

The Ward of Robbers' Roost

By CRITTENDEN MARRIOTT

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's" 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 whisky. 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 him. Wade 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. Overtaking the outlaws Stella learns who her rescuer is. She decides to return to him, is pursued and "Go Ahead" intercepts her.

CHAPTER VI—Continued

Another bullet sang through the air, this time very close to Green's head. Stella noted it and swung around in her saddle.

"Jack," she cried, "there's no use in your coming with me. I know all I need to know about Go Ahead. And dad needs you. You make a motion to try to stop me and slip up on it, and then stop and wait for the others and tell them—"

"Nothin' doin'!"

"Yes, there is. There's a whole lot doin'! And there'll be a lot more if you don't obey orders p. d. q. Kennedy's shooting at you, not at me. He knows mighty well that Barker doesn't want me dead. I wouldn't be a bit of use to him dead. Now you drop out and tell some lie—"

"Once more Green shook his head. "Nothin' doin'," he repeated. "Positively nothin' doin'."

Another bullet whistled by, and as if it were a signal Stella whirled her horse and drove him with stunning force against the mare that Green rode, bowling the smaller animal completely over.

Green, good horseman that he was, reacted instantly but hopelessly; barely did he succeed in jerking his feet from the stirrups and springing clear as the mare crashed to the ground.

Stella's horse reeled, too, from the shock, but quickly recovered himself and, touched by the spur, shot away like an arrow. As he went, Stella, crouching low in the saddle, called over her shoulder: "Bawl me out to the boys, Jack. Give me a roasting. Understand? An instant later she topped the rise up whose flank she had been racing and vanished from the sight of the pursuers.

And then, as she straightened up in her saddle, she faced Go Ahead, who had been racing up the other side of the slope to learn the meaning of the popping rifles that he had heard.

CHAPTER VII

Stella went straight to the point. "Glad to see you," she chorried; "especially as I'm in trouble again. If you're not bound for anywhere in particular, maybe you won't mind going my way. There're some fellows back there over the rise that seem to have a grudge on me, you know."

"Sure I know," Go Ahead did not speak until Stella stopped, but well before that time he had spun about and was galloping beside her. "Funny how many unlovable citizens there are in the country nowadays," he observed.

Stella nodded. "Ain't it the truth?" she answered. "But what're you doin' up here?"

"Am after you. Felt sort of responsible. Wanted to be sure you go home safe. Still want to. Who are your friends over the crest?"

"Nobody worth talking about. But I guess we'd better hurry some or they'll come pestering around." Stella touched her horse with the spur and he quivered his ears. "You from the East?" she asked.

Go Ahead laughed. "Discovered!" he exclaimed, gaily. "I thought my make-up was perfect and here a— shall we say a sixteen-year-old boy?—sees through it the first crack out of the box."

Stella dropped her head quickly in order to hide the gleam in her eyes. That morning for the first time in her life the fact that she was a woman had really been brought home to her (neither Barker's proposal nor Fair's warning, had done it before); and she was only too glad that this Eastern cousin of hers had not guessed her sex.

Her first real thought was that his ignorance gave her an opportunity herself unknown, to try him out and find out what sort of man he really was. The events of the morning had concentrated many Fair had told her and now deeply shaken her faith in the "boys" among whom she had been brought up; the scales had at least partly fallen and she had begun to see them as they really were. Natur-

ally, in her first spasm of disliking, she had begun to wonder whether all men were the same where women were concerned—whether, specifically, the particular man beside her was the same as them.

"Instantly, as was her wont, she decided to claim no kinship with this cousin of hers and to conceal her sex until she had found out for herself whether he—and the new world which he represented and into which she was going—was any better than the men and the old world from which she was about to depart.

To resolve all this in her mind and to think up an answer to his hinted question as to her age took her about three seconds. Then she looked up. "You might say sixteen if you've a mind to," she returned, laughingly. "And I didn't guess you were from the East from the way you acted up when you jumped in at the window this morning. By the way, what's your name? You haven't told me."

For a moment Go Ahead hesitated. He was traveling as George Morton, which, while it had the advantage of being his own name, was less conspicuous than his common appellation. He might easily tell this youngster that his name was George Morton. He opened his mouth to do so; then switched in mid-sentence. "My name's Morton," he said; "commonly called Go Ahead because I like to butt into things. But I'm not using that part of it these days, and when other folks are 'round I'd rather you'd call me—"

"Go-ey?" suggested Stella.

"Er—well, yes, if you like."

"All right. Now tell me what you did to those triplets I wished onto you at the ranch."

Go Ahead chuckled. "Didn't do a thing to them," he replied. "Just sicked 'em on to each other and came away and left them to fight it out. Haven't seen any list of casualties yet."

Stella turned her horse to the west, but she answered. She had glimpsed something ahead. Then— "Reckon there weren't any," she remarked, with the utmost carelessness. "Less'n perhaps it was Diego. It's most too far to be certain sure, but I'm guessing that Bill Wade and Jim Barker are with that bunch of Mexicans that just came over the crest there that we were heading for. And—Stella looked back over the course they had just traversed—"yes, there's Black Kennedy and his gang coming from behind us. We're between the two, and they're too many for us to fight. So I guess we'd better move along sort of pronto, if you don't mind."

"Don't mind a bit," Go Ahead had followed Stella's turn to the west long before he got a chance to answer, and the two horses were racing along the bottom of the dip at top speed. "You seen kind of popular 'round about these parts, Bob," he suggested.

"Yep! Am today, all of a sudden. Never was before. Found out why this morning, too. Oh, yes, I'm popular."

Go Ahead did not answer at once. He was studying the situation and considering its possibilities. He knew, and he was sure that the boy beside him knew, for all his flippancy, that it was one that called for considerable study. For the moment, indeed, he saw no way out.

(TO BE CONTINUED.)

Chinaman First to Put Out Dictionary

The first extended dictionary of the English language was published in 1755, representing the monumental labor of Samuel Johnson, who died December 12, 1784.

Doctor Johnson's dictionary, which occupied many years of his life, was the most remarkable work of its kind ever produced by a single person. Noah Webster's American dictionary was first published in 1825, and Worcester's English dictionary appeared in 1858.

The first dictionary compiler was Pa-Out-She, a scholarly gentleman of Cathay, who flourished about 1000 B. C. He perfected a standard dictionary of the Chinese language, the same containing about 40,000 characters.

One Julius Pollux compiled a Greek dictionary about A. D. 177, and previous to this date (about 100 B. C.) one Varro made up a Latin one. A polyglot dictionary in eight languages was compiled about 1500 by Calepius, a Venetian friar. Vauguis edited the first French dictionary, issued by the French academy in 1694. A Spanish one was issued in 1726, an Italian in 1729 and a Russian one in 1759.

Obtaining Crop Figures

The Department of Agriculture crop correspondents are asked each month the percentage of a normal crop that they expect. At the end of the season they report the yield per acre. Technically a normal crop is that which yield in the crop correspondents' minds at the time reports are made. The advantage of reports on the percentage of a normal crop is that any intentional or unintentional distortion of the truth is eliminated by comparing the condition reported on each date with what the same group of men reported on the same date in previous years.

Handy Man

In this changing age of machinery, it has been aptly put by a Manhattan epigrammatist, many hands do not make light work light. The weight of this heavy argument, he points out, lies in the fact that because of modern facilities there no longer is need for the purposeless handy man about the house or factory with his inconsequential and makeshift antics. In a word the walls no longer have just ears but ampers! Electricity is doing the work of 350,000,000 men without losing its temper, its force or its friends.

"Buttonholer Coming"

Mother had told Marjorie, age four, that when grandmother came she would sew some buttons on her dress and work some buttonholes.

A few days later when she was informed that her grandmother would arrive that day she said, "Oh, goodie, my button and buttonholer is coming."

CANNING STRING BEANS AND TOMATOES

(Prepared by the United States Department of Agriculture.)

Of all the garden vegetables, string beans and tomatoes are the favorites when it comes to canning a supply for winter use. They cannot be done in the same way. Because of their acidity, tomatoes may be canned by the water-bath method; but for string beans a steam pressure canner should be used. Like other nonacid vegetables, string beans should be processed at a temperature higher than 212 degrees Fahrenheit, and this is only possible under steam pressure. Either glass or tin containers may be used. String beans should always be packed boiling hot. That is, they are cooked for a few minutes, and then, while still boiling, packed into the jars, sealed, and processed the required length of time. This is sometimes called the "hot-pack" method. It is recommended by the bureau of home economics of the United States Department of Agriculture because the beans at the center of the container are quickly raised to the temperature required for processing, and the bacteria that cause spoilage are more likely to be killed. Also by the hot-pack method the step known as the "exhaust" is unnecessary.



Canning String Beans at Home in the Steam Pressure Canner.

These directions for canning string beans as well as most other common vegetables and fruits are given in Farmers' Bulletin 1471-F, "Canning Fruits and Vegetables at Home."

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 one teaspoonful of salt to each quart. Process immediately at ten pounds pressure, or 240 degrees Fahrenheit—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 rapidly.

Label all jars and cans with the name of the product and the date when canned, and any other information you wish. Keep them at room temperature for at least a week. If any show signs of spoilage, discard them and watch others of the same lot to be certain they are keeping. Store in a cool, dry, dark place.

VEAL BIRDS ARE OUT OF ORDINARY

Not Too Expensive and Prepared From Cutlets.

(Prepared by the United States Department of Agriculture.)

When you want to serve a meat that is a little out of the ordinary, but not too expensive, try veal birds. They can be prepared from cutlets, bouillon chops, chops from the lower end of the shoulder, and short cutlets from the lower leg. The meat is cut in strips about two inches wide and four inches long, the size of the pieces depending, of course, on the cut. Further information about veal "birds" is given by the bureau of home economics:

6 strips veal, 2 1/2 tsp. pepper
1/2 inch wide 1 onion, minced
6 strips bacon 1/2 cup chopped
1 1/2 cups stale bread crumbs
1 tsp. salt 1/2 lb. butter

Pound the strips of veal until evenly flattened but do not break the meat. Reserve the bacon for wrapping the birds and make a dressing of the ingredients as follows: Brown the celery and onion slightly in the butter, then mix the ingredients lightly with a fork. Put a spoonful of the dressing on each strip of veal, roll carefully and evenly, and bind with a slice of bacon held in place with a toothpick. Have ready a heavy iron skillet, brown the birds slowly on all sides, and then put into a casserole with some of the fat from the skillet. Cover and cook in a medium oven until tender, about three-quarters of an hour. Serve garnished with cream and with the meat juices unthickened. The small pieces left from the strips used for veal birds may be ground and used in meat cakes.

Give Kitchen Utensils Thought in Selection

Thrift in the choice, use, and care of kitchen utensils reduce this item of household expense to a considerable degree. The right utensil in good condition, when and where one wants it, saves time and trouble, enabling one to do quicker and better work. Unnecessary utensils should not be kept about the house.

Ease in handling cooking utensils depends on weight, balance, position of the lip, and the shape and material of the handle. Lips on both sides are convenient. If there is only one, it should be on the side that suits the user. An economical utensil is well made. Proper care and storage of utensils means longer and better service, says the United States Department of Agriculture.

Care of Heaters

There is danger of rust when a stove or furnace stands unused for some time. Pipes should be taken down in the spring, cleaned, and stored in a dry place. The doors should be left open to keep the interior dry. A lump of unslaked lime on the grate will collect the moisture and thus prevent rust, home economic specialists in the United States Department of Agriculture say. Leave the boiler of a steam or hot water heater filled with water up to the safety valve during the summer.

HOUSEHOLD HINTS

Make it a rule to serve the family green vegetables at least four times a week.

The gray-haired woman can usually try wear blues, blue-greens and grays very successfully.

Adding two tablespoonfuls of orange marmalade makes lemon sauce for cottage pudding extra good.

USE OSNABURG FOR HOME FURNISHINGS

Charming Fabric for Draperies and Upholstery.

(Prepared by the United States Department of Agriculture.)

"From field to fireside" might be the slogan that heralds the appearance of osnaburg as a home furnishing fabric of merit. Osnaburg, in the South, is known as the stuff cotton picking bags are made of—bags for gathering potatoes, work clothes. In its undyed state it is similar in color to unbleached muslin or linen. It is coarse and strongly woven, in different degrees of looseness, and with some irregularities of yarn. These very irregularities make it an artistic and charming fabric for draperies and upholstery and other home furnishings. Additional practical advantages of osnaburg are that it is inexpensive, easy to launder, easy to dye to match other furnishings, and made in desirable widths.

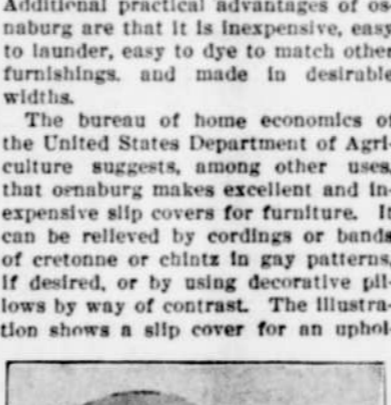
The bureau of home economics of the United States Department of Agriculture suggests, among other uses, that osnaburg makes excellent and inexpensive slip covers for furniture. It can be relieved by cordings or bands of cretonne or chintz in gay patterns, if desired, or by using decorative pillows by way of contrast. The illustration shows a slip cover for an upholstered chair.

Slip and Cushion of Osnaburg

stered chair, made with corded edges of cretonne, which give firmness and add color. The box-plated flounce is effective. The round pillow is made from the same cretonne as the corded edge, and other furnishings in the room where this chair is used have also trimmings of the cretonne. When necessary such a slip cover may be laundered.

A similar cover may be made for a davenport or box couch, for a window seat or a draped dressing table. Sometimes a trunk must be kept in a bedroom or hall, and an osnaburg slip cover will camouflage its presence attractively. Radiators may be concealed when not in use by osnaburg draperies plaited on a covered board which is fastened to the wall by brackets and is a handy shelf for books and magazines.

Osnaburg has body enough to be used for portieres at doorways. Its plainness makes it satisfactory for dust curtains or overdraperies at the window of a boy's or man's room.



Colloquial

"Yankee dime" is a slang term used in some sections of the United States particularly in the South, to denote a coin, just as "Dutch quarter" is used to mean a hug. In some sections "Quaker nickel" is employed in the same sense as "Yankee Dime."

Doesn't Look Its Age

Scientists at the University of California, after a geologic survey of Colorado, Utah and Arizona, claim the world is 75,000,000 years old.

The KITCHEN CABINET

We cannot make bargains for blisses, Nor catch them like fishes in nets. And sometimes the thing our life misses Helps more than the thing which it gets. For good itself is in pursuing, Nor gaining of great nor of small; But just in the doing and doing, As we would be done by, is all. —Alice Cary.

WHAT TO EAT

For a crisp and tender salad of cucumbers and lettuce there is nothing more appetizing than:

French Cream Dressing.—Mix one-half teaspoonful of salt, one-fourth teaspoonful of pepper, two tablespoonfuls of lemon juice, four tablespoonfuls of olive oil and three tablespoonfuls of cream; stir until well blended.

We are now enjoying the season when cool drinks and frozen dishes are most acceptable. Here is a drink that will delight the palate:

Fruit Punch.—Pour one cupful of hot tea infusion over one cupful of sugar, and as soon as the sugar is dissolved add three-fourths of a cupful of orange juice and one-third of a cupful of lemon juice. Strain into a punch bowl over a large piece of ice and just before serving add a pint bottle of ginger ale, one pint of lithia water, a few thin slices of orange and one dozen maraschino cherries.

Escalloped Stuffed Eggs.—Take hard-cooked eggs cut into halves, remove the yolks and mash with half the amount of deviled ham and enough melted butter to make of a consistency to shape. Refill the whites and form the remainder, if any, into a nest. Arrange the eggs and pour over one cupful of white sauce. Sprinkle with buttered crumbs and bake until the crumbs are brown. Serve hot.

Caramel Junket.—Heat two cupfuls of milk until lukewarm. Caramelize one-third of a cupful of sugar, add one-third of a cupful of boiling water and cook until the sirup is reduced to one-third cup. Cool, add the milk slowly to the sirup. Add the junket powder or liquid to the mixture with a few grains of salt and a teaspoonful of vanilla. Let stand in sherbet cups in a warm room until set. Serve chilled with whipped cream, sweetened and flavored and sprinkled with nuts.

Toasted Cheese Sandwiches.—A delicious accompaniment to creamed asparagus are these dainty little sandwiches, served for a supper or luncheon. Spread bread and cut into triangles, cover with any good cheese which has been mixed with cream to soften it for spreading. Put together two by two, and toast the sandwiches a golden brown in a hot oven or under the gas flame.

Seasonable Good Things

There is nothing more refreshing as a dessert or to be eaten with the main dish at dinner, than a well-made ice.

Raspberry and Currant Ice.—Make a sirup of four cupfuls of water and one and one-third cupfuls of sugar. Cook twenty minutes, then cool. Mash raspberries to make two-thirds of a cupful of juice strained through a cheesecloth. Mash the currants and measure one and one-third cupfuls, add to the sirup and freeze.

Grapefruit Sherbet.—Put one cupful of boiling water and three-fourths of a cupful of sugar in a saucepan. Bring to the boiling point and boil one minute. Cool, add two cupfuls of grapefruit juice, two tablespoonfuls of lemon juice and a few grains of salt. Freeze, using three parts of ice to one of salt.

Fruit Salad.—Cut one grapefruit and two oranges into sections and free from membrane. Skin and seed three-fourths of a cupful of white grapes and cut pecan meats into pieces (there should be one-third of a cupful). Mix ingredients and arrange on a bed of lettuce; pour over the following dressing: Mix four tablespoonfuls of olive oil with one tablespoonful of grapefruit juice and one-half teaspoonful of vinegar, one-half teaspoonful of salt, one-fourth teaspoonful of powdered sugar and a dash of cayenne.

Strawberry Ice.—Wash and hull one quart of strawberries, cover with one cupful of sugar and let stand two hours. Mash and squeeze through a double cheesecloth. To this juice add one cupful of water, lemon juice to taste. Freeze as usual.

Tomato Baskets With Peas.—Cut uniform-sized tomatoes into shape of baskets, leaving stem ends on top of handle. Fill with cooked green peas moistened with French dressing. Serve on lettuce leaves.

Italian Stew.—Take one pound of mutton or lamb, three cupfuls of squash cut into cubes, one and one-half cupfuls of olive oil, two cupfuls of tomato sauce and two tablespoonfuls of chopped onion. Cut the meat into cubes and brown with the onion, add the tomato and squash, cover and cook slowly for thirty-five minutes or until the meat is done. Add salt and pepper to taste.

Nellie Maxwell

Name "Dark Continent"

Credited to Stanley

Africa is called the "Dark Continent" on account of the fact that it was for many years an unexplored region. Henry M. Stanley, who knew more about Africa than anyone else, traversed its darkest part, and told the story of his travels under the title, "In Darkest Africa." Stanley's white aides, Surgeon Thomas Parkie and Lieut. William Bonny, both published books in England after their return home, and others returned with them. So it is untrue that Stanley's white aides perished as claimed by A. Aloysius Smith, alias "Trader Horn." Leopold, king of the Belgians, financed the expedition for the relief of Emin Pasha and the exploration of the Congo. That is why the territory came under the Belgian flag.

The smile "Dark as Egypt" may relate to the fact that the Egyptians were superstitious, and as people who were continually seeking omens, they avoided work on certain days.—Literary Digest.

Selfish Lives

Bishop William Lawrence of Massachusetts has retired voluntarily after 34 years of splendid service, on the ground that:

"Old men should give way in order that younger ones may have full opportunity of authority."

Bishop Lawrence's life has been one of self-sacrifice, and he has always hated selfish lives. In a recent Y. M. C. A. address he said:

"Some of our millionaires in their success talks preach an abominable philosophy. Only the other day a millionaire said to a high school graduating class:

"In this race for success lemme tell ye, young men, it ain't enough to know how to push yourself along—no siree! Y' gotta know how to push the other fellow out o' the way."

Delving Into the Past

Evidence of the antiquity of man, from the caves of Europe and the deserts of the Near East, will be collected this year by an expedition of the Field Museum of Natural History of Chicago, headed by Henry Field, anthropologist. From the caves and anthropological sites of France, Spain, Germany, Austria, Hungary and Czechoslovakia, Yugo-Slavia, Switzerland and Belgium there will be brought specimens and artifacts, together with notes, sketches and plaster casts to be used in exhibits in the Field museum's proposed hall of prehistoric man. Mr. Field will also visit the north Arabian desert and the excavations at Kish in Mesopotamia.

Good Reason

He—So you've been in Egypt; did you see the pyramids?

She—Well, I should say I did; I climbed to the top of one and drove a golf ball off.

He—You don't say! How far did it go?

She—Why I don't know.

He—How fast did it go?

She—Why, how should I know?

He—Oh, I see; you wanted to find out how long it would take to reach the ground.

She—Certainly not—don't be silly.

He—But why did you do it, then?

She—What! Didn't you see a picture of me doing it in last Sunday's paper?

Unusual Duty

It is not often that a fire department is engaged and paid for burning a building, but this was the case at Fryeburg, Maine, when the department supervised the burning of an old building owned by Mrs. Harriet B. Creighton. The building had fallen into decay and was unsightly as well as a menace.

Unmusical

"Are you fond of music?"

"Not very," confessed Senator Sorghum. "I never yet saw a brass band or an orchestra that wouldn't play as energetically for one side of an argument as it would for the other."—Washington Star.

Experienced

Wife—I won't stay, dear. I just want to drop in to see Mae for a minute.

Hubby—Fine. I'll have time to read this book.

Gifts

He—Will your father give anything toward our new home?

She—He said he'd give you the gate.

Budding Diplomat

Mother—What is it now?

Bobby—If I don't ask for any, will you give me some cake?

Playing Their Parts

"How is that new crime play?"

"Flere. Even the actors murder their parts."

Spoiling Paper

"He's a waste-paper manufacturer?"

"Yes, he writes plays!"

What men get the statues? Only those who have served their fellow men.

More people would take vacations if they only knew what to do when they take one.

If the evening is long and gapey, set the clock an hour ahead.

LAUNDRESS BENEFITED

By Taking Lydia E. Pinkham's Vegetable Compound

Nashville, Tenn.—"I cannot say too much in favor of the medicine, I was in a run-down condition. I worked in a laundry but my health got so bad that I had to give up work. I got a bottle of Lydia E. Pinkham's Vegetable Compound and began taking it and every time I feel run-down I get another bottle. It is an excellent tonic and I am willing to tell others about it. People take me to be much younger than I am."—Mrs. HANNA BOONSTEIN, 406 Second Ave. South, Nashville, Tennessee.

Enough Said

Mrs. Pryor—And do you think the Jones are modern in the strictest sense?

Mrs. Gayer—Goodness a gracious, no! Why, they are living within their income, my dear.—New Bedford Standard.



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Broad-Minded Preacher

Declining a fixed salary for the coming year, Rev. Edwin J. Radcliffe of Bloomsburg, Pa., proposed to his congregation that he receive such salary as is contributed in envelopes provided for that purpose, without names of the givers. The congregation accepted his proposal. The minister said he believed that a pastor should share in the adversity or prosperity of his people, and that his compensation should depend on his worth to the individual members of the church.—Exchange.

CONSTIPATION RELIEVED

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