For lovers of green tea

"SALADA"

GREEN TEA

521

Synopsis of Preceding Instalments:

It has been ten years since Pop Clark won a United League pennant with his New York Blues. As the season opens the sports writers, with the exception of Terry Burke of the Star, give them little chance. He bets $10 on them at 200 to 1 at the restaurant of Tony Murallo, a gambler, in the Broadway district. From the first game, in which Whitper, the Philadelphia pitcher, is killed with a rifle bullet through the heart after smashing out a home-run, death or injury cripples the Blues' opponents. Both Whitper and Larry Doyle, the Blues' rookie shortstop and ex-Fordham star, had been attentive to Clark's pretty daughter, Frances, and she had shown her preference for Larry. When four Boston players are injured, Burke learns that Sid Stream, notorious New York gunman, wrecked their taxi with a rifle bullet through a tire. Stream is found dead and Terry receives by mail the warning: "People who know too much die!" Terry has the news first also when Dirkin, Chicago star, drops dead from poison after hitting a homer. The poison comes from a phonograph needle fixed in the handle of his favorite bat. Pietro, the Chicago bat boy, disappears mysteriously. Masked gunmen truss up Terry, question him, gag him, and warn him he knows too much. He swears his beats are due to lucky hunches. Both Terry and Doyle have been suspected by Detective Kelly, and Clark sends Doyle to Newark. Larry plays good ball there, is sold to Boston, and is becoming one of the most popular players in the league.

"Wait a minute!" the house detective warned. "Don't touch anything! Let me look him over."

The manager, with bulging eyes, watched Croft, the detective, as he felt Scotter's heart and then holding the head in one hand pulled back the eyelids. He let the head down gently and turned to face the waiting men.

"I'm afraid he's dead. I'll call the house doctor first and then we'd better notify the police."

"How could he be dead? There was nothing the matter with him!" Abley protested.

"I'm no good at riddles," Croft replied as he jiggled the hook of the receiver up and down.

The house detective hurried in, pulled his stethoscope out of his bag and fumbled with the body.

"There is no heart action," he said.

"You mean he is dead?" Abley asked. "But—"

"He is dead."

"His heart, perhaps?" the manager suggested.

"Don't know anything about him" the doctor replied quickly.

"I'll have to call Palmer," Abley said, and went to the telephone.

Croft had turned to the telephone himself. "Okay," he said. I'll use the one in the other room. We've got to notify the police."

"What do you think?" Craven asked Terry as they waited.

"I'm going to wait until I am dead sure this time," Terry whispered back. "I've had enough trouble with the police for being a good guesser."

Abley turned from the telephone. "I've got to go." He addressed the manager. "Palmer will fix things out at the park and be down here just as soon as he can."

When the police arrived the manager and the house doctor told their stories and hurried away to their duties. The medical examiner was called in and made a hurried examination. Terry and Craven helped lift the body from the table and put it on the bed and the doctor went to work. Craven moved over to the card table and looked at the puzzle for a moment.

He turned his head this way and that, trying to form an idea of the picture that had been partly pieced together. He picked up a piece and fitted it into place. He smoothed it down with his fingers and reached for another piece. He became absorbed in the intricacies of the puzzle; fingered pieces, tried them, and swore when they did not fit, put them down and tried others. He rubbed his fingers several times. His finger-tips were moist and they seemed somewhat sticky. There was a powdery dust on the table, as there usually is when a jig-saw is spread out. Craven blew at the dust and then sneezed. He reached for another piece and his head began to swim. He leaned on the table. His throat felt thick and swollen, his eyes hurt and he was suddenly afraid.

"Terry!" he gasped in a dazed, choking voice. His arm went limp under him and he slid to the floor.

Terry leaped toward him.

"What the hell?" the doctor exclaimed as he backed away from the bed. "Fainted?"

"Not Craven," Terry said. "There is something terribly wrong with him. Come quick!"

Craven was gasping for breath and his hands were pulling at his throat.

They carried him into the next room, and the doctor loosened his clothes and gave him a hypodermic.

"What's the matter with this bozo Doc," Detective Klein asked as he looked at Craven, who had quieted somewhat.

"The same thing that's the matter with the other one," the doctor answered, "and the hell of it is, I don't know what!"

Klein whistled.. "Holy cats! What is it?"

"I just told you I don't know. Get out and don't let them touch anything in that room. Call the inspector and tell him we are up against something phoney. But first call the hospital and tell them to get here pronto."

He took Craven's pulse and shook his head.

(To be Continued.)

The Ideal School Frock For Six to Fourteen

When it's a question of a smart-looking, useful frock for the school-going, hard-playing girl, the answer is today's jumper and blouse outfit. The jumper, cut in two pieces, is run up in no time at all, and the simple blouse with puffed sleeves and a snug round collar, follows suit. Girls of this age often cannot carry a skirt well, but since the blouse and skirt combination is such a universally practical one, the problem is easily solved by making a jumper which hangs from the shoulders, instead of a skirt.

Barbara Bell Pattern No. 1996-B is available for sizes 6, 8, 10, 12 and 14. Size 10 requires 1½ yards 35-inch material for the blouse, and 1⅞ yards for the jumper.

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, Room 421, 73 Adelaide St. W., Toronto.

Doukhobors Flee To Lumber Plants

Farm Produce Boycotted Sect Forced to Seek New Work

NELSON, B.C.—Lumber operators of the Salmon Valley and Pend d'Oreille districts south of here said they were besieged with Doukhobors seeking work and asked for police guards on their properties.

No comment was available at the British Columbia police offices but police had stated that in such cases they would swear in special officers supplied by those making the request.

A boycott of Doukhobor-grown produce by Canadian residents following the recent incendiary wave which destroyed or damaged 11 buildings around Nelson was believed the reason for the sudden influx of Doukhobors to the lumber operations. The Doukhobors primarily are tillers of the soil.

Canadian residents of Slocan Valley, about 20 miles north of here, and one of the districts to suffer by the firings, have refused to purchase Doukhobor garden produce. Messengers making purchases of staples here for Slocan families said they had been instructed not to buy from any firm which dealt with Doukhobors.

Says Hockey Rival Of Music In Canada

Mary Ramsay Praises Canadian Audiences After Recent Tour

NEW YORK—Mary Ramsay, Scottish pianist, and Anders Timberg, Swedish tenor, this week applauded Canadian audiences as "appreciative and responsive to music." They are returning to England after a tour of Canada.

"However, I must say we had one great rival—and that was hockey," added Miss Ramsay whimsically. "We had to postpone one concert as there was a big game the same evening."

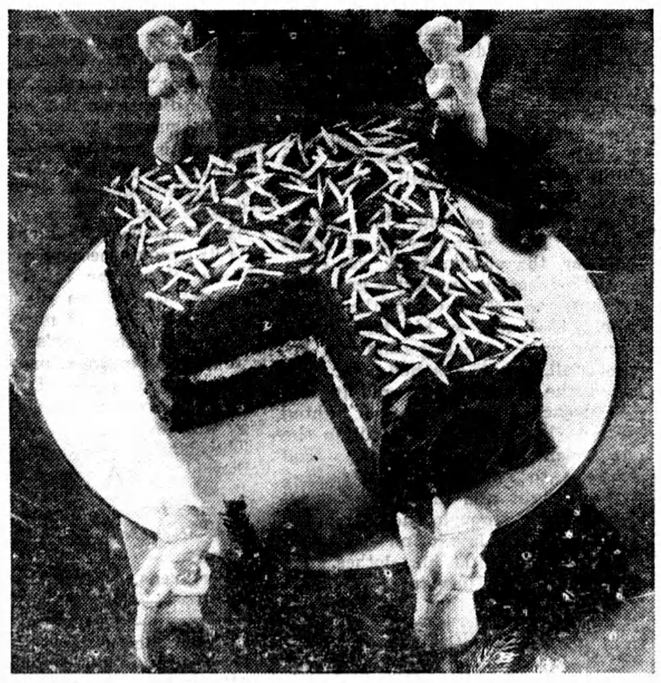
She went on to tell of arriving in a western Canadian town for a concert and being met by the manager of the concert hall with the warning that the recital, if given, would fall upon empty seats as a hockey game was to be played that night.

"We finally went to the game ourselves and held our concert the next night," she said.

LONDON—In 1932 B. Smith, of Aston, Oxford, bought a litter of piglets at 5s. each. From them he bred 217 animals, which he sold as bacon, realizing $3,750. Mr. Smith was fourth prize-winner in the second British Oil and Cake Mills National Bacon Pig Competition.

Home Hints

By LAURA KNIGHT



CHOCOLATE AND ALMOND

Here is a cake that promises to be a hit this season and many other seasons too. It's a new and entirely different cake, and, of course, you want to be the first in your crowd to serve it. But it won't be your exclusive— recipe very long because everyone else will want to try it and after serving this cake once, it will become an outstanding favorite. Now, however, is your chance to make a name for yourself by being the first to serve this delicious Chocolate Almond Cake.

Because it is so good and for fear someone may not get a slice, the proportions given will make an extra large cake and you will appreciate that when the cake begins to disappear. It will prove ideal as your contribution towards a supper club, a church dinner or at your own bridge party.

It's an elegant looking cake too, and the combination of flavors — chocolate and almond and the combination of the rich brown and cream colors will please everyone.

Chocolate Almond Cake

2½ cups sifted cake flour.
¼ teaspoon salt
2 cups sugar
3 squares unsweetened chocolate melted
2 teaspoons vanilla
1 cup butter or other shortening
1 teaspoon soda
5 eggs, well beaten
1 cup sour milk or buttermilk

Sift flour once, measure, add the soda and salt, and sift together 3 times. Cream butter thoroughly, add sugar gradually, and cream until it is light and fluffy. Add eggs and beat well, then chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in greased loaf pan, 15 x 9 x 2 inches, in slow oven (325 Deg. F.) 50 minutes, or until done. Remove cake from pan, cut in halves crosswise and trim to straighten the edges. Put together with Toasted Almond Filling between layers and Mocha Chocolate Frosting on top and sides of cake. Decorate top with shredded toasted almonds, if desired.

Toasted Almond Filling

Cook 1 cup chopped blanched almonds slowly in 4 tablespoons butter until well toasted, stirring constantly. Recomve from fire and add a tablespoons top milk. Then add 3 cups sifted confectioners' sugar gradually, beating until smooth. Stir in dash of salt and 2 tablespoons of vanilla. Cook until thick enough to spread. (For less luxurious filling use ½ or 3-4 of this recipe).

Mocha Chocolate Frosting

Cream 2 tablespoons butter; add 1 cup sifted confectioners' sugar gradually, blending thoroughly. Add 1-8 teaspoon salt, and 2 squares of unsweetened chocolate, melted, and mix well. Then add 4 cups sifted confectioners' sugar, alternately with ½ cup strong coffee, until of right consistency to spread. Beat after each addition until smooth.

Ten Questions

Q. How can I treat white curtains that are sunburned and yellowed from the summer's sun?

A. They can be made ecru by dipping in a coffee solution. The sunburned spots will be covered and the room will have a softer tone than when the curtains were white.

Q. How can I take proper care of the fingernails before cleaning and polishing the stove, or doing similar work?

A. Rub some soap under the fingernails and it will be impossible for them to accumulate dirt.

Q. How can I iron table linen so as to give it a satin gloss?

A. Iron on the wrong side first, then on the right side.

Q. How can I remove all small insects when preparing greens?

A. By sprinkling some baking soda on the greens before pouring water on them for the first washing.

Q. How can I clean greasy woodwork?

A. Try cleaning it with a cloth dipped in turpentine. Follow this by wiping with a cloth dipped in water, to which a little kerosene has been added.

Q. How can I remove ice cream from a can without difficulty?

A. Wrap a hot cloth around the can and the cream will slide out easily.

Q. What is a good remedy for freckles?

A. Bathe the face in fresh buttermilk, or mix two ounces of sour milk, or buttermilk, with two drams of grated horseradish, and six drams of cornmeal. Spread this mixture between thin muslin and apply to the affcted parts at night, leaving on as long as possible; but be careful not to get it in the eyes.

Q. How can I prevent leather shoes from hardening after being out in a heavy rain?

A. By washing the leather with warm water and then rubbing quite thoroughly with castor oil.

Q. How can I improve the flavors of gooseberry pie and elderberry pie?

A. Add a little salt to the gooseberry pie, and a tablespoonful of vinegar to the elderberry pie, to improve their flavors.

Q. How can I remove vegetable stains from the hands?

A. Try rubbing the juice of ripe cucumbers over them.

Fear Discarding of Public Health Course

OTTAWA. — Fear that McGill University may discontinue its general public health course for nurses was expressed by Dr. Helen R. Y. Reid, of Montreal, in the round table discussion at the general meeting of the Victorian Order of Nurses Board of Governors.

This course is a requisite of every V.O.N. nurse, and has been financed for the past five years by Canadian nurses, contributing about $5,000 a year to its support, explained Miss Margaret Hoag, superintendent of the Montreal branch. They feel they cannot continue this support, she said, and if McGill do not take it over it will probably be discontinued.

In the event of that occurring, and with Toronto University having its maximum of students in that course, Eastern Canadian training nurses would have to go to the United States for this instruction, Miss Hoag said. This, she continued, would be undesirable as Canadian nurses should be trained in Canadian universities where they are taught with a view to conditions and necessities of Canadian nursing.

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