DEATH ON THE DIAMOND

BY CORTLAND FITZSIMMONS

INSTALMENT 1

Subways, elevated trains, buses, street cars, private automobiles and taxicabs were loaded with eager, hopeful fans making their way to the Blues Field to see Old Pop Clark's Royal Blues of New York play their first game of the season in the United League.

The United League teams for the season were:

Philadelphia—known	as	the		Runners.
New York	"	"	"	Blues.
Washington	"	"	"	Feds.
Boston	"	"	"	Indians.
Chicago	"	"	"	Butchers.
St. Louis	"	"	"	Rubes.
Detroit	"	"	"	Bears.
Cleveland	"	"	"	Reds.

It was a glorious spring day, balmy with the warm promise of summer to come. The fans had been hearing good reports of the new Blues and were coming out to see what would happen. The bleachers filled early and boys selling pop, beer, hot-dogs and eskimo pies were doing a rushing business. The stands were beginning to fill up and it looked like a record-breaking crowd for the opening game. Each time a subway train rolled into the station across the field, hundreds hurried toward the gates. Men and boys were assembled in groups on the bluffs, and the surrounding housetops were already black with people who couldn't or wouldn't pay the price of admission, but still wanted to see the game.

In the clubhouse Pop Clark was talking to his men.

"There's a great crowd out there, boys, and it's up to us to come through for them and for ourselves. We've worked hard and I know we have a good team and I'm sure we will come through this year if not at the top, at least so close to it that we will pull good gates, make a lot of money and be all set for the pennant next year. Of course," there was a twinkle in his eye as he said it, "I won't be too sore at you if we should hit the pennant this year. You never know what will happen in baseball. I have confidence in every one of you and I want you to work together. If there are any personal quarrels among you, which I don't know about, I want you to forget them while you are out there. You are playing ball for me and the Blues, and just remember there are thousands of loyal fans waiting to see us climb up the ladder to the place the Blues deserve in the league. Give them their money's worth."

Pop knew what the loyalty of the fans meant. He was one of the last of the old-timers who knew baseball and baseball audiences. He was a canny manager and a keen judge of human nature. Ten years before, his Fire-eaters were the talk of the nation and were winning everything in sight. Pop realized that the fans were growing a little tired of the invincible team which wore his colors. It was at that time that he made his greatest mistake in all his years of baseball management. He disbanded the famous Blue Fire-eaters, scattered them to the wind and the greed of other managers. Pop thought he could build up another team just as good if not better than the Fire-Eaters. He tried, tried hard, but he had lost his magic touch and miracle refused to happen. He bought and traded good men, gave them all he had; but each year, after a short whirl of winning a few games, his teams lost and lost until they finally sank into the cellar and stayed there.

The fans were loyal and came back year after year at the beginning of the season expecting Pop to produce a winning team or at least a team which would give them the thrill and excitement they expected. Sports writers suggested that there was a jinx on Pop and the fans believed it.

Pop knew all the tricks of the game and invented some new ones, but he had not been able to crash through. Pop had never been kknown to say "enough" and even when he was licked he didn't know it.

This opening was a gala day, for Pop and the Blues. He really believed that at last he had assembled a good team, but the sports writers were not inclined to believe in him or the team. The general opinion was that Pop had a better team than usual but that it would be nothing more than a flash in the pan—a few games won and then another dismal failure. The fans were willing to be shown, but the odds were 200 to 1 against the Blues and there was no fan money being bet on them before the opening game.

Frances Clark, Pop's daughter, was sitting in the box waiting anxiously for the team to come out on the field. Frances was young and extraordinarily pretty. Pop called her his one indiscretion after forty and he said it with a warm light in his eyes. Pop had married at thirty-eight and for a few short years had been happy with his wife. Then Frances came, after four years, and his wife died. Pop never married again, because his only interests were the team and the baby girl. She had been travelling with him since she finished college and he found her a keen judge of men and an excellent adviser. He had tried to keep her away from the team as much as possible while she was a growing girl. For some reason, which he never explained, he did not want her to marry a baseball man.

From the moment she had met Larry Doyle she had had different ideas. Pop sensed the growing romance and tried to nip it in the bud. He talked to Frances about Doyle, and she tried to understand his feeling, but would not promise him anything. She had too much of his own fighting spirit to quit without a struggle. She liked Larry Doyle and knew that Larry Doyle liked her, just as a woman always knows when a man is really interested. Frances did nothing to make Pop feel badly because of young Doyle. She refused to go to the movies or the theatre with him, but she did speak to him every chance she had.

(To be Continued)

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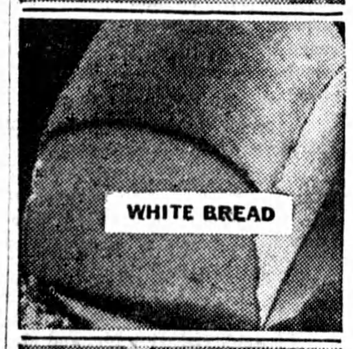

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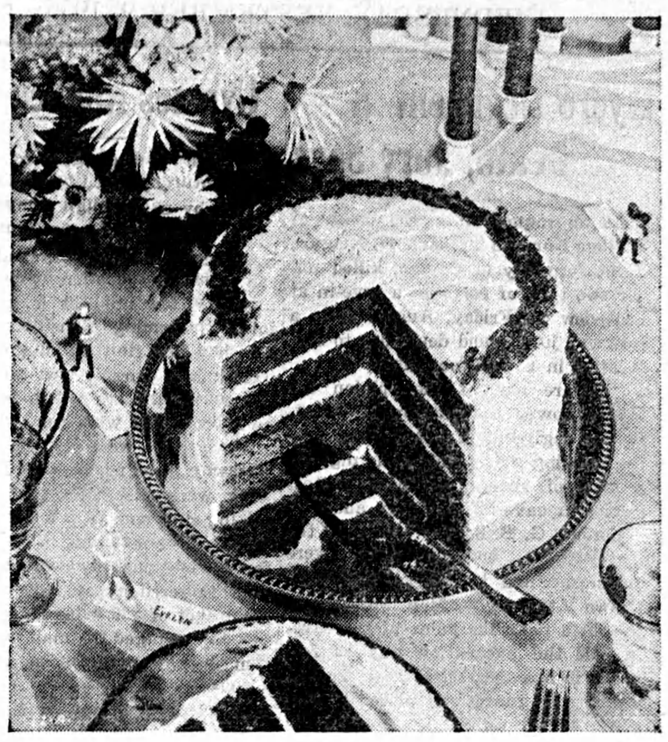
Home Hints

By LAURA KNIGHT



With late summer come the asters, marigolds and cosmos and a table set with pale russet asters, bright yellow marigolds and white cosmos, just needs a big Devil's Food Cake to make a perfect combination of color and something good to eat. For luncheon dessert, an afternoon or evening bridge game, it is one of the most popular cakes one can serve. Try it just once and you'll have a reputation for serving the "grandest eats ever" in the way of cake.

Here is the recipe for the cake, the filling and the icing, but do you know how that little decorative wreath around the top of the cake is achieved? Just take a sharp knife and scrape unsweetened chocolate from the sold cake. It will go in little curls and tiny feathers of rich brown which taste good too.

Devil's Food Cake

2 cups sifted cake flour
1 teaspoon soda
½ cup butter or other shortening
1¼ cups brown sugar, firmly packed
1 eggs or 3 egg yolks, unbeaten
3 squares unsweetened chocolate, melted
1 cup milk
1 teaspoon vanilla

Sift flour once, measure, add the soda, and sift together three times. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add eggs, one at a time, beating well after each; then add chocolate and blend. Add flour alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased deep nine-inch layer pans or three greased eight-inch layer pans in moderate oven (350 deg.) 30 minutes. Spread Seven-Minute Frosting between the layers and on top and sides of the cake. Double recipe for three ten-inch layers for large party cake, as pictured.

Seven-Minute Frosting

2 egg whites, unbeaten
1½ cups sugar
5 tablespoons water
1 teaspoons light corn syrup
1 teaspoon vanilla.

Combine egg whites, sugar, water and corn syrup in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook seven minutes, or until frosting will stand in peaks. Remove from boiling water; add vanilla and beat until thick enough to spread. Makes enough frosting to cover tops and sides of two nine-inch layers, or top and sides of 8 x 8 x two-inch cake (generousyl), or about two dozen cup cakes.

THIS WEEK'S WINNER

Raw Carrot-Raisin Salad

6 carrots
2 tablespoons honey or currant jelly
1-8 to ¼ cup raisins
¼ cup mayonnaise
French dressing, if desired.
Crisp salad greens.

Grind the raw carrots through the fine knife of the food chopper. Add the honey or jelly and then enough mayonnaise to moisten the carrots. slowly until they are puffed. Drain slowly untilthey are puffed. Drain and wipe dry. Scatter through the carrot mixture. Mold and serve on crisp greens.

Tomato Cocktail

18 ripe tomatoes
1 cup chopped celery
½ cup chopped onions
3 sweet green peppers
1 sweet red pepper
2 tablespoons salt
2 tablespoons vinegar
¼ cup sugar.

Wash and cut tomatoes, but do not peel. Chop the peppers finely. Mix tomatoes, celery, onions, peppers and salt together. Boil for half an hour. Strain through a coarse sieve. Add the vinegar and sugar. Boil three minutes. Seal in sterilized jars. — Ruby H. Church, Box 292, Zurich, Ontario.

ATTENTION!

Send in your favorite recipe for pie, cake, main-course dish or preserves. We are offering $1.00 for each recipe printed.

How to Enter Contest

Plainly write or print out the ingredients and method and send it together with name and address to: Household Science, Room 421, 73 West Adelaide St., Toronto.

Charming Street Frock With a Clever Yoke

This alluring double-duty daytime frock is modish, simple, inexpensive and the proud possessor of a finished fitted silhouette.

You'll find the scalloped closing at the yoke decidedly flattering, and an exceedingly youthful effect achieved by the notched collar and casual design of the set-in sleeve. A very simple bodice gathers freely to the yoke in front and back, topping an ultra-smart skirt that boasts a center seam dropping gracefully into a kick pleat. If you want a dressy frock, eliminate the pocket and choose a dainty flowered or dotted cotton chiffon or silk. For sports, whether you participate or merely look on, you'll want either monotone or striped shirting, tub silk, or cotton.

Barbara Bell Pattern No. 1914-B is available for sizes 34, 36, 38, 40, 42, 44, 46 and 48. Size 36 requires 3¾ yards of 39 inch material.

HOW TO ORDER PATTERNS

Write your name and address plainly, giving number and size of pattern wanted. Enclose 20c in stamps or coin (coin preferred); wrap it carefully and address your order to Barbara Bell, 73 West Adelaide St., Room 421, Toronto.

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Practical!

Here's a practical and smart dress for growing daughter.

This princess dress buttons right down the front. It makes daughter quite an independent individual. She can slip it on and fasten it unaided by mummy or nurse. The Peter Pan collar has a dainty scalloped edge. The scallops are repeated on the cuffs of the brief puffed sleeves. Or it may have long sleeves with sort of "puffed up" shoulders. French pantees complete it and make it perfect for kindergarten and school.

Navy poplin with white collar and cuff trim made the original. The pantees are navy.

Pin dotted percale, plaided gingham, checked wool-finished cottons and wool crepe are other nice mediums for this simple to sew pantee dress.

Style No. 3156 is designed for sizes 4, 6, 8 and 10 years. Size 8 requires 2⅛ yards of 35-inch material with ½ yard of 35-inch contrasting for dress with 1 yard of 35-inch material for separate pantee.

HOW TO ORDER PATTERNS

Write your name and address plainly, giving number and size of pattern wanted. Enclose 15c in stamps or coin (coin preferred); wrap it carefully and address your order to Wilson Pattern Service, 73 West Adelaide Street, Toronto.

GOODMAN BOOKLET SENT FREE

16-page booklet tells Benny Goodman's history, his ideas on swing music, how he swings, how he rehearses his band, what kind of equipment he uses, and lists important Goodman records. Send postcard or letter for this free booklet; mention instrument you play.

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Not So Modern

When you do the rumba and the carioca you think you are being bang up to date. But you're not. You are probably imitating a ceremonial dance invented by Negroes more than 3,300 years ago, so the members of the Robert Mond Expedition of the Egypt Exploring Society tell us. At Armant they have excavated and brought to light huge slabs of stone which once formed the entrance to the Temple of Thotmes III, one of the best of the Pharaohs.

On these stones are carved columns of Negroes doing intricate ceremonial dancing steps, which when closely studied prove to be nothing more than jazz as we dance it today.

Down On the Farm

In times past, and it may still be true to some extent, some farmers have not made life at home as attractive as they might have done for their children. The latter have had an eye to the city. Naturally some of them have to leave home, and it is greatly to the credit of parents that they have always striven to give a bright boy or girl education, often at no little sacrifice on the part of other members of the family.

Now, however, the farm can be made more attractive. There are good schools, good roads, motor cars, the radio and telephone, and if the farmer is progressive and profits by the advice of experts in the employ of the government, if he is willing to co-operate and make the best of his opportunities, he can get along when times are at their worst.

The proof of this statement is found in the experience of these progressive farmers who are to be found in every country district, and the pity of it is that there are not far more of them.—Saint John Telegraph-Journal.

Pessimistic

—Just when relations between Great Britain and the United States are beginning to look pretty good, an English yachtsman sends in another challenge to race for the America's cup.—Chicago News.

DOES HIGHLAND FLING AT 72

Old Lady Tells Secret of Her Vigor

The writer of the following letter once suffered from rheumatism, headaches and depression. Then one day a vigorous old lady told her the secret of good health. And now that former sufferer writes to tell others how she obtained relief through Kruschen:—

"Kruschen was recommended to me by an old lady of seventy-two who can dance the Highland Fling—thanks to Kruschen, which she has used for thirty years. She told me to take Kruschen Salts to try and relieve a dull heavy headache from which I suffered nearly every morning on wakening. I was also troubled with rheumatism in both shoulders. Kruschen turned the trick. The headache disappeared and so did the rheumatism. I have continued taking Kruschen and intend to keep it up."—(Mrs.) F.B.W.

Kruschen is a combination of mineral salts which assist in stimulating your liver, kidneys and digestive tract to healthy, regular activity. They ensure internal cleanliness, and thus help to keep the blood-stream pure.

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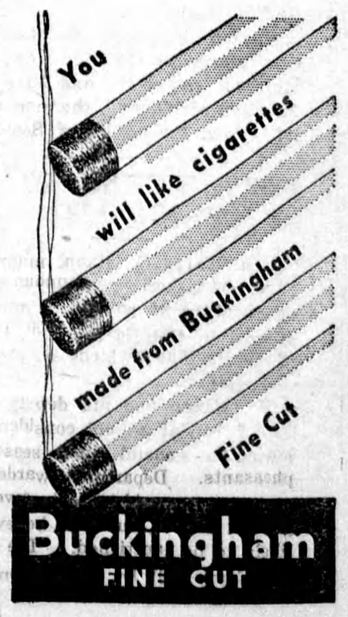

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