



CHAPTER VII—Continued

While the foremost bandits halted Wade and Barker came hurrying up. Wade's head was bowed up and he sat in his saddle with very apparent difficulty. Go Ahead would have judged from this appearance that Diego's bullet had done some execution. Parker showed no sign of injury, but he was a little behind Wade in reaching the crest because he had halted at the very last moment to get a better shot at Go Ahead. Had Barker preceded Wade by even a moment Go Ahead's story would probably have ended then and there, for Barker would have paused to investigate. But Wade, burning with fever, and maddened by pain, stopped for nothing. His eye caught sight of Stella's horse, which was still running, northward, and with a yell he raced after it, blindly certain that Go Ahead and Stella had reached the end of the valley or had turned off into some intermediate gap that was invisible from where he stood.

His men followed him, and when Barker reached the crest he supposed that Wade had gone as he had for some good reason. So he followed. And for some moments the crest seemed deserted.

Not for long, however. Scarcely had the mass of bandits reached the bottom of the draw when one of the laggards that inevitably adhere to any group of riders, and indeed to any group of men, came up the slope, crossed the crest and started downhill with every manifestation of hurry except speed. His eyes, fixed on his companions below, whose eyes in turn were fixed ahead, watching for traces of the fugitives, passed entirely over the ground close to his horse's hoofs and took no note whatever of a particular clump of tall grass a few feet wide that grew half a dozen paces to his left. He did not even look at it when his horse suddenly shied away from it. "Git up," he rasped, shaking his reins. "Dang you, git up!"

The horse obeyed, and the instant he did so the bunch of grass flew to one side, revealing Go Ahead's face, and the sand stretching from it erupted. A Go Ahead sprang from it, ran a few feet forward and vaulted to the horse's scrappers, behind his rider.

The first thing the man knew was when, coincident with the shock, he felt a pistol jabbed into his ribs and heard Go Ahead's order, calm but with deadly emphasis, "Get back across the crest, quick, if you want to live."

The man did want to live, and he obeyed instantly. Few men would have hesitated to do so under the circumstances. His horse, reined deep and hard, swung round and almost vaulted over the crest in half a dozen convulsive bounds, stopping only when he squarely struck the horse of a second laggard who was toiling up the slope, and sent its rider flying from the saddle.

Before Go Ahead's bandit could recover from the shock he felt himself tossed to the ground to join his fallen companion. An instant later both men, struggling upward, found themselves staring into Go Ahead's revolver. "Hands up, boys," said Go Ahead, blandly.

The two men obeyed promptly; there was nothing else that they could do. As they lifted their hands Go Ahead whistled and a moment later Stella came flying over the crest, gun in hand.

When she saw the two prisoners she whistled, too, then put up her pistol, an begun to dust the penetrating sand out of her clothes. "Well, for the love of Mike," she demanded, "were you born lucky or did you learn it in a correspondence school?"

Go Ahead grinned. "Both, I guess," he answered. "I thought I had one horse, but I didn't really hope for two. Just collect these claps' guns, will you, boys?"

Stella obeyed, willingly enough. She had seen the men's eyes quicken with recognition, and she wanted above all things to prevent their saying anything that would betray who she was. As she approached, she frowned at the two and shook her head slightly; then, an instant later as she took their guns, she muttered both a plea and a command: "Keep your mouths shut, and I'll help you." Then she went over and caught the still trembling horse that had been ridden by the second bandit.

Meanwhile Go Ahead was gesturing to the men. "Fill the trail you came by, boys," he ordered. "Go straight, I'll be right behind you in a minute."

The men faced about and started for the rear. As soon as they turned Go Ahead rose cautiously to the crest mounting it till he could just see over it and scan the expanse of the valley.

Then he came back. "Your horse all right, Bob?" he asked.

Stella nodded. "Reckon so," she said. "He's shaken, but he can travel, I guess. See anything of the boys when you looked?"

"Not a thing. They've clean disappeared; turned off at the north end of the valley, probably. Let's go while the going is good."

A few bounds of the horses brought them close to the backs of the two prisoners, who were industriously plodding away. "Now, boys," said Go Ahead, "we've got a long walk before us, but I'll be as easy on you as I can. And the quicker you walk the sooner it'll be over and done with."

MAKE CROQUETTES FOR COMPANY USE

Handy to Have in Store When Original Plans Fail.

(Prepared by the United States Department of Agriculture.)

The emergency shelf always has—or should have—a can or two of salmon in reserve. Then one is never at a loss if unexpected company appears, or if the grocery order is delayed, or any other familiar household situation prevents the original plans for dinner from being carried out. Canned salmon can be used in different ways, according to the other materials one has on hand, the time available, and so on. One of the best dinners you can produce with a can of salmon as a basis centers around a plate of croquettes. The method of making them is given by the bureau of home economics:

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| 2 cups canned salmon | 1 egg and 1 tbs. cold water |
| 1 cup milk | 1 tbs. chopped parsley |
| 2 tbs. butter | 1 tbs. lemon juice |
| 1/2 cup dried sifted bread crumbs | 1/2 tsp. salt |
| 1 tbs. flour | |

Prepare a cream sauce of the butter, flour, and milk and let it cool. Drain the salmon, remove the small particles of bone, and break the fish into small pieces. Mix the cream sauce, fish, lemon juice, parsley, bread crumbs, and salt. Form the mixture into croquettes. Dip into the beaten egg which has been well mixed with the water. Roll in very finely sifted bread crumbs and place on a pan or board. Let stand for an hour or longer for the egg coating to dry. Heat in an iron kettle any desired fat until hot enough to brown a bread crumb in 40 seconds. Then carefully place the croquettes in a wire basket, lower them slowly into the fat, and cook until a golden brown. As the croquettes are removed put them on a paper to absorb the excess fat and keep warm in the oven until all are prepared. Serve with a garnish of parsley.

Raspberry Flummery Is Delicate and Wholesome

Flummery is an old-fashioned dessert made of fruit juice thickened with cornstarch or farina. It is served cold, with plain or whipped cream, and is delicate and wholesome. Raspberries and blackberries and other fruits with seeds which become prominent when the fruit is cooked may be enjoyed in flummery. "Rote grutze," or red grains, is the German name for raspberry flummery. The same general proportions may be used with any berry juice, but the amount of lemon may need to be increased or decreased according to the acidity of the berries.

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| 2 cups of raspberry juice from canned | 4 tbs. cornstarch |
| 1/2 cup sugar (if juice is unsweetened) | 1/2 cup sugar (if juice is unsweetened) |
| 1 tbs. farina or 1/2 tsp. salt | 1/2 tsp. salt |
| 1/2 tsp. lemon juice | 1/2 tsp. lemon juice |
- Heat the raspberry juice. Mix the sugar and farina or cornstarch and the salt, and add to the raspberry juice. Cook in a double boiler for fifteen or twenty minutes, or until the mixture thickens and the raw, starchy taste disappears.

NO UNNECESSARY STEP TAKEN WITH MEALS



Two-Way or Pass Closet Compactly Arranged With Reference to Dish Washing Closet.

(Prepared by the United States Department of Agriculture.)

If you have a two-way dish closet in the connecting wall between the kitchen and dining room, preferably where that partition joins the outside wall of the house, it is possible to place the sink at right angles to this pass closet and continuous with it, along the outer wall, with a window directly above for light and ventilation. This arrangement is especially good when the dining room wall is at the left of the sink, but it can be reversed in homes with the opposite floor plan.

Used dishes and silver are passed through from the dining room directly to the sink. After they have been washed they are put into the closet at once ready to be taken out on the dining room side. Not an unnecessary step is then taken in serving or clearing away meals. It is wise to keep within the compact limits of these centers any small tools used at the sink, and also cooking utensils that are filled with water before they are put on the stove or dining table. The double boiler, tea kettle and water

AROUND THE HOUSE

If you are short, avoid large hats.

Beat sour milk with a drier egg beater before using it for cooking.

Soft bread crumbs give a better color and thinner crust to croquettes than dried crumbs.

Plan the dessert to fit the meal—a light dessert after a heavy meal and a rich dessert after a light one.

ENJOYMENT AND PROFIT IN ROSES

Florida Woman Makes Income From Flowers.

(Prepared by the United States Department of Agriculture.)

Although Mrs. S. F. Poole of Winter Haven, Polk county, Fla., considers her rose garden partly as a commercial venture, she gets a great deal of personal enjoyment out of its masses of lovely color and its characteristic fragrance. She planned her garden under the guidance of the county home demonstration agent, and is now able to make a good side income by selling both cut flowers and plants or cuttings.

The varieties of tea and hybrid roses suitable for planting in such a garden as this depend somewhat on the location and climate. As far north as Iowa, varieties that will do



There is Nothing Lovelier Than a Rose Garden.

well, according to the United States Department of Agriculture, are: for pink blooms, Radiance Killarney, Mrs. Wakenfield, Christie Miller, La Tosca; for white, Kaiserine Augusta Victoria, white Killarney, Cochet; for red, Red Radiance, Gruss an Teplitz; for yellow, Marie Van Houtte, and for copper, Mrs. A. R. Waddell. Information on the planting and management of a rose garden may be obtained by writing to the department.

Homemade Confections

Occasionally it happens that a jelly is too stiff or "tough" for the housekeeper to be proud of, for table use. As a confection, cut up in blocks and dipped in the sweet chocolate that comes for the purpose, the unsatisfactory jelly is more than redeemed, suggests the United States Department of Agriculture. Figs, dates, raisins, nuts and marshmallows can also be dipped in chocolate to make wholesome confections for the children. Sweets of this kind are especially good as surprises in the monotonous school lunch box.

THE KITCHEN CABINET

(By 1928, Western Newspaper Union.)

Every step mankind has taken has been Spirit led. Every new discovery has been God's revelation of Himself. With every new blade of light man comes nearer to the central power over the world—Anon.

ECONOMICAL DISHES

As meat is our most expensive item in the dinner menu, we like to serve as wholesome and appetizing food as possible within the limit of our budget for food. Here is a good dish worth trying:

Shepherd's Pie.—Take any bits of leftover meat, lamb, beef, pork or mutton, cut into neat pieces. Fry one onion, chopped fine, in butter, add some pepper finely minced for flavor, season with salt and pepper and cook five minutes. Cover with broth and simmer fifteen minutes; add a little French mustard, put the hash into a deep dish and cover with mashed potato, set in the oven, brown lightly and serve.

Cataline Hamburger.—Take one pound of chopped beef, seasoned and formed into cakes. Fry in butter and when cooked remove to a hot platter. Put one chopped onion in the saucepan, two chopped green peppers and let them fry in the fat, add one to mato chopped, cook five minutes and stir in a little French mustard; pour over the steaks and serve.

The cheaper cuts of meat, if properly cooked, are more flavorful and nutritious than chops, steaks or legs of lamb. Doctor McCollum says there is no more reason for buying steaks, chops and ham than there is for investing in summer furs. In both cases we do it because it is the custom.

A small amount of meat, such as a good cut from the shoulder, will, if browned and cooked with vegetables, make a most satisfactory meal. It is well known that the coarser and cheaper cuts of meat are more rich in extracts than those of muscle meat so much used, such as chops, steaks and tenderloins. Long slow cooking will soften the tough fiber of meat and result in a good-flavored dish.

First of all the housewife should acquaint herself on food values, then exercise her great American right of independence and buy such food as she can afford to feed her family in the best possible way. Of all classes of people the housemother and cook should use wisdom in her food selection and not buy something which cooks quickly or food that is too expensive for her purse.

If less money were paid for expensive cuts of meat there would be more to buy milk, fruits and fresh vegetables.

In many cases the use of steaks and chops are found in families where little thought is given to the food; it is easier to cook a steak than to get a pot roast ready and see that it is properly cooked.

Here Are a Few Cakes.

At times when eggs are not plentiful one likes a cake that does not call for them; the following is one you will like:

Novelty Cake.—Take one-half cupful of shortening, cream it with one cupful of sugar. Mix and sift two cupfuls of flour with four teaspoonfuls of baking powder, one-half teaspoonful of salt, one teaspoonful of cinnamon, one-half teaspoonful of cloves, and the dry mixture alternately with one cupful of water, beat well and add one cupful of floured raisins. Bake in a well-greased loaf pan for an hour.

White Cake.—Cream one-half cupful of shortening and one and one-half cupfuls of sugar. Mix and sift two cupfuls of flour with three teaspoonfuls of baking powder, add the flour mixture alternately with one-half cupful of milk to the creamed butter and sugar. Beat the whites of six eggs until stiff, adding a fourth of a teaspoonful of cream of tartar, flavor with almond and fold into the cake mixture. Bake forty-five minutes in a hot oven.

Golden Cake.—Cream one-half cupful of shortening and one cupful of sugar together, add five beaten egg yolks. Mix and sift one and three-fourths cupfuls of flour with three teaspoonfuls of baking powder, one-half teaspoonful of salt, and one-half teaspoonful of cloves, add to the first mixture alternately with one-half cupful of milk. Beat well and bake in a square tin in a hot oven for fifteen minutes, then bake slower for thirty minutes longer.

Coffee Cake.—Cream one-half cupful of shortening and one cupful of sugar until well blended, add two beaten eggs. Mix and sift one and three-fourths cupfuls of flour with two teaspoonfuls of baking powder, one-fourth teaspoonful of salt, and add alternately to the butter and sugar one-half cupful of coffee infusion, beat well and add one-half cupful of floured raisins cut into small pieces or one-half cupful of nuts.

A delicious filling or frosting for any cake is one cupful of sour cream, one cupful each of sugar and finely broken nut meats. Boil until waxy, beat until cool before putting on cake.

Nellie Maxwell

Heredity

The man who believes there is as much exercise in cutting the grass as there is in playing golf has a son who thinks there is as much exercise in running to the store as there is in chasing an outfield fly.—St. Louis Post-Dispatch.

First of Large Band

Fred Ott has been called the first motion picture actor since he appeared in the first picture Mr. Edison took when he was experimenting in 1890.

German Soldiers Put Wild Boars to Rest

Detachments of the German army stationed in Thuringia were recently called into action against an unusual enemy. They were sent into the neighborhood of Elchfeld, in the Thuringian forest, not to put down an insurrection but to eradicate hundreds of wild boars.

On the whole, the wild boar is an uncommon occurrence in German forests. Once he gets a chance to gain a foothold, however, he multiplies rapidly. Breeds of 24 are known.

Near Elchfeld, where the Thuringian forest is skirted by mountains along its northwest boundary, the wild boar became a veritable plague. Efforts of the farmers to rid themselves of it proved unavailing. They appealed to the district commander of the reichswehr, or federal army, who, to the joy of the troops, permitted them to break the monotony of their military life by going on a hunt for wild boars. The casualties were all on the side of the enemy.

Kings Collect Coins

That kings are collectors of rare coins has been revealed in connection with work done by the king of Italy in publishing a series of books on the coins of Italy. His personal collection of 100,000 specimens is the largest in the world. King George of England also has a large collection, and other rulers are said to have taken a keen interest in the subject.

Cute in a Baby—Awful at Three—and it's Dangerous

by Ruth Brittain



Thumb sucking does look sweet in a baby, but it is disgusting in the three-year-old and sometimes it hangs on until fifteen or sixteen! The habit may cause an ill-formed mouth or induce adenoids; and it always interferes with digestion. Plugging the sleeve over the hand; attaching mittens, or putting on cardboard cuffs, which prevent bending the arms at the elbows, are some of the ways to stop the habit.

Another bad habit—irregularity in bowel action—is responsible for weak bowels and constipation in babies. Give the tiny bowels an opportunity to act at regular periods each day. If they don't act at first, a little Fletcher's Castoria will soon regulate them. Every mother should keep a bottle of it handy to use in case of colic, cholera, diarrhea, gas on stomach and bowels, constipation, loss of sleep, or when baby is cross and feverish. Its gentle influence over baby's system enables him to get full nourishment from his food, helps him gain, strengthens his bowels.

Castoria is purely vegetable and harmless—the recipe is on the wrapper. Physicians have prescribed it for over 30 years. With each package, you get a valuable book on Motherhood. Look for Chas. H. Fletcher's signature on the wrapper so you'll get the genuine.

World Trip in Submarine

A Dutch scholar has just completed a submarine trip around the world. At some places he was able to detect with comparative ease one of the phenomena known to scientists for some time, the difference in weight of the same objects at various points on the globe. This was done with instruments so delicate that they could not function accurately on board an above-water vessel, due to the motion. The difference in weight is believed to be caused by variations in the density of strata composing the crust of the earth.

Long Auto Tow

Dr. Eugene W. Fisk of Santa Fe, N. M., claims the long-distance record for being towed. Doctor Fisk found, when he was ready to return from a trip to a far-distant farmhouse, that the generator of his car was burned out. A two-ton truck came to his rescue and towed him 77 miles from La Ventana to Albuquerque, over the most hazardous of mountain roads. The trip took five hours. The tow rope broke once and the truck went on some miles before the driver discovered he had lost his trailer.

Hall to Be Memorial

Out of the sand along its seashore, Atlantic City is building the world's largest convention hall. When it is completed the hall will be large enough to hold the entire population of Atlantic City—well over 50,000 persons—and leave room for a three-ring circus and a national bathing beauty contest besides. The huge structure will stand as an unnamed memorial to Mayor Edward L. Bader, who conceived the plan but whose death last January prevented him from seeing his dream take the form of reality.

One can be a "free thinker" without being a free talker.



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Many City Families Work

A survey of 25,000 families in Chicago shows the average number in a family to be fewer than five. In two-fifths of Chicago families the wife, or children, or both, are wage-earners. An interesting fact is that the number of children in divorced homes and the number living in lodging houses and hotels is very small. It takes parents twenty-four years to rear a four-child family. During seven years of this time one child is cared for; during another seven years, two children; during six years, three children, and during the last four years, four children. Best of all, there is nothing more worth while if the children are brought up right.—Capper's Weekly.

Fed Up

"Who was it that said he would rather make the songs than the laws of his country?"

"Dunno; but I'd like to make the laws for the people who make the songs we hear nowadays."—London Answers.

Not "Whole" but "Wholly"

"She seems to think she's the whole thing."

"Yes, but she's wholly mistaken."

"AS NECESSARY AS BREAD"

Mrs. Skahan's Opinion of Pinkham's Compound



Saugus Centre, Mass.—"I have taken 10 bottles of Lydia E. Pinkham's Compound, and would not more be without a bottle in the house than I would be without bread. It has made a new woman of me. I used to be so cross with my husband when I was suffering that I didn't know how he stood me. Now I am cheerful and strong and feel younger than I did ten years ago when my troubles began."—JOHN C. ALLEN, 20 Emory St., Saugus Centre, Mass.

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