



CHAPTER X—Continued

But while he spoke, he heard, they all heard, in the road without the rasp of a sharp order and the quickly following beat of footsteps.

At the sound Go Ahead spun round to the window, jerking his pistols free as he moved. But he had no use for them. The men at the window had vanished, and he swung back in time to stop Barker and Miller from attempting to fire. "Easy, boys, easy," he cautioned.

The next instant the door was burst open and Captain Carter sprang in—with Bob by his side.

"What's the matter here?" he cried. Carelessly Go Ahead returned his weapons to his pockets. "Nothing to speak of, Captain," he replied. "Somebody tried to hold the sheriff and me up through the windows. I guess you've scared them off. But I'm a whole lot obliged to you for coming, Captain."

The captain looked a little bewildered. But he shrugged his shoulders. "I'm satisfied if you are," he answered.

"I am—for the time being. Er—Captain, if you're patrolling toward Bridge's, I'll be glad to go along with you, if you don't mind?"

The captain smiled. "Curiously enough, I'm going to that very place," he observed.

Go Ahead turned to the sheriff. "Night night, Barker," he said. "Be sure to see me off on the 9:34 tomorrow morning."

Smilingly Go Ahead followed the captain out of the office. But as he stepped through the door he caught Stella's hand and pressed it. "Thank you, boy," he said, feelingly. "That's the second time you've saved my life today. How did you know where I'd gone?"

Stella's breath was coming very quickly. "I made Bridget tell me," she whispered. "Then I went for the captain and the men. We've been waiting outside. When the blinds went up and I saw those men outlined against the light with their guns—Oh, Go Ahead, if you'd been killed I'd have hunted them down and killed them both!"

CHAPTER XI

Wade, as Go Ahead had guessed from his bandaged head, had suffered more or less severely from Diego's ambush. And Diego had suffered also.

Wade had been the first to bolt through the door into the semi-obscure of the corridor, and Diego had fired instantly without waiting to make sure who was coming. The bullet struck Wade high up in the forehead, passed through the skin, circled over the top of the skull, and went about its business, the shock knocking him over.

Barker, bursting out on Wade's heels, had already drawn his sheath knife, the only weapon that Go Ahead had left him, and this he buried at Diego, or rather at the flash of Diego's pistol. The knife, however, went true, transfixing Diego's right arm and causing him to drop the pistol without firing a second shot.

All three, being then weaponless, stopped fighting, recognized each other, and counted up the damages.

Diego's wound, though painful, was not dangerous and did not disable him. Wade's wound was not disabling, either, and, if he had gone quietly to Robbers' Roost and had taken care of himself there, it probably would have given him little trouble. But the long chase in the blazing sun, the rage over his humiliation at Go Ahead's hands and the final fury that possessed him when he found that Go Ahead and Stella had slipped through his hands in some inexplicable way, played hell with him.

Fever racked and exhausted, he at last got back to the Roost and tried to sleep, but for hours he could not. And when, about midnight, he did at last close his eyes, it was only to be awakened by the arrival of the two handi messengers that Barker had sent.

He was in no condition and in no mood to listen quietly to the story they told nor to the message they brought. Quicker of comprehension than Barker, he grasped the essentials of the situation before the men had more than fairly begun their tale, and maddened by the fever in his veins and the triphammer throbbing in his brain, he sprang to his feet and rushed out of the cabin.

A moment more and the brazen alarm bell of Robbers' Roost sent its wild summons through the sleeping camp. Up and out, from cave and from cabin, poured bandits, women, and children—all who went to make up the population of the Roost. Some came shivering, wild-eyed with fear; others came ready to fight for their lives. Never before in the history of the Roost had the bell rung in the night, and those who heard it knew that it betokened no light danger.

With the others came Fair, half-dressed buckling on his pistol belt. To Wade, still sounding the bell, he rushed.

"What's up?" he demanded. Wade threw down the padded mat and turned, glaring. "The whole show's up!" he raved. "You traitor! You and that girl of yours have sold us out."

Is THIRTY the Love? Deadline!

Rupert Hughes was born in Missouri in 1872 and since that time has given plenty of evidence that he comes from the state where they have to be shown. For many years he has been famous for his brilliant novels and short stories. Besides a literary career he once established a reputation for himself as an army officer and as a music critic and authority on musical affairs. He has recently been running a widely quoted series of articles in newspapers throughout the country dealing with modern women and their problems. He is married.

By RUPERT HUGHES

The wise and witty Will Durant is probably so sorry now for robbing men past thirty of the capacity for love that it is almost cruel to speak of it.

The greatest practitioner of his day, Doctor Osler, became famous for what he never said, and people still blandly misquote the Osler theory though he has been dead for years and denied the statement that is glued to his name.

Gelett Burgess wrote a quatrain stating that he would rather see than be a purple cow. It grew so popular that he dashed off another:

Yes, I wrote the Purple Cow,
I'm sorry now I wrote it;
But I can tell you anyhow,
I'll kill you if you quote it.

Doctor Durant may be equally dangerous by this time, but he has not yet denied the appalling words he signed.

"A man past thirty is incapable of love. A man above thirty may go wild over a blonde 'chorine.' That is not love. Love is absolute devotion—the desire to give full service to another."

It would be hard to cram more error and false implication into equal space.

Why is it impossible to love a blonde 'chorine?' Is a brunette deaconess necessarily more lovable? As for 'absolute devotion' and 'full service,' numberless court records would seem to show that blonde 'chorines' are able to extract from aged millionaires more devotion, fuller service and self-sacrifice than any other class from any other class.

I have not space nor time to go deep into history but a few dazzling contradictions of Doctor Durant occur to me almost at once.

In the first place, the first man was past thirty when he loved the first woman, for I read in an Oxford catechism written about the year 1400 that Adam, when he was created, was "a man of XXX winters of age."

It was after this time that Eve was created for his express company, and he certainly loved her at first sight. Furthermore, as Saint Bernardino of the same period states, women are cleaner than men, "for woman was made of a fine clean rib while man was made of a lump of clay."

Take a few of the most famous love stories: Antony and Cleopatra, for instance. Surely Antony loved Cleopatra; he gave up victory and all to follow her. Yet he was forty-two when he first met her, and she was about twenty-eight.

Where is there a more pitiful, passionate love story than that of Abelard and Heloise? Yet when Abelard met Heloise he was thirty-eight. She was much younger but her love continued on through life until her death when she was more than sixty, and they were buried side by side. In Murray's words: "There has never been a passion more famous. It was great love."

Contrast with it the almost equally famous romance of Robert and Elizabeth Barrett Browning. He was thirty-two when he met her; she was thirty-eight. Her father opposed the marriage so bitterly that two years later they eloped. His poetic references to her, "half angel and half bird," and her so-called "Sonnets from the Portuguese," written when she was forty, are as glowing with love, as anything in literature. If make a deaconess containing alum and honey as a remedy for typhus. The Indians called the English bee the white man's fly. It is said that the first live was imported into America in 1638.

The first agricultural statistics of Quebec hardly date as far back as 1870. The first census showed 41,285 people, with a total yield of 648,000 pounds of honey. In 1880 the harvest had considerably decreased, and this year gave only 550,000 pounds. The 1890 census gave 48,415 hives, with a production of 750,000 pounds. The growth for the following years was nothing short of a wonder, 1,001,000 pounds being produced by 60,968 hives, the value of honey production and hives being over \$500,000.

The annual production in the province of Quebec amounts to 4,000,000 pounds of extracted honey and 300,000 pounds of comb honey.

Insects in Disguise
There are beetles that pretend to be wasps, and plenty of flies that try to palm themselves off as unsavory ants. There is even a spider that assumes the appearance of an ant. At first sight it would seem that the possession of eight legs would be a bar to the disguise, but, when occasion requires, up go the front pair of legs as counterfeits antennae. Instances might be multiplied. One South American fly, which happens to be first-class eating goes about under a shield fashioned in the appearance of a highly indigestible ant.

One Thing Missing
Mrs. Newlywed rushed in from the kitchen, a smoking pie dish in her hands. She placed it on the table in front of her husband.

"There, dear," she cooed, "that's a cottage pie."

"I'd have known it was cottage pie," he remarked after the first few mouthfuls.

"You would?" she asked, delighted.

"Yes," he replied. "I can taste the tharred roof and the crazy paving. But what did you do with the bricks?"

Northerly Orchards
The most northerly orchards in the British empire—probably in the world—are located in central British Columbia, despite the fact that the temperature sometimes goes down to 50 degrees below zero.

Which?
An English magistrate ordered a man not to speak to his wife or permit her to speak to him for two weeks. Problem: Was the man convicted or acquitted?

CHILD STUDY GROUPS HELD FOR MOTHERS



Entertaining the Children With Stories.

(Prepared by the United States Department of Agriculture.)

Extension workers among farm women in Illinois have combined with their child study groups for mothers an excellent arrangement whereby children who are brought to the meetings are separately cared for while the mothers are discussing their own problems. Most of these women are not situated so that they can leave the little ones at home, as the trip may be a long one, keeping them away for a whole morning or afternoon. Many of the questions brought up in a meeting devoted to child care and training should not be talked over when the children are present. In the case illustrated the children play together out of doors under the direction of an assistant during good weather, or in

winter time, in a second room provided for them in the house where the meeting is held. A regular plan is followed with the children, so that their time is well spent. In the group in the picture, which was taken by the United States Department of Agriculture, the children are telling stories. The little girl sitting next to the leader is keeping the others spell bound with her earnestness.

Meantime, within doors, the range of discussion may include proper diet for children, habit training, care of teeth, dealing with unusual or difficult children, or any of the points that confront the observant and conscientious mother. Exchange of viewpoint and literature on children's welfare, and many other advantages result from these meetings.

NEW FLAVORS FOR FRENCH DRESSING

Tang and Zest Is Sure to Be Very Much Appreciated.

(Prepared by the United States Department of Agriculture.)

If one finds the family getting tired of ordinary French dressing on salad, there are a great many flavors and combinations of seasonings by which it may be varied, says the bureau of home economics. For instance, a little chopped pickle, or crumbled Roquefort cheese, or horseradish, added the last minute to a dressing, give it a tang and zest that will be much appreciated. Make a foundation dressing by the following recipe, and then try adding some of these seasonings singly or in combination: 1 tablespoonful crumbled Roquefort cheese, 1 tablespoonful minced green pepper, 2 tablespoonfuls finely chopped stuffed olives, 1 tablespoonful chopped pimiento, 1/2 teaspoonful celery seed, 1 teaspoonful horseradish, 1/2 teaspoonful onion juice.

Vinegar need not always be used in making a French dressing, Orange

or lemon juice, grapefruit juice, tarragon vinegar, and the spiced vinegar left from pickles or fruits, are all good variations of the acid called for in the recipe.



Making a Raw Vegetable Salad.

or lemon juice, grapefruit juice, tarragon vinegar, and the spiced vinegar left from pickles or fruits, are all good variations of the acid called for in the recipe.

Here are some good salad combinations on which French dressing in different forms may be served: Lettuce and watercress with chopped olives in the dressing, lettuce and dandelion with tarragon or spiced vinegar in the dressing, lettuce and curly endive with horseradish dressing. Romaine and cress with Roquefort cheese dressing, lettuce and cabbage with celery seed dressing, head lettuce, either with Roquefort cheese, onion, celery seed, pimiento, or green pepper in the dressing.

1 tsp. oil, 1 or 2 tsp. vinegar, depending on Paprika acidity

Have the oil cold and beat the ingredients with a Dover egg beater until well blended, or place in a wide-mouthed bottle, cork tightly, and shake well before serving.

Effective Control of Many Poultry Diseases

The most effective control of poultry disease must come through poultry raisers themselves who will employ veterinarians skilled in poultry diseases. Governmental and state action in case of diseases of poultry should aim at the protection of domestic fowls from foreign contagion, to prevent the spread of poultry diseases from state to state, and to eradicate communicable diseases within a state when they appear. Co-operation among states would be advisable, and each state in which poultry raising is important should establish a competent veterinary poultry service which should include poultry research laboratories and competent workers.

To Finish Capons

There is no better feed to finish capons than yellow corn and wheat—two parts corn to one of wheat until within about ten days or two weeks before marketing when it will be advisable to continue them closely and finish them off with a soft mash consisting of 45 parts of yellow corn meal, 35 parts of middlings, 15 parts of ground oats or oatmeal and 5 parts of meat scraps. Wet this mixture with either sour milk or buttermilk. Feed this mixture often.

Refreshing Lemon Ices During the Hot Season

Lemons are obtainable the year around almost everywhere. If one can also get ice and has an ice cream freezer it is possible to enjoy refreshing lemon ices through the hot weather. This is especially good served in muskellons. The following proportions are suggested by the bureau of home economics:

1/2 cup lemon juice, 1/2 cup sugar or more if desired, 1/2 tsp. salt, 2 1/2 cups water, 1 egg white

Prepare a sirup of the water and sugar and boil for 2 minutes. When cold add the strained lemon juice and salt, and freeze with a mixture of 1 part of salt to 4 to 6 parts of ice. Turn the crank slowly until the mixture is partly frozen, then quickly add the beaten white of egg, and continue to turn the crank until the ice is firm. Remove the dasher, press the contents solidly into the can, cover with waxed paper and replace the top on the can. Pack with more ice and salt and allow to stand an hour or more to ripen before serving.

Orange and Honey Good for Summer Afternoons

For summer afternoons, to serve with iced tea or fruit drinks, a sandwich that is slightly sweet is very acceptable. For this purpose the bread should be preferably twenty-four hours old so that it can be sliced very thin, without breaking. Here is a combination suggested by the bureau of home economics:

4 lbs. grated orange, 1/2 tsp. salt, 4 lbs. thick honey, Butter

Wash the oranges and grate the yellow portion. Mix with the honey and add the salt. Cut the bread into thin slices, remove the crusts, and cover the bread with softened butter. Spread the filling on one side and press the slices together.

Accurate Culling Is of Great Importance

Accurate culling requires that each hen be examined. To facilitate handling the birds they should be shut up the night before. A great convenience is a coop into which the birds may be driven and from which they may be easily removed. Another method is to seize the birds by use of a strip of wire netting about fifteen feet long. Catching books made of stiff wire may be used to advantage in picking up the strays while landing nets used in fishing may be used for this purpose. Regardless of the method used, it is desirable to handle the flock without undue excitement.

HOUSEHOLD NOTES

Too hot an iron will yellow silk and make it stiff.

Do not use formaldehyde as a spray or fumigant against moths.

Fruits and simple desserts are the only sweets necessary for small children.

The best way to cook potatoes is to bake them, because then they keep all their minerals.

The refrigerator is cooled when ice melts, therefore, ice should never be covered with paper.

Vinegar and lemon added to the water in which salad greens are being crisped draws out insects.

Paint brushes which have become hard and dry may be softened by soaking up to the length of the bristles in hot vinegar.

The kitchen table is generally the correct height for the worker if she can place her hands flat on the top without stooping.

To lubricate vacuum cleaners, use light automobile engine oil rather than one of the light grades of oil for household purposes.

Foods which have strong odors should always be covered when put in the refrigerator, and, if there is a side door, they should be placed on a top shelf.

THE KITCHEN CABINET

(By 1928, Western Newspaper Union.)

And see how everywhere Love comforts, strengthens, helps, us and saves us all! What opportunities of good befall To make life sweet and fair.

—Celia Thaxter.

SPONGE CAKES

The lightness and delicacy of texture of sponge cakes make them especially well liked.

Such cakes are appropriate to serve with cooling drinks and icy desserts.

In all cake-making the best of materials should be used, but especially with sponge cake. A fine granulated sugar, not powdered, makes the best texture; if coarse granulated sugar is used the cake will be coarse grained; if powdered sugar, it will make a paste when the eggs are added. Pastry flour is always to be preferred when making any kind of cake, and especially with a cake that depends upon its texture and lightness for its attractiveness, as does the sponge cake.

We desire to have fresh eggs for all cakes, but we must remember that eggs but a day or two old will not beat up as light as those three days' or a week old.

For flavoring, lemon rind and juice seem to be the favorite. The acid acts on the albumen of the egg and coagulates it, which aids in the lightness of the cake. Many like a bit of mace or nutmeg together with the grated rind of orange or lemon for flavor.

The jelly roll is one of the most attractive and delicious of sponge cakes. One needs to handle them with care to have a shapely cake. If baking powder is used in a sponge cake the lemon juice is not used. Here is a recipe out of the ordinary:

Golden Glow Angel Cake.—Beat the yolks of five eggs to a stiff froth, then add one and three-fourths cups of sugar (granulated) sifted three times; beat all to a light cream in which no grains of sugar are seen. Fold in the stiffly beaten whites of ten eggs beaten stiff with one teaspoonful of cream of tartar. Add one-half teaspoonful of vanilla and the same of lemon extract with a pinch of salt. Fold in one and one-fourth cups of pastry flour sifted four times and bake in a tube pan 45 minutes.

Sponge Jelly Roll.—Sift one cupful of flour and one teaspoonful of baking powder and one-half teaspoonful of salt; sift once more. Break three eggs into a mixing bowl, beat well, add one cupful of sugar, one-fourth cupful of water, beat well, then add the dry ingredients, beating well. Lastly, add two teaspoonfuls of hot melted butter with any flavoring desired, such as lemon extract, grated lemon rind or a bit of lemon and vanilla. Bake in a moderate oven 45 minutes.

Cut off the browned edges, lay the cake on a powdered, sugared cloth, spread with jelly or jam and roll up. Leave in the cloth for a while after rolling.

Foods for Occasions.

With cantaloupes so plentiful prepare a cocktail of ripe balls of muskmelon. Fill tall sherbet glasses with the balls, cover with a chilled sirup of cantaloupe or a lemon sirup, with a bit of the grated rind. Garnish with sprigs of mint.

Guinea Chicken With Virginia Ham.—Remove the breast meat with the wing joint attached from a young guinea fowl. Place in a baking dish, sprinkle with salt and pepper, brush over with cream and dredge with flour. Add one-fourth cupful of fat salt pork cut into cubes and bake in a hot oven for 30 minutes, basting three times with fat in the pan.

Arrange diamond-shaped pieces of toast on a platter, cover with thin slices of Virginia ham broiled and hot. Place the breasts on the ham and serve with the bone covered with a paper frill. Make a gravy from two tablespoonfuls of fat in the pan and three tablespoonfuls of flour, brown and add one and one-half cupfuls of stock made from the remainder of the fowl. Season well and pour over the chicken. Serve with potato balls and piles of green peas in heaps around the chicken.

Snowflake Biscuits.—Sift one cupful of milk over hot water, add two tablespoonfuls of sugar, one tablespoonful of corn sirup, one-half teaspoonful of salt and two tablespoonfuls of shortening. When lukewarm add one yeast cake dissolved in a fourth cupful of water and one and one-half cupfuls of flour. Beat all together until light. Add one and one-half cupfuls of flour or just enough to knead without sticking. Knead until well mixed, then set to rise in a warm place. When double its bulk toss on a floured board, roll gently until half inch thick, cut with a small biscuit cutter, place on tins, cover with a pan to keep airtight and let rise again. When double in size bake in a hot oven. Brush with melted butter just before taking from the oven.

Nellie Maxwell

The "Golden State"

The name "California" was first applied to Lower California and probably was taken from the name of a fictitious island abounding in gold and precious stones, which was described in the Spanish romance, "Las Sergas de Esplandian," published in 1510.

South Pole Well Guarded

The South pole is surrounded by an ice barrier 150 feet high. On the polar plateau winds blow continuously, averaging 50 miles an hour.



NURSES know, and doctors have declared there's nothing quite like Bayer Aspirin for all sorts of aches and pains, but be sure it is genuine Bayer; that name must be on the package, and on every tablet. Bayer is genuine, and the word genuine—in red—is on every box. You can't go wrong if you will just look at the box!



Speed of 750 Miles an Hour Foreseen

Following the meeting of scientists in Paris recently to discuss the feasibility of shooting to the moon, or Mars or Venus, learned men of Europe are discussing the limits of speed that may be attained by man. They cite the increase of speed since 1921, when Italy won the Schneider cup with 107 miles an hour, to the nearly 215 miles an hour made at Daytona beach this year. Some scientists predict that in 1930 the race will attain at least 300 miles in 60 minutes and constantly increase the speed until 750 miles an hour is reached. This is considered to be the rate of air waves and whether man will be able to go faster than this is doubted by some, while others declare that bombs will be able to carry passengers even faster. A bomb recently perfected in England will travel nearly four miles.

For Galled Horses Hanford's Balsam of Myrrh

Money back for first bottle if not suited. All dealers.

Both Members of This Club

The Christian had been thrown to the lions.

"Lo, Leo," he said cheerily. "How's a life and kids?"

"Sweet, Joe. Howya like the new chariot?"

"Kaye, Leo. Goin' to take out the Sheba tonight if we get through early. Wotsay?"

"Well, oe, I ain't hungry. Live and let live is my motto."

"They ain't more than a 150,000 here tonight, anyhow. Not much of a gate for a title bout. Let's give 'em an exhibition for about four rounds. Then I'll foul you."

"All right, Joe. Well, there goes the bell!"

The battle of the first century was on.

Unafraid

Little Susan stood looking with round, staring eyes at the visitor's new cloche hat.

Eventually the lady turned to the little girl and asked her whether she liked the hat she was staring so hard at.

"I do," Mrs. Mugge, "came the innocent reply. "Mamma and Auntie Milly said it was a perfect fright the other day, but it doesn't frighten me the wee'st bit."—London Answers.

Mistake

Alfred wanted to buy Eloise a talking parrot.

"How much for this parrot?"

"Five dollars."

"Can it talk?"

"Not at that price."

"How much for a talking parrot?"

"One hundred bucks."

"Hum," said Alfred, "talk ain't so cheap."

Study Made Pleasant

"How's your class in literature?"

"Enthusiastic. We now analyze movie plots."

When you are "uplifting," how much of anger and how much of love is there in it?

"WORTH WEIGHT IN GOLD"

Verdict of Woman Who Tried Pinkham's Compound

Tully, N. Y.—"It hurt me to walk or sit down without help and I felt sick and weak. My mother-in-law took Lydia E. Pinkham's Vegetable Compound and she induced me to take it. I am now on the fourth bottle and have also used Lydia E. Pinkham's Sanative Wash. The medicine that will do for me what the Vegetable Compound and Sanative Wash have done are certainly worth their weight in gold. I think I have given them a fair trial and I expect to take two more bottles of the Vegetable Compound."—Mrs. CHARLES MOSGON, R. F. D. 1, Tully, N. Y.

SCHOOL FOR MEN

Training for BUSINESS, TRADES or PROFESSIONS. Enroll any time. Send for literature.

OREGON INSTITUTE OF TECHNOLOGY, T. M. C. A. Bldg., Portland, Oregon.

W. N. U. PORTLAND, NO. 35-1928.