

THE DOUBLE CROSS

By A. E. THOMAS

CHAPTER XI—Continued

"Probably not, but George says he's got quite a little fever, and that he's sent for the doctor. I'm sorry to run away like this and I dare say it's nothing of importance, but if it turned out wrong I should be sorry that I hadn't gone home promptly. Say good-by for me to Rollin, please. Good-by, dear," and she was gone.

Doris was vexed. She had counted upon Jim's sister to amuse Rollin in the course of the evening. Now it seemed that her chances for a tete-a-tete with Jim were less than ever. She rang for the maid and even more hastily than before she continued dressing.

Downstairs in the library, Stanley, already dressed, was sitting at the big desk. Wilson stood beside him, anxious as he never had been before in all his life. For the first time in his life, also, he found himself in opposition to Jim Stanley. He found himself upon the verge of a terrific adventure. He was about to be plunged into it, head first, and the water was too deep and too cold for the little man. However, there was no budging Stanley. He was committed to it, and therefore Wilson, though terrified at the prospect, regarded himself as committed also.

"Very well," Stanley was saying in a scarcely audible voice. "Now you are certain you understand?"

"Yes," replied the secretary. "In so far as that goes. But I beg you to reconsider before it's too late."

"Reconsider what? Can anything alter the facts? No, no, my friend, retribution shall fall on this man's head before the rise of another sun."

"Of what?"

"Oh, sir, I'm afraid!"

"For you, sir. He's strong—his temper is violent. If you goad him to desperation—"

"That's it—that's it!" cried Stanley. "That's what I'm going to do!"

"He may kill you."

"I'll take the chance."

"I'm afraid—I'm afraid!" repeated Wilson, in a shaking voice.

Stanley glanced once at the door and then he said: "Listen, Frank. Once in the life of every man there comes a time when he stands at the crossroads. I stand there tonight. Once the choice is made there can be no turning back. I have made my choice—and now—forward march! But I'm afraid I've been selfish in this thing. I haven't thought of you at all. Yes, yes—there's danger in this for you, too. More than a little danger. Perhaps I have no right to expose you to it."

"No, no. It isn't that," protested Wilson.

"It's not too late—you had better leave this house now—at once. Then whatever happens under this roof to-night, your skirts will be clear."

"No, sir," said Wilson firmly. "If you're set on going on with this, I'll stand by it. All the same, sir—"

A gentle swirl of silk—both men turned. Doris stood in the doorway. Wilson's eyes stood through the doorway that led to his tiny office, and joining the library. His heart beat wildly. He was in for it now!

"Ah, my dear Doris," cried Stanley beaming upon her, "how charming you look!"

She spoke with nervous haste.

"I've got to talk with you. This is my only chance. I've been trying to do it all day but you wouldn't let me. And Rollin hasn't let me out of his sight since we came. It almost seemed as if he were afraid to."

"Surely—surely he's not jealous of me?"

"Perhaps," said Doris, with a sigh. "Rollin jealous of me? Jim cried 'His best friend? Incredible!'"

If she suspected irony she gave no sign—she was too intent on her own immediate purpose.

"Come closer, please," she murmured. Jim hesitated briefly—then he crossed the room and sat down beside her.

"You saw—the other day—of course," she began. "I told you I was happy, but of course you know better. I'm miserable!"

"My dear Doris—"

"Oh, I don't mean that it's all Rollin's fault. I don't wish to blame him for everything. Maybe I've failed him. I don't know how—I've done my best. But anyhow it's all no use. Hadn't you guessed it?"

"Well, I wondered," he admitted. He was uncomfortable. An exchange of confidence had been no part of his plan.

"You saw that he was drunk," she hurried on. "Well, he often is. And I can't believe him any more. Then about money—I don't begrudge it to him—but he spends large sums in no time at all—in the market, he says. But there are ways of finding out. I don't spy on him—but things come to me that I can't doubt. And he no longer makes any pretense of being in love with me. He's just a friend."

"Doris, this is tragic!"

"Yes, but that isn't all I've got to say. I must hurry, too—he'll come down at any moment. So don't interrupt. Jim—" She paused briefly as if reconsidering but then went on. "I feel that I must ask your forgiveness."

"What for?" he asked in genuine surprise.

"Just before you went to India," she continued, "a certain person came to see me and made an accusation against you—a shocking accusation."

"So?"

"Yes—and this is why I ask your forgiveness. I am bitterly ashamed of it, but I more than half believed it—and for that I ask your pardon. Oh, I know I don't deserve it."

"Why didn't you give me a chance to explain?" he asked gently.

"I had given my word of honor not to say a word to you about it."

"A man or a woman?"

"A woman."

Here, he reflected, was corroborative evidence with a vengeance.

"Why did you believe her?" There was a tinge of bitterness in his inquiry.

"Because there seemed to be no possible motive for her lying."

"Did you tell Rollin?"

CHAPTER XII

"I told him that I had heard a terrible story about you, but he never knew what it was."

"Oh, didn't he?"

"Oh, you mustn't think that," she cried. "Why, he even defended you."

"Noble Rollin! True friend!"

"Jim, you must be just to Rollin. He's never said a word against you."

"Very generous of him. Did he ever tell you of a talk we had that very afternoon before you became engaged?"

"Why, no."

"Well, I will. It will interest you. He had been paying a lot of attention to you. I assumed that he was in love with you—as I was myself, and am yet. Oh, you know it well enough."

"Please—please—" she begged, her eyes upon the floor.

He went on: "So I spoke frankly to Rollin that very afternoon and we agreed to propose to you that same evening. We tossed a coin for first chance. He won the toss. Of course, the moment I entered your drawing room I saw that I had lost you."

A silence fell. Rousing herself, Doris broke it.

"I'll tell you something else," she said. "It was on that very evening that this woman came to me with her dreadful story."

"Before I came in, I suppose?"

"Yes, and before Rollin came, too. Stanley managed a smile. "Remarkable coincidences, wasn't it?"

"I take it," he inquired, after a moment, in a business-like tone, "that you no longer believe this woman's story?"

"Of what?"

"Should I be here if I did?"

"I suppose not. But what has changed your mind?"

"I don't quite know. But for some time the conviction has been growing on me that a terrible injustice has been done you."

"Yes—and not only me."

"I have sent my mind back over my friendship with you. I've reminded myself that never in all my life—even when we were children together—have I known you to do anything that wasn't kind or generous or decent. And I can't believe that such a man ever becomes a scoundrel overnight, no matter what the evidence."

"Do you wish to hear me deny it?" he asked.

"No! No! No!" she exclaimed, with vehemence. Then her voice fell suddenly to a murmur. "I only wish to make you feel that so far as I'm concerned I am once again your devoted and affectionate friend."

He did not look at her, nor she at him. Her eyes were full of tears; his own were luminous.

Gently, at last, he touched her hand where it lay upon her lap, and said: "Thanks. Before this night is over I hope to justify your confidence abundantly."

Instantly she had a sense that something of tremendous import lay behind his words. "What do you mean?" she asked.

He rose, went to the desk, found a cigarette, lighted it, and said: "You shall see!" And he added in quite a different tone as he glimpsed a figure in the doorway:

"Oh, no, I don't mind its being rather isolated here. You see—Ah, here's the lady, Mr. Waterman."

"Sorry," said the latter, as he entered.

"Oh, it doesn't matter—Doris and I have been going over old times a bit. Too bad we're only three tonight, but these mothers, you know!"

"What's that?" inquired Waterman. Jim explained his sister's predicament.

"Too bad," said Rollin. "Where's the Swami? I haven't seen him since lunch."

"The Swami," answered Stanley, "has begun a fast—bread and water for a week. He mortifies the flesh every so often."

"Well," was Waterman's comment. "If I were going to mortify the flesh—"

"Which you are not," interrupted Doris.

"If I were going to mortify the flesh," continued her husband, ignoring the interruption, "I shouldn't pick out a time when there was a cook in the house as good as yours. That woman's a wonder."

Jefferson having entered with a tray of cocktails, Waterman punctuated his remark by lifting his glass and remarking, "Here's a go!"

"Just a minute," said Stanley. "It's can do better than that, I think. It's been a long time since we were all together like this. So I'm going to propose a toast—a toast which we can all three drink with zest. I'm sure."

He held his glass up to the light, fixed his eyes upon the amber liquid. "Here's to our friendship," he said.

Probably no toast was ever drunk that carried with it implications so different to the minds of the drinkers. But it, for the fraction of a second, the slightest suspicion crossed the mind of Waterman that the sentiment was tinged with irony. It was only the vaguest possible impression.

Stanley beamed upon his guest. "Rollin, old boy," he said, "it's most satisfactory to have you here tonight. Perhaps you may remember that just before I went away to be exact, the very night you and Doris became engaged, I said that when I came home again, you were to render me an accounting. Remember that? He fixed his eyes on Waterman's.

Suddenly the latter felt slightly chilly, but he said with reasonable promptness, "Yes, yes."

"Make her happy, I said, and when I come back you shall render me an accounting." Well, Rollin, my friend, this is the night!"

Doris on the other side of the room sat up straight and looked with all her eyes. Her heart began to pound in her breast.

Waterman's attentiveness continued to increase, but he managed to say quite cheerfully, "All right, Jim—just as you say."

"Splendid, splendid," cried Stanley gaily, "and now I see that Jefferson is waiting to announce dinner, so let's go in."

As Doris took Stanley's arm, he could feel that she was trembling.

CHAPTER XIII

Now, under the circumstances it might have been expected that dinner would prove a somewhat nervous function. Yet it was not altogether a failure. Stanley was quick to see that he had overplayed his hand a bit. It was no part of his plan to put Waterman on his guard. He therefore exerted all his social tact to dispel any apprehension that might have taken root in Rollin's mind. His talk was so gracious, so charming, and so friendly, that before long both Waterman and Doris had concluded that their imaginations had played them false. In short, Jim became during the course of the dinner the same old Jim—warm-hearted, affectionate, simple-minded.

It was in a completely restored atmosphere of comfortable harmony that Waterman found himself presently sitting at the table with his old friend in the library before the fire.

"Nice old place, this," he said, settling himself comfortably in his chair.

"Yes," agreed Stanley, "it's all of that; and yet sometimes I think that I'll get rid of it. You see, it's full of ghosts—haunted by the ghosts of my dead childhood—and yours, too. Rollin, we've often scolded through these halls, and scrambled up these stairways, yes, and slid down these banisters! And there are the ghosts of my father's hearty voice and my mother's gentle presence. Oh, if I were married and had children of my own to fill the vacant spaces here, it would be different. I should have living companions who would soon displace my ghostly comrades. Let me fill your glass with Doris."

"No, no more, thanks," she said with a little shiver.

"You, Rollin?"

"Thanks, yes." He refilled Waterman's glass and resumed himself.

"Curious thing—time's changes," he went on. "Now take yourself, Rollin—I never imagined that you would turn out like this!"

"In winter there is sure to be a hot meal and vegetable or fruit combination, celery or slaw, if salad cannot be managed, plenty of milk for the children, rolls or some other attractive breadstuff, tart relishes, or jellies and just enough dessert to top off the meal."

One committee intent on having everything up to a high standard not only planned the menu, but chose and distributed recipes for the main dishes. Consequently, when the foods were assembled from various households, they were all equally good and nobly was disappointed.

As a center for the menu at a community meal, the bureau of home economics suggests the following: American chop suey, made with finely shredded pork or chicken, combined with onions, celery, green peppers, and raw Jerusalem artichokes. This should be served with flaky boiled rice and perhaps fried noodles. A fruit cup with ginger pears or preserved ginger would be excellent for dessert.

Meat pies—large or individual, depending on the available crockery—made of chicken, pork, veal, lamb, or beef, with gravy and vegetables.

Sausage turnovers served with hot or cold slaw. The turnovers are made by cooking small sausage-meat cakes until done, then folding them within rounds of pastry in semicircular shape and baking them.

Sausage cakes on slices of fried pineapples served with hot hominy grits.

Meat loaf, either hot or cold, served in slices. It may be made of beef, fresh pork, or veal and should be accompanied by a well-flavored sauce or relish.

Hot hamburger or roast beef toasted sandwiches with vegetable salad.

Fricassee of rabbit or chicken on hot biscuits.

Roast spare ribs with apple dressing and sauerkraut.

Fish, clam, or oyster chowder, containing potatoes and served with crackers.

Stuffed boned shoulder of lamb or fresh pork with browned potatoes.

WASHABLE DRESS FOR YOUNG GIRL

Children Soil School and Play Clothes Easily.

(Prepared by the United States Department of Agriculture.)

Many mothers find it practical to keep their children in washable outfits the year around, since children soil their school and play clothes very easily, and necessitate frequent laundering of their little dresses and suits. Even in rather cold climates, with a knitted union suit underneath and a sweater for days when the house temperature is below normal, a cotton bloomer dress is found quite satisfactory for indoors wear.

Long sleeves and a more close-fitting neckline are the chief changes to be made.

The careful and efficient housewife never attempts to iron lace, other than narrow edgings on garments, etc. The proper method of smoothing lace is to stretch it to the original shape and pin to a padded board in exactly that shape, pinning down each of the points carefully. When an iron is used, there is danger of tearing the lace.

Sour Cream.

Sour cream should be cherished. Dressing made from it is ideal for cucumber and other salads and, just seasoned, it is tasty on lettuce.

HOUSEHOLD NOTES

Dry skim milk may be used in bread with good results.

Use cotton flannel of medium weight in making a jelly bag.

Turkish paste made with fruit juice is a good confection for children.

Fruits and vegetables in storage need ventilation, especially during the hot few weeks.

Novel shapes and unusual fillings make interesting sandwiches for the school child's lunch.

Cottage cheese is the best cheese for little children. Combine it with chopped dates or raisins for sandwiches.

To preserve the nutritive value in vegetables, baking is the best method of cooking. Potatoes, squash, cabbage, onions and carrots may all be baked successfully.

WINTER MENUS FOR COMMUNITY DINNERS



Gathering at a Community Supper.

(Prepared by the United States Department of Agriculture.)

Church suppers and community dinners are better than they used to be, despite all the lamented we hear about the "good old days." No one will question the excellence of the pie, cakes, and other rich viands that were brought to these old-time gatherings. The trouble was, they were too good and too much of a kind. Calories were not reckoned with, but overloaded digestive systems had to be—the next day.

Nowadays the committee of women in charge of the community meal meets beforehand. The menu is talked over and planned, keeping in mind cost and facilities for cooking, keeping foods hot or cold during serving, and handling the crowd quickly. Then each person is made responsible for certain dishes and serving arrangements. Plenty of everything—not an oversupply of pickles and a shortage of bread—is thus assured. The meal is a model, too, from the nutrition standpoint and is as well-balanced and wholesome as any at the family table.

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CONVENIENCES FOR HOME EASILY MADE

Few Simple Tools and Abilities to Use Them Needed

(Prepared by the United States Department of Agriculture.)

Various labor-saving conveniences for the farm home may be made at small expense by anybody who has a few simple tools and the ability to use them. Most of these help save the time and energy of the housekeeper or add to her comfort, to the economical management of her household, or to its sanitation.

Among the most useful of these homemade conveniences described in Farmers' Bulletin 927-F, by Madge J. Reese, of the office of cooperative extension work, are the kitchen cabinet, the fireless cooker, the dish drainer, the serving table or wheel tray, the folding ironing board, the iceless refrigerator, the cold box, the fly trap, and the cook-stove drier or evaporator. These conveniences have been developed in the course of home demonstration work for farm women, in different parts of the country, and have been found successful. Attention is called to the importance of having the heights of working surfaces suited to the worker, and a method of raising the height of a kitchen table by means of fitted blocks under the legs is suggested. Labor-saving equipment for butter-making and cheese-making is included, and directions for installing a supply of clean running water in the farm kitchen. A number of suggestions are made regarding cleaning utensils which save time and make the work easier, such as having a bucket with a padded board in exactly that shape, pinning down each of the points carefully. When an iron is used, there is danger of tearing the lace.

Don't Iron Lace.

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THE KITCHEN CABINET

(By 1929 Western Newspaper Union)

Resolved, To live with all my might while I do live;

Resolved, Never to lose one moment of time but improve it in the most profitable way I can;

Resolved, Never to do anything which I should despise or think meanly of in another;

Resolved, Never to do anything which I should be afraid to do if it were the last hour of my life.—Jonathan Edwards.

TOOTH-SOME DAINTIES

The young guinea fowl is a savory dish and one which is coming to be more often served.

Broiled Young Guinea Hen.—Split the fowl down the back after careful dressing. Brush with olive oil, season with salt and pepper and broil. Spread with butter and parsley finely chopped and creamed together. Garnish with watercress and mounds of cranberry jelly.

Orange Salad.—Peel tart oranges and cut into thin slices crosswise, arrange in overlapping slices and serve French dressing, using pineapple juice, a dash of lemon juice and olive oil, seasoning well with salt, cayenne and a half teaspoonful of sugar.

Fruit Cake.—Take one pound each of raisins, currants, sugar and flour. One-half pound of citron, one pound of butter, nine eggs, yolks and whites beaten separately; two teaspoonfuls of vanilla and the grated peel of a lemon, three-fourths of a pound of walnut meats. Sprinkle the fruit with flour, mix all together, fold in the stiffly beaten egg whites and the flavoring. Steam two hours and bake one hour.

Caramel Pie.—To one quart of milk add the yolks of five eggs and the whites of two, well beaten; add five tablespoonfuls of sugar and two tablespoonfuls of caramel syrup, made by browning sugar and adding water to dissolve it. Add a bit of salt and a cupful of damson preserves. Pour into a pastry-lined plate and bake until firm. Cover with a meringue, using the other three egg whites and two tablespoonfuls of sugar. Brown lightly.

Fish Kedgeree.—Melt two tablespoonfuls of butter in a casserole, add one-half cupful each of cooked rice and flaked halibut, two hard-cooked eggs finely chopped. Season with salt, pepper, lemon juice and butter. Heat in a hot oven. Serve with hard-cooked eggs cut into rings and sprinkle with chopped parsley. Serve on squares of buttered toast.

President Tyler's Pumpkin Pie.—Prepare the pastry as usual and fill with the following: Two eggs lightly beaten, one cupful of sour cream, one cupful of pumpkin, one tablespoonful of flour, one-half cupful of sugar, ginger, cinnamon, a little lemon rind or extract and one cupful of milk, a half teaspoonful of salt. Serve with whipped cream.

Seasonable Foods.

Try making some mince-meat, using fresh lean pork. To four pounds of cooked meat add six pounds of tart apples, one quart of cider and the usual spices and fruit to taste.

Scotch Vegetable Plum Pudding.—Mix well one pound of mashed potatoes, one-half pound of mashed carrots, one pound of flour, one pound of currants, three-fourths of a pound of brown sugar, one pound of raisins, two ounces of suet, one nutmeg, one teaspoonful of salt and one egg. Mix as usual, put into a well-floured cloth and boil six hours.

Walnut Salad.—Cover fifteen-four pound meats with rich stock, one slice of onion, a bay leaf and simmer for twenty minutes; cool. Line salad bowl or plates with lettuce. Marinate twelve oysters with French dressing for an hour; serve on the lettuce topped with the walnut meats and serve with French dressing.

Lamb With Rice.—Roast one medium loin of lamb one hour, then cut into steaks. Boil one cupful of rice ten minutes, drain, add one quart of beef stock, a dash of nutmeg, one teaspoonful of salt, and simmer with the rice until it is tender. To one tablespoonful of butter and the yolks of three eggs, lightly beaten, add the steaks, dipping first into the butter melted, then in the egg. Arrange in a dish and cover with rice. Bake one half hour.

Chicken With Green Peppers.—Many cooks prefer fowl unstuffed, as the stuffing renders the flesh dry. Try this way of serving the stuffing: Take bread, sugar, onion, egg, butter, salt and pepper and mix it to make a moist mixture. Fill green peppers with the seasoned mixture. Split a young fowl down the back and put into a baking pan, seasoning well with salt and pepper. Place the peppers around it and bake in a hot oven, basting the fowl and peppers often during the roasting.

Chicken Pie With Peppers.—Cook the young chicken until tender in water to cover, add three or four green peppers and one can of mushrooms. Fill a lined pie plate with a rich biscuit dough, add the chicken, peppers and mushrooms and sufficient cream for moisture. Cover with the dough make a vent and bake until brown.

Architectural

In England architecture that corresponds to that known in America as "Colonial" is known as "Georgian," designating the style of architecture of the reigns of the four Georges, from 1714 to 1830.

Famed for Eloquence

Toward the end of his state career of 37 years in the senate, the late George Frisbie Hoar of Massachusetts was frequently called by the title "old man eloquent" of the senate.

How to Avoid INFLUENZA

Colds which you can do with an effective remedy or you prevent you against Colds, Coughs or Gripes or keep your system of diet and exercise active and your system free from poisonous accumulations. Nature's Remedy (Dr. Drake's) does more than simply cause elimination and more powerful action. It tones and strengthens the system, increasing resistance against disease and infection. Get a tin box of your Druggist's.

Doesn't Stick

Hewitt—Loves good where it is sent. Jewett—And sometimes makes a round trip.

Cold Need Cause No Inconvenience

Singers can't always keep from catching cold, but they can get the best of any cold in a few hours—and so can you. Get Page's Cold Compound that comes in pleasant-tasting tablets, one of which will break up a cold so quickly you'll be astonished.—Adv.

If you tell your own secret, why should you expect others to keep it?

Makes Life Sweeter

Too much to eat—too rich a diet—or too much smoking. Lots of things cause sour stomach, but one thing can correct it quickly. Phillips Milk of Magnesia will alkalize the acid. Take a spoonful of this pleasant preparation, and the system is soon sweetened.

Phillips is always ready to relieve distress from over-eating; to check all acidity; or neutralize nicotine. Remember this for your own comfort; for the sake of those around you. Endorsed by physicians, but they always say Phillips. Don't buy something else and expect the same results!

PHILLIPS Milk of Magnesia

PROTECT YOUR BABIES

Influenza Threatens

Children's coughs and colds are serious. You can't tell by the start of a cold how serious it is going to be. Even doctors and trained nurses cannot distinguish the early stages of flu from a bad cold.

Don't take chances. At the first sign of a cough or cold start with Glessco. Don't wait an hour! Three generations of mothers have put their trust in Glessco. It relieves the cough and breaks a cold right up. It puts a sick, croupy child back on its feet before more serious trouble has a chance to develop.

Every time you break a cold with Glessco you know that's one cold that won't develop into flu! All druggists and most general stores have Glessco.

DR. DRAKE'S GLESSCO

Cough and Croup Remedy

Oklahoma Girl Strong as Boy



"Louise Alice was fretful, nervous and all run-down from whooping cough," says Mrs. F. J. Kolar, 1730 West 22nd St., Oklahoma City, Okla. "The little I could force her to eat wouldn't ever digest. She became underweight, sallow and weak."

"Then I decided to try California Fig Syrup, and the results surprised me. Her bowels started working immediately, and in little or no time she was eating so she got to be a pest at the table, always asking us to pass things. Her weight increased, her color improved and she began to romp and play again like other children. Now she's the picture of health, and strong as a boy."

Pleasant-tasting, purely vegetable California Fig Syrup acts surely and quickly to cleanse your child's stomach and bowels of the souring waste that is keeping her half-sick, bilious, sallow, feverish, listless, weak and puny. But it's more than a laxative. It tones and strengthens the stomach and bowels so these organs continue to act normally, of their own accord.

Over four million bottles used a year shows its popularity. Ask for it by the full name, "California Fig Syrup," so you'll get the genuine, endorsed by physicians for 50 years.

For Cuts, Burns, Bruises, Sores Hanford's Balsam of Myrrh

Minor back for Best Results if not used.

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Colds which you can do with an effective remedy or you prevent you against Colds, Coughs or Gripes or keep your system of diet and exercise active and your system free from poisonous accumulations. Nature's Remedy (Dr. Drake's) does more than simply cause elimination and more powerful action. It tones and strengthens the system, increasing resistance against disease and infection. Get a tin box of your Druggist's.

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Cold Need Cause No Inconvenience

Singers can't always keep from catching cold, but they can get the best of any cold in a few hours—and so can you. Get Page's Cold Compound that comes in pleasant-tasting tablets, one of which will break up a cold so quickly you'll be astonished.—Adv.

If you tell your own secret, why should you expect others to keep it?

Makes Life Sweeter

Too much to eat—too rich a diet—or too much smoking. Lots of things cause sour stomach, but one thing can correct it quickly. Phillips Milk of Magnesia will alkalize the acid. Take a spoonful of this pleasant preparation, and the system is soon sweetened.

Phillips is always ready to relieve distress from over-eating; to check all acidity; or neutralize nicotine. Remember this for your own comfort; for the sake of those around you. Endorsed by physicians, but they always say Phillips. Don't buy something else and expect the same results!

PHILLIPS Milk of Magnesia

PROTECT YOUR BABIES

Influenza Threatens

Children's coughs and colds are serious. You can't tell by the start of a cold how serious it is going to be. Even doctors and trained nurses cannot distinguish the early stages of flu from a bad cold.

Don't take chances. At the first sign of a cough or cold start with Glessco. Don't wait an hour! Three generations of mothers have put their trust in Glessco. It relieves the cough and breaks a cold right up. It puts a sick, croupy child back on its feet before more serious trouble has a chance to develop.

Every time you break a cold with Glessco you know that's one cold that won't develop into flu! All druggists and most general stores have Glessco.

DR. DRAKE'S GLESSCO

Cough and Croup Remedy