMPOUND handy, and with the first sign of a cough or cold take a dose and prevent a serious ailment. FOLEY'S HONEY AND TAR COMPOUND has been the standard family cough remedy for over 35 years, bringing prompt relief and when once used you will never be without it. Sold everywhere. Adv.

Read the Classified Ads.

VICTORIOUS ON FIELD OF HONOR.



Called a "blackguard" by the Duke Lanza de Camestra, Jacques Bichelle, above, post-playwright and the husband of Cora Laparcerie, avenged the insult by driving his fist through the Duke's forehead. The Duke wished to continue the duel despite his injury, but his second intervened.

How the English Housewife Solves the Problem of Variety in Desserts

THE English housewife has a system of solving the dessert problem which might be useful to housewives in America. Instead of one dessert, she has on the table each night two or three separate "courses" and a "course" may be a pie and a jelly.

With such combinations there is always plenty for company and always a variety to please the changing taste of husband and family. Making a fresh dessert each day, she is always ahead and has some left each night to use the next night.

Here are some tasty desserts which will fit well into such a plan, and they are just as good for the usual American menu of a fresh dessert each day. All these desserts are made from one dough.

RECIPE FOR DOUGH

¾ cup sifted flour (spring patens).
1 cup milk, scalded and cooled.
¼ cup sugar ¼ cup butter
2 cakes yeast 2 eggs
¾ teaspoon salt

Method: Crumble yeast into a bowl, slowly add the milk and stir to dissolve the yeast. Add the sugar, butter and salt and flour, mix, add the melted butter and mix very thoroughly. Turn out on floured board, knead into a smooth dough. Place in well-greased bowl. Cover and set aside to rise. Let double in bulk, about two hours. Knead down and let rise 45 minutes.

Note: If dry yeast is used make one cake into a sponge the night before, using all the liquid and one-half the amount of flour given in above list of ingredients. Then add the rest of the ingredients in the morning and mix to a soft dough.

BUTTERSCOTCH BREAD

Roll out dough to fit in square tin one-half inch thick. Cover, let rise. Brush over with melted butter, and at two inch intervals make parallel rows of three-fourths inch depressions, using forefinger. In depressions thus made put a bit of butter and fill with brown sugar. Sprinkle with two tablespoons brown sugar mixed with one teaspoon cinnamon and bake in a moderate oven thirty-five minutes.

FILLED DOUGHNUTS

Turn dough on floured bread board and roll out in a rectangular shape ¼ inch thick. Brush dough with water, drop ¼ teaspoon of prune filling on half of the dough three or four inches apart. Fold the second half over the first. Cut out with a round cookie cutter and let rise until light or double in bulk. Fry in deep fat until brown. Drain on unglazed paper and roll in a mixture of powdered sugar and cinnamon. Prune Filling: Soak ½ pound of prunes for several hours, until soft. Place over flame and bring to a boil. Remove the stones with hot. Run through a meat chopper. Sweeten to taste and flavor with 1/8 of one or two lemons.

CHEESE CAKE

Turn dough on board, roll half an inch thick. Place over flame and bring to a boil. Remove the stones with hot. Run through a meat chopper. Sweeten to taste and flavor with 1/8 of one or two lemons.



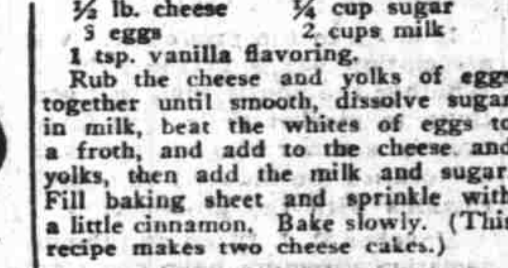
VANILLA CRESCENT

Roll out dough to ¼ inch in thickness, cut into triangular pieces, brush over with butter, sprinkle with sugar and roll up into crescents, so that the outer end is in the middle of the length and on the outside of the roll. Lay in crescent shape on well greased baking sheet; allow to rise until double original size, brush over with egg and bake in moderately hot oven (375 degrees). After baking, frost with powdered sugar icing and add blanched almonds.



APPLE CAKE

Turn dough on bread board, roll in two well greased, shallow pans. Brush each with butter, sprinkle with sugar. Cut apples in eighths and press into dough, sharp edge downward. Sprinkle with cinnamon. Cover and let rise about one-half hour. Bake twenty minutes. Keep covered with pan for first ten minutes in order that the apples may be thoroughly cooked. All kinds of fruit cake can be made using seasonable fruit.—From Domestic Science Dept., Washburn Crosby Company, Minneapolis, Minn.



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LOTZ-LARSEN TRIP WILL BE SUNDAY

Another Group of Men to Be Taken to Santiam Mining District Tomorrow

Reports coming from the office in the Terminal building of the Lotz-Larsen Mining company has it that stock is going rapidly in the sale of the present block. Investors large and small are becoming interested in the progress being made by the company. H. H. Lotz, president of the organization, is leaving for the mines today with more equipment, and Sunday morning at 8 o'clock F. H. Kunkle will leave the Terminal hotel with two cars carrying prospective stock buyers.

Law Enforcement Mass Meeting for Silverton

SILVERTON, Or., Dec. 7.—(Special To The Statesman)—Several of the Silverton churches are joining in a law enforcement mass meeting to be held at the Silverton high school auditorium Sunday evening, Dec. 9, at 7:30 P. M. It is understood that Governor Pierce will be one of the speakers of the evening. "The Last Raid of Sheriff Kendall of Lane County" will be shown in a motion picture at the meeting.



Get Two Trial Boxes

PAZO OINTMENT is a Guaranteed Remedy for all forms of Piles.

Pay your druggist \$1.20 for two boxes of PAZO OINTMENT. When you have used the two boxes, if you are not satisfied with the results obtained, we will send \$1.20 to your druggist and request him to hand it to you. We prefer to handle this through the druggist because his customers are usually his friends and will be honest with him.

PARIS MEDICINE COMPANY, St. Louis, Mo.

THEATRES MOVIES

OREGON—Ponjola.
GRAND—The Girl I Loved.
LIBERTY—A Wide Open Town.
BLIGH—"The Bolted Door."

parts. William Worthington directed.

A new four-act vaudeville road show opens at the Bligh theater today for two days.

MUCH DAMAGE DONE
EUREKA, Cal., Dec. 7.—Damage estimated at \$100,000 was done up to noon to the north jetty of the harbor entrance here by the storm which began here last night and is continuing today.

GRAND THEATRE

One Night Only
Monday, Dec. 10



HELLO PROSPERITY

Added Feature
Jack Crawford's
Royal Blue Band
Priced:
Seat Sale Opens Today—Make Your Reservation Early.
1st 3 Rows Orchestra \$2.50
Balance of Orchestra \$2.75
Dress Circle \$2.50
Entire Balcony \$1.50
Gallery

VAUDEVILLE

TODAY — TOMORROW

4 — BIG — 4

Singing, Dancing, Acrobatics, Music and Comedy.

FRANK MAYO
Phyllis Haver and Nigel Barry—In
"THE BOLTED DOOR"

PETE MORRISON—In — "False Play"

BLIGH THEATRE

GRAND

CONTINUOUS, TODAY AND TOMORROW

Ponjola

Is He a Woman?
Or
Is She a Man?

A woman vanishes!
A strange man appears!
Was there foul play? or
Is this man and woman
one and the same?

Here is a mystery that stirred
two continents as it will stir you

About to leap in the Seine,
an Apache seized her. A
scream—A man—A fight
—A rescue.

Young Desmond seized a
hammer and hurled it
with all his strength at
the assailant.

Conway
Tearle
A Wide Open
Town

OREGON

TODAY
25c
Matinee

OUCH! BACKACHE! RUB LUMBAGO OR PAIN FROM BACK

Ah! Pain is gone! St. Jacobs Oil acts almost like magic. Quickly?—Yes. Almost instant relief from soreness, stiffness, lameness and pain follows a gentle rubbing with St. Jacobs Oil. Rub this soothing, penetrating oil right on your painful back, and relief comes. St. Jacobs Oil is a marvelous backache, lumbago and sciatica cure which never disappoints and doesn't burn the skin. Straighten up! Quit complaining! Stop those tortuous stitches. In a moment you will forget that you ever had a weak back, because it won't hurt or be stiff or lame. Don't suffer! Get a small trial bottle of old, honest St. Jacobs Oil from your druggist now and get this lasting relief.

