

**PRUDENCE OF THE PARSONAGE**  
by **ETHEL HUESTON**  
ILLUSTRATED BY **W. C. TANNER**

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**THE MEMBERS OF THE CONGREGATION FORGET THAT THE PARSONAGE FOLKS NEED MONEY FOR CHRISTMAS, SO LITTLE CONNIE TELLS BANKER SOME PLAIN TRUTHS**

Mr. Starr, a widower Methodist minister, comes to Mount Mark, Ia., to take charge of the congregation there. He has five charming daughters, the eldest of whom, Prudence, age nineteen, keeps house and mothers the family. Her younger sisters are Fairy, the twins Carol and Lark, and Constance, the "baby." The family's coming stirs the curiosity of the townspeople. After a few weeks the Starrs are well settled. Prudence has her hands full with the mischievous youngsters, but she loves them devotedly despite their outrageous pranks. It is a joyous household, but the parsonage girls are embarrassed at Christmas time because the congregation has failed to pay the pastor's salary. Little Connie needs clothing, and sadly disappointed, takes matters into her own hands.

**CHAPTER VI—Continued.**

"Oh, I had her dressed warmly underneath, very warmly indeed," declared Prudence. "But no matter how warm you are underneath, you look cold if you aren't visibly prepared for winter weather. I kept hoping enough money would come in to buy her a coat for once in her life."  
"She has been looking forward to one long enough," put in Fairy. "This will be a bitter blow to her. And yet it is not such a bad-looking coat, after all." And she quickly ran up a seam on the machine.  
"Here comes Connie!" Prudence hastily swept a pile of scraps out of sight, and turned to greet her little sister with a cheery smile.  
"Come on in, Connie," she cried, with a brightness she did not feel. "Fairy and I are making you a new coat. Isn't it pretty? And so warm! See the nice velvet collar and cuffs. We want to fit it on you right away, dear."

Connie picked up a piece of the goods and examined it intently.  
"Don't you want some fudge, Connie?" exclaimed Fairy, shoving the dish toward her hurriedly.

Connie took a piece from the plate, and thrust it between her teeth. Her eyes were still fastened upon the brown furry cloth.  
"Where did you get this stuff?" she inquired, as soon as she was able to speak.

"Out of the trunk in the garret, Connie. Don't you want some more fudge? I put a lot of nuts in, especially on your account."  
"It's good," said Connie, taking another piece. She examined the cloth very closely. "Say, Prudence, isn't this that old brown coat of father's?"

Fairy shoved her chair back from the machine, and ran to the window. "Look, Prue," she cried. "Isn't that Mrs. Adams coming this way? I wonder—"

"No, it isn't," answered Connie gravely. "It's just Miss Avery getting home from school—Isn't it, Prudence? Father's coat, I mean?"  
"Yes, Connie, it is," said Prudence, very, very gently. "But no one here has seen it, and it is such nice cloth—just exactly what girls are wearing now."

"But I wanted a new coat!" Connie did not cry. She stood looking at Prudence with her wide hurt eyes.

"Oh, Connie, I'm just as sorry as you are," cried Prudence, with starting tears. "I know just how you feel about it! But the people didn't pay father up last month. Maybe after Christmas we can get you a coat. They pay up better then."

"I think I'd rather wear my summer coat until then," said Connie soberly.  
"Oh, but you can't, dearest. It is too cold. Won't you be a good girl now, and not make sister feel badly about it? It really is becoming to you, and it is nice and warm. Take some more fudge, dear, and run out-of-doors a while. You'll feel better about it presently, I'm sure."

Connie stood solemnly beside the table, her eyes still fastened on the coat, cut down from her father's. "Can I go and take a walk?" she asked finally.

"May I, you mean," suggested Fairy. "Yes, may I? Maybe I can reconcile myself to it."

"Yes, go and take a walk," urged Prudence promptly, eager to get the small sober face beyond her range of vision.  
"If I am not back when the twins get home, go right on and eat without me. I'll come back when I get things straightened out in my mind."

When Connie was quite beyond hearing, Prudence dropped her head on the table and wept. "Oh, Fairy, if the members just knew how such things hurt, maybe they'd pay up a little better. How do they expect parsonage people to keep up appearances when they haven't any money?"

"Oh, now, Prue, you're worse than Connie! There's no use to cry about it. Parsonage people have to find happiness in spite of financial misery. Money isn't the first thing with folks like us."

"Poor little Connie! If she had cried about it, I wouldn't have cared so much. But she looked so heart-sick, didn't she, Fairy?"

Connie certainly was heart-sick. More than that, she was a little disgusted. She felt herself aroused to take action. Things had gone too far! To go to church in her father's coat she could not! She walked sturdily down the street toward the "city"—ironically so called. Her face was stony, her hands were clenched. But finally she brightened. Her lagging steps quickened. She skipped along quite cheerfully. She turned westward as she reached the corner of the square, and walked along that business street with shining eyes.

In front of the First National bank she paused, but after a few seconds she passed by. On the opposite corner was another bank. When she reached it, she walked in without pausing, and the massive door swung behind her.

The four older girls were at the table when Connie came home. She exhaled quiet satisfaction from every pore. Prudence glanced at her once, and then looked away again. "She has reconciled herself," she thought. "Dinner was half over before Constance burst her bomb."

"Are you going to be busy this afternoon, Prudence?" she asked quietly.  
"We are going to sew a little," said Prudence. "Why?"  
"I wanted you to go downtown with me after school."

"Well, perhaps I can do that. Fairy will be able to finish the coat alone."  
"You needn't finish the coat—I can't wear father's coat to church, Prudence. It's a—it's a—physical impossibility."

The twins laughed, Fairy smiled, but Prudence gazed at "the baby" with tender pity.

"I'm so sorry, dearest, but we haven't the money to buy one now."

"Will five dollars be enough?" inquired Connie, and she placed a crisp new bill beside her plate. The twins gasped! They gazed at Connie with new respect. They were just wishing they could handle five-dollar bills so recklessly.

"Will you loan me twenty dollars until after Christmas, Connie?" queried Fairy.

But Prudence asked, "Where did you get this money, Connie?"  
"I borrowed it—from the bank," Connie replied with proper gravity. "I have two years to pay it back. Mr. Harold says they are proud to have my trade."

Prudence was silent for several long seconds. Then she inquired in a low voice, "Did you tell him why you wanted it?"

"Yes, I explained the whole situation."  
"What did he say?"

"He said he knew just how I felt, because he knew he couldn't go to church in his wife's coat—No, I said that myself, but he agreed with me. He did not say very much, but he looked sympathetic. He said he anticipated great pleasure in seeing me in my new coat at church next Sunday."

"Go on with your luncheon, twins," said Prudence sternly. "You'll be late to school. We'll see about going downtown when you get home tonight, Connie. Now, eat your luncheon, and don't talk about coats any more."

When Connie had gone back to school, Prudence went straight to Mr. Harold's bank. Flushed and embarrassed, she explained the situation frankly. "My sympathies are all with Connie," she said candidly. "But I am afraid father would not like it. We are dead set against borrowing. After—our mother was taken, we were crowded pretty close for money. So we had to go in debt. It took us two years to get it paid. Father and Fairy and I talked it over then, and decided we would starve rather than borrow again. Even the twins understood it, but Connie was too little. She doesn't know how heart-breaking it is to keep hanging over every cent for debt, when one is just yearning for other things. I do wish she might have the coat, but I'm afraid father would not like it. She gave me the five dollars for safekeeping, and I have brought it back."

Mr. Harold shook his head. "No, Connie must have her coat. This will be a good lesson for her. It will teach her the bitterness of living under debt!" Besides, Prudence, I think in my heart that she is right this time. This is a case where borrowing is justified. Get her the coat, and I'll square the account with your father." Then he added, "And I'll look after this salary business after this. I'll arrange with the trustees that I am to pay your father his full salary the first of every month, and that the church receipts are to be turned in to me. And if they do not pay up, my lawyer can do a little investigating! Little Connie earned that five dollars, for she taught one trustee a sorry lesson. And he will have to pass it on to the others in self-defense! Now, run along and get the coat, and if five dollars isn't enough you can have as much more as you need. Your father will get his salary after this, my dear, if we have to mortgage the parsonage!"

**CHAPTER VII.**

**A Burglar's Visit.**

"Prue!"  
A small hand gripped Prudence's shoulder, and again came a hoarse whisper.  
"Prue!"  
Prudence sat up in bed with a bounce.

"What in the world?" she began, gazing out into the room, half-lighted by the moonshine, and seeing Carol and Lark shivering beside her bed.

"Sh! Sh! Hush!" whispered Lark. "There's a burglar in our room!"  
By this time, even sound-sleeping Fairy was awake. "Oh, there is!" she scoffed.

"Yes, there is," declared Carol with some heat. "We heard him, plain as day. He stepped into the closet, didn't he, Lark?"

"He certainly did," agreed Lark. "Did you see him?"  
"No, we heard him. Carol heard him first, and she spoke, and nudged me. Then I heard him, too. He was at our dresser, but he shot across the room and into the closet. He closed the door after him. He's there now."

"You've been dreaming," said Fairy, lying down again.  
"We don't generally dream the same thing at the same minute," said Carol stormily. "I tell you he's in there."  
"And you two great big girls came off and left poor little Connie in there alone with a burglar, did you? Well, you are nice ones, I must say."

And Prudence leaped out of bed and started for the door, followed by Fairy, with the twins creeping fearfully along in the rear.  
"She was asleep," muttered Carol. "We didn't want to scare her," added Lark.

Prudence was careful to turn the switch by the door, so that the room was in full light before she entered. The closet door was wide open. Connie was soundly sleeping. There was no one else in the room.

"You see?" said Prudence sternly. "I'll bet he took our ruby rings," declared Lark, and the twins and Fairy ran to the dresser to look.  
But a sickening realization had come home to Prudence. In the lower hall,



Prudence Dropped Her Head on the Table and Wept.

under the staircase, was a small dark closet which they called the dungeon. The dungeon door was big and solid, and was equipped with a heavy catch-lock. In this dungeon, Prudence kept the family silverware, and all the money she had on hand, as it could there be safely locked away. But more often than not, Prudence forgot to lock it.

Have you ever awakened to find a burglar in your room? What did you do—pretend sleep? Or shout? Or keep still at his command?

(TO BE CONTINUED.)

**SYMBOL UNTOUCHED BY WAR**

Lion of St. Mark Has Escaped Destruction, Though Hand of Time Has Been Heavy on It.

The lion of St. Mark still stands. Curiously enough, while utmost precautions have been taken to preserve the edifice and monuments of Venice against the ruthless hand of the aviator, this symbol of the republic, one of the chief artistic and historical glories of the city, still poses on its column in the Piazzetta with never a sandblast, masonry shield, or wooden covering to guard it from harm.

The lion of St. Mark long has been an interesting relic, source of some speculation and an endless amount of historical legend more or less authentic. There is a tradition that when Napoleon carried it to Paris there were really white agates, faceted. It is conjectured that the lion may have formed a part of the decoration of some Assyrian palace centuries before it became the symbol of the Venetian patron saint, St. Mark. The head, except for the crown, the mane, and the larger part of the body and legs, except the claws, are much older than other portions of the figure. The wings and paws are of a much later date, while the rump part and the tail are restorations executed after the lion had been sent back from Paris early in the last century.

The lion is in a condition that care is required even under ordinary conditions to prevent its disintegration. There are rents and fissures throughout the body, and the portions are held together by iron rivets that have rusted away. Many initials mark the metal, presumably engraved by artists employed in various restorations.

The Lion of St. Mark could be destroyed with little effort. It has survived the chances of war to the present.

What He Left Mother.  
"Your father was pretty rich when he died, wasn't he?" asked the young man in search of an heirloom.  
"Oh, yes!" replied the world-wise maiden.  
"Did he leave your mother much?"  
"About twice a week."—London Answers.

**TWO WAYS TO COOK CABBAGE**

Both Will Be Appreciated by Those Who Are Fond of This Savory Vegetable.

**Sauerkraut.**—Take a good-sized head of cabbage, cut it in about six or eight pieces and wash. Have a kettle of boiling water ready, put the cabbage in, add a small pinch of soda, let boil until tender, then take the kettle, stand it in the sink and let cold water run over it until you can put your hands into it, then squeeze all the water out of the cabbage, then chop it fine.

Have a frying pan on the stove, put a small tablespoonful of lard in it or drippings (butter, of course, makes it still better). Take a medium-sized onion, cut it up fine and fry till brown. Add a tablespoonful of flour, stir a little, then add the cabbage and this it with hot water or soup stock (a good cupful is best), salt and pepper to taste. Let it cook up a few minutes, then serve. It is fine with any kind of meat gravy over it.

**Bairish Kraut.**—Take a good-sized head of cabbage, shave it fine and wash it. Have a large iron kettle or a pan on the stove; put a good tablespoonful of lard in it, then take a medium-sized onion, brown it slightly, add the cabbage and just a little water (a scant half a cup), cover tightly and let it steam until tender. Stir occasionally so it will not burn. Add salt to taste, and a few minutes before serving, add a good tablespoonful of vinegar. (Of course if you don't like the sour taste leave the vinegar out.)

**RECIPES FOR FINE CANDY**

How Fondant and Chocolate Creams Are Put Up by Those Who Are Considered Experts.

**Fondant.**—Two cupfuls granulated sugar, one-half cupful cold water, boiled slowly. Add quarter teaspoonful of cream tartar, before it has boiled five minutes. When it keeps its shape in cold water, wet a dish in cold water (a platter is best), pour it out carefully and stir with a wooden spoon till stiff and about to crumble. Then take in your hands and work and knead it till pliable and smooth. Pack in a deep dish and cover with a wet cloth. Let stand several hours (till next day is better), when it will be velvety and of fine texture. Don't try to make it on a cloudy or stormy day, as a clear, bright atmosphere will give best results. From this fondant all kinds of fine candies can be made.

**Chocolate Creams.**—Form the balls from the above fondant, and let stand over night to harden. Cook together one cupful granulated sugar, one-half cupful water and tiny pinch of cream of tartar till, when a little is dropped in cold water, it can be gathered on a spoon, then set on back of stove and add two squares of chocolate that have been melted, a heaping teaspoonful each of butter and vanilla, and set dish in another of hot water, and dip the creams. It takes but a few minutes for them to harden. Drop on waxed paper. They are extra nice.

**Lemon Pudding.**

Sauce—One and one-half cupfuls of sugar, one and one-half cupfuls water, butter size of egg. Juice and rind of one lemon.

Batter—One cupful sugar, one cupful water, butter size of egg, one teaspoonful baking powder, flour enough to make batter like cake.

Mix the sauce in granite pan and let stand till dissolved, then pour batter over sauce and bake in a medium oven. Good either hot or cold.

**Stewed Apples.**

One and one-half cupfuls of water, one-half cupful sugar, ten apples, one tablespoonful of lemon juice.  
Boil the sugar and water together. Wash, quarter, pare and core the apples. Cook the apples very slowly in sirup until they are soft and transparent. Add the lemon juice and then remove them from the sirup without breaking the pieces. When ready to serve strain the sirup over them.

**Orange Sauce.**

One tablespoonful flour, one-third cupful sugar, one cupful boiling water, one cupful orange juice, one teaspoonful orange rind and one teaspoonful lemon juice. Mix the flour and sugar together thoroughly, then add the boiling water slowly and cook for ten minutes, stirring constantly. Add orange and lemon juices and the orange rind and bring to the boiling point. Serve hot with orange puffs.

**Honeycomb Pudding.**

Beat two eggs, add one-half cupful sugar, one-half cupful molasses, one-half cupful milk, in which dissolve one-half teaspoonful soda, one-half cupful flour. Pour into greased dish and bake in moderate oven 45 minutes.

Sauce—One cupful sugar, one cupful boiling water, butter size of a small egg, salt, one tablespoonful flour dissolved in three tablespoonfuls water, one-half teaspoonful lemon extract.

**Creamed Potatoes.**

One large onion cut in small pieces; cover with milk and simmer until the onion is tender. Pass the onion and milk through a sieve; then add a cupful of cold sliced potatoes. Season with salt and paprika, then scald. Add the beaten yolks of two eggs mixed with one-half cupful of cream or good milk. Heat the mixture through, but do not boil.

**Hard Pudding Sauce.**

One and one-half cupfuls powdered sugar, and one-half cupful butter. Cream these well, add one-half cupful boiling milk, one-half teaspoonful lemon, one teaspoonful vanilla. Beat until creamy. This is especially nice on steamed puddings. Would be pleased with some ideas on packing lunch boxes.

**To Protect Bed Springs.**

Cover your bed springs with a cover of heavy unbleached muslin or ticking, sewing tapes to each corner to keep it tied on firmly. This will protect your mattress from iron rust and can be taken off and shaken every week and washed when soiled.

**IF YOUR CHILD IS CROSS, FEVERISH, CONSTIPATED**

Look Mother! If tongue is coated, cleanse little bowels with "California Syrup of Figs."

Mothers can rest easy after giving "California Syrup of Figs," because in a few hours all the clogged-up waste, sour bile and fermenting food gently moves out of the bowels, and you have a well, playful child again. When it takes this harmless "fruit laxative," millions of mothers keep it handy because they know its action on the stomach, liver and bowels is prompt and sure.

Ask your druggist for a 50-cent bottle of "California Syrup of Figs," which contains directions for babies, children of all ages and for grown-ups.

**One Instance.**

"Like produces like."  
"Yes; I suppose that is one reason why sick children need to be coaxed to take this harmless 'fruit laxative.' Millions of mothers keep it handy because they know its action on the stomach, liver and bowels is prompt and sure."  
—Baltimore American.

**SAGE TEA KEEPS YOUR HAIR DARK**

When Mixed with Sulphur It Brings Back Its Beautiful Lustre at Once.

Gray hair, however handsome, denotes advancing age. We all know the advantage of a youthful appearance. Your hair is your charm. It makes or mars the face. When it fades, turns gray and looks streaked, just a few applications of Sage Tea and Sulphur enhances its appearance a hundred-fold.

Don't stay gray! Look young! Either prepare the recipe at home or get from any drug store a 50-cent bottle of "Wyeth's Sage and Sulphur Compound," which is merely the old-time recipe improved by the addition of other ingredients. Thousands of folks recommend this ready-to-use preparation, because it darkens the hair beautifully, besides, no one can possible tell, as it darkens so naturally and evenly. You moisten a sponge or soft brush with it, drawing this through the hair, taking one small strand at a time. By morning the gray hair disappears; after another application or two, its natural color is restored and it becomes thick, glossy and lustrous, and you appear years younger.

Wyeth's Sage and Sulphur Compound is a delightful toilet requisite. It is not intended for the cure, mitigation or prevention of disease.

**Home Truths.**  
"My wife would rather cook than eat."  
"So would mine—than eat the stuff she cooks."—Boston Transcript.

**An Incidental Consideration.**  
"Would you marry a man for his money?"  
"No," replied Miss Cayenne. "I'd merely insist that he have a lovely disposition. But I'd take into consideration the fact that a man without money is very likely to be worried and ill-natured."—Washington Star.

**A Concession.**  
"After looking at the postal stamps of other countries I have come to the conclusion that you can't beat ours."  
"Maybe not, but all the same, it gets lots of lickings."—Baltimore American.

**Inexperience.**  
"What picturesque variations you have introduced into your dancing."  
"I am entitled to no credit," said Miss Cayenne. "What you call variations were the efforts of my partner and myself to quit stepping on each other's feet."—Washington Star.

**Truly Unlucky.**  
Scenario Writer—Beware of opal rings. They are unlucky.  
Director—I know they are. I gave one to a girl once.  
Scenario Writer—What happened?  
Director—She married me.—Chicago Herald.

**END STOMACH TROUBLE, GASES OR DYSPEPSIA**  
"Pape's Diapepsin" makes Sick, Sour, Gassy Stomachs surely feel fine in five minutes.

If what you just ate is souring on your stomach or lies like a lump of lead, refusing to digest, or you belch gas and eructate sour, undigested food, or have a feeling of dizziness, heartburn, fullness, nausea, bad taste in mouth and stomach-headache, you can get blessed relief in five minutes. Put an end to stomach trouble forever by getting a large fifty-cent case of Pape's Diapepsin from any drug store. You realize in five minutes how needless it is to suffer from indigestion, dyspepsia or any stomach disorder. It's the quickest, surest stomach doctor in the world. It's wonderful.

**Here First.**  
Willie was boasting about his family. "Our folks came over in the Mayflower," he declared proudly.  
"Huh! That's nothing," said Bobbie. "I guess they stayed with our folks the first night after they landed."—Boston Transcript.

**Use Muriel after Exposure in Cold, Cutting Winds and Dust. It Restores, Refreshes and Promotes Eye Health. Good for all Eyes that Need Care. Muriel's Remedy Co., Chicago. Sends Eye Book on request.**

**Both Ways.**  
"There is much opposition to putting an embargo on wheat."  
"Yes; it goes against the grain."—Baltimore American.

**Time Limit.**  
"I see that Miss Gunn is married at last."  
"Well, it was time she was going off."—Baltimore American.

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