

Blue Blood And Red

by ROBERT TERRY SHANNON

WHAT HAS GONE BEFORE

Eddie Regan, once a member of a New York gang, has broken away and gone to Virginia, where he lives with friends. Eddie's father, who died and leaves all his possessions to Eddie, had been in love with Bernice Veress, "gang girl," but all thought of her is lost when he meets and falls in love with Marian Freeman. Marian is engaged to Tom Freeman, Freeman and Eddie dislike each other, and Eddie discourages her from going to Richmond, where he meets Mike Arno, a former member of the gang, who tries to persuade him to return to New York and Bernice. Eddie, however, returns to his farm and telephones Marian asking her if he may call. Freeman overhears the conversation and a fight ensues, in which Eddie knocks Freeman out and takes him to Marian's home. Freeman is revived and tells Eddie he wants to be friends and they shake hands on the bargain. Eddie is invited to the Thorndike home for dinner and Marian's father questions him as to his past. More determined than ever to win Marian, Eddie returns home and a few days later he is surprised when Bernice Veress comes to his home.

NOW GO ON WITH THE STORY

CHAPTER XXXVIII
It all seemed so elemental to her that Eddie, in a moment of despair, wondered if it would be humanly possible for her to understand—even faintly—the discrimination, the rigid proprieties, of a conventional society, the like of which Bernice Veress in her crowded life had never known. She was a child of the pavements, an exotic flower of the asphalt. She had come from the criminal class, where passion was virtue and chastity myth; yet there was nothing promiscuous about her—she was a creature of violent preferences and, in a sense that really few could understand, she was, according to her own code, undefiled in her warm beauty.

He hesitated, touched by her humility, and reluctant to wound her pride; still, a sharp clean thrust was the way of mercy. "You can't stay in the city," Eddie said, grimly, "because I don't want you, I don't care for you the way I used to think I did."

She was less sensitive than he had imagined. "You're not telling me a thing, Eddie," she returned. "The minute you came in the room I knew I wasn't handing you any of the old kick. There was to be sparks in the air when we came together—and there'll be sparks again. Everything will come back to us—it's got to!"

He tried to explain: "We could not get away with that stuff, even if we wanted to in a place like this. These people down here are different from the ways of the old mob back home. If anybody would try to pull off something—man or woman alike—they'd be disgraced. It's a community that won't stand for any foolishness, everybody knows everybody else and it's impossible, absolutely impossible, to get away with anything you were to stay in this city."

She leaned forward, her lips parted. "Do you mean to say you'd let these heels run your life?"

"They're not heels, Bernice, they're regular people—they get married, they go to church. I like them a million times better than the wise mob in New York—and I'm getting to be one of them."

POOR MASTICATION INVITES DYSPEPSIA

We Must Not Only Break Up the Food, but Allow the Saliva to Change the Starches Into Sugar—This Overcomes Acidity, Dr. Copeland Says.

By ROYAL S. COPELAND, M. D.
United States Senator from New York.
Former Commissioner of Health, New York City.

More than one occasion I have told you about the care of the organs. There can be no doubt that attention to these useful organs has done much to promote the happiness of the human family.

More and more we have come to realize that defects in the teeth lay the foundation for serious illness. If the teeth become abscessed, poisons develop which may carry disastrous effects to remote parts of the body.

But what I have in mind today is to point out the necessity for thorough chewing of the food. The food is prepared in the mouth for its journey of digestion.

Unless armed with a passport you would not get far in a foreign country. Unless the food is thoroughly chewed, the first step toward the prevention of indigestion has been neglected.

In the breaking up of the morsels of food by thorough chewing something else is accomplished. The saliva is intimately mixed with the food substance. This produces an interesting chemical change.

Much of the food we take, particularly that coming from the vegetable world, consists largely of starch. The mixture of the saliva with the starch converts the latter into sugar. That sugar is the passport indicating to the stomach and other digestive organs that the morsel of food is properly prepared for its journey.



He Was Enmeshed, Helplessly, in the Entanglements of Her Caresses.

Inherited this property and it's always belonged to the finest people in the state. I can't do it, Bernice—I've simply got to live up to it."

"What do you think I'd drag you down—is that it?"

"Mike Arno told me you inherited some property," Bernice said, slowly. "He told me you'd turned farmer—but I can't believe it. Just now you said something about a girl; is there some dame down here, Eddie?"

She might as well know the truth. "Yes."

"What's she like—tell me!"

He shrugged. "We can leave her out of the argument."

"You going to marry her?"

"Maybe."

"Has she given you the 'yes,' yet?"

"Not yet."

He could see the welling up of a dense, hungry unhappiness in her dark eyes. She was like a prisoner, desperately pleading with an implacable judge.

"Oh, Eddie—" Her voice throbbed and strained—"I could give you so much more than any other girl could! Don't let yourself run after some dame that don't know whether she wants you or not! Can't you see—you don't have to chase after anybody. . . nobody could love you like I will. . . I'm a fool about you, Eddie. . ."

He was humiliated at her lack of restraint. For a woman to bare her heart like that was an awful thing—

"I couldn't make you happy," he said, nervously. "You'd be disappointed—and it would ruin my whole life—"

He got out of the chair with a feeling that as long as he sat there he would be pilloried.

Then, at once, the sinuous, silky figure of the girl flew to him—he was enmeshed, helplessly, in the entanglements of her caresses. A saint, possibly, might have

been able, at once, to repel the uncontrollable caresses, the endearing embracement and violent kisses that the dark, enraptured girl forced so heedlessly upon the man of her choice.

Absolutely vanished was the feminine prerogative of coyness; present was the older instinct of love making by contact.

Eddie's arms automatically masculine, girdled her; her kisses exquisitely sensitive, warmed his lips and sent, despite his struggle for poise, wild, swirling madness rushing tumultuously through burning vein-currents.

For glowing moments he was bewildered by the cauldron blast of emotion and there were no

thoughts in his mind—nothing but colors and warmth and disorganization. (To Be Continued Tomorrow.)

GOOD-NIGHT STORIES

By Max Trel

OREGON PAMPHLET APPROVED BY BOARD

PORTLAND, Ore., Aug. 28.—(AP)—"Investments of the future," a pamphlet to be issued by the University of Oregon as a part of its gift campaign, was approved today by the state board of higher education which has been in session for the past two days at the university club here.

The pamphlet explains what new buildings and what endowments are needed by the university with the idea of interesting friends of the institution to donate funds to fill the needs, either by requests, trust funds or by naming the university beneficiary in their life insurance policies.

New buildings mentioned in the pamphlet are: in Eugene, buildings for the school of music and the school of architecture; auditorium, memorial court in honor of the university's soldiers in the World War, scientific buildings, infirmary and dispensary, dormitories, gymnasium, student union.

In Portland: the third unit of the medical school building, a hospital for adults in addition to the doernbecher hospital for children, apychoptic hospital, nurses' home, hospital for contagious diseases.

Endowments for teaching and research funds, fellowships, scholarships and loan funds are mentioned in the pamphlets needed.

The board unanimously adopted a resolution that training of elementary school teachers be confined to the state normal schools until a survey of all-state institutions of higher education is completed.

The following were present at today's session: C. L. Starr, president; A. R. Watzek, temporary secretary; Albert Burch, C. C. Colt, E. F. Irvine, E. C. Pease and E. C. Sammons.

GOOD-NIGHT STORIES

By Max Trel

Knarf Tries to Steal a March on the Other Children

One day Mij, Flor, Hanid, Yam and Knarf—the five little shadow-children with the turned-about names—were invited to take tea with Cuckoo who lived in the clock in the hallway. They promised to be there at five o'clock, which is teatime, as you well know.

Being more than punctual, they reached the clock at twenty minutes past four. Knarf, who was very hungry for Mistress Cuckoo's little minute-buns which she always served at her tea-parties, was for going up at once.

"Oh, no," Hanid said. "That would be impolite. She doesn't expect us yet."

"Let's surprise her," said Knarf. "She'd enjoy being surprised."

But the others all shook their heads. "You only surprise people on their birthday," they said.

"Humph," said the little shadow-boy. "Let's make believe it's her birthday then."

Nevertheless the others refused to be persuaded, so Knarf left them and sat down on Cuckoo's doorstep which was very near the top of the clock. The door was tightly closed.

"It's no use your waiting," the others called up to him. "She won't let you in."

"The big minute hand was drawing near to the number five and was about to pass the hour hand when Mij exclaimed, 'I have an idea. Instead of crawling up to Cuckoo's house, we can take the elevator.'"

"Elevator?" they all said in surprise. Even Knarf's interest was aroused and he leaned over to hear Mij answer: "The minute hand is the elevator. If we sit on it, it will take us right up to number twelve. And that's where Cuckoo lives."

Mij was right for Cuckoo did live at Number Twelve, Cuckoo Clock, top floor front.

Knarf, however, began to laugh.

The Home Kitchen

By ALICE LYNN BARRY

Stew by Any Other Name

Put stew near the top of the list when the Favorite Dish discussion arises.

Not only is stew tempting to the average American man, but by some name of other one finds it in the cooking of every country. We may have our homely beef stew—"mulligan"—New England boiled dinner; the Hungarian has goulash, the French fricasse or bouillabaisse, the Spaniard chili con carne, and so on.

Stew is an excellent way in which to use the cheaper cuts of meat. Flank, shoulder, short rib, neck, plate—these cuts are low in price because they are not the tenderest portions. Nevertheless they are of fine flavor—some indeed insist their flavor is better than the quickly cooked steaks and chops; but this is a matter of opinion. However, the long cooking over a slow fire which all these less tender meats require does bring out the flavor. Also not be wasted, cooking with vegetables into a stew is the way of common sense as well as economy.

Beef Stew

- 2 pounds shank.
- 2 carrots.
- 2 onions.
- 1 pepper.
- 1 tomato.
- 2 cups boiling water.
- 1 teaspoon salt.
- 1/2 teaspoon pepper.
- flour.
- beef drippings.

Cut the meat in large cubes and roll in flour. Heat the drippings in a large saucapan, and when hot sear the meat on all sides quickly.

Stepping carefully around all these objects which whirled and turned and jumped in the most alarming manner, he arrived at length at a tall steel wall. Putting his ear to the wall he heard with startling loudness TICK-TOCK, TICK-TOCK.

Knarf knew then that behind that wall was what he was seeking—the mainspring and maincock of the clock, two things which kept the clock going.

Instantly he ran around and

The Home Kitchen

By ALICE LYNN BARRY

Hungarian Goulash

This is quite the same as our own beef stew, except that potatoes are cooked with the meat, also more pepper is likely to be used.

Chili Con Carne

- 2 pounds any lean meat.
- 2 cups cooked kidney beans.
- 3 tablespoons olive oil.
- 2 onions.
- 3 red peppers.
- 1 tablespoon Worcestershire sauce.
- 1 tablespoon flour.
- 1 cup hot water.

Heat the olive oil in a large saucapan, and when hot add the sliced onions and peppers. Roll the diced meat in flour, then add to the onions and peppers, and when browned quickly on all sides add the hot water. Cook over a slow fire for two hours. Then add seasoning and the beans and continue simmering. It may be necessary to add a little more hot water if the first cup is absorbed before cooking is finished. Watch from time to time, and add as needed, but there should not be too much liquid.

Armenian Stew

- 2 pounds lamb.
- 1 pound okra.
- 1 cup tomatoes, fresh or canned.
- 1/2 lemon.
- 1 onion.
- 1 teaspoon salt.
- 1/2 teaspoon pepper.

Place some lard in a saucapan and when hot add the lamb cut in dice, small or large as preferred. Brown quickly on all sides, then add the chopped onion. Then add okra which has been washed and trimmed at both ends. It may be added whole or cut in halves. Also add other ingredients and simmer over a slow fire for an hour or less if the meat is tender before that.

Test from time to time.

Tomorrow: How Knarf Succeeded

POLLY AND HER PALS



"Behind the Scene"



"Maybe Mac's Color Blind"



"The Joy Ride"



"Paper Profits"



By JIMMY MURPHY

TILLIE, THE TOILER



By BEN BATSFORD

LITTLE ANNIE ROONEY



By BEN BATSFORD

TOOTS AND CASPER



By JIMMY MURPHY

"The Joy Ride"



By BEN BATSFORD

"Paper Profits"



By JIMMY MURPHY

Answers to Health Queries

SARA D. Q.—What can I do for a dry mouth? My lips crack and my tongue feels parched.

A.—You are possibly troubled with hyperacidity. Correct your diet.

L. M. Q.—What do you advise for aching joints?

A.—Massage the parts with warm cod liver oil at night before retiring.

Hot Weather Advice for Mothers of Babies.

Hot weather diarrhoea is a common ailment of babies. It is the result of taking infected food or drink.

No mother should overlook the importance of this symptom. It may be the beginning of a serious illness. On this account it should be given immediate attention.

It is not uncommon to consider that feeding is responsible for the diarrhoea. This is seldom the case. Some fault in the feeding is more likely to be responsible.

This trouble rarely attacks breast-fed babies. It is more common in bottle-fed infants. We expect grown-ups to eat less food in hot weather. To overeat at this time is harmful. Likewise it is damaging to give the baby too much food. Diarrhoea is a common symptom of overfeeding.

To give the food too frequently or to give it at irregular intervals may be followed by a disturbance of the bowels. Stop the feedings at once and talk with your doctor.