



The Free Traders

By Victor Rousseau

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CHAPTER VIII

While Memory Slept

(Continued from last week.)
"But my hair—my hair! You cut my hair off!" she exclaimed, putting her hands up to her head. "Was that necessary?"
"You were caught by the hair under your horse, and there was danger that it might roll on you at any moment," Lee prevaricated.
She patted her head again, felt the jagged locks about her neck, and looked at him with eyes in which a little mirth appeared.
"Thank you, Mr. Barber," she said. "I'm so glad you take it in that way. I was afraid you might find it difficult to forgive me."

"I might, only—well, you see, I've been thinking of having it bobbed for some time, only I never got around to it; I don't think you made a very clean job of it, did you?"
They laughed, but she was weak, and after she had drunk the tea Lee made for her, she fell asleep until the middle of the afternoon, by which time Lee had completed the shelter over her.
"Better!" he asked, when she awoke. She nodded. "You don't look nearly so swabby now," she said. "And I'm not in much pain. But will I have to lie here on my back for days?"
"As a matter of fact, the sooner you try to walk the better. I'm going to cut a serviceable crutch for you, and you'll be able to hobble about the camp just as soon as you feel inclined to."

"But you're not hurt, are you?" asked the girl. "Your left arm seems stiff."
"I hurt my side a little, but it'll be all right in a few days," Lee answered. She wrinkled her forehead. "Do you know," she said, "I don't quite remember falling. I was riding, you say? Were we both riding? Then where are our horses?"
"They were badly hurt," said Lee. "It became necessary to put them out of their suffering."
The girl was trying hard to remember. "A bad fall, then? How did it happen? A bad fall in this forest?"
"A little distance back. I carried you here. We fell down a rocky slope."

"Oh!" She remained silent a little, evidently trying to remember. Then she smiled.
"You have been wonderfully good to me. You know I trusted you the minute I saw you, and I wasn't the least bit frightened, waking up and finding myself alone here in the forest with you."
"I hope you will be able to bear the waiting here," said Lee. "We'll go on just as soon as it's possible."
"But I'm not really in any hurry," the girl answered. "It was odd how reconciled she seemed to be now, and how the future had ceased to trouble her. "It's so glorious to be in the woods again, and at this time of the year above everything. It's such a long time since I was in the woods before. I've been living in a big city, you know—nothing but blocks of houses and asphalt and stone. I felt like a prisoner there."
And Lee wondered again at her acquiescence in this new turn of fate.

"Now—may I wash that cut in your head and tie it for you?"
"Yes, doctor," she smiled at him.
He boiled the bandage, washed the cut in boiled water, and retied the strip of cotton about it. The girl was still too weak to talk very much. But it was the most wonderful thing that had ever happened to him, sitting there with her in that intimate contact, forgetting that she had been at odds with him, putting aside all the memories of conflict, forgetting, too, that she was a woman, seeing in her only a comrade.
After awhile Lee made some cakes in the ashes of the fire, and cooked some bacon. The girl was able to eat a little, and he felt his appetite returning. Undoubtedly he had gone through the worst of it. Again they sat in silence, till the girl said:
"Do you know, I have forgotten your name!"
He had not told her, but he said, "Lee Anderson."
Anderson was a common enough name in the district, and would convey nothing to her.
And as she seemed still to be fretting or puzzling, Lee laid his hand on hers and said:
"You mustn't worry. We shall go on just as soon as it's possible to."
"That's just what I've been wondering about," she answered. "It's very silly of me, but—where is it that we are going?"
And, as Lee looked at her in astonishment, she went on:
"It's curious, you know, Mr. Anderson, but I don't seem exactly to remember where we met, either, or why I left that place—where was it? That big city whose name's slipped my memory for the moment. Nor why we came to the woods—came back to the woods, you know," she corrected.
"And then, who am I? I had my name on the tip of my tongue a moment ago, and I'll know soon, I suppose, but it's—just now it all seems to be confused, somehow." And then Lee realized that her memory of the past was completely obliterated.

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ing. "That's enough for me."
"Where did we meet?"
"In the range."
"I was alone? And then I had an accident and was thrown from my horse? And you, too? It is so strange. I know that I lived in a large city not long ago, and that I was so glad to get back to the woods. But where was I riding? That's the big problem that we have to solve, isn't it?" She looked at him earnestly. "Lee," she said solemnly, "sometimes I hope I never shall remember."
She made no plans, leaving everything to Lee, and nothing was decided. By the middle of the second week, she could walk fairly well, her strength had come back, and the little period of dizziness was drawing to its end. It was inevitable that the problem should be faced.
For the first time she had accompanied Lee as far as the lake shore. There had been no signs of the Free Traders, and Lee was convinced that they had long since abandoned all hope of finding them. It was a wonderful evening. There was a haze of Indian summer in the November air, there was still a touch of fire in the leaves of birch and maple; the west was radiant with the sunset clouds.
And, standing there beside her, Lee knew at last—knew for sure that this love was eternal, and the former love only the pale shadow that it had cast before it. He turned toward her and read the same knowledge in her eyes.
"Dear," he said.
He took her in his arms, and she lay there, confident, happy in the knowledge that she was his. She put her arms about his neck and their lips met. And they looked at each other in all the thrill and glory and surprise of it. It was all so simple, so incredibly dear and true.
"You, woman of mine, without a name, who have come to me out of nowhere because I wanted you! How long have you known?"
"I've known almost since the beginning that if you cared as much as I do, Lee, you must love me more than I thought it possible to love."
He looked at her incredulously, and between them the pale wreath of Estelle floated for just a moment. He had trusted her. He had vowed never to trust again in any woman.
Then it was dissipated in the sunshine of their love. "Do you care enough to trust yourself to me and take the chance of what the future may bring to us?"
"I love you enough to trust you altogether, Lee," she answered.
But there was just the shadow of a little fear in her eyes. "Oh, my dear, I am afraid, awfully afraid of the time when—when I remember. Do you know that since I knew I loved you, and thought you cared for me, I have sometimes prayed that I may never remember. I have been afraid of what may be lying in wait for us, waiting to overwhelm us, as if it grudged our happiness."
(Continued next week.)

PREPARATION FOR BROADCASTING

The alfalfa soil when prepared for final seeding should be firm with enough loose dirt on top to cover the seed and act as a dust mulch to prevent loss of moisture.
J. J. Van Kleek last season ran a culti-packer over the alfalfa land just before seeding and followed the broadcasting of the seed with a spike tooth harrow, with the teeth slanted back to lightly cover the seed. Mr. Van Kleek secured an excellent stand. Other methods may be used. Planking or dragging after seeding for the most part is not advised since the alfalfa seed is apt to be dragged off the high places into the low and thus some spots would be left bare of alfalfa.

GRIMM ALFALFA IS NOT WINTER KILLED
It might be of interest to Washington Co. alfalfa growers to know that the reports of the County Agent in Morrow County indicates that no damage was found in any of the Grimm alfalfa fields, even where Grimm and common alfalfa are growing side by side in the same field.
Occasionally a man in Washington County wants to plant common alfalfa with the long straight tap root because the seed is somewhat cheaper. This procedure may be false economy in the long run. Use the Grimm variety, is the best advice.

Chicks Want Free Range
Brooding chicks on clean soil and giving them free range following the brooding period is a wise practice, according to H. E. Crosby, poultry specialist of the O.A.C. extension service. A two, three or four yard system with the permanent brooder will permit ranging the chicks on clean ground each year and will go far toward avoiding diseases that result from soil contamination. He asserts that brooding a large number of the chicks on the same ground, year after year and raising them to laying age on the same ground used for brooding is about the surest-known method of going out of the poultry business.
He—I have an ideal! She—Treat it kindly. It's in a strange place.

Household Dept.

VALUABLE HOUSEHOLD RECIPES AND SUGGESTIONS

From every nook and corner we hope to receive some splendid ideas for simplifying household tasks. If you have never written, do so this week, won't you? Don't be timid, for your hint or recipe may be just the very one that will help some housewife somewhere to solve her problem. If you have already sent in a hint or recipe, come again. For the best hint or recipe we publish every week we will pay 50 cents. Address Household Department, Beaverton Review.

Swiss Steak—Select a good round steak, roll well in flour. Brown in real hot dripping, then cover the top slice a liberal amount of onions, salt, and pepper to taste, and instead of water pour over all a quart of canned tomatoes, then cover and bake in a moderate oven for about two hours, and you will have something good.
Mrs. W. J. Alexander, Route 4, Beaverton.

Parkhouse Rolls—Place in a mixing bowl one-half cup of scalded sweet milk, one tablespoon, one tablespoon melted butter and one-half teaspoon salt. Soften one-half cake of compressed yeast in one tablespoon lukewarm water. Add the yeast to the milk mixture. Gradually beat in flour and add for one and one-half to two cups, until no more can be worked in with a spoon. Cover and let rise in a warm place until three times its original size. Place on lightly floured board and knead a little; roll three-fourths inch thick. Cut with a round cutter. Grease in the middle, rub one half with melted butter, fold over, place one inch apart in an oiled pan and let rise until double their

bulk. Bake in hot oven 15 to 20 minutes.
Cinnamon Rolls—Roll Parker House Roll dough one-half inch thick. Spread with melted butter and sprinkle generously with a mixture of five parts sugar to one part of ground cinnamon. Roll as a jelly roll. Cut in three-fourths inch slices. Put in an oiled tin with the cut side up. Let them rise, and bake in a moderate oven for 35 minutes.
Shamrock Rolls—Oil a muffin tin. Knead small bits of Parker House Roll dough, until smooth, shape in balls, and fit three into each tin to form a shamrock. Let rise and bake in a hot oven.
Georgia Biscuits—Pare and boil three large potatoes until soft; mash and add one-half cup butter; cool until lukewarm and add two beaten eggs. Then add one cake of yeast which has been softened by soaking in 2 cups tepid milk. The milk is scalded and cooled before the yeast is added. Stir in 3 cups flour. Let this sponge rise until light. Then add 1 tablespoon sugar and 2 teaspoons salt and enough flour to make a dough that can be kneaded. After kneading, let the dough rise again until light. Then roll one-half inch thick and cut into flat biscuits. Brush over the tops with melted butter and place together in pairs. Let it rise again until light and bake in a moderate oven.
Corn Bread—Beat one egg thoroughly and add to it two cups sour milk and two and a half cups cornmeal in which 2 teaspoons salt, 1 teaspoon of baking powder, and 1 teaspoon soda have been mixed. Heat an iron skillet and place one tablespoonful lard or other fat in it. When piping hot, add the corn bread mixture and bake in a hot oven until brown, and serve at once.

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EGGLESS MAYONNAISE—Three tablespoons cream, three-fourths cup salad oil, two tablespoonsful vinegar or lemon juice, three-fourths teaspoon paprika, one-half teaspoon mustard, one-fourth teaspoon pepper, one-half teaspoon sugar. Combine dry ingredients, add cream, and gradually beat in oil, then add the vinegar or lemon juice.
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CHEMICAL KILLS WEEDS
A formula for killing weeds, especially dandelions and other fleshy-rooted plants in lawns is explained in a new station report as follows: Boil well, one-fourth ounce of white arsenic in one-half gallon of soft water. Add one gallon of soft water and one-third ounce of caustic soda, and boil again. Dip the point of a sharp wood stick in the solution, shake off the surplus, and prick the plant in the crown. The plant ought to die in two or three days. If desired, the amounts may be reduced by dividing each quantity by three or four.
This solution will injure the hands or clothing if allowed to come in contact with them. It is dangerously poisonous and must be kept under lock and key.

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EARLY PLOWING HELPS
Willamette valley fruit plantings that are plowed and worked down by the middle of April will conserve more moisture than those left unplowed after that date, says C. L. Long horticultural specialist for the O.A.C. extension service. Shade and protection afforded by a cover crop does not begin to conserve as much moisture as is lost by the leaves through transpiration.

Beaverton Review \$1.50

via
RED ELECTRICS
"Friendly Service"

SOUTHERN PACIFIC

What a time!
Going somewhere for the day used to be as much of an undertaking as going to Europe is now, almost.
Annie says modern travel accommodations have brought us all closer together.
It's a fact that now-days our family just picks up and goes—comfortably, conveniently and safely. Economically, too.
For we choose the
Southern Pacific
Red Electrics
C. E. ALLEN, Local Agent
BEAVERTON, ORE.
CASTORIA
For Infants and Children
In Use For Over 30 Years
Always bears the Signature of *Dr. J. C. Watson*

Why Not Own A Modern Home?

With full basement, furnace, good drainage, land enough for two houses, on a rock road that's paid for and readily accessible to both highways where there is no city taxes and just 3 blocks to the train station. These homes have five rooms finished and room for 3 more in attic. If your old home is priced right it can be traded in on one of these homes or they can be bought on easy payments

Dallas P. Murray
Contractor and Builder

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 Apr. 6, 1925.

RESOURCES	
1. Loans and discounts, including rediscounts shown in items 29 and 30, if any	\$356,399.44
2. Overdrafts secured and unsecured	.60
3. Other bonds, warrants and securities, including foreign government, state, municipal, corporations, etc., including those shown in items 30 and 35, if any	113,629.30
5. Stock in Federal Reserve Bank	1,000.00
6. Banking house \$; furniture and fixtures, \$1,000.00	1,000.00
8. (a) Lawful reserve with federal reserve bank	26,193.79
8. (b) Cash on hand in vault and due from other banks, bankers and trust companies	24,999.02
11. Checks on banks outside city or town of reporting bank and other cash items	3,799.19
Total cash and due from banks, items 8, 9, 10 and 11.	\$55,094.00
Total	\$527,122.74
LIABILITIES	
16. Capital stock paid in	\$ 25,000.00
17. Surplus fund	9,000.00
18. (a) Undivided profits	\$13,059.94
(b) Less current expenses, interest and taxes paid	6,407.56
19. Reserved for taxes, interest and depreciation	487.43
20. Dividends unpaid	
22. United States Deposits, including postal savings and deposits of U. S. disbursing officers	674.73
DEMAND DEPOSITS, other than banks, subject to reserve:	
23. Individual deposits subject to check, including deposits due the State of Oregon, county, cities or other public funds	270,302.30
24. Demand certificates of deposit outstanding	833.48
25. Cashier's checks of this bank outstanding payable on demand	6,214.45
Total of demand deposits, other than bank deposits, subject to reserve, items 23, 24, 25, 26	\$277,350.23
TIME AND SAVINGS DEPOSITS, subject to reserve and payable on demand or subject to notice:	
27. Time certificates of deposit outstanding	97,779.26
28. Savings deposits, payable subject to notice	110,423.54
Total of time and savings deposits payable on demand or subject to notice, items 27 and 28.	\$208,202.80
Total	\$477,122.74

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:
Subscribed and sworn to before me this 6th day of April, 1925. F. W. Livermore R. K. Denny, Directors
F. W. Gady, Notary Public. My commission expires Jun. 28, 1928

WHO ARE BUILDERS?

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

J. Haulenbeck Lbr. Co.
Opposite S. P. Depot BEAVERTON, OREGON

Have A Joint Account In Our Bank

By a "Joint Account" we mean an account into which either a man or his wife may put money or from which either may draw money. Every man should make his wife his FINANCIAL PARTNER. Then if anything happens to him she will have the necessary experience to be able to take care of his money. We will welcome your account.

General Banking with unexcelled Service
4% Paid on Savings and Time Deposits
\$25 will start a checking account and we make No "Service Charge" on same.

Bank of Beaverton