Make the most of your Tea..

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"SALADA"

• SERIAL STORY

MURDER IN FERRY COMMAND

BY A. W. O'BRIEN

THE STORY. Lemoy Statler has been hanged in Newfoundland for the murder of two men. But Statler was spy as well as a murderer, and Clyde Dawson of the Canadian Intelligence Department must find Statler's confederates in a fifth column operation against the R. A. F. Bomber Ferry Command. ..All he has to go on is a snapshot of a girl who looks like a famous movie actress and a oryptic note about a broken "reunion date," which the haged man gave him just Bemore the execution.

DISCOVERIES

CHAPTER II.

Afterwards Clyde Dawson wondered what prompted him to attend the formal inquest that followed the hanging. There was no apparent need for him as a member of the Canadian Intelligence Department to attend— in fact, he had plenty of reason not to go because in the pre-execution period he had developed a sincere liking for the condemned Lemoy Statler.

But the girl's snapshot with it's humorous reference to Hedy Lamarr had left him restless. Blind alleys made him unhappy. Statler's death didn't remove the necessity of tracing backwards to possible spy ring connections. If he was involved with others they certainly followed the trial and saw no espionage was hinted. They would feel that Statler, true to the spy's code, had kept his identity hidden even to death.

The coroner moved briskly through the formalities in the penitentiary library converted into a temporary morgue. The doctors made brief statements and the jury of witnesses passed a verdict of "death by legal execution." There was some discussion about the disposal of the body until Dawson announced that in the absence of relatives or friends he would see that the executed man was given a Christian burial.

That afternoon while having lunch at the Newfoundland Hotel, Dawson was paged for a telephone call. It was the undertaker he had hired.

"Sorry to bother you, Mr. Dawson," he said, "but you told me to report anything unusual I may have found before removing the body to the graveyard. Well, there was only one thing—perhaps it is silly but . . ."

"Yes, yes, what is it?" cut in Dawson.

"Well, sir, in the heel of the dead man's right shoe between the sock and the flesh, was a piece of beefsteak."

"A piece of beefsteak?" exclaimed Dawson. "Was anything hidden in it?"

"Nothing that I could find. It was just a good piece of sirloin cut to the exact shape of his heel. Of course, it might be poisoned or . . ."

Dawson told the undertaker not to remove the body until he had further orders. Slowly he walked back to the dining room, his mind in utter confusion.

"There are more goofy twists to this case than a pretzel," he muttered to himself. "Now why would a condemned man hide a piece of beefsteak in the heel of his shoe?"

The chief jailer knew nothing about it but summoned the six guards who had alternated in pairs on the Death Watch for eight-hour shifts. The answer to the riddle was almost ridiculously simple.

"This Statler fella hurt his heel walking in his stocking feet to the wash basin yesterday," one of the guards declared. "He stepped on a bit of plaster and caused what he called a bone bruise. He limped after that and then asked me to get him a little bit of raw steak about the size of his heel—said it was the only way to fix a heel hurt that way."

Dawson's eyes were beginning to sparkle.

"Any of you ever hear of that remedy before?"

The chief jailer and guards all shook their heads.

The investigator smiled broadly:

"That's because, gentlemen, you were never athletes. This has been a great help to me—thanks a million to you all."

Dawson actually felt cheerful as he phoned the American colonel. The first ray of light had poked through the mystery.

The colonel listened attentively to Dawson's request. Yes, the U. S. Army Force had a physical instructor with them, a Sergt. Del Rose, formerly with some Illinois college—an all-round athlete and a top-notch instructor.

"Perfect," replied Dawson. "Do you think you could rush him over to the penitentiary right away?"

Within an hour, Rose was in the chief jailer's office. Dawson seated him at the desk and explained the purpose of his request:

"If you aren't squeamish, sergeant, there's a job to be done here and I believe you are probably the only man in Newfoundland qualified to do it . . ." the sergeant smiled appreciation. "A few rooms down there lies the body of a man who was hanged this morning. I learned that he had bruised the bottom of his heel yesterday and ordered a piece of beefsteak to place against the flesh. That indicated to me that he had at some time taken part in major athletics, because it is a trick only used by topnotch trainers . . ."

The sergeant interrupted:

"Perfectly true, Mr. Dawson. I have met many doctor's who didn't know that trick."

"Fine! Now, sergeant here is the job. Could you examine that body and give me any hint of what particular sport or sports he played in—judging solely from signs of any old injuries that may still be evident?"

The sergeant remained silent for a full minute before replying:

"I believe I could make a good stab at it.

"My initial observation would be that the man has all the exterior signs of a former athlete," said Rose, looking intently at the body. "That was a while back but not so very far—perhaps 10 to 15 years ago. He isn't flabby as non-athletic men of his size often are. Again, it is fairly obvious that his left shoulder had been broken at some time—it is larger than the right and of rather awkward shape."

Dawson pointed to an obvious suture marking on the bead man's right side.

"Yes, I noticed that," commented Rose. "It certainly isn't a post-operative incision. I'd say it was made by some knife-like point—like a hockey skate. There are also marks of blows around the mouth, deep ridges that have almost disappeared with the years. They are more likely hockey injuries than any other type."

Gingerly, he began moving his fingers through the executed man's hair.

"Here's something," he exclaimed, signalling for Dawson to look closely. "There is another suture marking—three stitches I would say. You'll notice the cut was also of the sharp type. Again I consider it a skate cut rather than a blow by something wider. A lacrosse stick, for instance, would be inclined to make a mashy wound.

"His ears aren't cauliflowered and the eyebrows aren't unduly thick. Anyway, I'd say by his build that he wasn't a boxer or a wrestler—he was more inclined to the type of athlete you find in running or skating sports . . .by the way, let's look at his fingers."

Each man picked up one of the stiffened hands and unclenched the fists—an extremely difficult task.

"Uh-huh," said Dawson, "he played baseball all right—not as much as a professional, perhaps, but quite a bit judging by one badly twisted finger knuckle and another partially twisted on his right hand."

"That's so," agreed the sergeant, "you notice the fingers on his left hand are intact because he must have worn the glove on this one. Now let's look at his hip . . . no doubt about it. Mr. Dawson, you note there is a patch of oddly colored skin on his left hip. That's the result of what we call 'strawberries' in baseball—bruised, torn patches of skin caused by sliding into bases."

"But his right hip doesn't seem discolored at all," commented Dawson.

The Sergeant grinned. "You're a Canadian all right—don't know your inside baseball. A right-handed pitcher always slides on his left side to save his salary arm . . . get it?"

There were no suture marks on the fronts of the deceased's legs but they noted a slight one over the Achilles tendon at the rear of the ankle bone.

"Might have been done either by a skate or a baseball cleat," murmured the sergeant, but . . ." he leaned over the right foot, "here is something positively definite. You see this suture marking along the inside of the foot? Well, that was almost 99 per cent certain to have been caused by a skate boot and I've never heard of such a cut caused by a baseball cleat . . ."

Dawson cut in: "Okay, sergeant—now in what sports would you say Lemoy Statler specialized?"

The other's reply was immediate.

"Baseball and hockey beyond a doubt—and quite a bit of it. But I agree with you that he hasn't the appearance of injury marks of a man who had been through the professional mill. Was he an educated chap?"

"Very much so," answered Dawson. "I wouldn't be surprised if he had been a law student, because of his chance remarks about the trial.

"He was likely an athlete at some university," Dawson concluded, "where they play a lot of hockey and baseball. There can't be so many of them in Canada and the Northern States. If the department at Ottawa sends out circulars containing the photo of Statler taken after his arrest to all such universities and mentions that he was likely a prominent university athlete specializing in hockey and baseball about 10 or 15 years ago, there is an excellent chance that we'll learn his identity from one of them . . ."

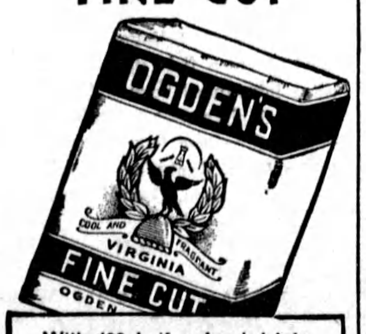
Dawson turned to the undertaker. "Carry on with the funeral—and be sure to replace the piece of beefsteak on the heel. I hopeit helps poor Lemoy as much as it helped me!"

(Continued Next Week)

A FAMOUS BRAND

Ogden's

FINE CUT



With 400 heifers herded into Alberta in 1885, Walter Ross started one of the West's largest ranching outfits. Later merged with the Wallace Ranch, it covered over half a million acres of fenced range land in Southern Alberta and Saskatchewan with a herd of more than 12,000 cattle.

OX YOKE-BAR BRAND of the ROSS RANCH

ISSUE 38—'42

C

Horsemen To Help Guard U. S. Coast

The ever-faithful horse, banished from the battlefield by mechanized monsters, may find new glory in modern warfare by helping guard the home front.

Mounted coast guard volunteers will start patrolling a lonely Florida Beach on the lookout for enemy agents in a test to determine whether spirited steeds can serve the nation's sentinels as proudly as they once bore sabre-swinging fighters in a cavalry charge.

The unpaid riders, clad in dungarees and armed with pistols, will augment the regular coast guard patrol—taking up a dusk to dawn watch along stretches of the beach where men afoot encounter obstacles. They will be sworn into the temporary coast guard reserve.

Horses are valuable for this kind of patrol. They can penetrate areas—palmetto thickets, for instance — where men can't walk. A mounted guardsman can cover more ground and he has a better view.

Their use would mean the release of thousands of men for active duty.

TABLE TALKS

SADIE B. CHAMBERS

More Meat Substitutes

Constantly are we being asked what to substitute for meat, first as a measure of patriotism and secondly — many prefer to cut down on their meat allowance anyway.

Many of you maybe will be glad of these suggestions,—

Creole Scrambled Eggs

2 tablespoons butter
¼ cup chopped onion
2 tablespoons chopped green pepper
1½ cups tomatoes chopped in large pieces
½ teaspoon salt
⅛ teaspoon pepper
1 teaspoon sugar
6 eggs beaten

Saute onion, green pepper and butter in pan for two or three minutes. Add tomatoes and seasonings. Cook for three minutes and add the beaten eggs. Stir together over a slow heat until mixture is set. Serve on toast. Serves four.

Devilled Eggs (New)

6 hard-cooked eggs
8 sardines
2 tablespoons chopped celery
Seasonings
Milk or mayonnaise
8 tablespoons butter
8 tablespoons flour
½ teaspoon salt
Dash pepper
1½ cups milk
1½ cups grated cheese
½ teaspoon mustard
½ cup bread crumbs

Cut eggs in half lengthwise. Remove yolks and mash well; combine with mashed sardines, celery, seasonings and milk or mayonnaise. Pack into the eggs and place two halves together. Make a cream sauce of the butter, flour seasonings and milk. Add the cheese and pour this over the eggs arranged in a casserole. Sprinkle with the crumbs. Brown in a hot oven at 450°F. for 20 minutes or until brown.

Scrambled Eggs and Mushrooms

½ lb. mushrooms
2 tablespoons butter
6 eggs slightly beaten
½ cup milk
½ teaspoon salt
⅛ teaspoon pepper

Melt butter in shallow pan and add mushrooms. Cook together for two minutes. Add the eggs combined with milk and seasonings and stir slowly over a low fire until mixture is set. Turn on a hot platter and garnish with toast points, parsley and sliced tomato.

REQUESTS

Apple Meringue Pie

2 cups applesauce unsweetened
Grated rind of ½ lemon
½ teaspoon salt
2 egg yolks
½ teaspoon nutmeg
1 cup sugar
1 cup cream or evaporated milk
1⅔ tablespoons flour

Combine flour, salt, nutmeg and sugar thoroughly. Add to apple sauce with lemon rind and combine well. Beat egg yolks and add cream or milk. Combine with applesauce mixture. Turn into pastry-lined pie-plate. Top with meringue or whipped cream.

Miss Chambers welcomes personal letters from interested readers. She is pleased to receive suggestions on topics for her column, and is on ready to listen to your pet peeves." Requests for recipes or special menus are in order. Address your letters to "Miss Sadie B. Chambers, 73 West Adelaide Street, Toronto." Send stamped self-addressed envelope if you wish a replx.

Plant Gives Free Beauty Treatment

Special Complexion Care Given to Girls In British Ordnance Factory

In one of Britain's biggest ordnance factories work tens of thousands of girls who do jobs which, in the last war, turned their complexion yellow.

There is none of it now.

In 999 cases out of every 1,000 the girls on the "yellow job", who put explosives into big and small bombs and into detonator caps, have beautifully made-up faces.

The Government has the cosmetics made specially for them, and supplies them free to every girl.

The explosives workshops have beauty parlors and luxury ablution rooms.

Women doctors in the R.O. factories go round the shops to make sure the girls have made up their faces with either calamine lotion and a fine face powder, or with non-greasy face cream and powder.

Make-up Job

When these "yellow-job" girls arrive on duty they first take off all silk or artificial silk garments, underwear and stockings, and change into cream-colored flannel suits of good quality. Then they go to a table laid out with glass bowls of face powder, jars of face cream and bottles of beautifying skin lotion.

An inspector stands by to see that all the girls make up their faces and cover their hair with white dust sheets. One factory doctor explained: "Every girl who carefully makes up her face before going to her bench—as though she were going to her wedding instead of to her work—keeps her skin in good condition."

"Yellow Peril" Banished

The one girl in 1,000 who gets a yellow face (and it is usually only for so long as she is careless) is from those who don't wash and make up properly.

They all get clean towels every day. Tens of thousands of towels are laundered for these factory beauty parlors every day.

But some girls with sensitive skins, as well as those who are careless, get rashes on their faces, hands and arms caused by fulminate of mercury.

These girls, most of them young, are heroines. They play with death all the time they work. Sometimes they lose their nerve. But for the most part they worry more about their complexions than the danger. And that is why they are so grateful to the Scots doctor who has banished the "yellow peril."

HELP CANADA KEEP FIT

START YOUR DAY— THE WHOLE WHEAT WAY

To help meet the strain of *extra* office work you need *extra* nourishment. And, one of the best ways to get it, leading food authorities say, is to eat the "protective" foods — among which are the whole grain cereals.

Nabisco Shredded Wheat is *100% whole wheat* in its *tastiest* form, with all the bran, minerals and wheat germ retained. Include two tasty Nabisco Shredded Wheat and milk in your breakfast menu to help start your day right!

THE CANADIAN SHREDDED WHEAT COMPANY, LTD.
Niagara Falls, Canada

NABISCO SHREDDED WHEAT

British Soldier To Get Pay Increase

A Government announcement on pay increases for the army and the men of the other services is expected when the British Parliament reassembles.

The increases will be made, it was said, to remove the disparity between British service pay rates and those of munitions workers as well as troops from the Dominions and the United States.

It is understood the question has been under investigation for some time.

The basic daily pay of a British private is 60 cents compared with the $1.30 for Canadian troops and $1.65 for those in the United States Army.

EARLY FALL SUPPERS

By BARBARA B. BROOKS

Summer is gone, vacations are over, school has re-opened, and all too soon we are beginning to look toward the short winter days. So, let's take advantage of these few weeks of lazy Indian Summer and plan suppers which can "take legs and walk"—evening meals which will fit into a basket, and which will look and taste their best out-of-doors. Then, if sundown finds the children restless and eager to enjoy the crisp autumn air, pack up and be off to a nearby park or picnic ground. Suddenly, an every-day supper will become an adventure. One-dish meals are especially suitable because they lend themselves to transportation. Noodles scalloped with leftover meat, Swiss steak with rice, spaghetti with meat balls, beef or lamb stew, or any of the fish, meat or egg salads are ideal. The hot foods will stay hot until time to serve if they are placed in a vacuum container or in a casserole wrapped with several thicknesses of newspaper.

Picnic Supper Dish

½ pound fine noodles or macaroni
2 quarts water
1 tablespoon salt
2 tablespoons butter
1 tablespoon flour
2 cups stock
½ teaspoon salt
⅛ teaspoon pepper
½ pound cooked meat
¾ cup oven-popped rice
1 tablespoon melted butter
Dash paprika

Cook noodles in boiling water to which salt has been added. Drain. Melt butter in saucepan, add flour and stock. Stir until thickened. Add salt and pepper. Dice meat and mix with noodles. Add thickened stock. Pour into casserole. Crush oven-popped rice and spread over top. Sprinkle with melted butter and paprika. Bake in moderately hot oven (400°F.) 20 minutes.

Yield: 6 servings.

Note: Stock may be made by dissolving 2 bouillon cubes in 2 cups boiling water.

Corn Flakes Tea Cakes

½ cup butter
¾ cup sugar
2 eggs
1 tablespoon cocoanut
¼ cup milk
½ teaspoon lemon extract
1½ cups flour
1½ teaspoons baking powder
6 cups corn flakes

Blend butter with sugar. Beat eggs well and add; mixing well. Soak cocoanut in milk and add to first mixture with flavouring. Sift flour with baking powder and add, mixing until batter is smooth. Roll teaspoonfuls of mixture in slightly crushed corn flakes and place in small greased muffin pans, or drop onto greased baking sheet. Bake in a moderately hot oven (375°F.) for 25 minutes.

Yield: 4½ dozen small cakes (1¾inches diameter).

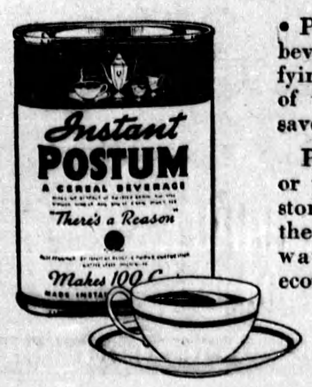
Corned Beef Loaf

2 cups ground cooked corned beef
3 cups corn flakes
1 cup evaporated milk
6 tablespoons catsup
⅛ teaspoon pepper
¾ teaspoon salt

Combine ingredients in order given and mix well. Place in greased loaf pan and bake in moderate oven (350°F.) about 45 minutes.

Yield: 6 servings.

Delicious Postum Brand is not Rationed



• Postum is a good mealtime beverage. Its delicious, satisfying flavor makes conserving of tea and coffee easier and saves on sugar.

Postum contains no caffeine or tannin to upset nerves or stomach. Made instantly in the cup, either with boiling water or hot milk. Very economical.

4 OZ. SIZE MAKES 50 CUPS
8 OZ. SIZE MAKES 100

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