



ALABASTER LAMPS

by Margaret Turnbull

CHAPTER XV—Continued

Polly knew that she was behaving abominably and ungenerously, but could not bring herself to do otherwise.

"But Claude won't mind in the least our telling Aunt Lyddy everything, and just how we feel about it."

Johnston engagement, in the light of "a social experiment."

One thing Mary was devoutly thankful for, and that was that Dorothy Selden had gone away.

But now she was speaking, her father's eyes on her:

"I felt I should make this explanation myself, and not let it come through a lawyer. I—I am the Clover Hollow Realty company; that is, the majority share in that company are now mine, and I want to have as neighbors and tenants, live people—people who have views, decided views, even though they are not mine—people who will stimulate the community and set an example of honorable dealing, fairness, courage and cleverness to the whole countryside. So you can see why—I am pleased to have you—and want to retain you—as tenants."

"About Mr. Dabbs—" Mary turned in a simple, natural way and took Dabbs' hand, as though to present him to them, "I'm going to ask you to let bygones be bygones. I want to keep you both. Is it a bargain, tenants?"

Her smile won them instantly, and O'Toole with a muttered, "The dar-

"I'll have it out with Polly yet," he told Claude savagely, and would barely listen to his sister's counsel of patience and his wife's, "She's jealous, Ned. Jealous because Mary loves you. You can't argue with a jealous woman."

This afternoon, Mary looked paler than usual. Mary's beautiful mother had been impossible today and Mary was glad to escape with father in the car, while Ned took Polly in his.

Ned surveyed Polly calmly as he gave her his hand. "I'll take you for a ride, Polly dear. Claude and Mary have important business at Clover Hollow, as you probably know unless you closed your ears while Mary was trying to tell you about it. After that, they're coming home here for tea and Mary and Aunt Lyddy will probably go over the family album, sorting out pictures of Claude in his youth. At such times I feel horribly in the way, don't you?"

Polly looked at him with equal calm. She could understand Ned.

"And Claude?"

"Claude will probably come back and pretend to be busy in the shop, though it's a dull day; but presently he will steal in to those two, the only women he really loves—and who adore him. Ten to one, Polly, when we come back, my Mary will be on his knee, with Aunt Lyddy feeding them chocolate cake and retelling to them anecdotes of the illustrious Dabbs family, past and present."

Polly sighed. Ned forsook the Hillsborough road and turned his car toward the open country.

At that very moment Mary said to her father: "I can't bear it, Dad. I hate to take the credit for all your ideas and work. I want to scream out that you're my own, truly, honest father, and that everything's yours. I felt I would if I went to another tea with Mother and heard all those women talk about Dabbs, the grocer. I wanted to jump up and say: 'I'm Mary Dabbs.' How mother can sit there and—"

She stopped because Dabbs had put a hand on her shoulder and pulled her to him.

"I think your mother's way is far and away the best—for her. What kind of life would it be if Polly pretended? No, thank God, Polly's an honest woman when it comes to her likes and dislikes. If she ever does decide that she'll put up with a little more of my society, I'll be so flattered this town won't hold me."

"Don't you see, Polly's attitude makes it easier to keep things going smoothly. Just think of them. There in Peace Valley there are two camps. One of them's sitting waiting to see me get my come-appearance from Clover Hollow, and the other thinks, 'Poor old Claude Dabbs is being bamboozled by that high-flying nephew. Claude's head ain't level yet, what with foreign travel and being noticed some by the two settlements, the red-headed widow, and her girl that's gonna marry Ned.'"

"But how do I look," Mary asked bitterly, "taking your money and not owning you?"

"You'll get your chance one of these days. And it'll be a lot better. If the lovely Mrs. Johnston ever does take it into her head to smile on me, my stock will go way up with the villagers. They'll think I'm clever. But they'll think the woman's crazy."

He roared with laughter at the picture he had conjured up of the village worthies discussing the affair, and Mary followed his example.

"You'll have to take your arm away, when we get round this bend," she warned him. "But, oh, Father, I do love you."

"Do you? I'd lose everything I have, rather than one hair on your little head, Mary. And now, mind the plan we talked over and show me the kind of business head my girl has. Remember that you and I and Ned agreed that it's the rebels here and there that keep things from getting stale and into ruts, and we want them in our midst." He took his arm away. "I'm Dabbs the grocer now, but I'll be father all the way down home."

Mary's head was high as, accompanied by her father, she faced the entire community assembled in Mannheim's living room. As a matter of fact, the community had that moment been discussing the extraordinary

Swedish Royal Band

The Royal Band of Sweden, organized in 1527, celebrated its quadricentennial by reproducing the same program given for Gustav III, music, instruments, costumes and decorations.

When the band was organized it consisted of organist, kettle drum, piper and four trumpeters, the trumpet being a popular instrument in that country, particularly after Charles IX gave royal funds for the development of the instrument and the training of the musicians.

We are being cold-shouldered to a degree. "Don't be silly, my well and dare apertful. Both Claude and Mary adore you. I am the odd number."

"Are you so sure about Mary adoring me?" he asked her.

Polly leaned toward him curiously. "Aren't you?" she asked.

"Ned shook his head. He turned a face toward his prospective mother-in-law that was too honestly pained and puzzled to smile at or doubt."

"I'm in a frightful predicament, Polly. I'm mad about your daughter, and she—well, she's just engaged to me."

Polly Johnston so far forgot herself as to whistle softly.

"How long has this been going on?" "Since the beginning. I took her then on any terms she was willing to make. Now, it hurts."

"Why did she engage herself at all?" Polly demanded, but more as though she was thinking aloud than asking a question, and a fairly unflattering question.

Ned did not answer. Polly glanced at him. Something in his face set her thinking. Presently she looked up and said, with the utmost sincerity, "If I understand you correctly, Ned, it's a pity."

"Yes, isn't it. You see, Polly, how your youthful mistake involves others."

"It wasn't entirely a mistake. Look at Mary."

"Have you said that to Claude?" "No," admitted Polly. "You and Mary and Claude are all so clever, I thought I'd leave you to discover the fact yourselves."

Ned slowed down the machine and stopped it in a secluded spot on a deserted road.

"I just barely remember my own mother," he told Polly distinctly, "and I think she must have had a rotten time with my father. But I don't believe she would act as you are acting toward Mary. I have a sneaking idea she would have stood for my marble-hearted father rather than have made it hard for me."

Polly Johnston burst into tears. Ned stared, astonished, and then looked frightened. This was not in the least what he had expected. He put his arm about Polly, and she put her head on his shoulder and cried heartily. Ned patted her at intervals, a little distractedly.

"If this is doing you good, it's all right, but it's rather hard on me."

"I know it, Ned," Polly sniffed. "The finishing up as fast as I can and it has done me good."

"In that case," Ned was gallantly itself, "don't mind me."

Presently Polly dried her eyes, lifted her head and looked into Ned's kind eyes.

"Then you think," she said, as though continuing a conversation, "that it's because Mary is uncertain about what's to become of me that she can't decide about her own life, and if I made some definite plan for my own future, not too far removed from Peace Valley, Mary would be able to take her own happiness, and yours, into consideration."

"Any little compromise on your part would be acceptable. Say you settled down for a while in the White house so that Mary could see with her own eyes that you were not playing, and Claude could call upon you discreetly once in so often. It's your utterly detached attitude that's getting on Mary's nerves."

Then he gave her a quick, frank look as though reading her thoughts and said: "Always remembering, dear Polly, that I'm deeply interested."

Polly took out her vanity case and made the necessary repairs.

Ned watched her. "You look lovely," he volunteered. "Nobody'd know you'd been crying."

Polly turned a determined face toward him. "Before we turn back, Ned, do you think you could bring yourself to call me 'mother'?"

Ned's hand slipped from the wheel. His arms went round her.

"I'd love to—Mother."

Polly sighed. "Do you think I'm utterly selfish about Mary?"

Ned did not remove his arms. He shook his head. "No, it's just—well in the ordinary course of events. If you'd stuck to your job of being Claude's wife there might have been four or five other upstanding little Dabbses, and you wouldn't be so concentrated on Mary, to the exclusion of everything else."

"Take your arms away. You are rather nasty to me, Ned."

"You wanted the truth. Have a cigarette and forget it."

Polly accepted the cigarette. (TO BE CONTINUED.)

Maybe This Explains How Sales Are Made

From the inner office of the palatial quarters of Sellem and company, dealers in bonds, suddenly burst a roar of laughter. It was the hearty reverberating kind of laughter that betokened complete and unrestrained enjoyment.

It echoed through the building until even persons passing in the hall stopped to wonder. It kept up for one minute, two minutes, three minutes, three minutes and thirty seconds. The office boy held a watch on it to make sure.

Five minutes later the prize salesman emerged, beaming with smiles, escorting a stranger, who looked equally pleased. When the stranger had been duly bowed out, the office manager turned to the prize salesman.

"What was the grand joke, Harry?" asked the manager.

"Why," said the prize salesman, "he told me that one about the newspaper reporter who wrote that the bride's feet were encased in fairy boots and when it came out in print it said 'ferry boots.'"

Sweden's Royal Band

The Royal Band of Sweden, organized in 1527, celebrated its quadricentennial by reproducing the same program given for Gustav III, music, instruments, costumes and decorations.

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"But," said the manager, "you must have read that in an almanac when you were a boy. Why such extraordinary hilarity?"

"Sh," replied the prize salesman, "he was a customer."—Buffalo Express.

First Motor Cycle

The earliest known attempt at a two-wheeled vehicle which would proceed under its own power is said to have been made by W. W. Austin of Winthrop, Mass., in 1888. It was propelled by a coal-burning steam engine.

Other more or less similar affairs followed in 1884 and 1888. In 1895 a cycle propelled by a combustion engine using gasoline was exhibited at Madison Square garden, in New York City. This has been called the first appearance of the motor cycle in the form in which it is known today.

Climate and Colds

While every one has his own belief or superstition about common colds, recent investigations have shown that these beliefs are without scientific basis, says Hygeia Magazine. Over-exercise, cold baths, loss of sleep, drafts, kinds of underwear worn, kinds of shoes worn in wet weather, mouth breathing, sweating after exercise, cold stoves, steam heat, lack of heat, ventilation and climate did not seem to influence in any way the number of colds caught by the subjects.

The eternal fire which was worshipped by fire worshippers at Baku was natural gas.

What's the Answer

Questions—No. 2

1—What is the record for an automobile at one mile on a circular dirt track?

2—What team won the "Big Ten" football championship in 1926?

3—What is an earthquake?

4—What is the difference between a dynamo and a motor?

5—When was Harvard college founded?

6—Who was the leader of the Indian war of 1793?

7—What composer showed the most amazing precocity in childhood, became court musician to a king, wrote twelve successful operas, forty symphonies and over five hundred other compositions, and died penniless and was buried in an unmarked grave at the age of thirty-six?

8—Which is the most elevated plateau on earth?

9—Who wrote, "God tempests the wind to the youth lamb?"

10—Who said, "Lafayette, we are here?"

11—What famous dramatist, contemporary with Shakespeare, wrote in collaboration?

12—What team defeated Chicago White Sox for the world's championship in 1919?

13—Who was the leading pitcher in the National League in 1927?

14—In mechanical engineering, what is an eccentric?

15—Who invented the kodak?

16—Who discovered the main stream of the Mississippi river?

17—What battles in what war were fought before a formal declaration of war by the United States?

18—During what centuries did the Renaissance reach its height?

19—Which continent embraces the largest division of land?

20—Who said, "I would rather be right than be President?"

Answers—No. 1

1—Balboa.

2—St. Augustine, Fla., 1505.

3—The area of the earth's surface is 197,000,000 square miles.

4—The average person's range of visibility is 2.96 miles at five feet above sea level.

5—Once, in 1926.

6—Revival of the classic arts in Europe after the depressing influence of the Middle Ages.

7—Australia.

8—Phi Beta Kappa, organized in 1776.

9—Nathan Hale.

10—Myopia is a defect of vision commonly called short-sight.

11—Geologists reckon the earth's age at about 1,497,000,000 years.

12—1619.

13—1701.

14—Barney Oldfield.

15—John Barrymore.

16—Australia.

17—Francis Villon.

18—Admiral Farragut.

19—Water.

Cling to Custom of Carrying Off Mates

A curious marriage custom persists in Abchasia, a district of the Caucasus. On the wedding day the bride withdraws to the darkest room of the house. At dusk the bridegroom, supported by a bodyguard of friends, all fully armed, rides up to the house, dismounts, and hammers on the door with a dagger bill.

The door opens to reveal the bride's male relatives, just as ferociously equipped, and the two parties promptly join in a mock combat.

Eventually the defenders retire, the bridegroom rushes in, seizes his bride, flings her across his shoulder, and, carrying her out, leaps on his horse and gallops off with his capture to the accompaniment of the victorious yells of his supporters.

Shortly after, the defeated relatives of the bride mount their horses and give chase. When the bridegroom's horse is reached both sides join in a contest to see who can drink most wine!

Abchasian girls decline to give up the rite, and few would accept any suitor who did not intend to carry them off by force.

Sleet and Hail

Sleet is a drizzling or driving, partly frozen rain, or rain that freezes on the trees and ground. Hail falls usually in connection with thunderstorms. It is frozen rain, falling in pellets or hailstones of varying sizes and shapes.

Pictures to Match Room

Pictures may or may not be hung on the walls, but ones which harmonize in color and theme really belong in the bedroom as well as in any other. The latest tendency in hanging these pictures is to hang them low enough to be seen without the discomfort of looking up. If the room is large enough a desk like the remainder of the suite, usually a spinet desk which is not too heavy, may be added, with excellent effect.—Buffalo Courier and Express.

Glutton for Punishment

Man of the House, to Valet—Joseph, the doctor has ordered me to take up boxing—and you'll get a lot out of the exercise yourself. Besides, you won't have to do any of the hitting; you'll only be on the receiving end.—L'Illustration.

Change Worth While

If any real effort is made to change our alphabet, a lot of fellows will likely move to eliminate the L. O. U. s.—Philadelphia Inquirer.

The Kitchen Cabinet

(60, 1927, Western Newspaper Union.)

Oh! man—is he contented with his lot, the eagle says: In summer's heat we long for winter.

LEFTOVERS AND ECONOMY

She that is careless with little will be wasteful with much. Good wholesome foods left over from a meal should be carefully handled.

The thrifty housewife of today considers it a mark of good management to be able to say that "Nothing in my household is wasted."

All food coming from outside sources should be taken care of without delay. Meat should be removed at once from the wrapper and put on plates in the ice chest. Milk and cream should not be left standing on the porch, but should be put into the refrigerator at once. Meat tightly wrapped or covered, preventing a free circulation of air, encourages spoilage.

Fruit should be removed at once from bags and boxes, placed in shallow pans in the ice chest. Berries left in deep dishes piled high will crush and spoil much quicker than in shallow dishes.

Butter and lard should be kept in suitable receptacles. Butter in jars should be covered with a white cheesecloth wrung from cold salt water.

A systematic method of procedure should be used in the clearing away of a meal. All bits of bread, crusts and crumbs of crackers should be placed at once in a can which may be tightly covered and kept for this purpose. These pieces when dried may be reduced to crumbs, then they are ready for breading and for various dishes using crumbs.

The fresher portions of bread may be used for puddings, dressings, the base of stuffings and many other dishes. Bread is too valuable a food to be wasted.

A small cup or bowl should be used for the waste bits of butter. These are used for seasoning and for buttered toast.

Using stale cake in puddings may be carried out endlessly. Salads may be made, and most appetizing ones, from small amounts of fruit and vegetables. Omelets may be given flavor and food value by the addition of chopped meats, nuts, vegetables or jelly before they are folded.

All bits of leftover meats, bones, gristle which cannot be otherwise used, should go into the soup kettle. Gravies and vegetables add to the soup flavor and should be added. It is well to remember, however, that vegetables will quickly spoil the broth if allowed to stand, so such soup should be served the same day, in warm weather.

Suggestive Ideas

Three square feet of garden will supply a small family with nice salad lettuce all summer. Head lettuce takes more room but it is well worth the time and trouble it takes.

A row or two of peas will keep one supplied with fresh peas, if planted every two weeks until the frosts of fall.

When cooking new green peas, add a teaspoonful of sugar to them. Some like a small bunch of mint cooked with the peas. This is especially good when serving lamb chops.

Gum camphor in the silver chest will keep it from tarnishing.

Don't forget when poisoned with poison ivy to crush fresh catnip leaves and bind over the spots infected.

A little paraffin rubbed over the kitchen range while it is still warm will keep it shiny and good looking. When leaving the house for a few weeks this is a good thing to do to keep it from rusting. Save all scraps of paraffin to use for such purposes.

Muriatic acid (very poisonous) will remove rust and other stains from porcelain tubs and toilets. Use care to rinse well as soon as the stain is removed, otherwise it will eat into the enamel.

The spatula or wide lumber knife is indispensable in scraping out cooking dishes, doing away with the old-fashioned and not to be recommended, forefinger.

The finger nails, with the best of care, harbor countless bacteria. Care of the food is not being overfussy; we all like to feel that the food we eat has been neatly prepared.

Less butter will be used on griddle cakes if some is added to the hot sirup to be used on cakes. Some mothers think that both butter and sirup on cakes is wasteful, but if one likes it better, that is the best way to decide the question.

Economy is a great game and the oftener it is played the more enjoyment is gained by using one's mind on this important matter.

When cooking on a rainy or damp day remember that water boils out much quicker as the air being full of moisture soaks it up rapidly.

Old stockings legs make fine dusters and are especially good for the kitchen stove.

Nellie Maxwell

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STEAM PRESSURE BEST FOR BEANS

Must Be Processed at Temperature Over 212 F.

(Prepared by the United States Department of Agriculture.)

String beans may be canned successfully at home if you use a steam-pressure canner. Like nonacid vegetables, string beans must be processed at a temperature higher than 212 degrees F., and this is only obtainable under steam pressure. Either glass or tin containers may be used. String beans should always be packed boiling hot. The advantages of what is now known as the "hot pack" are that the material at the center of the can is quickly raised to the temperature required for processing, the "exhaust" stop is done away with, and a better product, in flavor and texture, is obtainable.

The United States Department of Agriculture gives these directions for canning string beans:

Pick the beans over carefully, string, wash thoroughly, and cut into pieces

of the size desired for serving. Add enough boiling water to cover and boil for five minutes in an uncovered vessel. Pack in containers boiling hot, cover with the water in which they were boiled, and add 1 teaspoonful to each quart. Process immediately at 10 pounds pressure, or 240 degrees F.—quart glass jars for 40 minutes, pint glass jars for 35 minutes, and No. 2 and No. 3 tin cans for 30 minutes. Remove the jars from the canner, and invert glass jars, placing them out of drafts. Plunge tin cans in cold water to cool quickly.

Mark all jars and cans for later identification. Keep them at room temperature for at least a week.



Flavor of Curry Helps Vegetables With Rice

The flavor of curry in sauce need not be limited to lamb or chicken, although many of the East Indian dishes in which this flavor was introduced to the Western world were made of these meats. A combination of vegetables with rice can be made tasty and unusual if a little curry powder is added to the sauce. The bureau of home economics gives the following directions for making a vegetable curry:

Vegetable Curry.

1 cupful rice 4 tablespoonfuls butter
1 cupful diced onion 1/2 teaspoonful salt, or to season
1 cupful diced carrot 1/2 teaspoonful soy sauce
1 cupful fresh or canned peas 1/2 teaspoonful curry powder
1 cupful diced celery 2 teaspoonfuls Worcestershire sauce

Wash and cook the rice in three pints of boiling salted water. Drain and let it stand over steam until the grains swell and become separate. Cook the vegetables in a small amount of water and just before removing from the stove add one cupful of canned peas, or if fresh peas are available, cook them with the other vegetables. Use the liquid from the vegetables, and add the salt, curry and Worcestershire sauce. Make a ring of the cooked rice, placing the vegetables in the center, and pour over them the liquid mixture. Serve very hot.

String Beans Must Be Processed Under Steam Pressure Whether Canned in Glass or Tin.

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