

# FLASH

The Lead-Dog

By  
George Marsh

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### SYNOPSIS

Up the wild waters of the unknown Yellow-Leg, on a winter's hunt, journey Brock McCain and Gaspard Lacroix, his French-Cree comrade, with Flash, Brock's puppy and their dog team. Brock's father had warned him of the danger of his trip. After several battles with the stormy waters they arrive at a fork in the Yellow-Leg. Brock is severely injured in making a portage and Flash leads Gaspard to the unconscious youth. The trappers race desperately to reach their destination before winter sets in. Flash engages in a desperate fight with a wolf and kills him. Gaspard tells Brock of his determination to find out who killed his father.

### CHAPTER IV—Continued

But the feeling of isolation, the momentary desire to see the faces of those he loved, soon left the boy who had inherited from a line of hardy, adventurous forebears a superb body and a fighting spirit. From Kapiskau to Starving river there was no better game shots than Gaspard and himself. If these strange hunters should attempt openly to drive the partners from Starving river out of the country, they had a surprise awaiting them.

In the morning the two scouts worked over the ridges to the eastward, with the purpose of crossing the outlet of the great lake and so returning to their home camp. By noon, they had put many miles of forest and barren behind them without crossing a trail.

"Gaspard, I don't believe they're in this—what in thunder do you see?" suddenly demanded Brock, as his friend stopped in his tracks, his narrowed eyes fixed on a small jack-pine.

Pointing with mittened hand at the tree, Gaspard quietly said: "Ax work. De trail ees snowed over."

"By golly, you're right!" agreed the surprised Brock, shuffling to the pine and inspecting the gouge in the trunk. "Not many weeks old, either."

"Now, w'at you say?" grimly demanded the half-breed.

Brock shook his head. The joke was on him. "Oh, you're right—as usual," he admitted with a twisted smile. "They're here, these people; but they don't seem to hunt near the lake."

Shortly the scouts reached the edge of a wide barren, and in order to learn whether anyone had entered it since the last fall of snow, agreed to separate, and, following the scrub, meet on the farther side.

Putting the skin case of his rifle into his shoulder pack, Brock pumped a shell from the magazine into the barrel of the 30-30, loosened his knife in its sheath on his belt, and started. The winter on the Yellow-Leg was growing exciting. What if he walked into a couple of these strange Indians? What would he do?

Well, he decided, as he crunched along on his snowshoes over snow dry as sand, the bows crossing each other with a click audible for a hundred yards in the stinging air, he would halt them in Cree, and wait for their next move. But he'd have his right mitten off and his gun cocked!

After a few miles, the thrill in the possibility of meeting the strangers, or of finding their trail, wore off. Gaspard was prejudiced by the death of his father. Because the elder Lacroix had come to grief somewhere in this country, and there were now people wintering to the north, he took it for granted that they had a hand in his disappearance. But it was only a guess—just a guess. Yes, thought Brock, as he propped his gun in a young spruce and knelt on a snow shoe to tighten a loose heel thong, he and Gaspard would probably never so much as see these strange—

At the sudden creak of snowshoes in his rear, Brock turned his head as a heavy body catapulted into his back hurling him face down in the soft snow. Through his startled brain flashed the thought of Pierre Lacroix, as, gasping for breath, he thrashed desperately with arms and legs, manacled to his snowshoes, to break the grip which held him from the rear.

Half-buried in the snow, with no purchase of solid ground beneath him, while he floundered, straining for a grip on the unseen foe on his back, through Brock's dazed brain flashed the realization that his assailant had not realized him as he leaped—that he was trying to take him alive. Then the blood of the fighting McCains surged through the veins of the desperate boy. No Cree would take him, a McCain, in a hand-to-hand fight! His groping right hand found the fingers which gripped his belt. Closing on the wrist above them, like the snap of a wolf trap, with a fierce thrust he straightened his thick arm.

"Makky!" The cry of pain blazed into Brock's ear spurred him on. With a wrench at the wrist he held, he broke the grip on his belt, and with a twist of his body, turned, to catch from the tall of his eye, the swart face of an Indian, gray with pain.

Then, facing his enemy, as they thrashed in the snow, the superb strength of the boy was unleashed. With his legs gripping the other's, the Cree strained to bury his teeth in the corded neck exposed by Brock's torn spout. But the fighting rage of the furious youth, confident in his strength, would not be denied. Slowly he forced the writhing Indian beneath him, then reached grimly for the knife in the sheath at his back—but the sheath was empty.

Lifting his head as the Cree's left hand desperately groped for his throat, Brock drove a smashing upper-cut into the chin of the man beneath him. Again the hard fist crashed into the exposed jaw. With a shiver, the Indian lay limp on the snow. Then, as the joy of triumph surged through him and Brock's heart beat high, he heard the creak of snowshoes.

"All right, Gaspard!" cried Brock, getting to his feet. "He jumped me from behind, but I got him!" Then the heart of the victorious boy suddenly faltered—his smile faded as he faced two advancing strangers, an Indian and a bearded white man.

"Get him!" roared the latter, as he circled around the body of the unconscious Cree to Brock's rear, while the Indian ran straight at the surprised boy, panting from his recent exertion. His startled blue eyes watching his



Then the Blood of the Fighting McCains Surged Through the Veins of the Desperate Boy.

new enemies as he backed away from the circling white man. If only Flash and Yellow-Eye were with him now! Brock threw a swift glance at his rifle. It was out of reach. He kept edging away, his fists clenched, but with a rush, the Cree closed in, to meet a smashing swing which bowled him into the snow. Then the white man reached Brock from the side.

Blocking the blow aimed at his face, Brock hooked fiercely into the jaw of the other as they clinched and rolled in the snow.

Then the son of Andrew McCain proved the stuff of which he was made. Fighting like a demon, Brock blocked with chin jambed on chest, the fingers straining for a grip on his throat, while he wrenched an arm free to drive his fist into the other's jaw. Strong as he was, the bearded stranger could not reach the madened boy's thick throat, nor turn him on his back.

Again, over the other's shoulder Brock's hard fist hooked into the jaw; once more the fist crashed. Brock felt the grip of his foe's arms weaken, and, with a supreme effort, tore himself free. Again his elbow lifted, but the same instant two knees drove into his back, while the horn handle of a knife smashed into his head.

Twice, three times the Cree hammered the head of the defenseless lad. The knotted face of the man in Brock's arms, blurred—the snow went black; then all consciousness faded.

(TO BE CONTINUED.)

### Found Out Just How His Employees Stood

A good story they tell at the Amaranth club in London has to do with a crabby old manufacturer in a small town who decided after he had made his money that he should run for a seat in parliament. He called his most faithful foreman in and informed him of the fact.

"See what the sentiment in the factory is," he ordered.

The next day the foreman reported "Well, sir," he said, "the sentiment is fifty-fifty."

"What," roared the old man, "fifty-fifty? Do you mean to say that it is as close as that? Do you mean to say my men have no more feeling for me than that?"

"Well, governor, that's what they say, fifty-fifty."

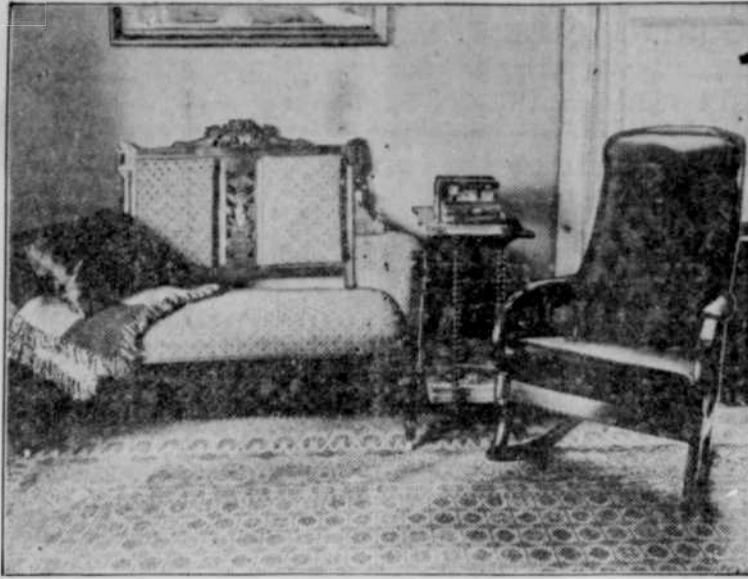
"Fifty-fifty? What do you mean?"

"Well, 50 per cent of them say, 'Hell with him,' and the other 50 per cent say 'out with him.'"—Exchange.

### Banking Terms

Call money is borrowed money, secured by collateral, which must be returned on the demand, or call, of the lender of the money. The borrower of the money, too, may at any time pay the loan and take up the collateral.

### RENEW DISCARDED PIECES OF FURNITURE



Corner of Farm Home Living Room, Showing Upholstered and Refinished Furniture.

(Prepared by the United States Department of Agriculture.)

Reupholstering furniture at home is not a difficult matter. A woman who has reasonable skill in using a hammer and tacks, and who can cut out garments according to a pattern, will usually find no great difficulty in doing over some of the upholstered pieces that need new covers. Sometimes a chair or a sofa that has been consigned to the attic as too shabby for use can be redeemed by a little furniture polish and a new dress.

The old cover is usually removed to serve as a pattern for the new one and also to permit an inspection of the stuffing already in the furniture. If there is the slightest evidence of the presence of such insects as moths, tobacco beetles, or carpet beetles, all the old stuffing should be discarded and destroyed. The wooden framework should be thoroughly scrubbed with very hot water. If a treatment with gasoline can be given out-of-doors, it will still further reduce the chances of unobserved insect eggs surviving to do later damage. Sometimes furniture can be fumigated to get rid of troublesome insects, but this is difficult to do under home conditions, and most fumigants should be handled by persons experienced in their use.

After the framework is thoroughly free from the possibility of harboring insects or eggs, the supporting web-

bing should be tightened and springs examined and placed in the right positions. Clean new stuffing of the desired kind should be used. The bureau of entomology of the United States Department of Agriculture suggests still another precaution against moth damage. As moth larvae do not feed on cotton, some furniture makers cover the inside stuffing with a complete unbroken layer of cotton batting, fitted closely over the stuffing material and brought to the exact edges of the covering fabric. This layer prevents moth larvae from nesting in the porous vegetable fibers next to the wool or hair covers and eating them from inside. Surface damage can be largely prevented by any good housewife who goes over her furniture watchfully at frequent intervals. If the layer of cotton batting is pulled thin in fitting, or broken at any point, the chances of protection will be lessened.

The illustration shows a small sofa and a hair rocker which were successfully covered by a farm woman in Iowa, following the suggestions of the county home demonstration agent. Extension workers have found women eager to learn how they can refinish woodwork and renew upholstery. A great many discarded pieces of furniture have thus been brought from dusty attic hiding places and restored to usefulness.

### GELATIN DESSERT FOUND DELICIOUS

Dainty and Springlike When Flavored With Lemon.

(Prepared by the United States Department of Agriculture.)

Dainty and springlike is this gelatin dessert, flavored with lemon juice, and served with custard. The whites of the eggs are used for the sponge, and the yolks for the custard. The difference between a sponge and other gelatin desserts is that before the gelatin is set it is combined with beaten whites of eggs which make it foamy and light. The use of strained lemon juice, rather than a lemon flavoring, enables one to add to the day's supply of vitamins, since all the citrus fruits are good sources of vitamin C, so necessary in the diet. The bureau of home economics gives these directions for making both sponge and custard:

1 1/2 lbs. granulated gelatin 1/2 cup sugar  
3/4 cup cold water 1/2 cup strained lemon juice  
1 cup boiling water 1/2 tsp. salt  
3 egg whites

Soak the gelatin in the cold water for 5 minutes and dissolve by adding the boiling water. Strain the gelatin into a bowl, add the sugar, salt and lemon juice. Chill this mixture, and when it begins to set beat for two or three minutes. Then add the well-beaten egg whites and continue to beat until very light and foamy. The pudding may be served in individual dishes with the custard, soft sauce or placed in a wet mold and, when firm, turned out on a dish and the soft custard poured around it. Rinse the pudding molds with cold water, turn the mixture into them, and allow it to stand in a cold place for 2 or 3 hours to set. Serve with a custard sauce made with the egg yolks as follows:

1 pint milk 1/4 tsp. salt  
3 egg yolks 1/4 tsp. vanilla  
1/2 cup sugar

Heat the milk, sugar, and salt in a double boiler. Beat the egg yolks lightly and pour slowly into them some of the heated milk. Pour back into the double boiler and stir constantly until the custard coats the spoon. Remove at once and place the pan in a bowl of cold water, stirring until cool. Add the vanilla.

### Eggs With Vegetables.

Fry half a cupful of finely sliced onion slowly in butter until brown, then add one pint of canned tomatoes and simmer for a while. A pinch or two of salt, a teaspoonful of sugar and a little pepper will add to the flavor, or rather bring out the flavor.

Break four or more eggs carefully into a saucer and slip each one gently into the mixture, taking care not to let the eggs touch each other. Take from the fire and put into a hot oven until the eggs are cooked. When done remove and place the eggs on hot toast, pouring the sauce over the top.

### HANDY SHOE BAG FOR ANY CLOSET

Cretonne or Other Strong Washable Material Used.

(Prepared by the United States Department of Agriculture.)

Doubtless everyone would agree that shoes ought to be kept off a closet floor, so that cleaning may be easily done, and also so that the closet can be made as neat as possible. What should be done with the variety of shoes, slippers, and other footwear most of us need then becomes a problem to be solved by each individual. Some people have special racks built for shoes; others put them on a shelf, either just above the floor or above the rod for clothes hangers. For many the best solution is simply an old-fashioned shoe bag of cretonne or other strong washable material, hanging on the closet door, where it is readily accessible both for taking out or putting away one's shoes. The bags are usually made



4-H Club Member Showing Shoe Bag on Closet Door.

with a box plait or other allowance for fullness, so that each bag will hold a pair of shoes with trees in them. To give added strength and firmness small curtain rods are often run through the top and bottom of such shoe holders.

Girls belonging to the 4-H clubs encouraged by the United States Department of Agriculture and the extension forces in each state have been especially interested in improving their rooms to make them more attractive and orderly. Among other practical furnishings made by the girls themselves, shoe bags have frequently been featured and directions for making them have been part of the courses in sewing. The picture shows a club girl and the bag she has made for her closet.

### THE KITCHEN CABINET

(© 1922, Western Newspaper Union.)

The heart that has truly loved, never forgets. But as truly loves on to its close. As the sunflower turns on her god when he sets. The same look which she turned when he rose.

### DO YOU LIKE ONIONS?

The odoriferous bulb is more popular among epicures than we would be led to believe, from the abuse which the onion has had heaped upon it.

**Onion Soup.**—Slice two or three large onions, fry in butter until soft and yellow. Add slowly one pint of boiling water, cook until smooth and slightly thickened. Have ready three boiled and mashed potatoes, add to a quart of scalding hot milk, add onions, seasoning, heat very hot and press through a sieve. Sprinkle with chopped parsley after reheating and serve with croutons.

**Fried Onions.**—Cut one-fourth inch slices of the Southern onion and lay in milk for ten minutes. Dip into flour which has been well seasoned and fry in deep, hot fat to brown instantly. Lay on paper to drain and serve with veal cutlets. Have the fat very hot or the slices will break when frying.

**Baked Onions.**—Arrange large mild onions in a baking pan (unpeeled) with a little water. Bake until tender and when ready to serve remove the skins, season with plenty of butter and a dash of salt and cayenne. Serve very hot.

**Glazed Onions.**—Melt one-half cup of butter and add as much onion as will fit into a saucepan. Turn until all are well coated with the butter. Sprinkle with sugar and pour over any good soup stock. Beef extract dissolved in a little water will answer the purpose. Simmer until the onions are tender. Remove the cover and simmer to one-half cupful of liquid. Serve with roast pork or mutton.

For those who cannot enjoy raw onions because of some fault of digestion, try this method: Select the mild Bermuda or Spanish onion, peel, slice and cover with boiling water. Let stand one-half hour, drain and cover with cold water for a half hour until they are crisp. Drain and dress with French dressing.

**Scalloped Onions With Cheese.**—Cook the onions until partly tender, add them with plenty of seasoned white sauce, a layer of each, in a buttered baking dish, then add a half-inch layer of good snappy cheese, cover with another layer of onions and white sauce, top with buttered crumbs and brown. Serve at once as cheese becomes tough if cooked at too high temperature.

**Various Good Things.**

Do not fail to add a head of garlic to your pantry supplies. Rub the steak platter with a cut clove of garlic. Rub the chicken before it goes into the roasting pan with a silver of garlic and drop a small bit into the pan; when frying chicken rub each piece with garlic. Put a tiny bit into the soup and spaghetti. Grate a crumb over the fish before it is put to broil and serve it as a flavor in salads by rubbing the bowl with a clove.

**Chicken Salad.**—Cook the fowl the day before it is to be used. Select one that is plump and white. Put into a kettle with boiling water to which an onion, a couple of bay leaves, a stick of celery and a slice of carrot have been added. Cook until tender. Leave the chicken in the broth over night. Take white tender celery and cut both it and the chicken into pieces of the same size, allowing about two-thirds the quantity of celery as chicken. Add enough broth to moisten well, season with salt, pepper, cayenne, lemon juice and enough mayonnaise to cover each piece.

**Panned Oysters.**—If fresh in the shell do not detach them but arrange them on a pan and decorate them with a pinch of parsley, a cube of celery, a slice of green pepper, a dot of tomato and a strip of bacon that has been laid away for five hours with a bruised clove of garlic. Set the pan into the oven until the edges of the oysters curl and the bacon sizzles, then serve this dish, which is fit for a king.

Nuts are classed by many people as hard of digestion. The fact is, they are usually eaten at the end of a heavy meal when they are not needed and upset the stomach. The same thing is true of cheese, one of our most valuable foods.

The chestnut is better cooked than raw, as it has more flavor. Chestnuts make one of the most tasty of stuffings for turkey. They are good deviled and glazed are considered a great delicacy. Here is a new way of serving:

**Deviled Chestnuts.**—Brown the well-cleaned nuts in a little olive oil, then sprinkle with a mixture of the following: Two tablespoonfuls of chopped pickles (mixed), salt and cayenne and a tablespoonful of Worcestershire sauce. Stir until well mixed and serve at once.

Nellie Maxwell



# ASPIRIN

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### Identification by Ear Is New Proposition

Although the fingerprint system of identifying criminals is almost infallible, there is always one uncertainty in its use—the ability of a criminal to leave a false set of prints made with rubber stamps.

Because of this there is a possibility that before long the fingerprint system may be replaced in official favor by the shape of the ear. Paris police are reported to be working out systems of classification and description. No two human ears of exactly the same shape have ever been discovered, and their shape cannot be altered surgically without leaving tell-tale marks.

Whereas fingerprints cannot be taken except by force or by the individual's consent, ears can be studied and even photographed without the knowledge of the possessor.

Ear photographs may soon be filed systematically and referred to at need, in a similar manner to fingerprints.

**Getting in Wrong**  
Mr. Muddell (after the introduction) —Nobody would suspect you were mother and daughter.  
Daughter—Are you knocking me, or boosting me?

### SCHOOLGIRLS NEED HEALTH



**Daughter of Mrs. Catherine Lamuth**  
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**Daughter of Mrs. Eva Wood Howe**  
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"I praise Lydia E. Pinkham's Vegetable Compound for what it has done for my fourteen-year-old daughter as well as for me. It has helped her growth and her nerves and she has a good appetite now and sleeps well. She has gone to school every day since beginning the medicine. I will continue to give it to her at regular intervals and will recommend it to other mothers who have daughters with similar troubles."—Mrs. Eva Wood Howe.

## Lydia E. Pinkham's Vegetable Compound

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