The Ward of Robbers' Roost

By CRITTENDEN MARRIOTT

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CHAPTER IX—Continued

—19—

Supper was ready on time and Bridget's place escaped the fate that its owner had conjured up, though no one who saw the men eat would have doubted that its escape was narrow. Like a torrent they poured into the dining room when the gong sounded, and like a horde of devouring locusts they swept the table bare.

Stella and Go Ahead were there with the first, but they stayed longer, most of the others making their escape the moment they finished their meal and scattering to affairs that interested them. Several, however, waited outside till Go Ahead came out.

When he did appear, one of these, a clear-eyed, determined-looking ranchman, came up to him, with the other two closely behind. "My name's Brown," he said. "I own a big ranch near here. My friends, Nelson and White"—he gestured toward the others—"also own big ranches. We all saw you get Barker's goat a while ago. Course, we don't know just what your game is, an' we're not askin' you to spill it till you get good and ready. We're only tellin' you that we'll back your play against Barker to the limit—and that's the sky. Call on us, any time."

Go Ahead nodded. "That's mighty fine of you," he said, noncommittally. "I'll be glad to call on you if I need help. But I hope I won't need it."

"So long."

The three men turned away, and Go Ahead looked around for Caesar and the horses he was to bring. Caesar was not visible, however; no one was visible, for the matter of that, except one man sitting on a bench close by. So he started back to the hotel.

At the door Bridget met him. "I've just been gettin' word from Fair," she said. "If you an' Bob will be leavin' about two o'clock in the mornin' so as to get to the J/B ranch about daylight, you'll find Stella there. If you don't find her soon, ride on toward Mustin and she'll be with you afore you get there."

Bridget's words were accurate enough, as a whole and in detail, though they were somewhat misleading in spirit.

Go Ahead's face fell. The pending meeting was exactly what he had come West for, but it had been arranged with a speed that was not altogether welcome. It involved his leaving Loboville with a suddenness that would permit Barker to assert and other people to believe that he had weakened and run away. Of course he could and would keep his promise to "drop in" on Barker before he went, but he could not afford to notify him when and where he was going, for to do so would be to endanger Stella. As a matter of fact he did not want to leave Loboville until he had smashed Barker completely—to Fair's advantage.

Nevertheless he could not disregard Fair's instruction, the authenticity of which he had no reason in the world to doubt. He must not only meet his cousin, but he must take her immediately East. He could not get back in less than ten days, and what might happen in ten days he could not guess. However—

Abruptly he dismissed the matter from his mind. His duty was plain. He must set about it and consider later what was to be done next.

"All right," he answered. "Bob and I'll be there on time. Where's Fair's messenger? I'd like to talk to him."

"He didn't dare wait. Sure it would get him in bad if any of Barker's spies recognized him."

"All right. Er—where's Bob?"

"Be asy. He's asleep now, an' if it's knowing anything about boys I do, he won't be wakin' for twelve hours if he's left alone."

"Good. I've got an appointment to keep tonight and some things to attend to right away if we're to be getting away before daylight. And I'd just as soon that Bob shouldn't know ever. He'd give me Hail Columbia if he found out I'd done anything without him. So—"

"I'll not tell him."

Bridget turned away, and Go Ahead went back to the door to look for Caesar. He found him standing by the rack with four horses which, obedient to instructions, he had obtained somewhere. Out and over to him he went, noting out of the tail of his eye that the fourth of the diners who had waited outside was still sitting on the bench by the door.

"Those the best horses you could find?" he remarked, contemptuously—and loudly enough for the man by the door to hear.

Caesar fell in with his lead immediately. "Yassuh!" he answered promptly. "Ain't they fine?"

"Fine? Those things?" Go Ahead bent down to examine a hoof. "Have the best three just east of town on the main road at two o'clock tomorrow morning," he breathed. Then he straightened up. "Look here," he exclaimed aloud, "I'm no d—n tender foot. If you want to sell me horses you bring good ones—and bring 'em by nine o'clock tomorrow morning. Understand?"

"Yassuh. Yassuh."

Without a nod or a word further Go Ahead strode off, up the road, toward town.

Down the broad white road he walked briskly, till just opposite the sheriff's office; then, turning on his heel, he crossed the road, opened the door of the office, beneath whose lowered window shades he could see a thin line of light, and walked in.

"Evening, sheriff," he said.

CHAPTER X

When Go Ahead walked off with Stella, the sheriff watched him for a moment, then strode back into his office, called certain of his minions, and ordered them to keep a close watch on Go Ahead. This done he sent for Go Ahead's prisoners.

Smilingly the men came in, convinced by the fact that he had sent for them that all that had happened in front of the office had been a farce played for the benefit of the onlookers, and that now they were to be set free, perhaps even to be complimented on the way they had behaved.

But Barker was in no mood for smiles or smirkings. Outside, he had concealed the rage that was seething within him because he dared not give it vent; later, inside his office, he had held it in leash because he did not wish his subordinates to guess (as if anyone doubted it) that he had been holding it in. But the first sight of the bandits' grinning faces broke through his defenses; and he threw all restraint to the winds.

Like a hurricane his wrath descended on the two helpless prisoners. He cursed them by the lords of heaven and of hell, by their ancestors and their progeny, by their looseness of tongue and by their lack of brain; he heaped upon them epithets which had been conceived by men who wallowed in the primeval ooze and which, rephrased in every generation, have been handed down through the ages; he spared them nothing that brain could devise and tongue could utter. Even an asbestos record would have flared up before it had recorded half that he uttered.

Under the impact of his words the two men quailed as if from the beat of a literal tornado. For in his eyes they thought they read promise of sudden death.

"For two bits, I'd let you hang," he choked at last. "But I'm going to let you get away this time because I

"Be Aisy. He's Asleep Now."

need you. But if you ever make such double-d—d fools of yourselves again I'll skin you alive."

The two men drew long breaths. They were, at best, mere riffraff, cowardly, cruel, dull and brutish, who had drifted into crime because they had lacked intelligence to earn their livings by any other way. They were used to being cursed, though not so sharply as by Barker, and they never thought of resenting it. They were only too glad to get away under any conditions. With lightened hearts they waited to learn for what they were needed.

(TO BE CONTINUED.)

Shakespeare Had to Wait for Recognition

In reading a British review of William Shakespeare's life and works, I found many interesting statements. Jack Malone observes in the Chicago Daily News. One of these depicted the "Bard of Avon" as having no rating whatever with the arbiters of literary excellence—Bacon, Marlowe and Green. These critics ignored him utterly, refusing to publish any comments either pro or con, their studied silence attesting a desire to squelch an actor who presumed to intrude upon their particular field—literature.

This intensely interesting and gripping article asserted that the above trio were considered the "cream" of Elizabethan authors, with the power to make or break any upstart seeking to compete with them. So the "Immortal William" was suppressed, and during the next 100 years remained a dim legend. Then came a plea for his rehabilitation among authors of Pope's time. Shakespeare "fans" became more and more numerous, his dramas and verses were collected and read, and the habit was formed. And finally, 240 years following his death, Shakespeare's fame was secured for all time!

Movie Star

Five-year-old Ethel had never attended a picture show, but had heard her brothers and sisters talk a great deal about the "movie stars." One evening Ethel was out riding with her parents after dark. It was a new experience to Ethel to be out driving late enough to see the stars, and she was very much interested in watching them. One bright star in particular attracted her attention, and as the machine moved Ethel thought the star was moving and said, "Mamma, that must be a movie star."

Famous Relic of Past

The Circus of Romulus of Maxentius, built in 311 A. D., is the most perfect circus surviving. It is 1,580 feet long and 260 feet wide. The outer wall remains almost complete, and the central spina, 892 feet long, can be traced throughout. At the west end, between two towers, are the chief entrance and 12 pens (carceres) for competing chariots; the east end is semicircular.

THE KITCHEN CABINET

(©, 1928, Western Newspaper Union.)

I find that the great thing in this world is not so much where we stand, as in what direction we are moving.—Oliver Wendell Holmes.

CULINARY KINKS

A delightful dish for luncheon or supper is prepared as follows:

Stuffed Tomatoes.—Remove the stem end from six medium-sized tomatoes. Take out the centers and most of the pulp and invert, let stand twenty minutes. Cook three tablespoonfuls of butter with six tablespoonfuls of chopped green pepper five minutes. Add three-fourths of a cupful of soft bread crumbs, one-half cupful of the removed pulp, one-fourth teaspoonful of salt, pepper to taste and a little onion juice. Fill the tomatoes with the mixture and bake fifteen minutes.

Baked Larded Liver.—Skewer, tie and lard the upper surface of a calf's liver. Place in a baking pan and spread with the following: Cream, three tablespoonfuls of butter and add one and one-fourth teaspoonfuls of salt, one-half teaspoonful each of cloves and pepper. Pour around one-half cupful of boiling water and cook in a moderate oven one hour, basting every ten minutes. Remove to a serving dish, skim off the fat from the pan and add one cupful of orange juice and strain the sauce over the liver.

Scalloped Potatoes With Ham.—With a very small amount of cold cooked ham, sliced thin or put through the meat grinder, arrange a layer of thinly sliced potatoes, then a sprinkling of shredded onion and a layer of ham; repeat until all is used. Cover with sweet milk and put covered into a moderate oven. Bake until the potatoes are tender. Serve from the dish.

Fruit Jelly.—Soak two tablespoonfuls of granulated gelatin in one-half cupful of cold water, dissolve in one and two-thirds cupfuls of boiling water; add one cupful of sugar, one cupful of grapejuice, one-third of a cupful of orange juice, three tablespoonfuls of lemon juice, strain and mold. Chill and cut in cubes to serve as garnish.

Have a Hot Biscuit.

In summer or winter there are few things more tempting than dainty little hot biscuits. Formerly they were served only at such informal meals as luncheon, breakfast or tea, but now they have edged into even wider popularity and are frequently served at dinner, both at hotels and in private homes.

Not every cook knows that biscuits can be made, cut and placed in the tins ready for baking, and then into the ice box to wait several hours or all night, before baking. This is an especial boon for a night supper or where one has no maid and the hostess wishes to have everything ready in the morning.

Buttering the biscuits before baking is liked by many. Roll the dough rather thin, cut as usual, put a bit of butter on each and top with another biscuit. In cooking the butter melts, makes a delicious flavor and the parts separate easily.

Orange Biscuits.—When serving a fruit salad these sweet biscuits will be especially appropriate. Sift two cupfuls of flour with four teaspoonfuls of sugar, four tablespoonfuls of shortening, one tablespoonful of grated orange peel and three-fourths of a cupful of milk. Roll the biscuits and cut as usual. On top of each place a half-sized lump of domino sugar dipped in orange juice. Bake in a hot oven.

Cheese Biscuits.—Sift two cupfuls of flour with four teaspoonfuls of baking powder and one teaspoonful of salt, add two tablespoonfuls of shortening, and when well blended add three-fourths of a cupful of milk and mix to a soft dough, adding one cupful of grated cheese. Roll out one-third of an inch thick and cut with one and one-half-inch cutter. This makes two dozen small biscuits. Bake in a hot oven. When you wish extra fine biscuits use the pastry flour, it is not as economical but makes a whiter, fluffier biscuit.

Browned Cheese Crackers.—Split common crackers, spread with butter sparingly, then with grated cheese and salt with a dash of cayenne. Put in dripping pan and bake until brown.

Scotch Scones.—Take two cupfuls of flour, four teaspoonfuls of baking powder, two teaspoonfuls of sugar, one-half teaspoonful of salt, two eggs and one-half cupful of cream. Mix the dry ingredients and add four tablespoonfuls of butter; when well blended add the eggs and cream. Toss on a floured board and cut in diamonds or squares. Brush with egg, sprinkle with sugar and bake in a hot oven fifteen minutes.

Cheese Omelet.—Beat two eggs slightly, add one-half teaspoonful of melted butter, salt, cayenne to taste and one tablespoonful of grated cheese. Melt one-half tablespoonful of butter in a hot omelet pan and pour in the omelet mixture. Roll and sprinkle with grated cheese when done.

Nellie Maxwell

"Self" Defined

Self is the biggest problem with which each of us has to deal. It must be trained and disciplined to do the bidding of the intellect. Self-denial and self-restraint are the foundation of character.—Grit.

'Tis Passing Strange

It's funny about a man who can't find his wife among eight people in a theater lobby being able to point out which of a dozen standard golf balls is his.—Detroit News.

HOW TO USE THE STEAM PRESSURE CANNER

Learning to Can With a Steam Pressure Canner.

(Prepared by the United States Department of Agriculture.)

Home canning is one of the important phases of food preservation as taught by extension workers among farm women. It is imperative for any garden surplus to be saved for winter use in the household, in regions where fresh vegetables and fruits are not easily obtained during several months. In many localities home demonstration agents encourage the planning and planting of the garden with a definite amount of canning in mind. "A canning budget" it is sometimes called. Farm women also sell their canned products, and it is important to help them to make their canned goods uniform and dependable, and in conformity with the requirements of the law.

The precautions and directions for canning given by the United States Department of Agriculture in Farmers' Bulletin 1471-F, "Canning Fruits and Vegetables at Home," are now used throughout the country. In this bulletin it is recommended that only fruits and tomatoes be canned by the water-bath method. For all nonacid vegetables the steam canner only should be used. For most products is also recommended what is called the "hot pack." That is, the fruit or vegetable to be canned is brought to the boiling point on the stove, or boiled for about five minutes, and immediately packed in the jars or tins which are then sealed and processed the required length of time as given for that product in the time table. By this means the length of time required to bring the material at the center of the can to the required temperature is considerably shortened, so the processing time is cut down and a better product results.

STRAIGHT SHORT LEGS IN ROMPER

Suitable for Boy or Girl of Three Years of Age.

(Prepared by the United States Department of Agriculture.)

Either a boy or a girl nearly three can wear this button-in-front romper with short raglan sleeves and straight short legs. Clothing specialists of the bureau of home economics recommend cloth bands on rompers for comfort, convenience and attractive appearance. If the garment is cleverly planned it can be just as smart as

Practical Straight-Legged Romper.

the blouse-legged romper. The bottoms of the legs may be hemmed, or bound if preferred, instead of having the inch-wide facing of contrasting material. In the illustration the finish of the legs matches that of the sleeves, while a binding of the same is used to hold in the gathers at the neck that give extra fullness across the chest. A big appliqued bunny makes a decoration dear to the childish heart. This romper may be cut with a fold in the crotch or shaped between the legs. Commercial patterns of either type are available, and may be adapted to the special features of this garment. A pattern for an applique animal may be made from any available large picture.

Sacking Live Poultry for Roadside Trade

Paper sacks can be used to good advantage in selling live poultry direct to the consumer who stops at the roadside market. Tie the feet of the fowl and tear a hole in the bottom of the sack about the size of a silver dollar.

Place the bird in the sack with the head sticking through the hole and then take a second string and tie the opening to the sack around the bird's legs.

The legs stick outside but the bird cannot kick or flop. It can be carried under the arm of the buyer without risk of soiling the clothes. There is no danger of finding dirt in the bottom of the car. This method of sacking the birds is also useful when poultry is sold live weight on city markets.

Keep Dirt Out

To keep dirt out rather than to have to sweep or wash it out is one way of saving effort in housekeeping. Much dirt is blown into houses, especially in summer when windows and doors are open, and it is to the housekeeper's interest to see that the roads about the home are oiled or at least sprinkled, either by the community, or by individual residents, says the United States Department of Agriculture. When dust cannot be laid outside, it can sometimes be stopped at the doors and windows.

Pointers on Dustcloths

A duster should be soft and should shed neither lint nor ravelings; it holds the dust better if dampened or oiled, according to the United States Department of Agriculture. Silk and chamois are excellent for use on highly polished surfaces. A duster may be moistened by passing it through steam; by wetting one corner of the cloth, rolling it up, and letting it stand for a short time; or by wringing together one dry cloth and one that has been wrung out of water.

Eggs and Cooked Rice Baked in Tomato Sauce

A luncheon or supper in one dish is always a convenience. The bureau of home economics gives the following directions for making an unusually delicious baked dish with cooked rice, eggs, and sauce made from canned or fresh tomato juice.

5 eggs
½ cup uncooked rice
1 pint tomato juice
¾ tsp. salt
⅛ tsp. sugar
1 bay leaf
½ onion
4 cloves
2 tbs. butter
2 tsp. flour
2 tbs. grated cheese

Cook the rice in a large quantity of boiling salted water for 15 minutes, or until tender. Drain and let steam and swell over hot water. Prepare a sauce by cooking the seasoning in the tomato juice for 10 minutes, strain, and thicken the juice with the blended flour and butter. Make a layer of the rice in a shallow buttered baking dish, drop the raw eggs carefully onto the rice, pour on the sauce, and if desired, sprinkle grated cheese or buttered bread crumbs on top. Bake in a slow oven until the eggs are set. Serve in the baking dish.

Broiled Peaches Most Excellent With Meat

Peaches may be served as a relish with the main course as well as a dessert. Broiled peaches, either fresh or canned, are excellent with meat, and make a pleasant variation of the usual pattern for a meal. The bureau of home economics tells how to prepare them.

8 or 10 halves of large, firm peaches, fresh or canned
¼ tsp. salt
½ cup fruit juice
1 tbs. butter
1 tbs. sugar

Drain the fruit. Place the peaches pit side up, close together, in a shallow pan or baking dish. Sprinkle the salt and sugar over each piece, and dot with the butter. Pour the fruit juice in the bottom of the pan. Place under the flame of the broiling oven and allow the peaches to cook slowly until lightly browned. Serve hot.

Slow Cooking Necessary for Pan-Broiling Ham

Slow cooking is necessary for good results in pan-broiling ham, according to the bureau of home economics. Select a slice of ham about one-half inch thick. Wipe the ham and if it is very salty cover with cold water, bring to the boiling point, and discard the water. Then place the ham in a hot skillet, sear first on one side and then on the other, cover tightly and continue the cooking over low heat for 25 to 30 minutes. Turn the ham once or twice during this time, and if it has not browned sufficiently, remove the cover of the skillet for a few minutes at the end of the cooking period. Serve on a hot platter and garnish with parsley. A little hot water poured in the skillet makes a tasty thin brown gravy to serve over the ham. Or if desired, cream gravy may be made by adding flour and milk.

HOUSEHOLD ITEMS

Is there anything better than strawberry preserves?

• • •

Canning Hint—All preserves should be cooked rapidly.

• • •

Clean dusty felt hats by rubbing briskly with a dry sponge.

• • •

To retain the tints in colored clothes, wash them before they are badly soiled.

• • •

Place an electric fan near an open window in the kitchen to help remove cooking odors.

• • •

A piece of velvet is often more effective than a brush to remove dust from silk or straw hats.

• • •

Rubber rings for fruit jars should be new each year. Be sure to rinse them in boiling water in order to remove the fine powder on the surface, which may impart a foreign taste.

• • •

During the hot summer months babies should be given sun baths before ten in the morning or after two in the afternoon. The summer baby can start taking sun baths at the age of one month. Exposing the knees for five minutes the first time is recommended.

A Few Little Smiles

ABBREVIATED

"Aunt Dinah, what are the names of your twin children?" asked a caller.

Aunt Dinah swelled with pride. "De boys' name am Alphabet, an' de girl's name am Alphabetta," she said.

"Could I see them?"

"Yas'm, I'll call um," said Dinah. And shuffling to the door she cupped her hands and called, "Alfalfa! Alfalfa!"

WOULD REGRET IT

"If a man steals, he'll live to regret it."

"Jack stole a kiss from me last night."

"Well, what I said, goes."

Muzzle Her

A dame we would like
To put out of biz,
Is the one who phones:
"Guess who this is!"

Brothers

David Garrick, the actor, was once stopped in a London street by a man in very ragged clothes. "Hullo, Garrick, don't you know me?" said the man. "I am afraid I do not," replied Garrick.

"But we used to act together at Drury Lane," replied the tattered one. "Is that so!" exclaimed Garrick. "In what play?" "In 'Hamlet.' I took the part of the cock and crowed behind the curtain."

Trying to Please Him

"Ah, monsieur! I call to see Mr. Smith," said the foreign visitor.

"You can't, he's not down," replied the valet.

"Vat you tell?" said the visitor. "I come yesterday and you say I cannot see heem because he is not up. Now you say I cannot see heem because he is not down. Vat you mean? Ven vill he be in ze middle?"

Ignorance

The Master—What is ignorance?

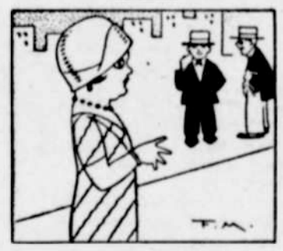
His Pupil—Ignorance is when you don't know something and somebody finds it out.

Willing Worker

"My appeal is to the plain people."

"Go easy there. Don't you want us to get out the good-looking vote?"

DRESSES SWELL



"Did you say she dresses well?"

"No, dresses swell—she's fat."

Humble Pyrotechnics

The firefly brings a gentle glow.
He makes no glorious din.
He sees his duty here below,
And does the best he kin.

Exigencies of Art

"It seems to me," said the man who had returned after a long absence, "that Crimson Gulch is clinging to the old lawless traditions to a remarkable extent."

"Yes," answered Cactus Joe, "and it's gettin' terrible tiresome. But we've got our business interests to protect. When we ought to be livin' luxurious we have to keep up appearances necessary to prestige as location for picture dramas of the untrammeled West."—Washington Star.

Intermediate

Farmer (to friend)—I hear, Bert, that while ye were in the city ye took up this here golf. How'd ye like it?

Bert—Well, it ain't bad. It's a bit harder than hoein' turnips an' a bit easier than diggin' potatoes.

That's the One

Johnson—I hear Smith is looking for a cashier. Is it true? He engaged a new one only a month ago.

Jackson—That's the one he is looking for.

Apology With a Kick

"In your paper this morning you wrote of my speech at the public meeting last night as the 'insane drivelings of a played-out politician.'"

"What! My dear sir, I am truly sorry if it appeared that way in our paper. The word I used was 'inane.'"

And Such Prizes

Paula—Pansy won a loving cup last night.

Paul—Oh! I didn't know they gave prizes for that.—The Pathfinder.

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