'SALADA' TEA is delicious

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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.

Dismissing the clerk, Dowell sat back in his chair. "It gets goofier than hell every minute. Here's a wrapping which was mailed in St. Louis last night and delivered this morning. It evidently covered that puzzle. It was sent by some one who knew Scotter's habits." He folded the paper carefully and gave it to his man. "Have the post office check on this at once. Wait a minute," he called. "Have it gone over for finger-prints first and then take it around there yourself. I want to know where and when it was mailed."

A bell boy rapped on the door and handed Dowell a telegram. He read it quickly and turned to Trry. "Kelly in New York gives you a clean bill of health and suggests that I keep you covered for your own safety. What's the idea?"

"Did Kelly give you any explanation?" Terry countered.

"No. I just told you what he said."

"Well, if you don't mind, inspector, since Kelly didn't say anything about it, I'd rather not. It's a New York matter."

"New York, hell! You're in St. Louis now."

"That's true, but Kelly thinks and he is probably right, that the previous murders were done by a gang operating in New York. I've been in the limelight too much for it to be healthy for me. Kelly thinks I may be in danger because I have been able to scoop the murders so far."

"Know too much, eh? Then you won't want to send off a wire to your paper?"

"Gee, could I?"

Dowell laughed. "You paper men are all alike! You don't know anything yet."

Further conversation was cut short by the entrance of the medical examiner.

"Remember what I said about the Medici?" he asked.

"Yes. Stop patting yourself on the back—out with it."

"The powder was not sawdust. It was Lhognah. The puzzle was covered with it."

"Never heard of it. Is that something your friends the Borgias used?"

The doctor grinned and shook his head. "No. This is a South American poison. Comes out of the interior of Brazil; is made by the Indians."

"Poison-arrow stuff, eh?" Dowell asked.

"No. Lhognah is just as deadly, but does not kill as quickly as the arrow poisons used. The man who used this knows all about it and its use. It was a smart trick. This powder, when warmed, gives off a gas."

"How could it be warmed?"

"The heat of the fingers and the fact that the table was at the window in the sunlight. Did you ever watch any one working on a puzzle? They are constantly picking up a piece, trying to fit it into place, dropping it and picking up another. They bend forward over the table. Enough of this powder on the fingers giving off its gas due to body heat, would kill a man in a short time."

"How about this other fellow, the one we sent to the hospital?"

"He'll be all right. I called the hospital before I came over here. He'll be out tomorrow, but will feel pretty rocky for a couple of days until the effects wear off. He had a lucky break. He told them at the hospital that his nose tickled and he rubbed it with his fingers. The dust annoyed him and he tried to blow it away. He sneezed and everything went black in front of him."

"Saved by a sneeze," Klein said.

"If he had been minding his own business he wouldn't have been in the mess he is in. That goes for you, too," the inspector grumbled.

Terry made no reply. He was afraid he would be sent away and he wanted to know all there was to learn about this latest and, in many ways, most horrible of all the strange baseball murders to date.

(To be Continued.)

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Is Teaching of Manners Job For Schools?

Manners and Appearance Count In Getting A Job?

There has been considerable discussion about rearranging the high school curriculum to do away with subjects that will be of little value to the student in later life, and substitute others which will prove more beneficial, observes Alice Ross in the Sault Star.

Yet one of the most important teachings of all has been forgotten—the teaching of manners. Each year hundreds of students graduate from our secondary schools sadly lacking poise and a nice manner with which to meet the public.

This, of course, is not the fault of the teachers. They naturally expect the child's parents will see to its manners. Unfortunately too many parents are apt to neglect this all-important item beyond the rudiments of politeness. Lack of child training is evident when we see the number of cases of juvenile delinquency.

If the continuation schools had a class wherein the student, who lacks such training at home, could learn how to act in public and in general develop a pleasing manner, they would do more towards giving that student a start in life than all the teachings of languages and other such subjects, often forgotten once the student graduates.

When a girl or boy is interviewed by a prospective employer, that employer takes note of the applicant's manner above all things, and his appearance. Naturally ability counts, but it is unfortunate that more do not realize what a major art manners and appearance play.

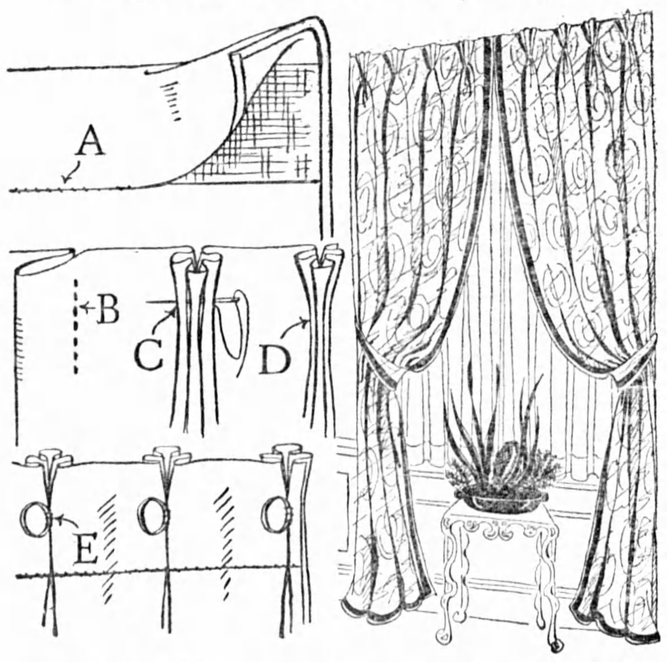
England Takes to Milk

Milk as a healthful and refreshing beverage is receiving widespread acceptance throughout Great Britain where the opening of scores of "milk bars" in the more populous centres has been a great blessing to the dairy farmers who have witnessed a consequent improvement in the demand for their output, observes the Brockville Recorder and Times.

To the patronage which is being given these establishments there is now being added a large consumption of milk in factories. Within the past four months, it is announced, the managements of no fewer than 445 factories in the Birmingham area have made arrangements for the mid-morning supply of milk to their operatives. Since the latter number more than 110,000 in the aggregate, it may be readily understood what this new market will mean to the producers supplying the city of Birmingham, and if the practice is adopted in other industrial centres, many of the troubles of the dairy farmer may be at an end.

In spite of the importance of dairying in this country and the necessity of a good market being available for those engaged in it, we have yet to begin to appreciate the advantage of milk as a beverage as they are appreciating it.

Making a French Heading For Your Draperies



In the above picture we consider the more formal type of draperies for our windws. Without question, the most popular kind of curtaining being used for living-room windows this fall is sheer plain glass curtains with either straight or tie-back draperies of damask or other heavy material. The over-draperies are frequently hung on a wrought iron rod, in which case no valance is used. Almost invariably, whether made with or without a valance, the draperies are finished at the top with a French heading.

Most of the new drapery materials are so heavy that you will find it unnecessary to line them; however, it is important that the top of draperies be stiffened when a French heading is used. A soft canvas which may be purchased in drapery departments is generally used for this purpose. From four to six inches is a good depth to cut the heading stiffening. Turn the top of the curtain material over it and sew as at A.

Now measure the width of your curtain and plan the plaits to take up half this width. In heavy material, allow about seven inches to each plait. For lightweight material, four or five inches will be enough. It is a good plan to let the space between the plaits be the same as the amount of material the plaits take up. The first plait may come just inside the finish of the outside edge of the drapery or it may be placed two or three inches in.

Start to sew the plait about an inch down from the top of the drapery and sew it the depth of the stiffening, as shown here at B. Pinch this plait into three small plaits and, starting two inches down from the top, sew through as at C. Sew these plaits the depth of the stiffening, so that they appear as shown here at D. Now turn to the wrong side and sew a ring to the back of each plait as at E.

NOTE:—Mrs. Spears' new 48-page book of illustrations and directions for making curtains, slipcovers, dressing tables, and numerous other items for the home will be sent upon receipt of 14c (10c plus 4c postage). Ask for SEWING, for the interior decorator. Address: Mrs. Ruth Wyeth Spears, Room 421, 73 Adelaide St. W., Toronto.

Queen Elizabeth's Mother Writes to a Friend In Calgary

CALGARY. — Tribute to Queen Elizabeth is paid by her mother, the Countess of Strathmore, in a letter received in Calgary by Mrs. C. B. Oakley, a personal friend of the Countess.

It reads, in part: "I am delighted to hear that you are all glad in Canada to take my daughter as Queen of this great Empire. I can assure you that she and the King's whole future life will be devoted to doing all that is right and good in this world of their subjects."

Coal is said to be an excellent substitute for jet in making jewelry. The drawback is its prohibitive price. — Brandon Sun.

Parents to Blame

Often parents are to blame for the failure of their sons. They fail to instill in them habits of industry, and then prevail upon them to take up some profession for which nature has not fitted them. They want their sons to be in the white-collar class when they would be far better off in the overall brigade. Better that a man should be a skillful mechanic than a poor doctor or lawyer. He will get more pleasure out of life, and will render great service to society.—St. Thomas Times-Journal.

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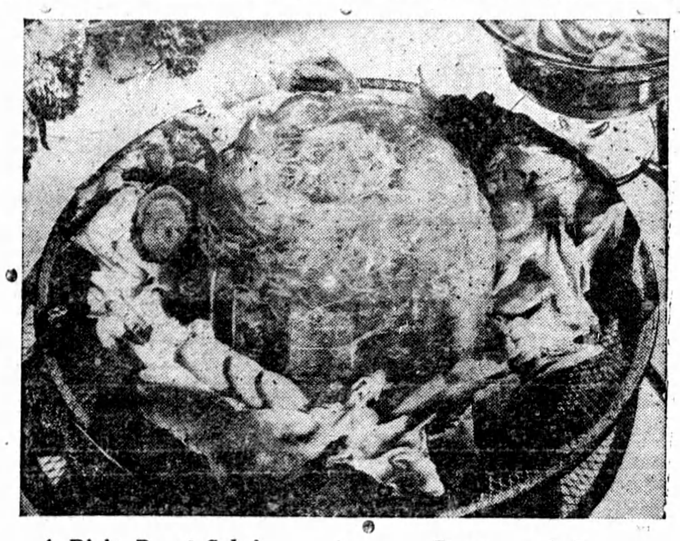
Home Hints

By LAURA KNIGHT



A Right Royal Salad

There was a time when gold had to take a back seat. Many people sold their old gold settings and the demand was for the more silvery metals in jewelry. But the Coronation has revived interest in yellow gold because no other precious substance can compare with it in richness and beauty. This would seem a fitting time, then, to serve Golden Glow Salad. It will bring a regal air to your table and is a salad fit for a king.

Besides its attractive appearance, Golden Glow Salad will become a favourite because it is so easy to make. No one should have to suffer drudgery these lovely spring days and if meals are carefully planned to include all the necessities of diet, easily combined and served, there will be plenty of time left over for the housewife to enjoy the weather and enter into the holiday spirit that is abroad now.

The secret of successful salads is quick-setting jelly. This particular recipe calls for lemon jelly but there are so many flavours and colors of jelly on the market that you can always find one to suit the occasion.

Golden Glow Salad

1 pkge. quick setting lemon jelly, 1 cup warm water, 1 cup canned pineapple juice, 1 tablespoon vinegar, ½ teaspoon salt, 1 cup canned pineapple, diced and drained, 1 cup grated raw carrot, 1-3 cup pecan meats, finely cut.

Dissolve jelly in warm water. Add pineapple juice, vinegar and salt. When slightly thickened, add pineapple, carrot and nuts. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise. Serves 8.

DELICIOUS DESSERTS

Peach Bavarian

One package lemon jelly powder with half cup boiling water. When it is cool add 2 cups mashed peaches sweetened including juice. When partly set fold in ½-pint whipped cream, turn into mould and chill.

Apple Crumble

Slice apples in a buttered baking dish. Sprinkle with white sugar and nutmeg. Mix together 1 cup flour, 1-3 cup butter, ¼ cup brown sugar. Spread mixture over apples and bake until tender. Serve with cream.

Grape Frappe

4 Cups water, 1½ cups sugar, 3 cups grape juice, ¼ cup lemon juice.

Make syrup by boiling sugar and water 10 minutes. Cool, add fruit juice; strain; freeze to a mush; pack and just before serving, beat thoroughly.

Pudding Sauce

Yolk of 1 egg, ½ cup brown sugar, 2 heaping dessertspoons flour, 1 tablespoon butter. Stir this till smooth. Then gradually add—

2 Cups cold water, cook slowly until thick, but do not boil. Take off stove. Beat white of egg stiff and stir in flour with vanilla.

Stone Cream

1 Can crushed pineapple, drain juice and add ½ cup white sugar. Let simmer ten minutes; add to pineapple, put in deep dish and pour the following mixtures over it:

1 Pint milk, ½ box Knox gelatine dissolved in ½ cup water, ½ cup sugar, yolks of 4 eggs, ½ teaspoon salt. Cook in double boiler 15 minutes, when cool add egg whites beaten stiff. Serve with whipped cream.

Grape Sponge

1 Tablespoon gelatine, ¼ cup cold water, ¼ cup boiling water, 3 tablespoons sugar, 1 tablespoon lemon juice, 2-3 cup grape juice, 2 whites of eggs.

Prepare by softening gelatine in cold water. Make a syrup of boiling water, sugar and lemon rind. Boil five minutes. Pour over softened gelatine, stir until dissolved, add lemon and grape juice, and strain. Turn into moistened mould and stir occasionally.

Butterscotch Sauce

2½ Cups brown sugar, 1 1-3 cups corn syrup, 4 heaping tablespoons butter.

Put all in saucepan. Heat slowly and cook until a little dropped in cold water will form a ball. Remove from fire and add slowly 1¼ cups table cream, 1 dessertspoon vanilla and a pinch of salt. Cool and use on rice pudding, cottage pudding or ice cream. This makes about 1 qt. and keeps in refrigerator for weeks.

Radio Pudding

Mix 1-3 cup brown sugar, 1 cup flour, 2 tablespoons baking powder, pinch salt, ½ cup raisins, ½ cup milk. Beat well, put in greased pudding or baking dish. Then take 2 cups boiling water, 1 cup brown sugar, 2 tablespoon butter, ¼ teaspoon nutmeg. Mix until sugar is melted. Pour over batter. Bake 1 hour.

Brief Comment

Rose Schneidermann, native of Russian, Poland and communist sympathizer, now heads New York state's labor department. We haven't got a soviet America yet, but we're gaining on it.—Detroit Saturday Night.

Norway has less drunkenness than any other country. For Norse is Norse and souse is souse and never the twain shall meet.—London Sunday Express.

European nations rarely are averse to joining peace conferences, so long as they don't interfere with their preparations for war. — Jack Warwick in Toledo Blade.

At their meeting here the publishers worried about the increased cost of paper. As an economy measure, we suggest that they reduce the acreage devoted to Mr. Gerard's pants.—The New Yorker.

Premier Hepburn is to be asked to change his mind about the mental hospital site for Northern Ontario but Mr. Hepburn, during the Oshawa strike, didn't look like that sort of man.—Port Arthur News-Chronicle.

There is an awful lot of powder in Europe; but the people are afraid of war; they don't want it.—Felix M. Warburg.

Bees do not get honey from flowers. They get nectar, which they transform into honey by adding certain enzymes. These convert the complex sugars of the raw nectar into simple sugars, known to chemists as dextrose and levulose.

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