



The Highgrader by Wm MacLeod Raine

(Continued from last week.)

As through the night he was joined in battle with himself, but when at early dawn he stood on the top of Son-of-a-Gun hill and faced a sky faintly pink with the warning of a coming sun his decision had been made.

On his way back he met Moysa and Miss Seldon. Joyce pounced upon him with a greeting.

"You haven't told me yet how much you're going to give for the new hospital, Mr. Kilmeny. You know we're leaving tomorrow, and you'll have to decide at once. Be generous, please. You said yourself it was a good cause. He nodded agreement. "The most worthy charity I know. I've often wondered why some Andrew Carnegie didn't set the fashion of endowing hospitals by wholesale. They ought to be free to all poor folks out of health. When a man is losing his wages and his family is scraping he ought not to be facing a thirty-dollar-a-week hospital charge. Yes, I'm for the new hospital, Miss Seldon."

"How strong are you for it?" Joyce asked, laughing at her newly acquired American slang. "Mr. Verlander has promised to give me two dollars for every one I can raise among my other friends. So don't be a—"

"A tightwad," supplied Moysa with a smile. She could do a little in the native slang herself.

Jack went into his pocket for a checkbook and a fountain pen. He wrote for a few seconds, tore the check from the stub, and handed it to Joyce.

"That young woman gasped. "Why—you don't really mean—It's for twenty-eight thousand two hundred and fourteen dollars," she cried.

"And seventeen cents. Please don't forget that," he added.

"But—what of earth do you mean?" Jack was looking at Moysa, and she glared at him with shining eyes in which joy gleamed.

"It's a little thank offering, Miss Seldon."

"Because you were rescued from the mine, I suppose. Still—"

"Because I'm engaged to be married to the best woman in the world," he corrected.

Joyce whirled upon Moysa with instant divination. "You little wretch, and you never told me—"

"If Miss Deight had not known it herself till this moment she gave no sign to that effect. "We're telling you now, dear," she explained.

"How long have you been engaged? Was it yesterday in the bucket?"

Jack laughed. "Nothing so romantic. We've been engaged a little less than half a minute. You get the first check by 'wish Moysa joy on having won so great a catch. She's marrying a pauper, you know."

"I think we're very rich," differed his sweetheart shyly.

Joyce looked from one to the other suspiciously. "I haven't a notion what either of you mean, but I know I'm going to hang on to this check. Mr. Millionaire Pauper."

Moysa of mischief sparkled in the highlander's eyes. "Don't forget that Verlander has to write one for twice as much."

Miss Seldon could not help laughing. "I'll see to that. He's not a weicher, but— I wonder how he'll look when I tell him."

"You ought to tell him as soon as you can," Jack hinted boldly.

"Oh, ought I? Did you say you had been engaged less than a minute, Mr. Kilmeny? How much will you give me to let you down now and tell him?"

"I've nothing left to give—except my gratitude."

"You're the first man who ever was so ungrateful as to tell me he would be grateful to have me leave him."

"I'm the first who ever proposed to another girl in your presence. The circumstance is unusual, he flung back gaily.

"I didn't hear you propose. All you did was to announce it," she replied snidely.

"That's true, too," admitted Kilmeny. "Well, I'm going to propose now if it isn't too late. You may stay if you like."

"Thanks, no." Joyce kissed her friend. "I hope you'll be very happy, dear. I— I believe you will."

Moysa choked on her words. "I know I shall, Joy."

Miss Seldon looked at Jack with an expression in which embarrassment and audacity were blended. "I've always rather liked your pauper," she confided aloud to Moysa.

Her confidences had their limits. She omitted to mention what had just happened into her mind, that within the fortnight he had proposed to her too on the same spot.

Jack bowed with exaggerated deference when she shook hands with him. He was just now riding the seventh wave of happiness and felt friendly to the whole world.



"You know what I mean, Jack. What other woman would have thrown away a small fortune—all he had—just for me?"

"I can name one other," suggested Kilmeny.

"Ned! But he's a saint."

"And I'm a sinner," her lover replied blithely.

"You're the sinner I love, then."

They had reached a clump of firs. Without knowing how it happened she found herself in his arms. There were both tears and laughter in her eyes as her lips turned slowly to meet his.

"Jack, boy, I'm just the happiest girl alive."

A mist-like veil of old rose hung above the mountain tops. Hand in hand they watched the rising sun pierce through it and flood the crevices of the hills with God's splendid canvases. It was a part of love's religion that all this glory of the young day seemed an accompaniment to the song of joy that pulsed through them.

Later they came to earth and bubbled the nonsense that is the highest wisdom of lovers. They built air castles and lived in them, seeing life through a poetic mist as a long summer day in which they should ride and work and play together.

At last she remembered Lady Farquhar and began to laugh.

"We must go down and tell her at once, Jack."

He agreed. "Yes, let's go back and



"We Must Go Down and Tell Her at Once, Jack."

have it out. If you like you may go to your room and I'll tackle her alone."

"I'd rather go with you."

He delighted in her answer. Farquhar was taking an early morning stroll, arm in arm with Lady Jim, when he caught sight of them.

"I look, Di!"

Both of the lovers know how to walk. Lady Farquhar, watching them, thought she had never seen as fine a pair of unshamed human beings. In his step was the fine free swing of the billman, and the young woman breathed the slope lightly as a fawn.

The Englishman chuckled. "You're beaten, Di. The highwayman wins."

"Nonsense," she retorted sharply, but with anxiety manifest in her frown.

"Fact, just the same. He's coming to tell us he means to take our little girl to the robber den."

"I believe you'd actually let him," she said scornfully.

"Even you can't stop him. It's written in the books. Not sure I'd interfere if I could. For a middle-aged paragon like you I'm awfully romantic. It's the child's and parent's chance for matrimony. But I wish to the deuce he wasn't a highgrader."

"He won't sacrifice himself if I can prevent it," Lady Farquhar insisted stanchly.

"I remember a girl who sacrificed herself for a line lieutenant without a shilling to call his own," he soliloquized aloud. "Would have been and did, by Jove! Three deaths made him Lord Farquhar later, but she married the penniless soldier."

"I've always been glad I did." She squeezed his arm fondly. "But this is different, James."

Kilmeny and Moysa stopped. The young man doffed his grey felt hat and bowed.

"Morning, Lady Farquhar—Lord Farquhar. We've come to ask your permission for our marriage."

"Morning, rebels. Fancy I'll have to refuse it," cut back Farquhar, eyes twinkling. For this bold directness cleaned and amused him.

(Continued next week.)

Rhubarb roots that were dug and frozen for forcing are placed on a thin layer of soil in a dark basement or shed where the temperature ranges from 45 to 60 degrees. They are then covered with an inch or two of soil, well sprinkled with water and allowed to bear stalks. With occasional sprinklings the stalks are marketable in 10 to 14 inches—in about four weeks. They are of excellent quality and bring good prices.

WEEKLY MENU SUGGESTIONS

By NELLIE MAXWELL

"Bad cooking is not only wasteful but is a menace to health."—Sir Thomas Oliver.

SUNDAY—Breakfast: Crouters, omelet. Dinner: Coffee ice cream. Supper: Mush and milk, cake and tea.

MONDAY—Breakfast: Fried mush, baked apples. Dinner: Lemon tart. Supper: Junket with cup cakes.

TUESDAY—Breakfast: Muesli, bacon, eggs, coffee. Dinner: Veal steak, buttered beets. Supper: Carrot salad.

WEDNESDAY—Breakfast: Muffins, coffee. Dinner: Broiled steak, Spanish potatoes, summer squash. Supper: Tomato and cucumber salad.

THURSDAY—Breakfast: Cherries, corn flakes, cream, little sausage. Dinner: Rolled roast of beef, parsley, potatoes. Supper: Hot potato salad.

FRIDAY—Breakfast: Fried perch, corn muffins. Dinner: Eggs and macaroni baked with cream sauce. Supper: Salmon salad, rolls, sliced peaches.

SATURDAY—Breakfast: Fried potatoes, ham, toast. Dinner: Meat pie, lemon gelatin. Supper: Stewed prunes, cottage cheese.

Lemon Tart. Grate off half of the rind of a lemon, cut in halves and remove the pulp. Mix this pulp with one cupful of sugar, a well beaten egg and the rind. Put into a lined pastry plate and cover the top with strips of pastry crust. Bake in a moderate oven.

Carrot Salad. Put through the meat grinder enough tender carrots to make a cupful, add a teaspoonful of grated onion, a handful of broken nut meats, a bit of minced celery and enough good salad dressing to moisten. Serve on lettuce.

Spanish Potatoes. Boil until tender, drain and pour into a vegetable dish in which butter and finely minced onions are mixed. Chop the hot potato until well covered with the butter and onion. Plenty of butter will be needed to make them tasty. Season with salt and a dash of cayenne.

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Scriptural Translations

Every year scholars are toiling to translate the Scriptures into more and still more dialects. Thousands are plodding all over the globe to put these translations in the hands of all peoples. In the interiors of distant countries, far up the Amazon valley, perhaps, or into darkest Africa, where the Bible has never been, collectors are tramping with their packs. Motor cars are carrying the Bible across the desert from Damascus to Bagdad in 48 hours, a journey that was once a matter of six weeks, and by fastest camel post a trip of nine days.

Jimson Weed Valuable

Both the leaves and seeds of the Jimson have medicinal properties. The leaves are collected at the time of flowering, and the entire plant is cut or pulled up and the leaves stripped and dried in the shade. The leaves are poisonous, causing dilation of the pupil of the eye, and are used principally in asthma. For the collection of the seeds, the capsules should be taken from the plants when they are quite ripe, but still of a green color. The capsules should then be dried for a few days, when they will burst open and the seeds can be readily shaken out. These should then be carefully dried.

Household Dept. VALUABLE HOUSEHOLD RECIPES AND SUGGESTIONS

Mock Angel Food Cake—One cup sugar, one and one-half cups flour, three teaspoons of baking powder, one-third teaspoon salt. Sift together four or five times. Add gradually two-thirds cup boiling milk, a teaspoon vanilla or lemon flavoring and two stiffly beaten egg whites.

Crumb Cake—3 cups flour, 2 cups sugar, 1 cup shortening. Mix like piecrust until crumbly. Reserve 1/2 cupful; to the rest add 3 eggs well beaten, 1 cup

RED PEPPERS END RHEUMATIC PAINS

When you are suffering with rheumatism so you can hardly get around just try Red Pepper Rub and you will have the quickest relief known.

Nothing has such concentrated, penetrating heat as red peppers. Instant relief. Just as soon as you apply Red Pepper Rub you feel the tingling heat. In three minutes it warms the sore spot through and through. Frees the blood circulation, breaks up the congestion—and the old rheumatism torture is gone.

Rowles Red Pepper Rub, made from red peppers, costs little at any drug store. Get a jar at once. Use it for lumbago, neuritis, backache, stiff neck, sore muscles, colds in chest. Almost instant relief awaits you. Be sure to get the genuine, with the name Rowles on each package.

sour milk, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 teaspoon soda. Mix together and pour into pan. Place the three-fourths cup of crumbs on top and bake in a moderate oven until done.

Mocha Fudge Cake—One-half cup butter, three-fourths cup brown sugar, three-fourths cup molasses, one cup boiled coffee, one cup seeded raisins, two and one-half cups flour, one teaspoon soda, one teaspoon vanilla, two tablespoons cocoa, two eggs. Put ingredients together by creaming butter and sugar and adding molasses. Have the coffee a little stronger than for table use, and add. Put soda in flour, and add raisins. Beat the yolks and whites of eggs separately and add. Bake in a moderate oven. Use chocolate icing for the cake.

White Cakes—One-half cup of shortening, two-thirds cup water, three teaspoons baking powder, whites of two eggs, one teaspoon flavoring, one cup of granulated sugar, two cups of flour, one half teaspoon salt. Cream shortening and sugar together until very light; add water very slowly and beat it constantly; add flavoring; stir in the flour, salt and baking powder which have been sifted together twice; fold in the beaten whites of eggs; put spoonful of batter into individual cake tins and bake in moderate oven 20 to 25 minutes, or bake in shallow pan and cut to form little cakes. Cover with fruit icing.

Fruit Icing—One egg white, one and one-half tablespoons of strawberry, raspberry or other fruit juice, one and one-half cups confectioner's sugar. Put unbeaten egg white in shallow dish; with wire whip, beat in the sugar a little at a time; add the fruit juice and spread on top of cakes.

Angel Cake—One cup whites of eggs, one cup flour, one and one-fourth cups fine granulated sugar, one teaspoon cream of tartar, and flavoring. Beat egg whites till foamy. Add cream of tartar and beat till stiff. Add one-half of the sugar, sifting it in gradually, and beat until glossy. Add gradually the remaining sugar and flavoring. Sift and fold in the flour, previously sifted. Bake about 40 or 50 minutes according to the thickness.

Chocolat Coffee Cake—2 cups brown sugar, two well-beaten eggs, 1 cup butter or lard, 1 cup cold coffee, 1 rounding teaspoon soda, 3 cups flour mixed with one teaspoon each cloves and cinnamon and 2 tablespoons cocoa, 1 cup raisins. Bake either in loaf or layers.

Half-Pound Cake—1 cup butter, one and three-fourths cups sugar, two cups flour sifted 3 times, one-half teaspoonful baking powder and five eggs. Cream butter, add sugar, add eggs 1 at a time, heating well after each one. Bake in a slow oven.

Gingerbread—Take one cupful New Orleans molasses, one-half cupful of melted lard, one cupful brown sugar, one egg, one tablespoonful ginger, three cup-

fuls of flour and one teaspoonful of soda added to one cupful of boiling water, added at the very last. Bake in a large pan from forty to fifty minutes.

White Peas Loaf Cake—Together cream three-fourth of a cup of butter and one and one-half cups of sugar; add three-fourths of a cup of milk, three cups of flour sifted with 2 teaspoons of baking powder,

the whites of 5 eggs beaten very stiff, and 1 teaspoon vanilla; add 1 cup of chopped pecans, and mix well, bake in a loaf pan 45 minutes.

When you wake up with backache and dull misery in the kidney region it may mean you have been eating foods which create acids, says a well-known authority. An excess of such acids overworks the kidneys in their effort to filter it from the blood and they become sort of paralyzed and laggard. When your kidneys get sluggish and clog you must relieve them, like you relieve your bowels, removing all the body's urinous waste, else you have backache, sick headache, dizzy spells; your stomach works, tongue is coated and when the weather is bad you have rheumatic twinges. The urine is cloudy, full of sediment, channels often get sore, water scalds or three times during the night.

Either consult a good, reliable physician at once or get from your pharmacist about four ounces of Jod Salts; take a tablespoonful in a glass of water before breakfast for a few days and your kidneys may then act fine. This famous salt is made from the acid of grapes and lemon juice, combined with boric acid, and has been used for years to help clean and stimulate sluggish kidneys, also to neutralize acids in the system, so they no longer urinate, thus often relieving bladder weakness.

Jod Salts is inexpensive, can not injure and makes a delightful, effervescent lithia-water drink. Drink lots of soft water. By all means have your physician examine your kidneys at least twice a year.

Common garden sage brewed into a heavy tea with sulphur added, will turn gray, streaked and faded hair beautifully dark and luxuriant. Just a few applications will prove a revelation if your hair is fading, streaked or gray. Mixing the Sage Tea and Sulphur recipe at home, though, is troublesome. An easier way is to get a bottle of Wyeth's Sage and Sulphur Compound at any drug store all ready for use. This is the old-time recipe improved by the addition of other ingredients.

While wispy, gray, faded hair is not sinful, we all desire to retain our youthful appearance and attractiveness. By darkening your hair with Wyeth's Sage and Sulphur Compound, no one can tell, because it does it so naturally, so evenly. You just dampen a sponge or soft brush with it and draw this through your hair, taking one small strand at a time; by morning all gray hairs have disappeared, and, after another application or two, your hair becomes beautifully dark, glossy, soft and luxuriant.

Who are Builders? Bright prospects mark the opening of the new year. The business horizon is a glow, for fundamental conditions never were sounder. During the next two months thousands will need materials.

J. Haulenbeck Lbr. Co. BEAVERTON, OREGON

What a time! My life Annie declares she can't see sometimes how a woman falls for a big lumbar of a man.

Meaning me. All because yesterday I got talking with the bunch coming out and rode past my station.

Was too comfortable, I guess, aboard the

C. E. ALLEN, Local Agent BEAVERTON ORE.



BARBER Studio Barber Shop

An experienced MARCELLER in attendance

FIRST CLASS WORK AT REASONABLE PRICES

Charter No. 32 Reserve District No. 12

REPORT OF CONDITION OF The Bank of Beaverton

At Beaverton, in the State of Oregon, at the close of business Dec. 31, 1924.

RESOURCES

Table with 2 columns: Description of resources and Amount. Includes Loans and discounts, Overdrafts secured and unsecured, Other bonds, state, municipal, corporations, etc., Stock in Federal Reserve Bank, Banking house, Furniture and fixtures, Lawful reserve with federal reserve bank, Cash on hand in vault and due from other banks, bankers and trust companies, Checks on banks outside city or town of reporting bank and other cash items.

LIABILITIES

Table with 2 columns: Description of liabilities and Amount. Includes Capital stock paid in, Surplus fund, Undivided profits, Less current expenses, interest and taxes paid, Reserved for taxes, interest and depreciation, Dividends unpaid, United States Deposits, including postal savings and deposits of U. S. disbursing officers, DEMAND DEPOSITS, other than banks, subject to reserve, Individual deposits subject to check, including deposits due the State of Oregon, county, cities or other public funds, Demand certificates of deposit outstanding, Cashier's checks of this bank outstanding payable on demand, Total of demand deposits, other than bank deposits, subject to reserve, items 23, 24, 25, 26, TIME AND SAVINGS DEPOSITS, subject to reserve and payable on demand or subject to notice, Time certificates of deposit outstanding, Savings deposits, payable subject to notice, Total of time and savings deposits payable on demand or subject to notice, items 27 and 28.

STATE OF OREGON, County of Washington, ss. I, Doy Gray, cashier of the above named bank, do solemnly swear that the above statement is true to the best of my knowledge and belief.

Doy Gray, Cashier. CORRECT—attest: F. W. Cady, Notary Public. My commission expires Jun. 28, 1925.

TO DARKEN HAIR APPLY SAGE TEA

Look Young! Bring Back Its Natural Color, Gloss and Attractiveness

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C. E. ALLEN, Local Agent BEAVERTON ORE.

Children Cry for Fletcher's CASTORIA

MOTHER! Fletcher's Castoria is a harmless Substitute for Castor Oil, Paregoric, Teething Drops and Soothing Syrups, prepared to relieve Infants in arms and Children all ages of Constipation, Wind Colic, Flatulency, To Sweeten Stomach, Diarrhea, Regulate Bowels.

Aids in the assimilation of Food, promoting Cheerfulness, Rest, and Natural Sleep without Opiates.

To avoid imitations, always look for the signature of Dr. J. C. Fletcher. Proven directions on each package. Physicians everywhere recommend it.

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It is economy to buy our high quality groceries, because you use less than you do of the poor quality, they go farther per pound.

Then the purity of our quality groceries insures the good health of you and your family.

We keep our stock fresh and we keep it free from dust, and we give you prompt service and low prices. Buy your groceries here.

We Give Green Trading Stamps Beaverton Market & Grocery H. A. Morrison, Mgr.