



**The WATER BEARER**  
By J. ALLAN DUNN  
AUTHOR OF "A MAN TO HIS MATE"  
"RIMROCK TRAIL"

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**WILBUR COX**

Synopsis.—Idly fishing Hermanos creek, in California, Caleb Warner, civil engineer, and a New Englander, is witness of the end of a coyote pulled down by two wolfhounds, urged on by a girl rider. Admiring the hounds, he introduces himself, and learns her name is Clinton. With western hospitality she invites him to the ranch to meet her father. At the Clinton home Warner learns his new friend's name is Betty. He is welcomed by her father, Southern Civil war veteran and owner of Hermanos valley. Warner tells them something of his ambitions and his feeling that he is destined to be a "Water-Bearer." In the town of Golden Warner shares an apartment with his old Columbia college chum, Ted Baxter, carefree and somewhat dissipated youth, only child of his widowed mother, who controls the family fortune.

**CHAPTER III—Continued**

"There's Wilbur Cox," he said. "That's a Big Business crowd. Morse, on the right of Cox, is head of the Lumber ring, then comes Towle, president of the Sundown railroad. Marlin's next, he opens up big tracts for colonist development. Lawler is an oil magnate and the last one is Winston, manager of the Golden Light and Power company. They come close to running Golden and a good share of the state as well. I don't know how their bank balances stand, but you can bet that the six of them represent several times that number of million dollars in active circulation with their interests."

Caleb regarded Cox with special attention. He knew that he owned big land holdings, controlled rich mines and was the president and mainspring of the Crystal Springs Water company that supplied Golden with its commercial and civic measure of the vital fluid.

He saw a man who might have been anywhere from fifty to sixty, tall, spare, with close-trimmed hair gray above the ears, clean-shaven, with a fine forehead and a well-shaped skull, a projecting nose, keen gray eyes, a genial mouth and a firm chin. He told many of the stories that met with the greatest laughter, for the group was a care-free one, for the moment at least. Their luncheon was almost over and, when Cox rose at its conclusion, he did so with an ease that spoke of muscles still in prime condition. If Caleb had wanted to sum up the man in one crisp word he would have chosen the adjective "fit."

"No need to hurry," Baxter said. "The old boy's son is coming up this afternoon from Los Angeles and I know Cox has arranged for a dinner here tonight. If you can get in right with Cox, Cal, the going should be easy. I can give you the introduction. After that it's up to you. Cox doesn't take me very seriously."

Leaving the dining room, they met Cox alone, coming from the direction of the club's telephone booths. Baxter seized the moment.

"I want a friend of mine to meet you," he said to the older man, speaking with the frank facility that was one of his greatest assets, met by Cox with a sort of half-tolerant geniality. "This is Caleb Warner, one-time classmate of mine at Columbia, civil engineer, following the Star of Empire westward in the hope of hitching his wagon to it. Don't let my friendship with him prejudice you against him. He plays ant to my grasshopper."

Cox smiled as he gripped Caleb's hand cordially enough, giving him a direct glance that, in kindly but determined fashion, seemed to measure him.

"Glad to meet you," he said. "Plenty of room out here for civil engineers. Any specialty?"

"Water," Caleb answered promptly. The eyes of Cox seemed to harden a little, to hold a hint of suspicion at the pat answer that might have been calculated to awaken interest.

"Done much at it?"

"A factory dam or two. One reservoir for town supply. Back East. The rest of my practical experience has been along other lines for the last two years but I am especially interested in water-engineering and the West seemed to be the place."

"Looking for a job?" Cox fired out the questions briskly, all the while covering Caleb with the battery of his eyes.

"For any real opportunity, Mr. Cox." A servant came up with a salver and presented it to Baxter. He glanced at the filled-in form-message and excused himself.

"You'll pardon me, I'm wanted on the phone. Cox looked after him with a humorous smirk to his mouth.

"There goes the grasshopper," he said. "Now then, these last two years

you mentioned? What were you doing? Where were you doing it?"

"Building roads and bridges. Repairing a lot more. Some trench work."

"Ah!" Caleb was sure that a gleam of new interest came into Cox's eyes. "You served over there. Any rank?"

"I came out a first lieutenant," Cox nodded.

"It was a great training ground," he said. "No time wasted there, to my mind. Gave a young man a broader horizon, taught him to handle men. My boy was over there." He hesitated as Baxter came back. "He's due here at five-thirty," he went on. "I imagine you'd get on well together. Better join us at dinner. You too, Baxter."

"Got to excuse me," said Baxter. "Previous appointment. Sorry."

One of the members of the luncheon party had been hovering somewhat impatiently in the background, evidently waiting for Cox. The latter saw him and nodded.

"Got to go now," he said. "See you at five-thirty, Warner, then."

Caleb watched the tall figure as it strode off, energetic, masterful, listening to what the other had to say, dismissing it with an abrupt gesture. He turned to Baxter.

"That man is a fighter," he said. "You can double that bet. They're all fighters, scrapping for everything in sight, fighting to get it, fighting to hold on to it. That's the essence of



"Water," Caleb Answered Promptly.

Big Business, I take it, everywhere. They have their rules, of course, but they sometimes slip one over beneath the belt, at that. But they've never told the count over Cox. How did he come to invite you to dinner? Not to mention me? I'd fit in there about as well as a goldfish in a shark-pond—not worth gobbling but, if I glittered enough, they might know I was among those present."

"I don't think he took any sudden fancy to me," Caleb answered. "He warmed up a little when he heard I had been across. Thought his boy might like to meet me."

"Of course, I'm a chump. Jack Cox is the apple of his father's eye, all the more so because Pa Cox had good reasons to suppose said apple was worm-eaten. You think I'm inclined to burn the trail. Man, beside Jack Cox I was as a Ford to a Rolls Royce! He was in more mix-ups with wine, women and song than Don Juan ever dreamed of. Compared to him I'm an amateur. Or was. The war changed all that. Jack's come back a changed leopard. Not a spot on him. Following in his dad's footsteps." He broke off abruptly. "How about a little air this afternoon? I think the breeze would favor my fevered brow. I want to be fit for tonight. We'll

"The Coxes' father and son, appear to be solid folk. Is Caleb Warner's lot to be cast with them?"

(TO BE CONTINUED.)

**Some Things for Good "Sports" to Remember**

Sport is sometimes criticized for the unfairness of its participants or the partisanship of its followers.

It has a mission besides the development of a healthy body, surely it is in the encouragement of fair-mindedness in the players and on the grandstand. Toward this end, the following Golden Rules were printed recently on the back of a program by the army school of physical training in England, and these rules will well bear repetition elsewhere:

Play the game for the sake of the game.  
Play for your side, and not for yourself.  
Be a good winner and a good loser

take the car over on the ferry and run down to San Jose and back."

"Just the two of us?"

"Yes, you double-dyed Puritan, just the two of us, all by our lonelies. Are you on?"

At three o'clock they were bowling south along an almost perfect road when Baxter grudgingly slowed down in obedience to a signboard that informed them they were approaching the town of Paloma.

"I'm feeling much better," he announced. "Want to take the wheel for a while and let me smoke?" They changed seats.

"I've got to trim down on these," Baxter said, lighting his cigarette. "The pump needs repacking," he went on, tapping himself over the heart. "And it can't be done. They turned me down for that. Told me I had a banquet-heart and that the excitement of sticking a Heine might end it. It's the old C and C. Champagne and cigarettes! Jack Cox got in but I stayed out. Made me feel like a slacker."

"Why don't you cut the stuff, Ted?"

"It isn't going to last long enough. At present I prefer the vineyard to the lemon grove. I'm no good at business anyway. I'm a grasshopper and I'll hop till the grass gets too short and things dry up generally."

"This sort of thing you've got on tonight, Ted? Aren't you afraid you'll wind up in some sort of a mess?"

"I'm immune. It's good fun. The girls I travel with know how to take care of themselves. It's a two-sided game. If I met the right girl—Oh, what's the use? You see, Cal, the mater is chipping off a chunk of her principal every year. She flies high herself. If I outlast her, which is doubtful, there won't be much coming to me. I suppose she's right. I've got to marry money, but the girls with money are either too blase, too businesslike or too homely and stupid. No use preaching to me, Cal. You're born an ant and I'm a cicada, which is Californese for grasshopper."

They reached the apartment house at five o'clock and Caleb proceeded to dress circumspectly for the dinner while his friend laid out more sumptuous raiment.

"You'll be home tonight?" asked Caleb.

"I'll be home when the game's over," answered Baxter enigmatically. "This is Saturday night. We may take a little trip to Lake county. Don't bother about me. Off to your business, ant!"

**CHAPTER IV**

**Big Business**

Jack Cox turned out so close a replica of his father—less weathered, less bitten by Time and Experience—but nevertheless so evident a chip of the old block, that Caleb almost doubted Baxter's description of him as a reformed wastrel. He had been through the furnace of the war and, whatever of steel had been in him had been tempered, the baser metals burned to slag and discarded. Caleb had seen others in his own division of the fighting game who had stiffened and found their manhood in like fashion.

Caleb liked him from the outset. The man had qualities that he lacked, the same western broadness that Baxter possessed in more volatile fashion. But, though trolleys and water dams seem far apart to the laity, a mutual profession based both of them. Caleb found the preliminary story of Imperial valley vastly interesting and Jack Cox told it well, albeit he had had no hand in those earlier stages of development. It was the tale of the bringing back of an arid sink, once under cultivation by the Indians, of the harnessing of the mighty Colorado, one terrific fight with flood waters and now—cotton fields, and vineyards, wide acres of cantaloupes, horticulture and agriculture in every branch; order, industry, prosperity. Caleb listened with interest and understanding.

"There is only one Imperial valley, perhaps," said Cox, "but there are other deserts with soil just as fertile, waiting only for the magic touch of water. Your end of it—the water end—is the initial move in the game, mine is the last. You play Alpha to my Omega."

"If I get the chance," said Caleb. "Oh, you'll get it. The chances are everywhere. If a man knows his business, and wants to work at it, there's no trouble about Opportunity. Her knuckles must be raw on the Pacific coast. She knocks unceasingly," laughed Cox.

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(TO BE CONTINUED.)

**Improved Uniform International Sunday School Lesson**

(By REV. F. B. FITZWATER, D.D., Dean, Moody Bible Institute of Chicago.)  
(© 1937 Western Newspaper Union.)

**Lesson for May 8**

**PETER AND THE RISEN LORD**

LESSON TEXT—John 20:1-10; 21:15-17.

**GOLDEN TEXT**—Blessed be the God and Father of our Lord Jesus Christ which according to His abundant mercy hath begotten us again unto a lively hope by the resurrection of Jesus Christ from the dead.

**PRIMARY TOPIC**—Jesus Forgives Peter.  
**JUNIOR TOPIC**—Jesus Forgives and Restores Peter.

**INTERMEDIATE AND SENIOR TOPIC**—The Risen Lord Appears to Peter, YOUNG PEOPLE AND ADULT TOPIC—Fellowship With the Risen Lord.

**I. Peter and John at the Empty Tomb (John 20:1-10).**

John does not enter into a description of the resurrection of Christ or attempt a proof other than that the tomb was empty and that Jesus had repeatedly manifested Himself to the disciples after the tomb had been found empty.

1. How they came to know (vv. 1, 2).

The information was brought by Mary Magdalene out of whom Jesus had cast seven demons (Mark 16:9, Luke 8:2). Prompted by love for Him she went early to the tomb, "while it was yet dark," "she was last at the cross and first at the grave, she stayed longest there and was soonest here." Her love for Jesus was genuine, though her knowledge of His resurrection was defective. She could not rest till she had done her utmost for Him because she realized that great good had come to her from His hands. The reason we work so little for the Lord is that we have such a dim sense of His saving grace.

2. Their investigation (vv. 3-10).

The news of the empty tomb, which Mary brought with breathless haste, so moved John and Peter that they both ran to investigate. Upon arrival at the tomb John gazed upon it, but Peter entered it. John, with holy reverence, hesitates. Peter, with impulsiveness, enters the tomb at once. Their respective actions are not to be explained on the basis of degrees of love for the Lord, but to temperament. The investigation convinced them. The removal of the stone from the sepulcher, the arrangement of the grave-clothes all convinced them that it had not been done by an enemy.

**II. The Charge of the Risen Lord to Peter (John 21:15-17).**

Jesus put to Peter the three repeated question, "Lovest thou me?" Then He gave him a commission. This shows that supreme love to Christ is the one essential qualification for serving Him. Love is the spring from which all Christian activity flows. He asked, also, to show that there are three classes in the church which demand care and attention. These three classes need special care and food.

1. Feed my lambs. (v. 15.)

This first charge relates to those who are beginning the Christian life—the babes in Christ. The word "feed" means more than instruction. It means in addition to instruction that proper surroundings, influences and examples should be provided. As a Christian minister, Peter was to be an example, provide the proper surroundings and do the proper teaching for the young Christians, those just beginning the Christian life.

2. Tend my sheep (v. 16).

This charge shows a different class. It means to shepherd the sheep. It has application to the mature class of Christians. The duty enjoined therefore is to care for those who have passed out of their childhood into maturity. He must feed the sheep, give them proper instruction, guide them, lead them and discipline them. For this ministry the essential qualification is love.

3. Feed my sheep (v. 17).

The implication here is that Peter was charged with the responsibility of caring for aged Christians. The word "feed" is much the same as in the first case. It means that for the aged Christians the instruction ought to be such as will be suited to their needs. This needs special emphasis today because much attention is given to the young people, but in many instances the old people are neglected.

**III. Follow Me (vv. 18-23).**

In verse 18 is given a clear prophecy concerning Peter's death. It was to be by crucifixion. Peter once shrunk from the cross, but now the Lord holds it up before him. It is not the Lord's death on the cross, but Peter's own. He teaches here that the Christian's death is for the glory of God. Whatever may be before us, even the cruel cross, the Lord's command is to follow Him.

**Our Hope**

Our hope lies not in the absence of danger, but in the presence of Christ, who is able to control the storm. No church with Christ in it can be wrecked or lost. More of the living Christ, more of His love, of His teaching.—Western Recorder.

**Costs Self-Denial**

To keep in good grace with one's own self often costs self-denial, but it pays a mighty dividend.—Herald of Gospel Liberty.

**CHEESE TOAST MADE WITH CREAM CHEESE**



**Cheese Mixture is Tender and Easy to Prepare.**

(Prepared by the United States Department of Agriculture.)  
Here's a new kind of cheese toast, made with cream or neufchatel cheese. The cheese mixture when it comes from the oven is golden brown and tender and is easier to prepare than the kind made with American cheese. The bureau of home economics has worked out this delicious recipe:

**Cream or Neufchatel Cheese Toasted.**  
1 1/2 cheeses  
1 egg  
4 teaspoonful salt  
1/2 teaspoonful baking powder  
1 teaspoonful tabasco or worcestershire sauce

Cream the cheese and add the beaten egg yolk, the salt, and enough tabasco, worcestershire, or any other highly seasoned sauce to give flavor. Mix well, fold this into the beaten white of egg. When thoroughly blended add the baking powder. Toast thin slices of bread on one side. Cover the untoasted side with the cheese mixture. Brown slightly under slow heat and serve at once garnished with crisp bacon. This is an excellent luncheon or supper dish when served with bacon, or may be used on small rounds of toast or on crackers for afternoon tea.

**RHUBARB SERVED DIFFERENT WAYS**

**Good Filling for Tarts, Cobblers and Shortcake.**

(Prepared by the United States Department of Agriculture.)

Many housekeepers seem never to think of serving rhubarb except in pie or in sauce. Rhubarb is a good filling for tarts, cobblers, and shortcakes. A "cobbler" is baked in an earthenware or glass baking dish with the fruit on the bottom and the biscuit dough on top. A rhubarb shortcake is made exactly like a strawberry shortcake. The biscuit dough is baked in a single large round layer, which is split and generously buttered while hot. Hard sauce is better than cream with either of these rhubarb desserts because of the acidity of the fruit.

Try also a rhubarb betty while "pleant" is in season. You can make it with either rhubarb sauce or raw sliced rhubarb. To a quart of sweetened sauce or raw sliced rhubarb and sugar, allow a quart of fine dry bread crumbs, combined with three or four tablespoonfuls of melted butter before they are put with the fruit. Fill a greased baking dish with alternate layers of sauce and buttered crumbs, and sift cinnamon over the top. If the rhubarb is cooked, bake for about 15 minutes in a moderate oven. If raw rhubarb is used, sprinkle each layer well with sugar, and cover the



**Preparing Rhubarb Betty.**

baking dish during the first part of the cooking so that the rhubarb will steam tender. Cook for 25 minutes or more and then remove the top and allow the crumbs to brown. Serve rhubarb betty hot with or without hard sauce.

The United States Department of Agriculture furnishes the following recipe for making rhubarb pie with a crisp undercrust:

**Rhubarb Pie With Crisp Undercrust.**  
2 cups raw sliced rhubarb.  
1 cup sugar.  
1/2 teaspoon salt.  
1 tablespoon water.  
2 1/2 tablespoons flour.  
3 slices orange cut into sixths.  
Pastry dough for 2 crusts.

Line the pie pan with pastry dough and bake it in a hot oven until it is delicately browned. Meanwhile cook the rhubarb, sugar, salt, and water together until the rhubarb is tender. Remove three or four tablespoonfuls of juice and when it is cool, mix with the flour, add this and the orange to the cooked rhubarb, and cook until the mixture thickens. Pour the filling into the baked crust, moisten the rim, lay the top crust in place, and tuck in the edge carefully so that the juice will not leak out. Bake the pie in a hot oven (about 450 degrees F.) for 20 minutes. By this method the undercrust is crisp, but some of the fresh flavor of the rhubarb is lost.

**Constituents of Milk**

The mineral constituents of milk that are especially important to the body are phosphorus, iron and lime. Milk is much richer in lime, the chief constituent of bones and teeth, than are most other foods, and this is one of the reasons why it is an excellent food for children.

**Meat Keeps Indefinitely**

The federal meat inspection service states that properly sterilized meat packed in hermetically sealed cans will keep indefinitely, provided air is not admitted through breaks or punctures in the cans due to rough handling or erosion from rust or similar cause.

**Rhubarb Conserve Liked as Accompaniment to Meat**

By a "conserve" is usually meant a fruit preserve containing such ingredients as oranges and lemons, nuts, raisins, and various other additions to the fruit from which the conserve takes its name. A conserve is liked as an accompaniment to cold meat, or as a luncheon sweet with bread and butter, biscuits, cookies or plain cake.

Here is an excellent conserve made from rhubarb. The recipe is furnished by the United States Department of Agriculture:

4 cups rhubarb cut fine.  
4 cups sugar.  
2 oranges, juice and grated rind.  
1/2 teaspoon salt.  
2 lemons, juice and grated rind.  
1 cup blanched almonds cut in small pieces.

Combine all the ingredients except the nuts. Heat the mixture slowly until the sugar is dissolved; then boil rapidly until it is clear. The time of cooking depends on the tenderness of the rhubarb but do not cook the conserve too long and so lose the attractive pink color and fresh flavor of the rhubarb. Add the nuts, stir well, and let the mixture cool before pouring into clean jelly glasses. If it is put in hot the nuts will rise to the top. This amount will fill about eight jelly glasses. If desired the nuts may be omitted.

**Ring Formation Left on Fabric Can Be Removed**

The rings left on the fabric around the place from which a stain has been removed are usually due to an accumulation of the sizing or dressing placed on the cloth by the manufacturer. This dissolves in the solvent used in cleaning and "runs" into the outer edge of the circle of moist fabric. Often this can be avoided by gently "working" the solvent into the fabric with a piece of cheesecloth or a sponge, having a blotter or cheesecloth pad underneath to absorb the soiled solvent as it passes through the fabric. In this way the dressing may be scattered into the surrounding fabric where it will not show. A very bad case of ring formation can only be remedied by dipping the entire garment in a solvent such as gasoline. This is not a wise thing to do in the home, however, as the danger of fire not only from open flames, but from electric discharges between parts of the garment is very great.

**Vitamins and Minerals**

Vegetables and fruits are rich in minerals and vitamins and these are food substances that children especially need for building strong, healthy bodies. Children need two servings of fruit and one or preferably two servings of vegetables every day in addition to potato, so the child specialists say. Though practically all kinds of fruit and vegetables are good for children, they recommend that oranges, grapefruit, tomatoes and green-leaf vegetables be given most frequently.

**Poor Use for Abandoned Well**

Do not use an abandoned well for a cesspool. Such practice may pollute near-by wells or distant downhill wells, and is prohibited by law in many of the states. Methods of safeguarding wells are explained in two Farmers' Bulletins, "Farmstead Water Supply" and "Sewage and Sewerage of Farm Homes."

**Food Label Requirement**

The only positive label requirement in the federal food and drugs act is that all canned food labels shall bear a correct statement of the net weight of the contents of the can. If other statements are made on the label, they must be true and must not be false or misleading in any particular.

**Dutch Cocoa Differs**

Dutch cocoa has a somewhat different color than some of the other varieties. This is because of the addition of a small amount of alkali, which makes the cocoa darker and keeps it suspended in the liquid better. This treatment does not affect in any way the food value of the cocoa.