

Masked Longing

BY HOWARD ROCKEY
A ROMANCE OF RADIO

It's Allen's show. She made it. If I thought she'd never go on again I'd take it off!"

SHATTERED DREAMS

PETHIFIED, Vivienne stared at the shattered glass. In the instant that she had swung those doors the knowledge of what must have happened stabbed her like a knife.

A scream choked in her throat. Its echo was a tinkle of glass—a low moan from Allen—shrieks—indemonium.

Vivienne saw nothing but the crown of Allen's head—burst partly through the pane. Burns and Woodward were holding her up by the arms, beseeching her not to struggle.

As they lifted Allen, Vivienne glimpsed her sister's blood-streaked face. She was not unconscious, and Vivienne shuddered to think of the pain she must be enduring.

As they tried to soothe her, Vivienne struggled to bring some order out of the chaos of her mind. It was in this very moment, she said, posed for Channing, that she saw the crazy doctor to the right in the pool of the fountain.

Springing out of the swing, she came, just as the women dashed into the studio. Men and girls turned to stare at her. Was it contempt or pity written on their faces? Like an outcast, she made her way to the door of Channing's bedroom. Just outside it Max Klein swore and fumed at the delay in calling an ambulance.

Jimmy Crane had tried in vain to stop Allen when he saw the glass doors closing. Now he stood guard at the doorway as Channing helped the physician who had luckily been a guest. Without meeting her eyes Crane put a hand on Vivienne's wrist and signed to her not to enter.

In his shirt-sleeves Doctor Carr was working as best he could until the assistance he required might have time to arrive. From his very manner Vivienne knew that Allen's plight was serious.

Scubbing, she sank down in a chair, feeling like a criminal and terribly alone. Dawn was peeping through the windows. The musicians had departed. Stale smoke filled the disordered studio. Festive air had gone drab. Channing's guests, stunned and silent, wondered whether to go or wait.

Vivienne got up and on tip-toe moved toward the bed. Her agonized eyes met the doctor's as he shook his head. A white-capped nurse and a young interne came in. "Oh! She's not dead?" Vivienne cried as they gently covered Allen's face and lifted her to a stretcher.

"Not!" snapped the doctor gruffly. "Keep quiet, you little fool!" He stalked out after the stretcher. Vivienne staggered to the door, where Jimmy waited for her.

The tragedy had occurred too late to make the morning papers, but the noon editions flaunted sensational headlines through the theatrical district. Side by side with the stories of Allen's triumphant performance appeared the news of the accident that threatened to ring down the curtains at the start of a brilliant career.

Allen herself had begged that no hint of what had caused it all should be given to the public. Already all sorts of rumors were being circulated, and the natural suspicion was that some sort of scandalous episode was being concealed.

"Max!" Jimmy Crane said to Klein later that morning. "You've got to decide something quickly. Every seat for tonight is sold."

"Damn the house!" Klein exploded. Perhaps for the first time in his life the box-office was a matter of indifference to the producer.

DEATH CLAIMS ANNA PAVLOVA BALLET QUEEN

Pleurisy and Influenza Close Brilliant Career of 46-Year-Old Dancer in Holland.

THE HAGUE, Jan. 22.—(AP)—Death today killed forever the daily fragile form of Anna Pavlova, whose dancing stirred millions, civilized man and savage alike. She would have been 46 years old January 31.

Pleurisy and influenza, contracted early this week after she had been held for hours by a railroad accident in a waiting train at Dijon, France, rang down the curtain upon a life which for 35 years she devoted to depicting in rhythmic movement the beauty she saw around her.

With her at the end were her husband and accompanist, Victor D'Andre, two Dutch physicians, and her own Russian doctor, Professor Valerski, who yesterday resorted to a pulmonary operation in a vain attempt to save her life.

Denounced by the Bolsheviks as the "darling of aristocrats," she died in virtual exile from the Russia in which she was born, began her ballet lessons at the age of ten, and achieved her first success. In recent years communist influences had led even to rejection of annual contributions of \$500 to other Russian dancers.

It was during her last visit to the United States in 1924, that she announced her marriage to D'Andre, her accompanist, later revealing that it had taken place 17 years before. Other details of her private life she kept secret, with the plea that the public regards the artist as an illusion, and she preferred to remain so.

She was received everywhere with acclaim, in the capitals of Europe, America, and in Maori and Zulu camps of New Zealand and Africa. Probably her most famous ballet was the dance of the dying swan, in which she made her debut at the Metropolitan opera house in New York in 1910. She was considered the world's greatest ballerina, and ranked with Ellsler, Grisi, and Taglioni of the early 19th century.

Beauty Editor Offers First Aid to Straight-Hair Girl

It's really very simple to wave your hair yourself and achieve the right frame for your face. Here's all you need, according to Hildegarde Fillmore, beauty expert of McCall's in the February issue:

"If your hair is too straight to make a soft frame for your face, by all means learn to wave it yourself. Besides eight or ten lightweight, small-toothed waving combs (curved to fit the head), a set of little wheel-like wavy wavers for unruly ends, and a cotton veil or mesh cap to hold combs in place, you'll need a measure of skill and two measures of patience.

"Don't try to make every hair lie just so, and avoid the monotony of combs pushed in tight. They form ridges that betray the amateur. Strive for wide, loose waves; after a little practice you'll be able to put them where you want them and make them stay put as long as the average finger wave.

"Mop your head with towels after the shampoo to remove surface water, but have the hair quite damp when you begin your waves. Part it very, very accurately, using a fine-toothed comb. Now, beginning right next the part (on the long side of the hair), push the damp hair away from your face in a deep dip with your dressing comb, inserting a waving comb carefully at the curve, teeth pointing toward the parting. Next, holding the first comb firm with one hand, coax the hair down toward the face in an outward curve, inserting the second comb parallel with the first comb, teeth pointing in the same direction.

"Holding these two combs firm, shape the hair again away from the face in a flat curve, inserting the third comb to hold it in place. Continue the process, using the fourth and fifth comb, if necessary—all parallel, all teeth pointing toward the part. When you lock the teeth of the combs together, as in old-fashioned comb waves, you make ridges which are neither natural nor smart.

"After one side is finished, do the short side in the same way. If you have trouble keeping the combs in, tie a veil or cap over the head while you wave the ends with the little wheel-shaped wavers obtainable at notion counters. These are merely two flat wheels of silk-covered wire fastened together, with a loop of wire to fold over and hold the hair in place. Dampen the ends of hair with curling lotion and shape an end into a flat circle with the fingers. Open the two wheels of the wavers, slip over the circle of hair, press wheels together and fold the loop over to hold in place. After the ends are in wavers, slip the veil or cap over your head to keep hair in place till it dries. Dry your hair without touch artificial heat; the excessive heat of commercial dryers is really bad for the scalp.

"When the hair is dry, slip your comb out and pull off the end wavers gently."

Louisiana has a law prohibiting vehicles longer than 23 feet to travel upon the highway.

Special Recipes

A Prayer

Give me a good digestion, Lord, And also something to digest, Give me a healthy body, Lord, With sense to keep it at its best.

Cream Puff Cases

1/2 cup butter
1 cup boiling water
1 cup flour
4 eggs
Put butter and water in saucepan and place on range; when boiling point is reached, add flour (all at once) and stir until mixture is well blended and leaves sides of pan. Remove from fire and add eggs, one at a time, beating vigorously between the additions. Drop by spoonful on a buttered sheet, and bake in a moderate oven over twenty-five minutes. Cool, split and fill with ice cream. Top with chocolate sauce. Serve.

Duchess Soup

1 quart of milk
1 slice onion
1 tablespoon flour
1/2 teaspoon salt
3 tablespoons grated cheese
1/2 cup butter
2 egg yolks
1/4 teaspoon pepper
Scald milk in double boiler with the onion. Cream butter and blend in flour to form a smooth paste. Add to beaten egg yolks. Add a little hot milk to the egg mixture, stirring carefully to prevent lumps forming. Return to double boiler and add the grated cheese and seasoning. Remove the onion slice. Heat slowly until cheese is melted. Serve immediately using 1 teaspoon chopped parsley added to each bowl of soup for a garnish.

Baked Rice and Cheese

1/2 cup rice
2 cups milk
2 tablespoons butter
2 tablespoons flour
1/2 teaspoon salt
1/2 teaspoon paprika
1/2 American cheese, grated
Butter crumbs
Put rice in double boiler, add 2 cups milk and cook until tender. Make a sauce with butter, flour, seasonings and remaining milk. Add cheese, and stir until it melts. Butter a baking dish and arrange alternate layers of rice and cheese sauce. Cover top with buttered crumbs, and bake until brown.

Noodles, Cheese and Spinach Casserole

2 cups cooked egg-noodles
1/2 lb. Swiss cheese, grated
2 cups cooked spinach, chopped
1 cup milk
3 tablespoons butter
1 tablespoon salt
1/4 teaspoon salt
1/2 teaspoon pepper, Paprika
Place the cooked noodles in the bottom of a buttered baking dish and cover them with half the grated cheese. Put the chopped spinach over the cheese. Make a sauce of the milk, butter, flour and seasonings, and pour it over the spinach. Sprinkle the remaining grated cheese on the sauce and bake the dish in a hot oven for 15 minutes, or until the top is brown.

Cauliflower With Cheese

Place a whole cooked cauliflower on a dish for serving. Pour over and around the cauliflower 2 cups of:

Cheese Strain

12 slices day-old bread
1/2 lb. American cheese
2-3 cups milk
4 eggs
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon Paprika
Trim crusts from the bread and lay 6 slices in the bottom of a buttered baking dish, fitting them into cover the entire surface. Slice the cheese and lay it all over the bread. Cover with the remaining 6 slices of bread. Beat the eggs and add the milk and seasonings. Pour the mixture over the bread and cheese, letting it soak into the bread so that all the milk is used. Bake in a moderate oven about an hour, until the custard is set and the bread is puffed up and brown.

CUSTARD DESSERTS WILL BAKE BETTER IN SMALL DISHES

Coffee is Also Better When Roasted in Small Lots—Hills Bros.' Method

The smaller the dish, the more evenly and quickly the oven heat can penetrate to the center of the custard. Such results cannot be counted upon when large baking dishes are used.

Applying this principle to roasting their fine blend of coffee, Hills Bros. found the way to develop uniform flavor in every ounce. A constant stream of green coffee is introduced into the roaster in automatically measured lots of about three pounds, and passes through in a steady flow, roasting a little at a time. There is accurate control of both the flow of coffee and the temperature.

This process, patented by Hills Bros.—Controlled Roasting—develops a delicious uniform flavor no other coffee has. The ordinary method—roasting in bulk—is virtually lacking in control.

Milk Always Best Food Investment Says Authority on Economical Diets

In this day of stock market lows, wage reductions and unemployment, it is encouraging to find one food which fits into a minimum food budget. "Milk is always one of the best food investments that it is possible to make," says Mrs. Mary Swartz Rose, professor of nutrition of Columbia University, who recommends four quarts of milk daily in a "very economical diet" for a family of five, the father and mother, and three children under ten years of age.

Regardless of whether a high or low cost diet is to be calculated, for health's sake the dietary must be well-balanced. Milk, which supplies more than fifty per cent of the day's essential food needs, makes well-balanced meals an economical possibility. When a minimum of a quart of milk for every child and a pint for each adult

Daughter of Lloyd George Sets Own Parliament Styles

LONDON (AP)—Megan Lloyd George, like her distinguished father, is an individualist. Most of the women members of parliament have adopted a sort of formal uniform which they wear on the floor—but not Megan. She dresses to please herself and is full of surprises.

Lady Astor, the first woman member of parliament, started the uniform idea and for several years has worn dresses of dark blue or black with white collar and cuffs, and a close-fitting black tunic, serviceable, but yet chic.

The Countess of Iveigh, Lady Noel-Buxton and Mary A. Hamilton have followed her example. But Miss Lloyd George, charmingly petite and youthful, appears sometimes in gooseberry green, cerise and maroon.

UNIVERSITY DIET TABLE KEEPS CO-EDS SLENDER

MADISON, Wis. (AP)—A special diet table has solved the problem of how to eat and grow thin at Chabourne hall, girls' dormitory at the University of Wisconsin.

Temping fattening foods are not served at the diet table. Intended originally for the too-plump co-eds, the table is said to have attracted another clientele—

those who believe an ounce of prevention is worth a pound of cure.

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HEAD-DRESSES SPORT BANDS OF PEARL

PARIS (AP)—Black raffine head-dresses are seen where Parisian women gather these evenings. The Princess de Montenegro wears one which alternates bands of black tulle with bands of coral and pearls caught closely about her head.

VELVET AND ERMINE SMART FOR WINTER

WASHINGTON (AP)—Velvet dresses trimmed in ermine now are in favor for afternoon wear in the capital. Miss Elizabeth Evans Hughes, daughter of Supreme Court Justice Hughes, selected the combination for her wedding dress.

GARDENIAS PROVIDE CONTRAST ON BLACK

WASHINGTON (AP)—Black velvet or satin relieved by a bunch of white gardenias continues a popular costume in the capital. When young girls wear the black it is usually trimmed with white fur but older women prefer the gardenias.

ORNAMENTS CHIC ON NEW GLOVES

PARIS (AP)—The new three-quarter length gloves are ornamental affairs. Many of them are trimmed with tiny tufts an inch apart, ending in a V on the upper arm. Others are ornamented in eyelids worked in heavy silk of the same color as the glove.



MEGAN LLOYD GEORGE

those who believe an ounce of prevention is worth a pound of cure.



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Check For Lost Umbrellas

LONDON (AP)—Mayfair umbrella hangers are happy. Jewelers' shops just now are showing little gadgets

STOMACH, BLOOD, BAD

Portland, Oregon—My blood was impoverished, I also had some stomach trouble, sometimes when I would be lying down gas would come up and I would smother and have terrific pains around my heart. I broke out with little pimples caused by bad blood. I was just all run-down in health and after taking the "Golden Medical Discovery" for a while my blood was good, the pimples all disappeared and I have never had another spell with my stomach since.—Mrs. Emma Dixon, 480 East Grant St.

DIME BANKS FAVORS AT THRIFT DAY DINNERS

WASHINGTON, (AP)—Dime banks, tolls boxes and budget books will be given as favors at thrift dinners to be served all over the country January 17.

Classified advertising gets results.