Delicious Flavour!

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WEST OF THE SUN

A Serial Story
by
JOSEPH LEWIS CHADWICK

SYNOPSIS

The story thus far: Virginia Ames, en route to Santa Bonita, Arizona, where she is to meet her fiance, Phil Lawrence, in response to his urgent letter, is aboard the Lannasa stage when it is held up and robbed. A money box addressed to Steve Barron, gambling king of Santa Bonita, is seized and also a cameo pin of Virginia's. At Lannasa, Lt. Jim Randall inquires about the robbery and Virginia recognizes him as a man whom she met in Washington several years before and with whom she fell in love. He heads an army unit in the territory and escorts Virginia next day when she starts on the last 70-mile leg of her trip. Barron joins them later, shortly before they meet the Apache Indian, Natchi, who has a personal hatred of Randall. Virginia later overhears Jim and Barron, between whom there is no friendship, discussing Phil Lawrence. She is sure from what they say that Phil is in trouble.

CHAPTER IV.

It was an hour before the troopers returned. They filed in like weary men. Jim Randall came last with Scarlett and O'Hara. Jim went directly to where the two men lay. He knelt first by one then by the other.

Virginia had spent the hour beside the one, trying to make him comfortable, washing the sticky dust from his boyish face with his neckscarf wetted from a canteen. She knelt there and watched Jim Randall's face; the look in his eyes as he examined the trooper hurt her.

He bared the man's chest, his fingers probed gently. He called for bandages. "You'll be all right, Martin."

* * *

"Sure, lieutenant. We'll ride the river together again, eh?"

"Sure, Martin."

He rose and stepped to the other man. He didn't kneel here; there was nothing he could do. Virginia rose and turned. She stood behind him. She reached out and touched his hand; it was balled into a hard fist. It opened, gripped her fingers briefly; he turned and walked away.

Martha Benson was the power behind the throne at Fort Winfield. Officers and men at the post swore to that. But Martha was not shrewish; if she dictated it was diplomatically done so that Maj. Benson didn't suspect its existence. She was a dark-haired, dark-eyed woman of 45, owner of a gay laugh and sparkling eyes come of being still loved by her husband after 20 years of married life. She was an army wife and she loved army life, and when she spoke of soldiers it was with gentle pride.

"Jim Randall," Martha was saying softly, "blames himself, of course. He lost a man. He loves his men. He's a genuine officer, Virginia."

Virgina liked Martha Benson. In two hours they had become friends. She said, "There's much to admire in Jim Randall. And much to——" She did not finish.

"He's an old friend?"

"I knew him only for a week." Virginia replied. "Not long enough to become — friends."

Martha's smile was impish. "I rather wish you weren't to marry your Philip Lawrence," she said. "I'd like to arrange a match—that's my one weakness, substituting for cupid. And Jim is my favourite officer—next to the maor, of course."

* * *

Virginia laughed easily. "You haven't a chance," she said. "I'm terribly in love with Phil." She looked at the older woman with shining eyes. "Have you met Phil? Does he ever come here?"

"He has been here once or twice. . . ." Martha's smile had vanished; a sudden restraint had entered her voice.

In post headquarters, Jim Randall stood with a Sharps rifle in his hands. He was showing it to Maj.Benson who sat, gray-haired and bulky, behind his table-desk.

"We found five of the Sharps," Jim said. "All of them brand new. Natchi boasted in his palaver that he had many of them."

Maj. Benson's face was frowning. "We'll have to look into that."

"It's my idea," Jim said, "that some white man is deliberately——"

The maor cut him short. "Stuff and nonsense. Jim! Some gun salesman probably found his way to Natchi. Maybe a Mexican. We won't worry too much about that. We want to capture Natchi himself."

Jim took the rebuke. "Yes, sir.'

Maj. Benson said, "Capt. Hammond is trailing Natchi. I've talked with that gambler, Barron. You, lieutenant, investigate that stage holdup. Barron has lost a lot of money . ." He smiled slyly. "But first you may escort Miss Ames to Phil Lawrence's ranch, as you requested."

"Thank you, sir!"

Jim Randall strode from headquarters and found Virginia alone on the porch of the Benson's quarters.

* *

He lighted a cigarette, the said: "I'm going to escort you to Phil Lawrence's ranch tomorrow." And after a moment: "Virginia, what reason have you for worrying about him? What brought you here—if you really have no immediate wedding plans?"

She did not answer at once, but let a silence come and run on. Then finally she gave him the letter and he read it by the light from a window. His eyes filled with surprise as he read. He turned to her.

"A strange letter," he said. "No wonder you came."

"I don't understand it," Virginia said. "It isn't like Phil to write such a letter. It frightened me—still frightens me." She paused but then said, "Last night in camp Jim,, I heard you and Steve discussing Phil and me. What is it Jim?"

He said after thought, "Your Phil and Barron once quarreled."

Virginia's heart leaped. Her lips went dry. "Over what, Jim?"

His hestitation was even longer this time. "Over a gambling debt."

Something in his manner, in his voice, told her he lied.

(Continued next week)

ANNE ADAMS

Here are two ways to make an adorable frock. Pattern has others too. All little girls love bib-front and pretty gathers; you'll be thrilled at such easy sewing!

Pattern 4621 comes in sizes 2, 4, 6, 8. Size 6, flare-sleeve frock 2⅜ yards 35-inch fabric.

Send TWENTY-FIVE CENTS (25c) in coins (stamps cannot be accepted) for this pattern. Print plainly SIZE, NAME, ADDRESS, STYLE NUMBER.

Send order to Box 1, 123 Eighteenth Street, New Toronto, Ont.

We'll Bet It Tastes Good, Too!—Already wheels are spinning in preparation for Women's Division luncheons honouring 15,000 Canadian women at the '49 C.N.E. Here Women's Director, Kate Aitken helps dietitian Marian Robinson can pineapple for luncheon salads.

ANNE HIRST
Your Family Counselor

"Dear Anne Hirst:

We have been married over ten years. Since the fourth month, my husband has been unfaithful. These past two years there have been six women.

"I've done all I could to keep him interested in me and the children. I've invited friends in, planned dinners; but he excuses himself and goes his own way. He is very likeable, and makes friends easily—so easily that he has had affairs with two of my neighbors!

"I have suffered black eyes, bruises on my face and arms, even cigarette burns! He keeps the children afraid by playing on their little hurts. They are all upset by our constant quarrels; their school work is getting poorer, and I find myself a bundle of nerves. My home and appearance are beginning to show it.

What To Do?

"He doesn't believe in doctors, and refuses any of us medical attention. (God is looking after us, and the children stay healthy.) I don't believe my husband is a well man.

"I was raised right, and to believe in God. But my husband does not. Please help me!

"Distraught Eve."

* Your decision to leave your
* husband seems well taken. In my
* opinion, his cruelty to you and the
* children leaves you no other
* choice.

* You have done more than your
* part toward making your mar-
* riage work. But you could not do
* it alone—and your husband will
* not try. He keeps you all so
* frightened that your health, and
* the children's, is bound to suffer.
* I think you should gain your
* freedom as soon as you can and
* I do not believe you will have
* any trouble getting it.

* Your letter is one of the most
* hopeless I have ever read. I don't
* see how you have stood this life
* as long as you have. You need to
* be protected from this husband
* of yours, and complete freedom
* seems to be the only way.

* You have all my sympathy, and
* best wishes for many happy years
* with your children.

* * *

Ann Hirst never advises divorce if she can help it. But when a man mistreats the family he should cherish, the law must provide protection for them. Write your troubles to Anne Hirst, at Box 123, Eighteenth St., New Toronto.

How He Became Spelling Champ

Thirteen-year-old Kim Calvin of Canton, Ohio, is the top young speller in the U.S.

James Shea, also 13, from St. Saviour School in Brooklyn, finished second in the 22nd annual national spelling bee.

In order to win, Kim had to spell more than 50 words correctly—and outspell 48 other city and regional champions. They were sent there by Scripps-Howard and other newspapers from coast to coast.

Kim got his big chance when James missed "dulcimer," which the dictionary cheerfully explains is:

"A trapezoidal zither with metal strings stuck by light hammers."

Apparently trapezoidal zithers are a rarity in Brookyln, for James tried it, "d-o-l-c-i-m-e-r."

Kim not only knew "dulcimer" he also knew the next word that would make him a champion. He whipped right through "onerous," which means burdensome, oppressive and troublesome to some people—and $500 to Kim.

The champ, who wore a yellow shirt and a confident air, is living proof that practice pays.

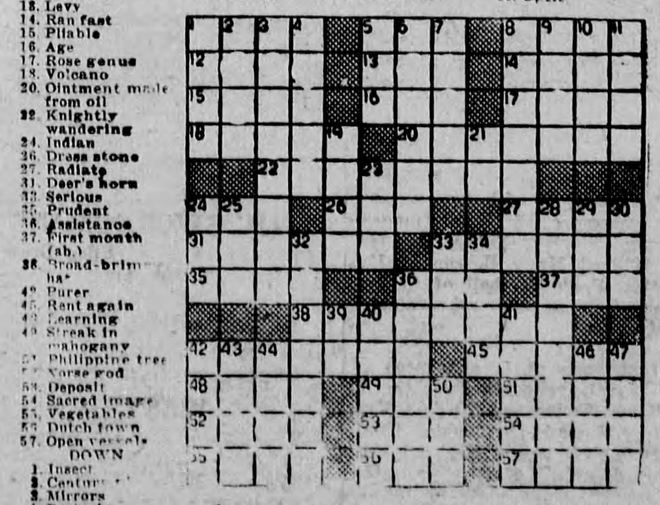
He won his region last year, and was sent to the national bee by the Canton, Ohio, repository. He finnished 12th nationally, and might have gone even further if he hadn't bogged down on "obbligato."

Since then he has practiced daily. He will save the $500 until he's ready to go to college, where he will study science.

CROSSWORD PUZZLE

ACROSS
1. American humorist
5. Utility
8. Snow vehicle
12. Sheltered
13. Levy
14. Ran fast
15. Pliable
16. Age
17. Rose genus
18. Volcano
20. Ointment made from oil
22. Knightly wandering
24. Indian
26. Dress stone
27. Radiate
31. Deer's horn
33. Serious
35. Prudent
36. Assistance
37. First month (ab.)
38. Broad-brimmed hat
40. Purer
45. Rent again
48. Learning
49. Streak in mahogany
51. Philippine tree
52. Norse god
53. Deposit
54. Sacred image
55. Vegetables
56. Dutch town
57. Open vessels

DOWN
1. Insect
2. Centuries
3. Mirrors
4. Restrain
5. Indian
6. Malayan garment
7. Elevate
8. Wandered
9. Weaving machine
10. Scotch-Irish
11. Oldest member
19. Sea eagle
21. Hesitation syllable
23. Ventilate
24. Witnessed
25. Cuckoo
28. Kind of pottery
29. Greenland Eskimos
30. Numeral
32. Diminishes
33. Title
34. German river
36. In foreign lands
39. Exclamation
40. Blackbird
41. Immerse again
42. Fizzle (slang)
43. Was carried
44. Kind of silk
46. Jacket
47. Makes leather
50. Optic



Answer elsewhere in this issue

TABLE TALKS
Jane Andrews

Here's something that I honestly believe you'll find worth cutting out and treasuring. From the basic recipe, with slight variations, you can concoct at least four different desserts, every one of them almost certain to please. So here's

Bran Gingerbread

⅓ cup shortening
⅓ cup sugar
2 eggs
¾ cup molasses
¾ cup boiling water
¾ cup ready-to-eat bran
2 cups sifted flour
½ teaspoon salt
1 teaspoon baking powder
1 teaspoon soda
1 teaspoon ginger
2 teaspoons cinnamon.

Blend the shortening and sugar; add eggs and beat until creamy. Add molasses and mix well. Pour boiling water over bran and add to first mixture. Add flour sifted with remaining ingredients and stir until batter is smooth. Bake in greased pan, with waxed paper in the bottom, in moderate oven (350° F.) about 45 minutes. Makes 12 servings (9x9-inch pan).

* * *

Then if you think the folks would like a pudding dessert for a change, serve that gingerbread piping hot with this:

Orangeade Sauce

2 tablespoons cornstarch
¼ cup corn syrup
1 cup orange juice
½ teaspoon orange rind.

Mix together cornstarch and corn syrup. Stir in orange juice. Cook over low heat until mixture thickens, stirring frequently. Continue cooking until sauce is clear, about five minutes. Stir in orange rind. Serve hot.

* * *

Another day, use the same gingerbread recipe for an upside-down cake, just by spreading the batter over this pineapple mixture:

Pineapple Upside-Down Cake

2 tablsps. butter or margarine
⅓ cup brown sugar
4 slices canned pineapple or 1 cup crushed pineapple drained.

Melt butter in 9-inch pan, add brown sugar and distribute evenly over bottom of pan. Arrange fruit on top of sugar mixture. Spread gingerbread batter on top of fruit. Bake in moderate oven (350° F.) about 45 minutes. 6-8 servings.

Gingerbread spread with cream cheese topping is new for afternoon entertaining.

* * *

Cream Cheese Topping

Moisten 2 packages cream cheese with sweet milk or cream. Add ⅓ cup finely chopped nuts. Spread mixture on cool gingerbread.

His Best Bet—Muggins: "I'm thinking of marrying again; the young woman is 32, and I'm 60. Should I tell her I'm only 50?"

Buggins: "Frankly, I think your chances will be better if you say you're 75."

Modern Etiquette
By Roberta Lee

Q. Is it all righ for a girl to give her order direct to the waiter when dining with a man?

A. No; she should tell her escort what she would like and allow him to place the order direct with the waiter.

Shouldn't one congratulate the bride at a weddin, reception?

A. No; only the bridegroom should be congratulated. Best wishes for her happiness are extended to the bride.

Q. Should one take small bites when eating?

A. Yes, of course. The bite should never be so large that it is difficult to answer a question immediately, without the necessity of first chewing and swallowing.

Q. If a man has a title, such as doctor or professor, does his wife share it?

A. No.

Q. When conversing with a person, is it good form to use this person's name frequently, as: "What do you think about it, Mr. Smith?" "I don't think so, Mr. Smith." "Let's sit here, Mr. Smith"?

A. Yes, this is good taste.

Q. Who should say the grace before meals in the home?

A. This duty should be performed by the father, but if he is reluctant, then the mother should do so.

Q. Is it proper for a woman who is marrying for the second time to have an elaborate wedding.

A. No; she should avoid this.

Q. When a man accompanies a woman to the dinner table, should he sit down at the same time that she does?

A. No; he should first draw out the chair for his dinner partner, or for the woman who sits next to him.

Q. What kind of material should be used for the bridal veil?

A. This veil should be of fine, filmy material. Sometimes it is a combination of lace and tulle. Simple tulle is always preferable to imitation lace.

DOES INDIGESTION WALLOP YOU BELOW THE BELT?

Help Your Forgotten "28" For The Kind Of Relief That Helps Make You Rarin' To Go

More than half of your digestion is done below the belt—in your 26 feet of bowels. So when indigestion strikes, try something that helps digestion in the stomach AND below the belt.

What you may need is Carter's Little Liver Pills to give needed help to that "forgotten 28 feet" of bowels.

Take one Carter's Little Liver Pill before and one after meals. Take them according to directions. They help wake up a larger flow of the 3 main digestive juices in your stomach AND bowels—help you digest what you have eaten in Nature's own way.

Then most folks get the kind of relief that makes you feel better from your head to your toes. Just be sure you get the genuine Carter's Little Liver Pills from your druggist—35c.

ISSUE 26 — 1949

• THEY'RE CHEER WINNERS

JELLY BUNS

Measure into small bowl, 1 c. lukewarm water, 2 tsps. granulated sugar; stir until sugar is dissolved. Sprinkle with 2 envelopes Fleischmann's Royal Fast Rising Dry Yeast. Let stand 10 min., THEN stir well. Cream ¾ c. shortening; gradually blend in 1 c. granulated sugar, 2 tsps. salt, 1 tsp. grated nutmeg. Gradually beat in 2 well-beaten eggs. Stir in ½ tsp. lemon extract, ½ c. milk which has been scalded and cooled to lukewarm, and yeast mixture. Stir in 3 c. once-sifted bread flour; beat until smooth. Work in 3 c. more once-sifted bread flour. Knead until smooth and elastic; place in greased bowl and brush top with melted butter or shortening. Cover and set in warm place, free from draught. Let rise until doubled in bulk. Punch down dough and cut into 36 equal portions; knead into smooth balls. Brush with melted butter or margarine, roll in fine granulated sugar and arrange ½" apart on greased baking pans. Cover and let rise until doubled in bulk. Twist the handle of a knife in the top of each roll to form an indentation; fill with jelly. Cover and let rise 15 minutes longer. Bake in moderately hot oven, 375°, about 18 minutes.

New Fast-Acting Dry Yeast Needs NO Refrigeration!

Thousands of women every week are switching to the new Fleischmann's Royal Fast Rising Dry Yeast. It's fast—it's *active*—keeps for weeks in the cupboard. Perfect results in rolls, buns, breads!

Get a month's supply!