

Eyes For The Dark

THE STORY OF A DOG

By Paula Norton

A Belgian Shepherd, tells the story of his life as a Seeing-eye dog. When she was sixteen months old she was given to Clare, a sixteen-year-old girl. The two were great companions and Hilda's life was free from fear or anxiety. But, Clare had an older brother, Al, who was a young man taking life very lightly. He was fond of Hilda, and one day, while Clare was taking an eye-doctor with her father, Al took the dog for a walk. He stopped at a pool-hall where Al owed gambling debt. Steve and Charlie, proprietors of the establishment, told Hilda they would hold Hilda for the debt. They were twenty-four hours to get the money or else Hilda would be sold. Steve was able to raise the money the night before and returned during the evening and unlocked the door for the dog. He unlocked the door of the room over the cellar where Hilda was chained, a scuffle followed and at that moment Hilda found herself capable of strength she had never dreamed was hers. She broke the chain and she and Al escaped.

"Al, Al," she cried. "What's the matter with Hilda's throat? Why is it wet, and it feels like the skin is broken. What is it?" She was trembling and frightened.

The whole family gathered around me, and Clare's mother sent the small brother to fetch a basin of warm water and a cloth. Poor Al stood back looking worried and humble. With all that boy's faults I simply couldn't help a fondness for him.

Clare's mother and I both reassured her my wounds were not important at all and that I was still as good as new. Soon she stopped her anxious questioning.

Her father walked over to the sideboard and lit his pipe. I lay down at Clare's feet... one paw across her instep. It was good to be safe again. Clare's little brother was sent off to bed. Her mother sat folding and unfolding a napkin. The room was very still. "Alright!" Al burst out. "I'll tell you the truth."

"Good boy, Al," I thought. "I knew you had it in you. Out with it... You're growing up."

"I took Hilda for a walk. I went with her to a pool hall where I've been before. When I got there I met some... friends of mine." He stopped.

"Please go on, Al." It was Clare. Her voice was low and gentle... forgiving, too, perhaps. At least her tone said she would understand.

"Well, I owed these men some money. Not much... It was a

Chapter Eleven

ABOUT two blocks from our house Al led me into a garage. I'll admit I did not care to make any more visits with that young man, but I went, feeling that more would happen to me. I was sure Al had learned his lesson.

The end of the chain was still fastened to my collar. Naturally Al couldn't take me home with that tell-tale evidence.

"Joe," he called to a man who

debt. I couldn't pay it so they kept Hilda."

"Gracious, Al." His mother's voice was shocked. His father only stared at his pipe and looked worried and, suddenly, old.

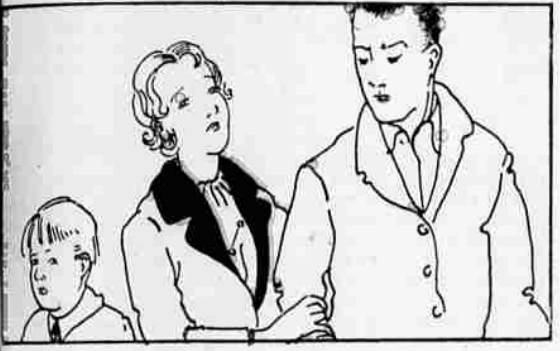
"I went out to try and get the money. I knew I couldn't get it. I just walked around. That's why I didn't come home to dinner. I didn't want to come home without her. Later I went back and told them she wasn't my dog and they'd have to let me take her. There was a fight. Hilda broke the chain they had on her, and we got away." He looked miserable.

Clare stroked my head and murmured to me the way she does. After a long time the father said, "How did you happen to owe these men money, Al? What kind of debt was it?"

"I... I... It was a gambling debt." The words must have nearly choked him. He dropped into a chair and sank his face in his hands.

"How are you going to pay it, son?" It was the mother speaking now... low and patiently.

"I don't know, Ma. I don't know." (Continued Next Week)



was half way under a car, "can I use a pair of your pliers?"

"Sure, Al. Help yourself."

"Okay, Hilda, you just hold still and I'll soon have this thing off. You twisted or bent it or something when you broke loose. There you are... all okay."

He put the pliers back on a shelf. I felt better, I assure you, with that clanking chain off.

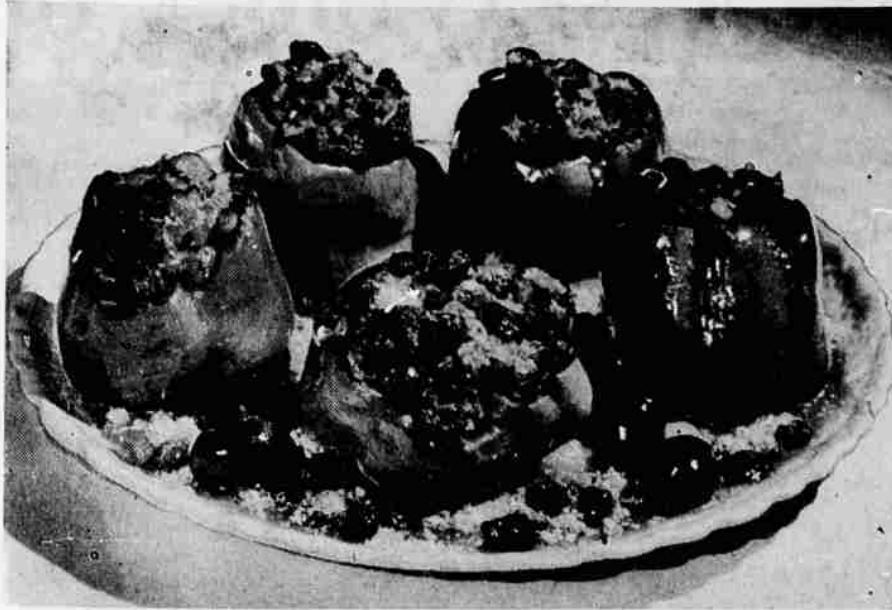
I was completely myself and calm again by the time we reached our house. Clare was there in the lighted doorway, waiting. Her anxious face pained me, and I gave a short sharp greeting to let her know I was home again. Her arms were soon around me.

We joined the rest of the family in the dining room and truly I could not help but feel sorry for Al. The look on his father's face was one I'll never forget.

"Well, Al what have you to say? What have you had Hilda?"

Before the boy could answer, Clare had, with her groping hands, found "the place on my throat where the collar had torn my flesh a little. The hair there must have been matted and damp.

Try Stuffed Peppers El Capitan!



This is the way your stuffed peppers will look when you follow the unusual recipe given below. Easy to prepare, tasty and piquant to the palate, this course will please "his majesty."

Modern Housewife Counts Upon Good Food Expertly Prepared To Keep A Family and Hungry Husband Content

FIVE SIMPLE RECIPES WHICH YOU'LL FIND TO BE BOTH ECONOMICAL AND MOST SATISFYING

By Jenny Reed
Home Economics Editor

WHEREVER a group of women is gathered together, it seems inevitable that sooner or later into the conversation will come some mention of food. Perhaps there will be the exclamation over the hostess' fine pastry, or the perfection of the meat course.

Few subjects of homemaking are dearer to women than this subject of food and its proper serving. With the aid of fresh, wholesome food and good recipes, the modern woman can go a long way toward keeping any husband happy. Use foods as fresh as possible, and use variety in the menus and "his majesty" will delight in another meal at home.

Stuffed Peppers El Capitan

- 1/2 cup seedless raisins
- 2 cups cooked rice
- 6 medium sized bell peppers
- 4 tablespoons fat or oil
- 1 1/2 pounds ground beef (slightly coarser than hamburger)
- 1/2 teaspoon salt
- 1/2 cup sliced ripe olives
- 1/2 cup grated Italian cheese
- 1 cup broth

Rinse and drain raisins. Cut slices from stem ends of peppers and remove seeds; drop peppers into boiling water and cook about 5 minutes; remove from water and drain. Heat fat in frying pan, add meat and salt, and cook and stir about 10 minutes. Remove from fire, add raisins, rice, and sliced olives, and blend thoroughly. Stand peppers on end in baking pan and fill with meat mixture. Sprinkle tops with cheese, place slices that were cut from ends over tops and pour broth around peppers. Bake in a moderate oven (375 F.) about 1 hour or until pepper shells are tender. Serves 6.

Stuffed Flank Steak

- 1 large or 2 small flank steaks
- 1/4 pound bulk sausage
- 1 cup bread crumbs

Cool, and remove chokes, or centers. Cook 2 tablespoons of chopped onion, 4 tablespoons of chopped celery in 6 tablespoons of butter. Stir in 6 tablespoons of flour, and 1 1/2 cups of milk. Cook until thick, and add salt and pepper and 1 1/2 cups flaked, cooked salmon. Fill the hollows in the artichokes with this mixture, place in baking pan with 1 cup of water, cover with buttered crumbs and bake in a moderate oven.

For the raspberry mousse, add 1 tablespoon of lemon juice, a few grains of salt and 1 cup of fine granulated sugar to 2 cups of sieved raspberries. Fold in 1 pint of whipping cream, beaten until stiff. Freeze.

paraffin. Cooking or salad oil may be used instead and later used for salad dressing. Keep cool.

Warm Brazi nuts in the oven before cracking them. The heat makes it possible to break the shell without breaking the meat.

When two trays of ice cream are in your refrigerator, you may still have room for ice cubes if you place them in the defrosting tray or even in a box directly under the shelf which holds this tray.

Fill cores of apples to be baked with orange marmalade. Add a little water to the pan. Bake in a hot oven until tender. Top each apple with a marshmallow and leave in oven till golden brown.

- 2 tablespoons grated onion
- 2 tablespoons chopped parsley
- 1/2 cup chopped celery
- Meat stock or water
- 1 teaspoon salt
- 1/4 teaspoon pepper
- Lard for browning

Have one large or two small flank steaks scored at the market. Fry the sausage with the onion and parsley, stirring constantly until the meat is cooked enough so it separates into particles. Add the crumbs and seasonings and enough liquid to make a moist dressing. Rub the steak with dressing. If one large steak, fasten the edges together with string or skewers so that it makes a long roll. If two small steaks, sew or skewer one on top of the other. Brown on all sides in a small amount of lard. Add a small amount of water, meat stock, or tomato juice, and cook in a moderate oven or over a slow fire until done, about 1 1/2 hours.

Meat Loaf with Horseradish

- 2 pounds of ground beef
- 1 pound ground pork
- 1/2 cup grated onion
- 1/2 cup horseradish
- 1 teaspoon mustard
- 2 eggs
- 1 cup cracker crumbs
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 cup tomato catsup

Mix all ingredients except the catsup. Pack into well-greased loaf pan. Cover top with tomato catsup. Bake in a moderate oven (350 F.) for 1 hour.

Ambrosia Veal Chops

- 6 large veal chops or cutlets
- 2 tablespoons flour
- 1/4 teaspoon thyme
- 1 clove garlic
- 1/4 teaspoon cayenne
- Worcestershire

Season ground lamb with salt and pepper and brown with the diced onion in bacon drippings. Add tomato soup, peas, and mushrooms and let simmer for 30 minutes. Just before serving, thicken the liquid with flour smoothed in cold water. Serve inside noodle or rice ring.

- 1 lemon
- 3 tablespoons lard
- 1 bay-leaf

Have veal chops or cutlets cut thick. Rub frying-pan with a cut clove of garlic before melting lard in it. Season flour with thyme and cayenne pepper. Dredge chops with seasoned flour and brown in hot lard. Place a slice of lemon on each chop. Add bay-leaf, 1 teaspoon Worcestershire sauce and 1/2 to 1 cup water. Cover and let simmer slowly for 1 hour.

Broiled Stuffed Frankfurters

- 1 pound frankfurters
- Prepared mustard
- 1/4 pound American cheese
- 1/4 pound bacon

Split the frankfurters lengthwise and spread the cut surface with mustard. Place a strip of cheese in the slit and wrap the frankfurters with a slice of uncooked bacon. Fasten with a toothpick. Place on rack in preheated broiling oven so that the frankfurters are about 3 inches from the flame or heating element. Turn frequently. Broil until the bacon is crisp and the cheese melted. Serve with hot German potato salad.

Luncheon Lamb in Noodle Ring

- 1/2 pounds ground lamb
- 1 small onion, diced
- 2 tablespoons bacon drippings
- 1 cup tomato soup
- 2 tablespoons flour
- 1 cup peas
- 1/2 cup small mushrooms
- Salt and pepper
- Noodle or rice ring

Season ground lamb with salt and pepper and brown with the diced onion in bacon drippings. Add tomato soup, peas, and mushrooms and let simmer for 30 minutes. Just before serving, thicken the liquid with flour smoothed in cold water. Serve inside noodle or rice ring.



LIBERTY!

IT WAS not long after the surrender of Cornwallis that a peace treaty was signed between England and America. John Adams was made minister to the court of St. James. There he represented the United States.

Now America was truly free. Let us see what she did with this new freedom.

There were plenty of reasons why she wanted freedom, and most of them were because of the things she did not want to do. She did not want the King to tell her what to do. She did not want to pay British taxes. She did not want British-appointed Bishops in America. She did not want Parliament to tax tea and several other articles. There were many reasons why the people of the United States banded together to fight off the things they did not want to do.

Now the cause was won and the real work of doing the things that must be done was considered. All the many departments of government that had been handled by Great Britain must now be undertaken by the new government of the United States, and since there had not been any government one must be formed.

Then the question arose. What sort of government shall it be? Suggestions came from every state and citizen. The frontier people wanted one form of government, the coast people another. Another difficulty arose. The foreign

countries wanted the loans they'd advanced during the war returned or at least the interest paid. How was it to be gotten together?

It truly looked as if this United States had better be just that... United States. A strong central government was what was needed. Hamilton, who had been Washington's aide, saw to it that a group of the state's representatives met in Philadelphia to thrash this thing out.

The war was long over, and at this time the United States had been without any central government for nearly twelve years. So... at this famous Philadelphia Convention the great issue was up for settlement. Fortunately while the future of our country was argued back and forth, two great men with level heads were present. They were Benjamin Franklin, aged of course, and General George Washington. The really important outcome of this convention was the birth of the Constitution... September, 1787.

The constitution is indeed a document of interest... a document of compromise. Many arguments and much loud protesting was listened to before the paper was finally signed and sealed.

The fourth of March, 1789, the first Congress, under the new government, met in New York. In three weeks General George Washington was elected president of the United States.

Young Authors

LOST!

By Joan Anderson, Age 12
San Bernardino

SUSAN put her doll in her buggy and started out. She was going into the woods for a picnic, all by herself. Of course she had Elmira, the doll, with her, and she was just as good as another person. Susan had two jelly sandwiches that she had gotten from the kitchen and these were to be her lunch.

She walked a long time along different paths in the woods. It was hard to tell what time it was, because the trees were so thick that you couldn't see the sun very well. However, pretty soon Susan got hungry, so she ate the two sandwiches. She played under the trees with Elmira for a long time. Then she thought she had better start home.

Susan started back. She walked and walked, but she didn't seem to be getting anywhere. It started to get dark and she was very frightened. Finally the awful truth came to her. She was lost!

It was getting very dark and she got more and more scared. Just when she was ready to sit down and cry, she heard someone calling, "Susan, Susan!"

It was her father! With a glad cry she ran towards him. Luckily he had found her, and she was safe!

BRAVE PAL!

By Jack Martin, Age 13
Reno, Nevada

BILL AND TOM were swimming in the lake. It was a hot day, just right for a swim. Their dog, Pal, was with them, too. He was a big dog, part Collie and part several other things. In other words, he was just plain dog. Their family often made fun of Pal, telling the boys they should get a good dog.

They had great fun, swimming and diving off a rock. Neither could swim very well, but they had a good time just the same.

Suddenly Tom let out a yell.

"Help, help, Bill, I've got cramps and it's deep here."

Bill tried to swim to help Tom, but he had a hard enough time keeping himself going.

All at once the boys heard a sharp bark. It was Pal. He jumped from the bank and swam straight to Tom. Catching the boy's suit between his teeth, he started to tow him to shore, while Bill followed. Finally they reached the sandy beach. Tom sank down and put his arm around Pal.

"Gee, Bill," he said. "Pal saved my life. I guess the folks will never kid me about him again, huh?"

Feathers, Fins and Fur

CATS AND BIRDS' NESTS

THAT title has an ominous sound, especially for the birds. This time, however, it is the cats who are in danger.

Peggy, a pet cat belonging to Miss Hannah Harvey of Coyote, California, is deathly afraid of dogs. Because of this, she spends most of her time in the trees. Odd as it sounds, her kittens were born, recently, in a willow tree whose branches are from 15 to 20 feet off the ground. There they lived for three weeks. Then the mother decided that the willow branches weren't thick enough to support the family, and she moved them to a nearby evergreen tree which is filled with old birds' nests. In this airy home the pussies are now living contentedly among the nests.

HOMING PIGEON IS FISHING BOAT VISITOR

A HOMING pigeon rode into a port at San Diego recently on a fishing boat, the San Pedro. Its captain, Joaquin Pedro, stated that the bird came on board while the crew was fishing off Cedros Island, about forty miles south of San Diego. It stayed on deck for the entire voyage and refused to leave until the boat came alongside the customs office at port. Only then did it take flight.

The bird was of a bluish color and bore a leg band which was inscribed with the figures, U-34-LA-1332. Mrs. William Bradley, secretary of the local pigeon club, said the LA apparently referred to Los Angeles, and expressed her decision to communicate with the Los Angeles club.

CAT PROTECTS FROG PALS

SUNNY Boy, a cat belonging to Mrs. R. C. Montgomery of San Jose, showed his loyalty to his frog friends recently when he protected them from an attack by a neighbor's cat.

LITTLE TALES FOR LITTLE FOLKS

THE RED WAGON

BILLY JACKSON was thinking hard. He didn't want a wagon and he knew his dad didn't have a lot of money, so he didn't like to ask for one. Finally he decided to try and make one.

First he got his sister's old worn-out doll buggy. This was fine! Here he had wheels all fixed. Then he went in the tool shed and got some boards. After asking his mother if he could use the things, he started in.

All afternoon he hammered and sawed. He was very neat and careful, and he cut all the boards just the right length, because he didn't have very many.

By the time his dad came home, Billy had a fine, strong wagon made. It looked shabby, though, and he didn't know what to do.

When his dad came home and saw the wagon, he was surprised that his son could do so well.

"Don't you think that wagon needs a coat of paint, son?" he asked, going into the tool shed.

When he came back he had a big can of fine red paint and two brushes. They started to work, and Mrs. Jackson had to call them three times to come to dinner.

The next day when the paint was dry, and Billy took his wagon out, everybody in the neighborhood envied him his new wagon, and begged to be taught how to make one.

THE CIRCUS

JIMMIE AND JANIE were at the circus! Their Uncle Bob had taken them and they were having a wonderful time. They had already had peanuts and popcorn and pink lemonade, and now, at the risk of terrible tummy-aches, they were having hot dogs.

They were in the tent where the animals were kept, and the sawdust was dusty and there were people ALL over the place, but they thought it was grand.

Uncle Bob showed them the monkeys. How the little funny-faced things chattered and shrieked, and how the children giggled at them!

Then Jimmie saw some more in another cage, and catching Janie's hand started off. They went so fast they got separated from Uncle Bob, and when they looked around he was gone.

My goodness, what an awful feeling! Here they were in this big tent filled with people, not one of which they knew. Janie started to cry.

"Aw, stop it," said Jimmie, trying to be brave. He was pretty well frightened himself, though.

Suddenly they heard someone shout, "Janie... Jimmie."

Quickly they ran to Uncle Bob, who was so glad to see them that

he took them over and bought them each another glass of lemonade.

After that they stayed close to Uncle Bob's side, and didn't try to see everything at once.

BOBBETT AND DOBBETT

BOBBETT AND DOBBETT were two little elves, and they lived in the deep, deep woods in a little brown hut.

One day Bobbett said to Dobbett, "I think I'll go for a walk." And Dobbett answered, "All right. And I'll stay at home and fix our supper."

Dobbett began to gather things for supper. He gathered some nice white mushrooms and took those into the hut. Then he discovered they were out of milk, so he went out and got a big pitcher full from the milk-wood.

Then he took some of his ground acorn flour and started to mix some biscuits. He mixed the flour with milk-wood milk and butter from the butter-cups. When they were all mixed, he put them in his oven to bake.

When Bobbett came home, what do you suppose he had? A whole lot of lovely berries!

So for dessert that night they had strawberries with milk-wood cream, and they ate and ate until they couldn't manage another bite.

Menu of the Week

By Joan Andrews

ONE of the biggest problems of the woman who cooks three meals a day, seven days a week, is to use the old, familiar foodstuffs in unusual and original ways. This interesting recipe for stuffed, baked artichokes is one solution to the problem. A supper or luncheon menu has been built around this stuffed artichoke recipe. Here it is:

- Stuffed baked artichokes
- Shoe string potatoes
- Watermelon pickle
- Summer Salad Bowl
- Breakfast biscuits
- Youngberg jam
- Fresh raspberry mousse

Clean 8 artichokes and cut off the stems and 1/2 inch from the tops, and cook in salted water.

Add a small amount, about 1/4 cup, of flour to the creamed sugar and shortening of a cake before adding eggs or milk. It will prevent curdling.

Chop-boiled beets, saute in butter, add salt, minced parsley.

When not using all the pineapple in the can cover with hot

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