

Lonely Hearts



WILBERT has a heart of gold. Will no one tell him what's the matter—why girls turn pale, and gracious matrons freeze at his approach? Yes, we will. This has gone far enough. Get a new pipe, Wilbert, and break it in gently, thoughtfully, with Sir Walter Raleigh's favorite smoking mixture. When the curling wisps of its fragrance surround you, everything will be changed, Wilbert.

How to Take Care of Your Pipe
(Give No. 3) To make your pipe sweet from top to heel, smoke all the pipe load when you break it in, or fill the bowl half full the first few times so that the heel, and not merely the top, will be broken in. Send for our free booklet, "How to Take Care of Your Pipe." Brown & Williamson Tobacco Corporation, Louisville, Kentucky, Dept. 97.

SIR WALTER RALEIGH Smoking Tobacco

It's milder

CHICKS

Queen Hatchery Business for Profit
R. I. Reds, Barrad Reds, White Leghorns—all from carefully supervised flocks of large birds and mature breeders, including world's record strain. Also W. L. pullets, yearling hens and day-old turkeys. Write for prices at once as everything points to greatly increased demand. Prompt 100% live delivery guaranteed. 20 years' wonderful reputation your safeguard.
[Jay Todd] QUEEN HATCHERY
4220 1st Ave. Seattle, Wash.

Sour View
Marriage is a case of egotism divided by two.—Chicago News.

If you wish beautiful clear white clothes, use Russ Blue. Large package at Grocers.—Adv.

A little success is likely to make a small man dizzy.

Denver Mother Tells Story

Nature controls all the functions of our digestive organs except one. We have control over that, and it's the function that causes the most trouble.

See that your children form regular bowel habits, and at the first sign of bad breath, coated tongue, biliousness or constipation, give them a little California Fig Syrup. It regulates the bowels and stomach and gives these organs tone and strength so they continue to act as Nature intends them to. It helps build up and strengthen pale, listless, underweight children. Children love its rich, fruity taste and it's purely vegetable, so you can give it as often as your child's appetite lags or he seems feverish, cross or fretful.

Leading physicians have endorsed it for 50 years, and its overwhelming sales record of over four million bottles a year shows how mothers depend on it. A Western mother, Mrs. R. W. Stewart, 4112 Laritan St., Denver, Colorado, says: "Raymond was terribly pulled down by constipation. He got weak, fretful and cross, had no appetite or energy and food seemed to sour in his stomach. California Fig Syrup had him romping and playing again in just a few days, and soon he was back to normal weight, looking better than he had looked in months."

Protect your child from imitations of California Fig Syrup. The mark of the genuine is the word "California" on the carton.

Garfield Tea Was Your Grandmother's Remedy

For every stomach and intestinal ailment. This good old-fashioned herb home remedy for constipation, stomach ills and other derangements of the system so prevalent these days is even greater favor as a family medicine than in your grandmother's day.

Black Sheep's Gold

by Beatrice Grimshaw

ILLUSTRATIONS BY IRWIN MYERS
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THE STORY

On a pleasure trip in eastern waters, Philip Amory, English World War veteran, now a trader on the island of Papua, New Guinea, plunges overboard to save the life of a musical comedy actress, known as "Gin-Sling." Amory becomes interested in Pia Laurier, member of a wealthy New South Wales family. He shapes his knowledge of Pia's wonderful gold field on the island, though he does not disclose the name of the place. "Gin-Sling" tells him Pia is engaged to Sir Richard Fanshawe.

CHAPTER II—Continued

Three times, then—by my poverty, by my position, and by the significance of that ring—Pia was not for me. I believed what Jiny had said; it was very sure she was no liar. It was merely a determination to leave no stone unturned, that made me decide I would see Pia once more—only once—before I left the ship, and ask her to her face if what I heard was true.

Once, across the saloon that night, I saw the clear profile, the beautifully shaped black head. Once, on deck, the rose-geranium perfume that Pia Laurier used, came floating across a little space of dark, and I saw a pale dress pass—hesitate—go on again. I did not move; I said no word. If I am angry, I am angry. That night, I had liefer taken the velvet neck of Pia in my hands, and twisted it back till it gave way, cracking, in my hands, (as I have twisted the neck of a German, rolling together in trench mud) than let her and kissed her as I had not yet done; as, I knew now, I never should.

It was very early when the engines came to rest next morning, and the ship, her way stopped, lay still upon the celadon-blue waters that surround Goode Island.

Here the tender from Thursday was to meet us, and here my false splendor was to end. Phil Amory, bit of war wastage, trader from the back end of nowhere, was "to be taken to the place from whence he came." And if, once arrived there, he chose to hang himself by the neck till he was dead, it would be nobody's business but his own.

My suitcases were on deck, my steward tipped, the tender rising and falling below the ladder, on which I was just about to set foot, when the sound of my name, clearly and almost precisely spoken, made me look round.

Pia was there, at the head of the accommodation ladder, holding out her hand, the hand that did not bear the emerald ring.

I could not refuse to take it. I felt her cool fingers in mine, for one everlasting moment, and it was as if they came. In that moment, home, where they had always belonged. I don't know which of us first let go. I know that in one moment, with the tender dancing below and the luggage gone, and the passengers who were to join coming up the ladder, I realized that I had been an incredible fool, and that it was too late to do anything at all about it. If she was engaged, if she wasn't—she liked me. Me. She had not been flirting. Her eyes were dark with sleeplessness, and the shadow that comes of love denied. She looked at me, and made the little movement with her lips that means "you know. And I would have given five years of my life for the chance—impossible now—of taking her in my arms and kissing her very breath away."

All round us there were deckhands scrubbing, stewards carrying things, the fourth officer was posted at the head of the ladder, a stewardess, armored in white starch—God knows what she wanted there—was gapping in the nearest doorway. Passengers, new arrivals, began to shove past Pia and myself, coming between us. "Sir," said some cursed person, "if you want to go ashore, you'd better not keep the tender; captain's anxious to get away."

I don't know what I'd have done—missed my passage, maybe, and trusted to luck to see me back from the East when I had spent every coin I owned, getting there—if, at that minute, a very tall, thin man had not come up the ladder, pushed determinedly between Pia and myself, and taken her by both hands. He kept pumping her wrists up and down, and staring at her as if he could never have enough of it. He was extremely handsome—sharp regular features, somewhat marred by a brief George V beard, chestnut hair clipped close to keep it from waving, large, brown, hard eyes, figure of an athlete. I could have cheerfully split his skull with an ax. I knew who he was without asking; but if confirmation was needed, I had it when an obsequious steward rushed forward, trembling on my toes as he went, and bleated—"What cabin, Sir Richard? Shall I take your luggage, Sir Richard?"

Instantly the whole weight of the social system by and in which the clan of Lauriers lived, seemed to press down upon me like a giant hand, pushing, relentlessly, Pia and myself apart. I saw in one thousand-faceted vision, the world my people had owned and lost; its myriad reserves, its fences, shillobeths, its fierce pride and pitiless scorn; its solid pedestal of property, lifting all who belonged to it far, very far above the mud and dust in which we others must go.



The one moment passed. Sir Richard had let go Pia's hand; was busying himself with the traveler's eternal preoccupation of baggage. I had seen what I had seen, and I knew, as well as if I had had an hour to think it all out, instead of a couple of seconds, that what was—for Pia—was best. I could wreck her engagement if I chose—of this I was sure—but I was equally sure that if I could, I would not. I would drop out of her world as I had dropped in. The male Cinderella's pumpkin coach was ready; his hour had struck; back to the ashes! and let the fairy princess stay in her palace, un-disturbed.

If I was sick at heart, as I went down that endless stair, I was doubtless no worse than many millions elsewhere who were sick at heart that day, and of the same disease. So I tried to tell myself, when the tender was reached, and I had found a seat on the roof of the cabin, and the engine was beginning to urn over with loud spluttering and drumming noises. So I tried to believe, when I saw the face of Pia looking down at me from the rail, a long, long way above, and felt her eyes fall on me like the light of a star, strange, sad, remotely fair. I, who was merry enough by nature, had no laughter left in me that day, except I think I must have been amused.



My Store—I Think I Have Not Told You—Was Almost on the Beach.

at the sudden sight of Mrs. Laurier, arrived too late, shooting her celebrated death ray at me "with intent," as she stood, kimono-clad, in the alleyway door. Or at the other, fairer vision on the ship's sacred bridge—I knew at once that only Jiny could thus profane the high altar—holding an imaginary glass to his lips, waving an arm at me, and shouting what I guessed at, but could not hear—"Drink hearty, we'll soon be dead!" Then the tender chucked and fussed away, and the ship reeled faster and faster, and that chapter of my life was done.

CHAPTER III

I came back to Daru, of western Papua, on a brimming tide, that masked the mud flats with acres of reflected island, miles of bright mirrored sky. The dream that I had dreamed on the great liner clung

Wounded War Victims Helped by Antiseptics

Important as was the discovery of anesthesia, it was of infinitely less moment than the aseptic technique which came to us through the work of Lister and Pasteur, Frederick A. Pottier writes, in the Outlook and Independent.

When we remember that the surgeons of the Civil War knew nothing about bacteria and the nature of infection, we should marvel that they did as well as they did. For the majority of men who die of wounds in war are not killed outright, nor do they die from the extent of their injuries. They die in hospitals of infection.

Our percentage of death from gunshot wounds in the Civil War was 12.5; in the World War, 8.12. This gain in efficiency (nothing less than the saving of five more men out of every 100) was almost wholly due to the development of the aseptic and antiseptic technique.

And it was a greater gain than at first appears for without it the percentage of deaths from infections in

Straight Steel Lines
Two of the longest stretches of railroad without a curve, are: The 72-mile stretch on the Rock Island lines from Gunn, Okla., to Dalhart, Texas. At Dalhart there is a quarter degree curve and then it goes on for 25 miles farther without a curve. The Seaboard airline in Florida has eight curves in 200 miles. It is said that on the Argentine-Pacific railway to the foot of the Andes, there is a stretch of 200 miles without a curve or a cutting or an embankment deeper than three feet. On the Australian Trans-Continental railway crossing the Null arbor plain, there is a straight-away of 300 miles.

The Kitchen Cabinet

Now happy is he born and taught that serveth not another's will whose armor is his honest thought and simple truth his utmost skill. —Sir Henry Wotton.

SEASONABLE GOOD THINGS

A good dressing for a fat chicken is: Prune Dressing—Soak one cupful of prunes over night, drain, stone and chop. Add one cupful of chopped tart apples, one-fourth teaspoonful of nutmeg, one-eighth teaspoonful of salt, a dash of cayenne and one cupful of bread crumbs; mix well and add two table-spoonfuls of melted butter and stuff the fowl.

Cranberry Sherbet.—Wash and cook two cupfuls of cranberries in water to cover. When soft force through a potato ricer and add two cupfuls of sugar, mix well and add three table-spoonfuls of lemon juice, a pinch of salt and a pint of rich milk. Freeze as usual.

Scalloped Ham and Potatoes.—Take one and one-half pounds of ham cut into convenient sized pieces, four cupfuls of sliced raw potatoes and a pint of well-seasoned white sauce. Place a layer of potatoes in the bottom of a well-greased casserole, use one-third of them, cover with a few slices of onion and one-half of the ham; season with salt and pepper, repeat with the same and have a layer of potatoes on top. Cover all with the white sauce and cover the casserole; bake until all are well done.

Green Pepper and Corn Scallop.—Take two table-spoonfuls of sugar, one teaspoonful of salt, one-eighth teaspoonful of pepper, one-half cupful of milk, one chopped green pepper, one chopped red pepper and two cupfuls of fresh or canned corn. Fill a buttered casserole one-third full of the mixture, add one-fourth cupful of fresh bread crumbs buttered, then another layer of corn and peppers and cover with buttered crumbs. Bake until well done.

Rhubarb Sherbet.—Cut one quart of rhubarb unpeeled into small pieces and cook in one quart of water until tender. Soak one-half table-spoonful of gelatin in two table-spoonfuls of cold water and add to the hot sauce with the juice and rind of a lemon and two cupfuls of sugar. Cool, freeze as usual.

Tasty Spinach.—Fry six slices of bacon, retaining in the pan one table-spoonful of the fat and in it brown one-fourth pound of fresh mushrooms. Sprinkle over them one table-spoonful of flour, pepper, paprika and one teaspoonful of salt; add one-half cupful of milk and cook slowly ten minutes. Place one-fourth peck of cooked drained spinach in the center of a hot platter with the bacon slices around it and pour the sauce over the spinach.

TRY THESE GOOD THINGS

Fruit salad is especially valuable to balance heavy foods. With oranges as the basic fruit, many pleasing combinations may be had with cheese, nuts and dried fruits.

Vitamine Salad.—On a lettuce covered plate, place a square or scoop of cottage cheese. Around the cheese, stand on end sections of orange. Top with half a pecan or walnut meat and serve with:

French Honey Dressing.—Take three table-spoonfuls of lemon juice, six table-spoonfuls of salad oil, one-fourth teaspoonful of salt, one-fourth teaspoonful of paprika and one-fourth cupful of strained honey. Shake thoroughly before serving.

Orange and Date Salad.—Take two large oranges, arrange in sections of six on lettuce radiating from the center on the salad plate. In the center place stuffed dates, four to a serving. Top with a rose of mayonnaise.

Fruit Salad in Orange Cups.—Cut three large oranges into halves, remove the pulp carefully and mix with two slices of diced pineapple, twelve quartered marshmallows, one-third of a cupful of pecan meats and two-thirds of a cupful of diced pear. Serve the orange cups filled with the fruit mixed with mayonnaise and whipped cream. Serve on lettuce and garnish the top of each with nut meats.

Orange Waffle Shortcake.—Prepare the waffle according to any preferred recipe. If an electric waffle iron is used add six table-spoonfuls of melted butter to the waffle mixture instead of greasing the iron. The following recipe is recommended: One table-spoonful of sugar, two beaten eggs, two cupfuls of sweet milk, two table-spoonfuls of cornmeal, two cupfuls of flour, two table-spoonfuls of melted butter, one-half teaspoonful of salt, and four teaspoonfuls of baking powder. Mix well, add egg yolks and fold in the beaten whites at the last. If the ordinary iron is used add two table-spoonfuls of melted butter and grease the iron. Serve with sliced oranges cut into eighths, well sweetened and serve with whipped cream or plenty of orange juice.

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Not Built That Way
Selling on the matrimonial sea would have been a heap smoother if in the eternal scheme of things man had been so constituted that the more she criticized him the more he would have loved his critic.—Cincinnati Enquirer.

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Turkeys, ducks and geese are always clamorous and quarrelsome before the advent of wet weather, and make the barnyard hideous with their din

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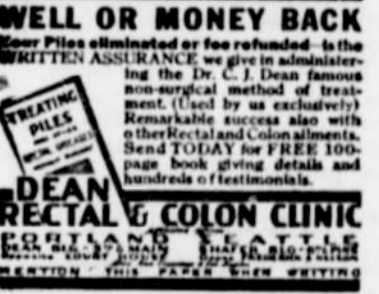
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