

Alabaster Lamps

By Margaret Turnbull

Copyright, 1926, by Margaret Turnbull. WND Service CHAPTER XV—Continued

"Let me smoke this in peace and make up my mind, before we go back." They sat, saying nothing. Ned's thoughts busy with his own future. The woman beside him was facing the long years to come, honestly, for the first time. She knew that her position was untenable. She knew also that Claude Dabbs asked only the privilege of watching over and caring for Mary, for Ned and for herself. He would ask nothing of her, grateful if she would stay near them for Mary's sake, grateful that the children loved him.

Polly's mind leaped to its fine conclusion. Here was her opportunity. It might even be that in Claude she would find the friend and companion she had missed and longed for, since Mary had gone her own way. Did not Claude face middle age, too, but with philosophy, and brushing aside its disillusion, neither grudge youth its due nor shrink from life. Claude was alive, very much so, but of life he expected little; of himself, much. Polly wondered if she would ever grasp life as serenely and as firmly as he did, taking what it gave, grudging nothing that it withheld.

Polly threw away her cigarette, "Ready to go back, Ned?"

In the library at Claude's home, Claude and Mary were turning over plans for the new factory and the proposed public library and recreation room.

"Mother and Ned take a long time on that drive," Mary observed, finally. "Oh, Dad! do you think anything's happened?"

"Not a bit of it," Claude told her tranquilly. "They've just gone a bit further than they intended. Why, daughter, what's wrong?" Mary had clutched his arm.

"Nothing, only I get so worried nowadays. I never used to. But Ned's a little reckless, don't you think?"

"No," Claude rose to Ned's defense sturdily. "Ned's a splendid fellow. Then he laughed. 'Is it Ned, or your mother, who's so precious to you that you think the Almighty may be jealous?'"

"Oh hush, Father, don't say it," Mary implored, and then laughed at herself, helplessly. "See how primitive I'm growing, like the heathen who give ugly names to their best-beloved to shield them from the wrath of the gods."

"It's queer," Claude began, more to himself than his daughter, "but the old folk were so often right. My mother used to say that love made women savage and men gentle. I wonder."

"There they are!" Mary ran to the doorway leading to the garden. She stopped astonished. "Father, something must have happened. Mother's getting out."

Claude looked over her shoulder. "Let me past, Mary. If Polly's coming into my store, I must be there to wait on her."

Mary watched him go, but stood waiting. She felt a little sad and alone. Ned came into the room from the hall behind her.

"Ned," Mary said as she turned, "has anything happened?"

"Something nice. Mother's coming in."

"Mother!" Mary echoed, her lips parted to ask a question.

"And before she gets here," Ned told her hurriedly, coming very close. "I want to give you your freedom. I think what you wanted is coming about. Mother's going to be reasonable and settle down for awhile here, and you're free to do as you like about—about that engagement of yours, Mary."

He paused, and as she remained silent, continued, slowly: "I can't go on this way. I want you to know that, and to know that I'll keep on working with Claude, no matter what happens. You see, I simply can't stick this, Mary. I'm just an ordinary shabby-bodded man, who wants to be married soon, and expects to be loved, not just tolerated and dodged and held off. The woman I marry will simply have to want me as much, and as near, as I want her."

Mary looked at him, her eyes on that mouth that was so like Loren Hangleby's now, so hard, so straight, so determined. She had certainly not meant to do it, but there had been to be just one shameless thing to do. At the touch of her hand on his arm, Ned turned to her, and Mary pulled his head down and kissed him, knowing that after that she would never escape from any engagement he made. Ned held her tightly, his eager lips against her own, then hot against her pulsing throat.

Claude and Polly could be heard in the hall, coming toward them. Ned put Mary on her feet, but she clung to him still, dazed and speechless. He put his arm about her.

"Oh Mary," he whispered. "How could you torture me so long?"

"I didn't—know. But I'll make it up to you, Ned. I'll marry you—"

"Tonight," Ned told her.

Polly Johnston, a little pale from the effort, came toward the library door. Her eyes changed as she saw Claude's own room, and read from it deeper into Claude's self. She blamed Mary that she had not been told this side of the man, forgetting how she had refused to listen. She was surprised now that Mary did not move toward her.

Mary, she began, "I'm going to be married. Claude has given his girl's face and moved toward her. Ned's valley stopped them both. "Mary and I right to town tonight—to be married. We think that will make it easier all round. You see, Mother's friends would embarrass Father's. And as for my respected parent—well, it would be awkward all round. You can have any sort of a big time you like, when we come back, but now we want no fuss and nobody but each other." "Sensible idea," Claude admitted, to give Polly time. "Got the license?"

Ned nodded. "Got it this morning." He smiled down into the blue eyes set in the white face against his shoulder. "Mary, you tell them it's all right."

"Yes, Father—Mother, you'll understand and let me go with Ned?"

Polly Johnston stepped forward and folded her arms in her arms. "Of course, dear," she murmured. "Your boss is in Ned's car. I packed it, at the house, while Ned waited."

Mary's eyes were as wide as Claude's.

"You must have been very sure," and Mary looked at Ned, and blushed. "I wasn't sure," Ned told her, humbly enough.

"I was," Polly Johnston said, and kissed her daughter, released her and stood back watching her run to her father to be held close in his arms.

"That's to be my lot now," she told herself, "to stand back and watch." But evidently it was not to be so yet, for two strong young arms were about her and Ned's voice whispered in her ear: "You beautiful old darling, I'll never forget this!"

They were going, and at the last Polly had her reward, for as her girl went down the steps, radiant, she suddenly turned and left her lover to run to her mother.

"Oh, Mother! I can't bear you to stay alone in that big empty White House. Promise me to telephone to—"

"Don't worry, darling. Aunt Lyddy's putting me up here, tonight."

"Mother, behind the grocery store!"

Mary gave them both such a rapturous look of pure content that Claude, meeting Polly's smile, laughed aloud.

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What's the Answer?

Questions—No. 3

1—Of what good is slang to a language?

2—Who said, "Germany can be beaten, Germany must be beaten, Germany will be beaten?"

3—Who first translated "The Arabian Nights" from the Arabic?

4—What is the name of the largest lake in Florida?

5—What jazz specialist, thoroughly versed in the theory and ethics of music, defends jazz and believes that out of it will grow a new and esthetic form of expression?

6—When were the Olympic games instituted?

7—What is digestion?

8—What is specific gravity?

9—Jefferson Davis was secretary of war in what President's cabinet?

10—What state having full woman's suffrage was first admitted to the Union?

11—Which state raises the most wheat?

12—What Englishman said: "America has a natural base for the greatest continuous empire ever established by man?"

13—What book is a perpetual best seller?

14—Which continent has the greatest extremes of topography?

15—For what great English tragedian did Bulwer Lytton write "The Two Pinnacles" and most of his other dramas, and for whom Robert Browning attempted unsuccessfully to write?

16—How many times did Ty Cobb win the batting championship of the American league?

17—What is an escalator?

18—Who invented the incandescent electric lamp?

19—For what King of France was Louisiana named?

20—What secretary of war later became President?

Answers—No. 2

1—43-58.

2—Michigan and Northwestern tied.

3—An earthquake is a shaking of part of the earth's crust due to natural subterranean causes.

4—A dynamo converts mechanical energy into electrical energy, while a motor converts electrical energy into mechanical energy.

5—1638.

6—Pontiac.

7—Mozart.

8—Plateau of Tibet.

9—Laurence Sterne.

10—Colonel Stanton, of Pershing's staff.

11—Francis Beaumont and John Fletcher.

12—Cincinnati.

13—Kremer of Pittsburgh.

14—A plate attached to a revolving shaft in such a way that the centers of the plate and shaft do not coincide.

15—George Eastman.

16—De Soto.

17—Pablo Alto, San Antonio and Reaca de la Palma in the Mexican war.

18—The Fifteenth and Sixteenth centuries.

19—Asia.

20—Henry Clay.

Statement Put Issue

Squarely Up to Teddy

"Have any of you children had a birthday the last week?" Mrs. Morrow, the Sunday school teacher, asked.

Three of her pupils raised their hands.

"Well, Charles and Betty and Jimmie, you may come forward and put your birthday pennies in the birthday box."

The three marched proudly to the front and dropped in their pennies. As each child dropped the pennies Mrs. Morrow counted so all could hear. Five for Charles, six for Betty and—

"Why, Jimmie, you're more than three years old!" Mrs. Morrow exclaimed. Jimmie had dropped in three pennies and started back to his seat.

"Yes'm," Jimmie agreed readily. "I'm six."

"But you only dropped in three pennies," protested the teacher.

"Yes, but I'm twins," Jimmie explained. "Teddy couldn't come to Sunday school this morning, but it was his birthday, and he'll have to put in the other three cents."—Kansas City Star.

Never Quite Forgotten

I don't recollect or ever do anything that I was just a little ashamed of but what sum one was sure to remember it and every once in a while put me in mind of it.—Josh Billings.

Eskimos Eat Bird Raw

The Greenland auk or dove-kie is a greatly relished food among the Eskimos, who eat the bird raw, biting through the clean feathers into the firm meat of the breast. A hungry Eskimo, it is said, will eat as many as 100 little auks at one sitting. This would be more than could be crowded into four frying pans. The little auks live mainly on shrimp, and their meat is said to be very palatable. They lay their eggs among the rocks, to protect them from enemies.

Brier Pipes Need Rest

Brier pipes are dyed with a harmful dye similar to that used for dyeing Easter eggs. The gloss is obtained by polishing after the pipe has been dyed. In smoking brier pipes, the tobacco should be taken out after each smoking and the pipe left dry. It is essential that the pipe be allowed to rest a day after being smoked. A person should have at least two pipes in order that he can allow the one he has been smoking to remain unused for a day.

VEGETABLE COMBINATIONS ALWAYS GOOD



Corn Fritters, Cole Slaw, Carrots and Baked Apple Make a Good Vegetable Plate.

(Prepared by the United States Department of Agriculture.) In order to serve a "vegetable plate" at home you don't need the special kind of plates used by restaurants for the purpose. If your combination is pleasing the family will be satisfied to have the vegetables served as at any ordinary meal. From three to five vegetables are usually selected for a vegetable dinner. Innumerable good combinations may be planned as the vegetables come on the market. Here is a good in-between-seasons menu: Corn fritters, cole slaw, buttered carrots and baked apple. This combination fulfills the requirement that there should be something hearty—the corn fritters, made with egg and milk, and rich because they are fried; something mild-flavored—the carrots; something acid—the apple. The pungency of the cabbage gives the necessary pronounced flavor that lends character to the whole plate. The illustration was made by the United States Department of Agriculture, which further suggests that some thought be given to the color and appearance of a vegetable plate, since appetite is so often stimulated through the eye.

PROTECT AGAINST DAMAGE BY MOTHS

Woolen and Fur-Trimmed Clothing Must Be Stored.

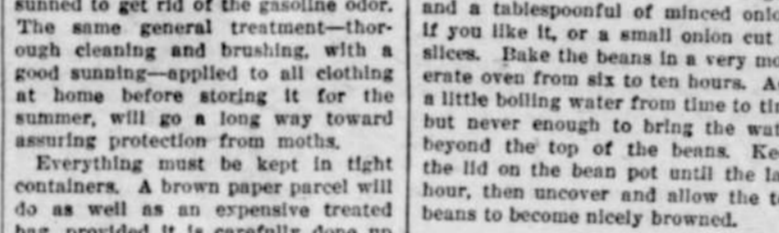
(Prepared by the United States Department of Agriculture.) Woolen and fur-trimmed clothing, fur coats and separate pieces, and all the extra woolen blankets that are not in use during warm weather, must, as every housekeeper knows, be very carefully protected against damage by moths. The miller, or adult moth, does not eat fabric; it selects them for laying its eggs, however, so that the larvae, or worms, will have an abundant supply of suitable food as soon as they are hatched. If there are spots due to food on the garments reached by the moth, the larva is even more attracted to that part of the material.

It pays, therefore, according to the bureau of entomology of the United States Department of Agriculture, to put everything away scrupulously clean. Coats and suits that are properly stored immediately after a trip to the dry cleaner have a very good chance to escape moth damage. This is not only because the spots have been removed, but because, in all probability, the garments have been thoroughly brushed, so that any concealed moth eggs are dislodged, and after that they have been aired and sunned to get rid of the gasoline odor. The same general treatment—thorough cleaning and brushing, with a good sunning—applied to all clothing at home before storing it for the summer, will go a long way toward assuring protection from moths.

Everything must be kept in tight containers. A brown paper parcel will do as well as an expensive treated bag, provided it is carefully done up in such a way that no moths could possibly get in to lay their eggs. Any tight chest or trunk is good, if the clothes have first been properly prepared, but cedar chests have the special virtue of killing any young larvae that might chance to develop in spite of the most careful efforts to brush and beat the garments. The use of naphthalene or paradichlorobenzene flakes inside a tight package or box or trunk is also good and is recommended, since the fumes, when confined will kill the moth.

It is sometimes possible to seal a closet where clothing is being stored in such a way that moths cannot enter.

Guard Against Moths by Fumigating Clothing in Closets.



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On the whole, the safest course for the housewife to follow is to put the clothing for each individual in a suit box by itself, with naphthalene or paradichlorobenzene, and wrap each one up in several thicknesses of heavy paper, turned under at the ends, so that no insects can get in to lay eggs. It is needless to add that each box should have its contents noted on the outside so that it need not be unwrapped in order to locate some article.

Substantial Dish Made From Any Kind of Bean

Pea beans are probably the best kind for baking in a very good, substantial dish may be made from any sort of beans—white, navy, lima, soy and others. Tomato sauce or tomatoes served with any kind of baked beans will greatly enhance their flavor. Beans supply protein as well as a large proportion of starch, but the protein is not so efficient a kind as that of meat, milk, and eggs. If well, therefore, to serve a milk or egg dish at the same meal with beans. For example, a cream soup, or a custard dessert of some sort. Most of the dried beans are good sources of vitamin B, but as vitamins A and C are also needed these must be furnished by other foods, especially by vegetables, salads, and milk dishes.

A pint of dried beans will make a large portion of the seasonings we are giving are in proportion to this amount. Soak the beans overnight and then cook gently until they can be pierced but are not mushy. The skins will break easily. Put the beans in the pot with a quarter-pound piece of well-rendered salt pork in the middle, rind side up. The rind should be scored. If you are not using meat, add about six tablespoons of butter beyond the beans as you put them in the pot. Add the seasonings, blend with a little hot water. Use a teaspoonful of salt, a teaspoonful of mustard, two tablespoons of molasses or sugar, and a tablespoonful of minced onion. If you like it, or a small onion cut in slices. Bake the beans in a very moderate oven from six to ten hours. Add a little boiling water from time to time but never enough to bring the water to the top of the beans. Keep the lid on the bean pot until the last hour, then uncover and allow the top beans to become nicely browned.

Sliced Oranges Are One of the Nicest Desserts

Sliced and cut-up oranges are one of the easiest and nicest desserts, either just as they are or in some other form. Shredded coconut sprinkled over sliced oranges makes a favorite southern dessert known as "ambrosia." Sliced oranges may be served in tart or patty shells with a spoonful of whipped cream. Orange and water cream salad with French or whipped cream dressing is appetizing, and, of course, oranges may form part of any mixed fruit salad, fruit cup, or fruit gelatin. Use pure orange juice for making the jelly part of a mixed fruit gelatin, with such combinations as chopped apple, banana, orange and fig; or grapefruit, orange, pineapple, nuts and dates; or canned peaches, pears, oranges and a small amount of preserved watermelon rind, citron or other spicy preserves. Plain orange jelly made with pure fruit juice is a delicious dessert in itself. When half congealed it may have the white of an egg beaten through it, but this is not necessary. A dainty way to serve orange jelly is to an invalid or a child is to scoop out the contents of one orange, leaving the rind a basket shape. Fill this with the jelly when ready to mold it.

Baked Omelet Will Ease Pressing Kitchen Tasks

A baked omelet is practically a custard without sugar. The advantage in baking an omelet is that it does not require such careful watching as the other type and so may be managed when the housewife has other pressing tasks on hand. The proportion of milk to egg is different from that in an ordinary omelet, which requires very little milk. The recipe is supplied by the bureau of home economics.

Baked Omelet.
1 quart milk
4 eggs
1/2 teaspoonful salt
1 teaspoonful melted butter

Warm the milk and pour it into the lightly beaten eggs. Season with salt and butter and pour this mixture into a greased baking dish. Bake in a moderate oven surrounded by a pan of water, until set in the center. Serve from the dish, adding more seasoning as desired.

HOUSEHOLD HINTS

If you like the taste of fresh fruit, add sugar to apple sauce after the apples are well cooked.

Put a parade of animal crackers on the birthday cake by sticking them in the icing while it is still soft.

Keep dirt out of the house by cleaning the walks, porches, and sills regularly and often, by screening windows and doors near the

ground, and by insisting on having muddy shoes and coats cleaned or left outside.

If the fingers of washable leather gloves shrink when washed, electric curling irons may be used to stretch them.

Electric light bulbs that are frosted on the inside give diffused light the same as those that are frosted on the outside, but they do not catch so much dust.

The Kitchen Cabinet

EVERYDAY GOOD THINGS

For a meatless dinner the following will be enjoyed by the whole family.

Nut Mash.—Put one tablespoonful of butter into a frying pan, add two tablespoonsful of minced onions and simmer gently until a light yellow, then add one tablespoonful of peanut butter; when well mixed add one-half cupful of milk, and when the mixture boils add three-fourths of a cupful of chopped celery, three-fourths of a cupful of chopped nuts and one-half teaspoonful of salt. Cook slowly at very low temperature for half an hour. Serve on buttered toast.

Potatoes With Cheese.—Boil potatoes in their jackets, peel and cut into fine cubes, season with salt. Butter ramekins or glass custard cups and put in a layer of the potatoes, then a layer of grated cheese (the cheese should be rich and snappy), add another layer of potatoes and dot with bits of butter over the top. Set into a hot oven in a pan of water and bake until the cheese is melted. Unmold and serve at once.

Sunshine Cake.—Take six eggs, the yolks of three, one teaspoonful each of cream of tartar and flavoring, one-half teaspoonful of salt, one cupful each of sugar and flour. Add the sugar to the beaten yolks, then fold in the beaten whites and the flour which has been sifted with the cream of tartar and salt, add flavoring and pour the batter into an ungreased tube pan. Bake in a very slow oven at first, increasing the heat to brown lightly. Bake about one and one-half hours.

Pineapple Tarts.—Bake pastry shells in gem pans until firm but not brown. Fill with the following: To one can of crushed pineapple which has been carefully drained add one-half cupful of sugar and a tablespoonful or more of butter. Cook for eight minutes, stirring frequently. Pour into the pastry shells and bake until a firm forms over the fruit. Serve with or without a meringue or whipped cream but garnished with red cherries. The pineapple juice may be used for a pudding sauce on steamed sunshine cake for dessert the next day.

Pineapple is almost universally well liked. It is nice for numberless desserts and especially well liked in salads.

The Camping Season

As thousands are now flitting to the woods, streams and mountains, they should provide proper food to keep them in good health. Not every tourist can afford to stop at good hotels for meals. If not exercising by helping put up tents and preparing meals, the foods should be carefully chosen for digestibility. Too much starch and protein is the great fault in most eating. When taking long trips and exercising freely any food goes well without any trouble.

When camping in one spot for a day a dessert of custard or fruits may be prepared and set into the cool earth or in a stream to chill, which will make a most gratifying dessert on a warm night.

Those who can enjoy the great outdoors, the fruit, the wild berries, the roots, leaves and herbs that are all so wholesome, not to mention the delightful mushroom which grows in such profusion everywhere, will benefit and radiate health every day.

Plenty of fruit and milk should form a large part of the diet. Too much coffee or tea, fried potatoes, ham and eggs and such foods will cause all kinds of fault-finding with the weather, the car, the company or the altitude, when the chief trouble is in oneself.

Watercress, which grows by the running streams, served with a bit of salt if one has nothing else, and bread and butter, will make a most tasty, satisfying meal.

With a little cottage cheese, which, too, may be bought at most farm-houses, a sliced orange and some lettuce, a few cherries or raspberries, you have a salad which is wholesome and rich in vitamins.

The wild berries, straw, raspberries and blackberries are found in season in our cutover lands. Any farm-house will stock one's larder with eggs and milk, often with butter and fowl.

If lemons and oranges are bought when needed and always ready, one may never lack dishes of fruit or good drinks. Carry a can of prepared lemonade; it will keep several days. To one cupful of water add one-third cupful of lemon juice and one-half cupful of sugar. Boil for ten minutes or until a light sirup. Put into bottles and use a tablespoonful in a glass of cold water.

Eat oranges and fresh fruits to counteract the acidity of so much starchy foods. Fresh currants and cherries can be found along the route if traveling in a settled country.

Neeli Maxwell

Famous German City

Worms is one of the most ancient cities of Germany. It is in Hesse-Darmstadt on the left bank of the Rhine. Here in 1521 Martin Luther defended his theological position at a congress of German princes, known as the diet of Worms.

Catastrophe Prevented

"Cat, taken to hospital, saved by stitches of surgeon," headlines a newspaper. A stitch in time saves nine lives.—Farm and Fireside.

Blanket Sail Saved

Use of a blanket as a sail once saved Jefferson Davis' life. He was blown off his feet by a storm while on a boat on the Mississippi river and was rescued by the blanket.