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Hanford's Balsam of Myrrh
Since 1846 Has Healed Wounds and Sores on Man and Beast.
Money back for true bottle if not satisfied. All Dealers.

Old Timepiece Still

Record Passing Hours
Six thousand eight hundred and ninety years of ticking! That's the record established by the contents of four drawers in the wardrobe department of the Paramount studios at Hollywood.

These drawers are given over to ancient watches which are used in the making of pictures. They have been gathered from all parts of the nation during the past 15 years.

There are 121 of these antiques and all are in perfect working order.

Of men's watches there are 43 silver and 20 gold ones. These are augmented by 42 silver and 16 gold watches for women. The men's collection contains one one hundred fifty years old, six one hundred years old, 17 made more than seventy-five years ago, 21 which are sixty years old and 18 used for forty-five years or more.

The two one-hundred-fifty-year-old watches are the prizes of the collection. One is a Swiss chateaufort watch worn at the belt.

Vast Quantities of

Water Under Earth

The quantity of water underground, beneath the crust of the earth's surface is nearly one-third the total volume of the oceanic waters, according to estimates of Dr. Chester A. Reed, of the American Museum of Natural History, New York, who has just completed investigations of buried rivers and caves. The earth's ground water extends to great depths, perhaps six miles, and has been accumulating for countless ages. This great mass of water percolates slowly through the porous and jointed rocks to form great systems of underground drainage, creating such beauty spots as Mammoth cave in Kentucky and the Endless caverns in Virginia. In the limestone regions, where so many of these unfamiliar streams are found, the formations of huge stalactites, stalagmites, columns, and stony curtains in the cavernous depths remind one of the artistic handwork of ancient artisans on the Renaissance palaces.

Woman Howe Admires

I am specially admiring another woman. She married a half-worthless sort of fellow, and not much was expected of her, as she came from a shiftless family and shiftless neighborhood. But she is surprising, every one. Her new kin, at first suspicious, are acclaiming her. Her half-worthless husband not only loves her, but she is making a man of him. She is the reigning sensation in the little town where she lives, she is so adorable, sensible, womanly and worthy. Her name is Lizzy. I have heard so much about her that I should rather see Lizzy than Ethel Barrymore.—E. W. Howe's Monthly.

Tribute Not Heavy

The republic of Andorra has just paid its annual tribute of 1,400 francs (about \$56) to its two "co-princes," the president of France and the bishop of Urgel, Spain. For 649 years Andorra has paid tribute and enjoyed undisturbed sovereignty in its mountain valley. It became a republic in 1808. Andorra claims about 5,200 inhabitants.

The Real Thing

"Something mannish in a hat, please."
"Here's the very thing!"
"But it isn't mannish enough."
"But that's a man's hat, madam."—Philadelphia Inquirer.

In a Pinch, Use

ALLEN'S FOOT-EASE

For Tired Feet Can't Be Beat
At night when your feet are tired, sore and swollen from much walking or dancing, sprinkle two Allen's Foot-Ease powders in the foot-bath, gently rub the sore and inflamed parts and relief is like magic. Shake Allen's Foot-Ease into your shoes in the morning and walk all day in comfort. It takes the friction from the shoe. For FREE Sample Address, ALLEN'S FOOT-EASE, Dr. R. W. E.

Real Money Saving. Guaranteed. Rubber Apron, 50c. Jar, 50c. Holder, 40c. All for \$1.00. In SPECIALTY CO., Box 114, Minneapolis, Minn.

RICH MAN'S CORN HARVESTER
Proven machine for harvesting corn. Write for details. Free literature. Address: R. H. H. Co., 1000 N. 1st St., Minneapolis, Minn.



CHAPTER VII—Continued

Go Ahead glanced at the angry youngster and laughed delightedly. "I beg your pardon, Bob," he said. "I hadn't the least intention of offending you or her. I was only thinking how much she'd lost."

"Humph. Ever think how much she's had?" Stella's anger was fading but it was not yet gone.

"Eh? . . . By George, that's an idea. No, I hadn't thought of that. Now that you suggest it, I guess she's had a lot of things that a lot of girls would give a lot to have had. I don't doubt that she's enjoyed her life. She must have enjoyed it if she didn't hate it."

"What do you mean?"

"Well, she's led a boy's life, as you said. Some girls like that just as much as boys do. But those that don't like it usually hate it, especially when they begin to be grown up. Stella's eighteen, isn't she?"

"Maybe."

"Well, we're all Father Adam's children when we're young, boys and girls alike. We all like to run and shout and kick our legs. But after a while we begin to change, and part of us discover that there's Eve's daughters. Then they want another life, unless, as I say, they're really boys at heart. Then they love it. If Stella does—"

"She does—"

"That's what I understood. That's why I said 'poor child.' You see, Bob, we can't stay eighteen or twenty-one forever. We grow up, and these men girls have a dreadful time when they have to shift their views. I guess Adam was a hunter and a farmer all his life, and his sons take after him. But I'll bet that Eve got mighty tired of the hunting game sooner or later and longed for a home where she could bring up little Cain and Abel; and her daughters sooner or later take after her—thank God."

"I don't know what your driving at," Stella's tones were cold.

"No? I thought you would. Stella will get tired of the life she's leading. Probably she'll realize all in a minute that she's sick to death of it and that she wants to lead a real girl's life. And then, when she tries to lead it, she's very likely to discover that she isn't fitted for it. She won't want to go back to the old life and she won't be satisfied with the new one. Of course, it might be different if she met some one whom she loved and who really loved her—like you—"

"Like me!" An emotion that might have been rage shook Stella from head to foot. "Me love Stella Fair? Me! You—you—Oh!—But she choked and became inarticulate.

"Good Heavens!" Go Ahead stared in utter astonishment. "What the devil! Look here, old man, you must have misunderstood me. Forget it; I'm liable to shoot off my mouth too much when I get somebody at my mercy." Go Ahead reached out his arm, as a touch of his bridle sent his horse crashing against Stella's and passed it over her shoulders. "There, there, boy. Don't hold it against me, whatever it was. I like you. I never met a boy I liked so much at such short acquaintance." With a final pat he started to withdraw his arm.

But Stella went with it. Instinctively she swayed toward him, turning to her saddle as he did so, buried her hot face on his shoulder, and burst into a storm of sobs.

Luckily the horses moved together for a few strides, then drew apart very slowly, giving Stella time to regain her seat. Go Ahead let her go smilingly.

"You poor kid," he said. "You've had a dreadful day, haven't you?"

Stella straightened up like a steel spring that had been bent.

"Dreadful?" she cried. "What do you mean? This has been the most wonderful day in all my life." Unmistakably she meant it.

Go Ahead gasped. He did not understand. Even if he had had the key he might not have understood. But he did understand that the boy was hysterical and needed to be quieted down.

So he shifted his ground. "Well," he asked, "aren't you going to tell me any more about Stella?"

Stella told. But what she told was not what she would have told ten minutes before. Her mood had shifted utterly. No longer did she try to shock Go Ahead by tales of Stella's roughness, nor to astonish him by magnifying her courage and skill. Instead she raked her brain to recall things that brought out the feminine side of her character.

And Go Ahead ate up all she said. "Eh? got a mighty loyal friend in you, Bob," he said at last. "I like what you've told me. And I like the way you've told it. Now tell me something about yourself. You've left the band for good and all, haven't you?"

"Well, what are you going to do?"

Stella had been wondering at the back of her head about that very thing. Already she had made up her mind that Go Ahead was altogether different from any other man she had ever known and that she would go East with him. Sooner or later, too, she would of course confess her identity. But she was not quite ready to do this yet; for a time at least she wanted to keep her secret—her vivid imagination conjuring up many possibilities that would be exciting and

would open the way to no end of fun. So she countered.

"Humph!" she answered. "I haven't made up my mind, quite. Where're you heading for now? This is the way to Lovoville."

"That's what I figured it out to be. I'm going to take my prisoners in and turn them over to the sheriff."

"What! Why! Good gracious!" Stella swore her big oath. "Don't you know that Barker's the sheriff and that he's the man you—"

Go Ahead's eyes twinkled. "Sure I know it," he answered. "And I'm having a lot of fun trying to imagine what he'll look like when I turn his own men over to him."

Stella nearly shouted with glee. "Ohhh!" she cried. "Won't it be great to see his face?"

Go Ahead turned in his saddle and regarded the girl gravely. "I hadn't exactly calculated on taking you with me," he said. "I'm told that there's a good place called Bridger's in Lovoville where you might wait for me—"

Instantly Stella exploded in the language that she had heard about on all her life, and demanded furiously.



With a Final Pat He Started to Withdraw His Arm.

"I want to know what you've seen me do today to make you think that I'm that sort of a four-flusher?"

"I don't—"

"Yes, you do! And I want to know why. I want to know quick, too."

Go Ahead threw up his hands. "I apologize," he said humbly. "You're true blue and all right, Bob. I never doubted it for a minute. I just felt somehow that I oughtn't to let a kid like you risk himself, especially when the cards were stacked against him. Forgiveness." He held out his hand. Willingly Stella grasped it. Tears, theretofore practically unknown to her, welled to her eyes, and she strove desperately to wink them back. "I couldn't stand having you think I was a da-da-d-d coward," she gulped.

Go Ahead's own eyes were a little misty. "You needn't ever worry about that, Bob," he said. "Coward would be the very last thing I'd ever think of calling you. Here,—impulsively he burst out with what he had intended especially to keep secret—"I'll tell you something. I'm a cousin of Stella Fair's, and I'm over here to take her East with me. But I've got to get her away from Robbers' Roost—or wait till Fair sends her to me at Bridger's!"

"Bridger's?" This was Green's plan. Stella knew nothing of it.

"Yes, I don't know how long I'll all take—no, long, I guess. And I'll be mighty glad if you could stick around till I get her and then go East with me and her. You—you'll be a big man some day if you'll come."

Stella bowed her head over her horse's neck. "No," she murmured. "I'll never be a big man. But I'll stick around till you're ready, all the same."

(TO BE CONTINUED.)

"Blue-Blooded" People Favorites of Fortune

There is, of course, no "blue blood," but the term, generally used in a complimentary sense as denoting gentle birth, does really hark back to color origin. Not of blood, though. The reference is to the color of the veins. Families who through several generations possessed sufficient wealth to enable them to escape manual work and through the latter the veins showed blue. That would be especially apparent in the hands and forearms. The skins of those who, unblest with wealth, had to work became hard, and the veins were hardly discernable.

Thus, although "blue-veined" or "fine-skinned" would have been more correct, the term "blue-blooded" came into use to denote the aristocracy, and it would seem, from old writings, that it was the popular belief that the term expressed the literal fact.—Kansas City Times.

Warning to Youth

A sensual and intemperate youth hands over a worn-out body to old age.—Cleon



The KITCHEN CABINET
(© 1928, Western Newspaper Union.)
Amid the clamor of the street
The fancy often fills
With far off thoughts: I live again
Among the streams and hills.
—William A. Dunn.

COMMON GOOD THINGS

Who is there who does not enjoy a slice of well-baked ham? To be enjoyed it should be tender and of fine flavor.

Hot Roast Ham, Cider Sauce.—Soak ham in cold water, scrape and scrub well, then put into a kettle with one-half cupful each of chopped onion, carrot, two sprigs of parsley and four cloves. Cover with cold water, bring to the boiling point and simmer for three hours, or until tender. The last hour of cooking add one quart of cider. Allow the ham to cool in the liquor. Remove the skin, stick with cloves and rub with brown sugar and mustard, then bake one hour in a hot oven.

Cider Sauce.—Melt three tablespoonfuls of butter, add four of flour and two cupfuls of the ham liquor. Bring to the boiling point, add four tablespoonfuls of cider and a dash of pepper.

Dinner Rolls.—To one and one-half cupfuls of scalded milk add two cupfuls of butter, three-fourths of a teaspoonful of salt and one tablespoonful of sugar. When lukewarm add one yeast cake dissolved in two tablespoonfuls of warm water. Add three cupfuls of flour, beat well, cover and set in a warm place. Cut down, cover and let rise twice, then knead on the board, adding only flour enough to keep from sticking. Shape into round biscuits, then roll on the board, from the center, forming rolls. Arrange on a buttered sheet, cover, let rise and bake. The careful covering of rolls while rising keeps them moist, and the crust then formed when baked will be thin and tender.

Codfish Balls.—Wash and pick up one cupful of salt codfish. Wash and peel two heaping cupfuls of potatoes cut in small pieces. Use a half pound of fish for this amount, put fish and potatoes on to cook until soft, mash and drain, add two tablespoonfuls of butter, one egg well beaten, pepper and salt if needed. Take up by spoonfuls and fry one minute, or until brown in smoking hot fat.

French Ambrosia.—When you have stale cake of any kind left over, to six slices add one-half cupful of grated coconut, two cupfuls of orange juice and pulp, two tablespoonfuls of powdered sugar. Let stand until well chilled and the fruit juice all absorbed. Cut oranges into halves and scoop out the fruit for this dessert.

Ways With Fish

Fish, one of our most easily digested protein foods, is usually plentiful in almost any locality. The canned fish takes the place of fresh when that is not obtainable.

Steamed in Milk.—Take two fish steaks of one pound each, season well with salt and pepper and dust with flour. Place in a dripping pan with one and one-half cupfuls of milk and put into a hot oven. Meanwhile cut two large mild onions into thick slices and saute in fat until brown, keeping the slices unbroken if possible. After the fish is baked for ten minutes, cover with the slices of browned onions and lay a strip of bacon across the onions, using six slices. Return to the oven and continue baking until the fish is well done.

Spanish Fish.—The one and one-half pounds of fish in a cheesecloth, drop into seasoned water, boiling, hot, and cook until tender. Remove the fish and reserve the stock. Melt two tablespoonfuls of butter, add one medium sized onion and one-half of a green pepper minced, two tablespoonfuls of flour after the vegetables have been well cooked. When a smooth paste, add the fish stock, one tablespoonful of orange juice and one tablespoonful of mayonnaise. Simmer ten minutes then add the fish, broken into small pieces. Serve hot.

Fish Salad, Molded.—Soak one tablespoonful of gelatin in one-fourth cupful of cold water to soften, then add to one cupful of hot salad dressing, stir in two cupfuls of cooked fish and pour into a mold to harden. Serve unmolded with the following sauce:

Beat one cupful of heavy cream until stiff, reserve and add one-fourth teaspoonful of salt and three tablespoonfuls of vinegar; add one cucumber chopped and drained just before serving.

Fish Steaks.—Dip fish steaks into milk then into crumbs. Cut six slices of bacon into dice and d-i- over the steaks. Bake twenty minutes in a hot oven. Season and serve with any desired sauce.

Fish à la King.—Simmer one-half cupful of minced green pepper and the same of celery, and one tablespoonful of pimento in one tablespoonful of butter until tender; add one tablespoonful of flour and stir in gradually one cupful of milk, season well and add two cupfuls of cooked fish flaked. Heat thoroughly and serve on toast well buttered.

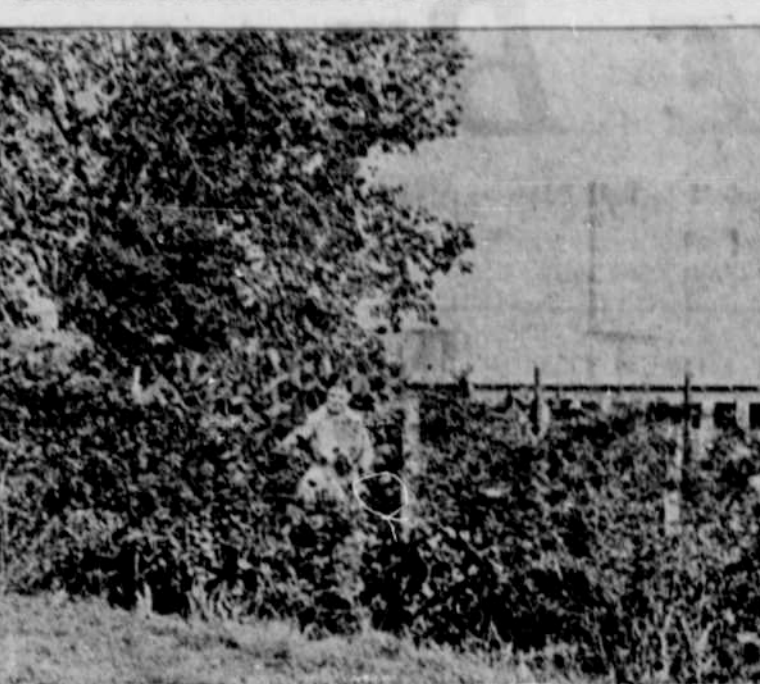
Neely Maxwell

American Eggs Popular

Fresh eggs shipped in cold storage from the United States are appreciated in Chile. They can be had there at 6 cents apiece, compared with the 12 cents asked for Chilean eggs, and United States eggs are better, for cold storage is lacking in Chile, and eggs, too, probably.

Instrument Measures Light
The photometer is an instrument used for measuring the density of light.

SCREEN UNATTRACTIVE VIEW WITH PLANTS



A Planted Screen for the Poultry House.

One of the first things to be done to beautify the exterior of a farmstead, or of any house is to screen unlovely objects or undesirable views. Extension workers, directed by the United States Department of Agriculture, have been encouraging for a long time the planting of quick-growing vines and annuals, as well as shrubs and other permanent ornamental plants, to shut out unattractive spots. Such places as the poultry house or barnyard, kennels, privy, tool-house, ice-house, or any of the other small buildings that seem to crop up like mushrooms to meet the many needs of the farm and its activities, may well be subordinated to a glimpse of something grow-

ing and of a more pleasant nature. Mrs. D. M. Gregg, of Harrisonville, Mo., has planted flowers and vines along the high fence outside her poultry houses, not only rendering them less noticeable, but providing her with many charming flowers during the season. Some good plants for the purpose that can still be started in many parts of the country are: Castor bean, sunflowers of various kinds, and cosmos, which yields its gay-colored flowers until late in the season; sorghum, broomcorn, and even common corn, and such vines as the kudzu, moon, or morning glory. For a permanent screen some of the shrubs and taller perennials might be used.

CLUBS ASSIST IN COMMUNITY WORK

Most Often Consists of Improving Public Houses.

(Prepared by the United States Department of Agriculture.)

A number of counties in Virginia have carried a "community project" during 1927 as a part of their home demonstration program. Many interesting results have been reported to the United States Department of Agriculture. Most often the community work consisted in establishing or improving some public building used frequently by farm women or by the community as a whole.

For example, the Elton Home Demonstration club, in Amherst county, decided to improve the library, with its attached kitchenette used for large community gatherings, and the library grounds. The club contributed a \$20 gold piece won the preceding year for the best county record, and each member gave a dollar, while a Lynchburg business man interested in home demonstration work added \$25. Hands, sons, and brothers helped with the work, but the women did their share, too. The old platform formerly used as a porch for the library was torn down and replaced with a concrete and rock porch which adds greatly to the appearance of the building. The windows were screened, the kitchenette was equipped, shrubs, flowers, and evergreens were planted, and the library was painted.

Several other home demonstration clubs report such accomplishments as getting the road to the school repaired, helping establish the hot lunch system, making playgrounds out of rough areas, or equipping the playground with apparatus like slide boards and swings, and contributing to the cost of putting running water in the school.

In Brunswick county the Edgerton club undertook to help set out trees along its main highway. A county cemetery was taken care of by members of the Beulah club, in Henrico county. The women put gravel on the walks and cut the grass.

Salted Peanuts Are Not Difficult to Prepare

Peanuts may be salted in the same way as almonds or other nuts. They are not difficult to prepare, and one may have a fresh supply at any time by salting them at home. The recipe is from the bureau of home economics: Loosen the skins of fresh, unroasted peanuts by placing them in water at a temperature of 85 degrees C. for 4 minutes. Slip the skins off, spread the nuts in a thin layer on cloth or clean paper, and let them dry for 24 to 48 hours at room temperature. Prepare a kettle of cooking oil for deep-frying, place the nuts in small lots in a wire basket, and cook them for 7 minutes at a temperature of 150 degrees C. They should then be uniform golden brown, tender, and crisp.

As soon as the nuts are removed from the oil, place on absorbent paper to take up the surplus fat, and sprinkle them with salt while still warm.

Homemade Sweet

A quickly made home sweet may be had when berries are in season. Firm berries, such as whole strawberries, black raspberries, blackberries and also pieces of pineapple, or other fairly firm fruit are excellent when dipped in white icing or fondant, if they may be served within three or four hours. Here is a suggestion for "a little something" to serve with lemonade or grape juice at a club meeting.

HOUSEHOLD FACTS

Never rub soap directly on silk underwear or stockings.

Only tender cuts of meat can be cooked successfully with dry heat.

Because mud stains leather, it should be removed from shoes immediately.

One way of making the radiator less conspicuous is to paint it the

COOKING CHICKEN WITH VEGETABLES

One of Most Delicious Ways of Preparing Is En Casserole.

(Prepared by the United States Department of Agriculture.)

One of the most delicious ways of preparing a fowl that has passed its first youth is to cook it en casserole with vegetables. Even the oldest rooster can be completely disguised if served in this way. The long, slow, moist cooking in the covered dish makes even the drumsticks tender, while the flavors of the chicken and vegetables form a delicious blend.

The bureau of home economics gives the following directions for preparing fowl en casserole with vegetables:

5 pounds fowl 2 stalks of celery
3 carrots 1 green pepper
1 onion

Cut the fowl into portions convenient for serving. Slice or chop the vegetables into very small pieces. Dust

the pieces of chicken with flour and brown them delicately in a small quantity of fat. Place them directly in the casserole. Then pour the chopped vegetables into the frying pan and let them absorb all the browned fat left from the chicken, and put them in the casserole. Add enough hot water to keep the materials from sticking to the dish, place the cover in position, and cook for 3 to 4 hours, or until the fowl is tender. Just before serving, remove the pieces of fowl, add a cup of milk which has been blended with 1½ tablespoons of flour, and cook for 10 minutes. Pour this sauce over the chicken or replace the chicken in it and serve from the casserole with flaky boiled rice or plain boiled potatoes.

Food Attracts Ants

The surest way to keep a house free from ants is to leave no food lying about on shelves or in open places where they can reach it, says the United States Department of Agriculture. As go where they find food, and if the food supplies of the household are kept in ant-proof metal containers or ice boxes, and if all food that may happen to be scattered by children or others is cleaned up promptly, the ant nuisance will be slight. Cake, bread, sugar, meat and like substances are especially attractive to the ants and should be kept from them.

Low Rating

In stock market parlance the term "cats and dogs" is applied to worthless or poor securities.

Deadly Gas for Perfume

The gas, phosgene, one of the deadliest, which was used in warfare with terrific effect, is now developed by chemists into a dainty violet perfume.

Hapsburg

Hapsburg, meaning "Owl's Castle," was a castle which stood in the canton of Aargau, Switzerland, the reputed cradle of the Hapsburg dynasty.

Or a Benefactor

The kid who uses an ice pick to find out what makes the music in an accordion may still grow up into a Napoleon of industry.

Farms and Stomachs

The food market, to which most energy is directed, is definitely limited by the stomach's capacity.—Farm and Fireside.

Food From the Florist's

Chinese cook likes in milk and eat candied jasmine, while Japanese have a keen appetite for flowers, a taste which is shared by the Egyptians, who serve rose-petal jelly, prepared with powdered sugar, water and lalang, at the end of a meal. In Morocco the coarse porridge is definitely improved when served with a jelly made from pomegranate flowers.

Transparent Soap

Transparent soap is prepared by drying ordinary soap, dissolving it in alcohol, allowing the solution to remain at rest so long as any impurities settle to the bottom, and then pouring off the alcohol liquid and evaporating it until it is of such consistency as to become solid when cooled in molds.

Tiny Locomotive

M. Melcher, a mechanic in France, has just completed a miniature locomotive which took him ten years to build. The completed engine is built to the exact scale of a standard engine and is said to be perfect in every detail. In order to get all of the details perfect much of the work had to be done under a microscope.

Filipino Wife's Status

In the Philippine Islands, when women marry, they go into partnership with their husbands. While the men handle the workers, the women attend to the finance, act as cashiers, pay the workers and oversee much of the business. They also have equality with the men in everything except voting.

The Muggletonians

This peculiar sect, founded by an English tailor named Muggleton in the Seventeenth century, is not extinct. Muggletonians, one of whose chief beliefs is that the "place of hell will be this earth when sun, moon and stars are extinguished" still meet in London and Derbyshire.

Geni of Good and Evil

The purifying power of the truth is so great that the mere struggle to attain it gives rise to a better atmosphere. The destructive power of the lie is so sinister that the mere tendency towards it darkens the sky.—Arthur Schnitzler in Vanity Fair.

Sleep All Winter Long

When raccoons sleep away the cold snaps in the winter, says the American Forestry Magazine of Washington, it is not an uncommon thing to find a whole family, or maybe several families, curled up together in the hollow of some big tree.

Regeneration of Matter

In many of the lower forms of animals a phenomenon known as regeneration takes place. If the hydra, lobster, crab, earthworm and other animals lose a limb or a part of the body, they grow new organs to replace those lost.

Minor Scales

Melodie is so named because it is better suited for melodic purposes, as it has no augmented interval to sing or play. The harmonic is so-called because it is the basis of the chords used in the minor key.

Variation in Rail Life

Steel rails on a north and south track last longer than those laid east and west. The magnetism generated by the train friction is undisturbed in the former case; in the latter it is resisted.

Long Process

Arts and sciences are not cast in a mold, but are found and perfected by degrees, by often handling and polishing, as beads leisurely lick their cubes into shape.—Montaigne.

Being One's Age

Persons fully grown are sufficiently developed in mentality and character to protect themselves, says an adviser writing in the Woman's Home Companion.

Deadly Gas for Perfume