River of Life

LOVE is the river of life in this world. Think not that ye know it who stand at the little tinkling rill, the first small fountain.

Not until you have gone through the rock gorges, and not lost the stream; not until you have gone through the meadow, and the stream has widened and deepened until fleets could ride on its bosom; not until beyond the meadow you have come to the unfathomable ocean, and poured your treasures into its depths-not until then can you know what love is .-Henry Ward Beecher.

The Lowly Peanut

Some 300 useful products have been made from or with peanuts, it is claimed, including butter, cheese, candies, coffee, pickles, oils, dyes, lard, shaving lotions, flour, soap, breakfast food, linoleum, ink and even axle grease. Paper is made from peanut shells. The peanut crop in the United States is worth about \$60,000,000 annually.





All people who suffer occasionally from headaches ought to know this way to quick relief.

At the first sign of such pain, take two Bayer Aspirin tablets with a half glass of water. Sometimes if the pain is unusually severe, one more tablet is necessary later, according to directions.

If headaches keep coming back we advise you to see your own physician. He will look for the cause in order to correct it.



CUGLEY'S PET SHOP, INC.

Janet Takes a Hand

THOUGHTFULLY Janet Stearns straightened the row of books on the table and adjusted the bookends as she spoke. "No, Arthur, you couldn't rightly

SHORT maker, for the SHORT match is practically made—just a kink that needs the touch STORY of a master hand, that's all."

"Then let Daphne supply the touch. You pretty near ran your feet off waiting on her last summer. I shouldn't think you'd be so keen on having her here again soon."

"I'm not, dear, but the poor child's letters are really pathetic, she asks so eagerly for news of Roger Fairlee. Every time I meet Roger he inquires for Daphne with such a wistful look. I know exactly what stands between them.

"It's Daphne's pernicious habit of letting folks wait on her. She gives a wrong impression, for she's really awfully capable and energetic when it's necessary. If she had a home of her own she'd have far too much pride to let it go at sixes and sevens. But Roger doesn't know that. He sees her as a most adorable, but very indolent young lady, who has none of the characteristics of the model wife for a poor young man. He's afraid to take a chance." "What do you propose to do about it? You might go to Roger and tell him that Daphne is really a whiz at all kinds of hard labor, but he'd hardly believe it after last sum-

mer.' "I'm going to write, anyway, and ask Daphne down for a few days next week," and Janet sat down at her desk with a determined air. The invitation was a joyous sur-

prise to Daphne and was accepted with alacrity. Janet greeted her affectionately and Arthur did his best to amuse her on the first evening, but, as the minutes ticked away and no one mentioned the subject nearest her heart, Daphne's spirits sank lower and lower.

"Arthur," Janet announced as they were putting out the lights, "you are to ask Roger for dinner tomorrow evening, and be sure that he comes. Don't tell Daphne, but telephone about two that you are bringing a friend home with you. You needn't tell Roger that Daphne is here either."

Next morning at the breakfast table Janet complained that she felt one of her nervous headaches coming on.

At two o'clock came the telephone message. "Daphne, what shall I do?" wailed Janet, as she repeated the message. "Arthur hung up so message. quickly, and I haven't an idea

where to find him." "Do?" repeated Daphne. "Why feed them, of course."

"But I can't. This dreadful headache

"Don't give it a thought," urged Daphne ambiguously. "This tele-phone connects with butcher and baker, doesn't it? Take your headache and trot along." Janet "trotted," reflecting that

Daphne didn't seem over-sympathetic. Daphne and Roger were mutually surprised and delighted at seeing each other. By happy chance Daphne was wearing Roger's favorite color. Also, by some strange coincidence, the dinner, from the oyster coektail to the coffee, with the least bit of cream, was composed of the dishes for which he had an especial fondness. Amazement at Daphne's unsuspected capabilities was followed by incredulity, belief,

and lastly, blind adoration, which all left their stamp on Roger's face as the dinner progressed. At the finish, Arthur jovially gathered up all the dishes within his reach and formed of them a precarious pile. "Come on, everybody.

Let's stack the dishes and listen to the bed-time story from WXV!"

C McClure Newspaper Syndicate. WNU Service.

By ETHEL A. LYONS

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ne. "I loathe stacked dishes. Go along to your bed-time story, I'll be the tidy kitchen maid."

"And I," announced Roger, "will be the maid's willing helper." rattle of china, murmuring A voices and, finally, complete silence from kitchenward. "Arthur," Janet said softly, "I believe it worked." "What worked. Well-gosh! That headache was faked, and me pouring out real sympathy all the time. Might've known!"

"Sympathy? Who said sympathy?" boomed Roger from the door-way. "We don't want it. We've washed your dishes and we wish to announce that we'll be washing our own in the near future."

"Thanks, darling, thanks a lot, Daphne murmured as Janet sprang up and enfolded the blushing fiancee in her arms. "If you'd waited until my door was closed before. you Arthur his instructions last gave night I might have worried a lot more over you today!"

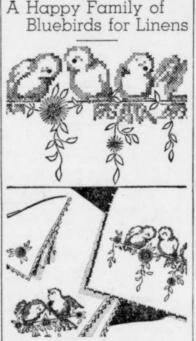
Bronze Used by Romans

in Their Early Plows Plows used by the early Romans had a detachable pole, held to the beam by wooden pegs. The share was lashed in place by thongs. The outline of the forked tree remained, but the tree itself has been replaced by separate parts fashioned by craftsmen.

Later Romans applied to the plow their highly developed artistry in bronze and iron, according to a writer in the Rural New-Yorker. These metals had been discovered in the East some 4,000 years earlier-the discovery of bronze and the invention of writing roughly coincide and mark the beginning of the historic period, only 5,000 or 6,000 years ago; iron came about 1,000 years later than bronze. The Romans made shares and moldboards of metal and added a wheel -from the warrior's chariot-to control and regulate the depth of plowing.

The ancient Spanish plow shows an early stage in the development of the modern moldboard. Until the moldboard came the plow merely gashed the soil to permit the placing of seeds. Afterward it became a tillage implement also and took on its complex function of pulverizing, mixing, aerating and inverting the earth, exposing it to the

weather and releasing new fertility. The early English plows had conical points that dug rather than sheared through the soil. Such a plow was patented by Joseph Foljambe of Yorkshire in 1720. By 1763 Scottish plows were made entirely of metal, the moldboard of cast iron, the share, beam, handles and coulter of cast iron. The share was narrow and the turned furrow had an inverted V-shape. The top of the furrow was not crumbled and the plow was not required to pulverize the soil. Seed, broadcast by hand, rolled down into the grooves between the lapping furrows, to be easily covered by the drags or wooden harrows that followed. This custom set the standard for plowing in England and it is still popular there.



is to mix it with wood or coal

ashes, then use a few spoonfuls of

this mixture when starting or re-

kindling a fire. This can be stored

for regular use in a gallon bucket

Just for a Change .- If you can-

not afford to buy anything new for

the house and you are just a little

bit disinterested this fall, try changing the position of the furni-

ture and see if that bored feeling

Polishing Linoleum .- Dissolve a

lump of sugar in the water when washing linoleum or oilcloth, and

Dried Peel.-It is nice to dry the

skins of several oranges and lem-

ons and grate them, then putting

them in a glass bottle in the re-

frigerator to be kept for flavoring

purposes. It certainly saves time

a brilliant polish will result.

or other suitable container.

will not depart.

Pattern No. 1524

Take the Bluebird family "under your wing" and embroider their five plump images on whatever household linens you'd like to make really colorful. Simple, and just the thing for sheets, pillow-case, towels, refreshment cloth or scarf. They're in 8 to the low-case, towels, refreshment cloth or scarf. They're in 8 to the inch cross stitch, enhanced with a bit of lazy-daisy and outline stitch. Pattern 1524 contains a transfer pattern of two motifs 6³/₄ by 15¹/₄ inches; four motifs 6 by 7 inches and six motifs 2¹/₄ by 2¹/₄ inches; color suggestions; illustrations of all stitches used; material require-ments. Send 15 cents in stamps or coins (coins preferred) for this pattern to the Sewing Circle, Needlecraft Dept., 82 Eighth Ave., New York, N. Y. Please write plainly pattern number, your name and address.

Using Kerosene Safely .- One of in the future and one is inclined to use these flavorings in interesting ways if already at hand.

AROUND Items of Interest to the Housewife

Crab Savory .- 1 crab, 3 tomatoes, 1 lettuce, watercress, 1 egg, pepper and salt. Shred the crab meat finely and mix with a little mayonnaise. Wash the lettuce and arrange leaves around and at the bottom of the dish. Place some crab in the center, then season with pepper and salt; add slices of tomato and hard-boiled egg and watercress. . . .

Opening Jars .- A strap with a buckle on one end can be used to good advantage in opening glass fruit jars. Run the strap through the buckle and tighten it around the cap. This enables you to get a good grip on the lid.

Small Molds for Pudding.-In place of one large basin for a steamed pudding, try several small molds, placing them all in one large saucepan. They will take half as long to cook as one large pudding.

Spaghetti and Cheese .- A nice way of preparing spaghetti that does not require lighting the oven. Fry one chopped onion and onehalf pound ground meat in olive oil until nicely browned. Add two cups tomato puree or sifted tomato pulp, one teaspoon paprika, salt and pepper to taste. When nicely blended serve over plain boiled spaghetti and over the top sprinkle finely grated cheese.

Preserving Bright Color .-- Cooking preserves or jelly rapidly helps to retain the bright color of the fruit. The addition of pectin shortens the necessary cooking time. WNU Service.

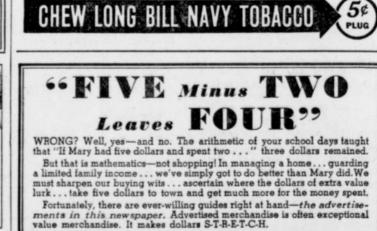
How One Woman Lost 20 lbs of Fat

Lost Her Prominent Hips-Double Chin-Sluggishness

Gained Physical Vigor-A Shapely Figure.

If you're fat—first remove the cause! Get on the scales today and see how much you weigh then get a 4 oz. bottle of Kruschen Salts which will het you 4 weeks





"Stack nothing!" retorted Daphthe safest ways of using kerosene