



SYNOPSIS

"Go Ahead" Morton, Virginia and Department of Justice operative, receives a letter from Tom Fair, bandit leader, urging that some one be sent to rescue Stella Morton, foster sister, from the gang. An enemy in the gang prevents Fair from helping the girl. The letter was intended for "Go Ahead" father, who is away from home. "Go Ahead" decides to go himself. At "Robbers' Roost" Fair explains the situation to Stella, now eighteen years old. She does not want to leave Fair, for whom she has the affection of a daughter. Jim Barker, sheriff and aspirant for Stella's hand, directs Fair to run a shipment of arms into Mexico and bring back whiskey. Unknown to Fair, Stella, dressed as a boy, accompanies the gang. The bandits' errand is successful and the party returns to Barker's ranch. Stella refuses proposal of marriage by Wade, Barker's lieutenant. Wade declares he will force her to marry, which she attacks the girl and "Go Ahead" arrives on the scene in time to rescue her. Barker appears and is disarmed. Stella escapes to return to Robbers' Roost. "Go Ahead" follows.

CHAPTER VI—Continued

"Where's your gun?" he demanded abruptly. Stella raised her eyes slowly and looked the man in the eyes. "I let Wade have it," she answered coldly. "He wanted it. Anything else you want to know?"

There was a lot more that Kennedy wanted to know, but he saw no way of learning it without resorting to extreme measures, which would certainly stir up opposition by Stella's friends in the party. He was sure that something was wrong, but he could not imagine how the girl had got away from the ranch house except by Wade's consent—and he could not imagine Wade giving that consent. His inability to make even a guess as to what had happened cut the ground from under him.

"No!" he answered at last, frowning heavily. "I ain't got anything else to ask you just now. But I reckon I will have later." With a lilt of his reins he cantered back to the head of the column, where, as Stella noted, he began to talk angrily with Gopher Joe, another crosby of Wade's.

Half an hour later a rider coming from the direction of the Roost appeared in the distance and, coming nearer, turned out to be Jack Green. There were greetings this time, of course, for Green had been away for a month or more and his friends wanted to know where he had been and what he had done while he was there. Green had answers ready, and after a few moments the party moved on, leaving Green to go his own way.

Green, however, did not go on. He simply waited till Stella, who at sight of him had taken pains to fall well behind the others, came up to him. Then he fell in beside her and began his tale.

"Did a young puncher show up at the J/B ranch while you were there?" he questioned, curiously but eagerly. "A regular he-man about twenty-five years old?"

Wonderingly Stella turned her eyes on him. "I guess he did," she exclaimed. "There couldn't be two of them could there? Do you know him? Who is he?"

"He's your forty-seventh cousin from Virginia—the one your dad sent me East after."

"Good gracious!" Stella could swear on occasion; brought up as she had been she could not have failed to pick up more a less profanity; but he set down used it, for Fair objected. This time, however, her startled feelings found relief in the strongest oath at her command—an oath that one of the younger bandits had taught her years before when she was very young, exclaiming at the time that it was such an awful "cussword" that she must never use it except under the very gravest provocation. Long since she had learned that all this was merely the conception of humor held by the young scapegrace, but she had never entirely got rid of the impression that it made upon her mind, and in moments of stress she still resorted to it. "Good gracious!" she swore, once more. "You don't mean it?"

"Yes, I do!" retorted Green. "He ain't a bit like most eastern dudes. He's all right, he is. An' you, dad hoped I'd get to the ranch before you let some 'n' could fix things up. But my horse put his foot in a gopher hole and broke his leg and I had to go back for another, an'—"

Stella was not listening. Her thoughts were moving fast. "What did dad want you to fix?" she questioned eagerly.

"Oh? . . . Oh! He wanted you to join him an' go East with him right away while you've got the chance by being away from the Roost. He said he knew you wouldn't want to go, but that—"

"Got a spare gun?" Stella's cut-in was abrupt.

"Yeah. But—"

"Give it to me!" Stella snatched the revolver from Green's hand almost before he could get it from his holster. Then she jabbed it into her own and whirled her horse to the rear. "Let's go," she cried, over her shoulder.

Green's wife was not so quick as Stella's, but his muscles worked au-

tomatically; and in a second he was by her side. "How come?" he questioned.

"Oh, come on, goose! We'll talk later."

"Just as you say, Bob; just as you say," Green also spurred his horse and the two shot away.

But it was not to be just as Stella said. The volte-face of the two was quickly noticed by the others, and a chorus of shouts rose behind them. "Hold on! Come back! Where you goin'?" rang Kennedy's voice above the rest.

Stella turned in her saddle and waved her hand impudently. "Going back to the ranch," she yelled. "Want to see Wade again." Then she turned her back on the men and galloped away as if everything was settled.

But out of the corners of her eyes she kept watch to the rear.

Green did the same; and a moment later he snickered. "You ain't stopped them none," he remarked. "Most all of them are after us."

Stella did not answer immediately. But she chirped to her horse, and he let out another link in his speed. Then—

"It's Black Kennedy's doing," she explained. "He was real peevish when I came up a while ago. He wanted to know, you know. And I didn't tell him, not so's you could notice it. He's a pal of Wade's and I reckon he knew the dirty trick that Wade and Jim Barker tried to play on me at the ranch and couldn't make out how I'd got away."

"But—but—but—" Green was gasping. "How did you get away?"

Stella chuckled. "That cousin of mine you brought from the East dropped in. Oh, yes! He dropped in, all right. And what he did to Wade and Jim Barker was a plenty. . . . Hello! What's that?"

"That" was the whine of a bullet traveling overhead. The horses of the fugitives were better than those of the pursuers and had been steadily widening the interval between the two groups, and Kennedy, in the lead, had found himself falling behind, had sent a bullet as a warning.

"Declaration of war," grunted Green.

"That's what, Black Kennedy means business. Well, let him mean. I'm not going back to the Roost. I'm bated to go back and make more trouble for dad by telling him what happened at the ranch, and I was only doing it because I hadn't anywhere else to go. Now I have. I've got a cousin to go to, and—oh—yes I found out this morning that I've got a fortune waiting for me in the East; that's why Barker wanted to marry me. I'm going to find— What's his name?"

"Name's George Ashmead Morton; but everybody calls him 'Go Ahead' an'—"

"Go Ahead!" Stella shrieked with laughter. "Oh, oh!" she choked, a moment later, "some of those Eastern dudes must be real sensible, after all. . . . Well, I'm going to find dear Go-ey, and—over East with him."

(TO BE CONTINUED.)

Powers of Endurance in Wild Creatures

Dogs and wild animals of the same family are remarkable for their quickness and staying power in running. Wolves will travel 60 miles in a night. Nansen saw arctic foxes on the ice nearly 500 miles from land, and found their tracks in the snow on the parallel of 85 degrees north.

Esquimo dogs can travel 45 miles in five hours, according to Hayes, who relates that he drove his dog team seven miles in half an hour. A Siberian dog on good ice will draw about 80 pounds; our ordinary dogs at full speed run at the rate of from 23 to 40 feet per second; setters and pointers can travel about 15 1/2 to 21 7/10 miles per hour, and can maintain this speed for two or even three hours.

Foxhounds are very fast, and in a recent trial one of them beat a thoroughbred horse, covering four miles in six minutes and a half. Greyhounds can run at the rate of 59 to 75 feet per second.

"Jerked" Beef

"Jerked" in the phrase "jerked beef" or "meat" is not the regular past participle form of the verb "jerk." It is a corruption of the Peruvian Indian word "charcut." Jerked meat is meat that has been cut into thin sheets and strips and hung upon a framework of poles to dry in the wind and sun. This was a favorite method of curing buffalo meat among the Indians of the Great Plains. When the meat was fully "jerked" it was folded up and put into rawhide bags and kept for use in the winter.—Pathfinder Magazine.

Causes of Eclipses

An eclipse of the sun occurs when the moon, as it moves around the earth, happens to get exactly between us and the sun. An eclipse of the moon occurs when the earth gets between the sun and the moon, the shadow of the earth falling on the moon and cutting off the sunlight from it. Therefore it is physically impossible for eclipses of the sun and moon to occur at the same time.—Exchange.

Unsigned Letters

Anonymous letters have the same value as the signature.

The Kitchen Cabinet

There's joy in the world, if you but find it. There's a voice to guide, if we but mind it. There's a pot of gold at the rainbow's end— Wait! the heart's desire round the road's last bend— And even the broken heart may mend— If you will find it. —Mary Rock.

SEASONABLE FOODS

A fruit salad or a cocktail is always a welcome course in any dinner.

**Fruit Salad.**—Mix one-half cupful of pitted canned cherries of red with one cupful of the white, and one-half cupful of diced orange pulp and one-half cupful of pineapple. Drain off the juice, add two thirds of a cupful of walnut meats and two-thirds of a cupful of French dressing. Serve on lettuce.

**Jellied Vegetable Ring.**—Soak one tablespoonful of gelatin in one-fourth cupful of water and dissolve in one cupful of boiling water; add one cupful each of sugar and vinegar, two tablespoonfuls of lemon juice and one teaspoonful of salt. Strain and cool and when beginning to stiffen add one and one-half cupfuls of finely shredded cabbage, one-half cupful of small cucumber cubes and one and one-half cupfuls of canned pineapples cut into pieces. Turn into a ring mold. Serve with the center heaped with mayonnaise and whipped cream.

**Molded Salmon.**—Cook one cupful of stale bread crumbs and one cupful of milk to a paste. Add four tablespoonfuls of butter, one cupful of flaked salmon, one-half teaspoonful of salt and one-eighth teaspoonful of pepper; cut in the whites of two eggs beaten stiff. Fill buttered individual molds two-thirds full of the mixture. Set in a pan of hot water, cover with lemon juice and bake in a moderate oven until firm. Garnish with slices of hard-cooked eggs and parsley.

**Creamed Mushrooms on Toast.**—Peel the caps of a pound or less of mushrooms, cut up the stems and cook them first in a little butter, then add the caps and cook for five minutes. Add salt and pepper and a cupful or more of cream. When boiling hot pour over rounds of buttered toast and serve.

**Piquant Beets.**—Cook four small bunches of new beets and cut into fine cubes. Dress with melted butter, a little sugar, salt and cayenne and enough thick sweet cream and a dash of lemon juice to taste appetizing.

Things You Will Enjoy.

Ham is such a general favorite that it is considered a nicely cooked dish when it is baked with pineapple.

**Ham Baked With Pineapple.**—Take a thick cut of ham from the center, remove any surplus fat and soak in cold water for an hour, drain and simmer five minutes in fresh water. Now place the ham in a baking dish in a hot oven to brown. After it has cooked about ten minutes arrange around it quarters of sliced pineapple and allow them to brown in the fat. When the ham is cooked pour over it one-half cupful of pineapple juice and one-half cupful of water; cook for five minutes slowly and serve the ham on a hot platter garnished with the pineapple and the sauce poured over all. Garnish with water cress or parsley.

**Mock Duck.**—Take two large pork tenderloins and split them, then flatten with a cleaver. Prepare a filling of one cupful of soft bread crumbs, one tablespoonful of melted butter, one-fourth pound of veal finely chopped, one-half teaspoonful of salt and one-quarter teaspoonful of pepper and marjoram with an onion to taste. Place the filling on one tenderloin, cover with the other and sew them together securely. Arrange strips of salt pork over the top of the duck, or lard them in with a needle. Place in a hot oven to bake, searing well then lower the heat. Peel, core and quarter firm, tart apples which will keep their shape, set over the heat with a little water in a saucepan; sprinkle with sugar a tablespoonful for each apple—add generous bits of butter, close the dish and bake in a hot oven where they may steam and cook until semitransparent. Serve as a garnish about the duck.

**Spanish Potatoes.**—Cook as for plain boiled potatoes and drain, dry off and shake to dispel all the moisture, then turn into the dish for serving. Into which has been placed a generous lump of butter, salt and pepper to season and three tablespoonfuls or more of finely shredded onion, a few dashes of paprika. Cut up with silver knives and mix well with the seasoning.

Save some cooked currant and raspberry juice to add to large ripe cherries and make a most delightful conserve. The three flavors are especially attractive together. Add sugar and cook as any conserve. Put into glasses and seal with paraffin.

Nellie Maxwell

**Bell Long in Service**  
A seven hundred year-old church still rings each Sunday in the little village of Saleby, in the west of Sweden. According to the inscription on the bell it has been in continuous service since 1228.

Biddy in Brainstorm

A hen that mistakes a rail plans for a chicken hawk should be examined by an alienist.—Indianapolis News.



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**MEDITERRANEAN CRUISE**  
See "Treviviva" Jan. 20, 24 days, \$800 up Frank C. Clark, Times Bldg., N. Y.

Memorial of Schiller

A hitherto unknown letter of Friedrich von Schiller was found at the town of Asch, Czechoslovakia, by the college professor, L. Hueller. The letter, not dated, is addressed to Amalie von Imhoff, a niece of Frau von Stein, whose epic poem, "The Sisters of Lesbos," was included in Schiller's Almanac of the Muses in 1800. It is assumed that it was written during the last years of the great German author's life.

The More the Less

Editor (rejecting manuscript)—You see, a story has to be just so to get into our magazine. Would-be Contrib.—Well, what's the matter with this one? Editor.—It's only so so.—Boston Magazine.

No one craves a shower of brick bats.

This is why there are such myriads of "yes-men."

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Animals of the Wild Not Dangerous to Men

No wild animal is dangerous to man unless man himself provokes the animal. The prevalent idea among city-bred human beings that wild Africa is a man trap where leopards and the like lurk in every other tree, waiting to pounce on the first passing human, is so much plish, and not a little tush. As a matter of fact, the most dangerous of wild beasts, unless driven to desperation by hunger, will step aside to let you pass, provided you don't make any threatening gestures toward him. Of course, there are a few exceptions, such as old, desperate, man-eating lions, who are no longer able to stalk their natural prey, animals suffering from previous wounds, or insane animals, such as the rogue elephants. But under ordinary circumstances, a wild animal must be hurt or deviled before it attacks, or must think it is going to be hurt.—Wynant D. Hubbard in the Elks Magazine.

Chance Brought Wild Rice to United States

Rice came to America by accident. In the year 1691 a rice-laden vessel from Madagascar bound for Liverpool put in to Charleston harbor in a raging storm. The captain, noting that the land and soil near Charleston resembled that where the rice was grown, gave the governor of the colony a handful, telling him that it might grow if planted, relates the Washington Star. The governor planted the rice and several months later harvested the first crop ever grown in America. Since that time rice has steadily advanced until now it is a leading product of the southern states. It first spread into Georgia from the Carolinas, and with the beginning of the Civil war it entered Louisiana, now the leading rice state of the Union. It gradually found its way to Florida, Mississippi, Alabama, Texas and finally into Arkansas. Later its cultivation was tried with success in California.

Sees Age of Airplanes

C. C. Calhoun, Washington lawyer, has ordered an airplane landing roof and pilot house on top of his new house in Chevy Chase. He is simply, he said, anticipating the day when airplanes will be almost as common as automobiles, and that day is close at hand, he predicted.

That Kind

Harold—Little girl, you have made me happy. Here is the ring. Phyllis—Is that it? Don't I get any crackerjack with it?

Well, That's Profitable

"What did you realize on your stock market plunge?" "What a dunce I was!"

As They Say

"After you feather your nest?" "Then you can plume yourself."—Mobile Register.

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**Coincidence in Names**  
Mrs. Elizabeth Minot went to Augusta, Maine, to make her home in Spring street, going a distance of 300 miles. When she arrived she found that her neighbor was Miss Elizabeth Minot. The women are not related and until Mrs. Minot arrived in Augusta, neither knew the other existed.

**His Own Buffet**  
Police man (to arrested suspect)—How do you account for all this silverware in your pocket? Prisoner—Well, you see, officer, we ain't got no sideboard at home.—Boston Transcript.

**Just Once**  
"Did you ever see a room full of women perfectly silent?" "Yes, once. Some one had asked which of those present was the oldest."—Toronto Telegram.

Old automobile castings are in demand in Greece to make footwear for the peasants, especially in Greek Macedonia and Thrace.

**Impressed**  
"That salesman seems interested in the leopard." "Sah! He thinks it's a dotted lion."

It is the law that keeps "aforesaid" alive. Usually when a man honestly seeks to reform, he has to shake half the men he knows.

**Competition**  
"How did your speech go at the luncheon club?" "Judge for yourself. I spoke with the soup course." Kind words are never lost.

Farmer Attention

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**W. N. U., PORTLAND, NO. 25-1928.**

Longer Than American

Statistics show that English women live longer on the average than American women. English men and American men have about the same expectation of life.

Rollie Britten, statistician of the United States public health service, finds that the expectation of life which decreases gradually the older the person, is higher for English women than for American women at average age between ten and eighty years.

The difference between the two countries in this respect ranges from about four years in young womanhood to less than one year at the age of eighty.

This means that the Englishwoman of twenty may expect to live to be sixty-nine, while her American sister may expect to reach an age of only sixty-four or sixty-five.

No attempt is made by the public health service to explain why this difference in longevity exists between the female populations and not between the males.

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