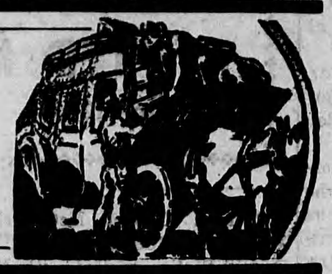
Finest Quality Tea

"SALADA"
ORANGE PEKOE

WEST OF THE SUN

A Serial Story
by
JOSEPH LEWIS CHADWICK



SYNOPSIS

The story thus far: Virginia Ames receives a letter from Phil Lawrence her fiance urging her to come to him at once at Santa Bonita in the heart of the unsettled frontier West. By rail and stage she reaches Fort Winfield where Lt. Jim Randall, who met the stage at Lannasa and whom Virginia had once been in love with in Washington, reports the holdup in which a money box for Steve Barron, gambling czar, and a cameo pin of Virginia's were stolen. Martha Benson, wife of the Fort Commandrer, reveals a distrust of Phil Lawrence—a feeling which Jim Randall and others seem to share. Jim explains at last that Phil and Barron once quarrelled over a gambling debt.

CHAPTER V

The Arizona moon rose over the distant hills, big and round and red. A detail of calvary came through the wide gateway and rode across the parade ground. Lights glowed behind the windows of barracks and officers' quarters. The army post bustled.

Virginia's glance came back to Jim Randall. He sat on the edge of the Bensons' porch, close to her chair, idly smoking his cigarette. He was watching the troopers ride across the field. He had looked everywhere but at her, during these past few minutes of silence. The deliberate way he avoided her eyes convinced her that she was right in believing he lied.

Virginia said finally, "Is that the truth, Jim?"

His eyes came to her. "The truth," he said. "Phil Lawrence and Steve Barron quarreled over the gambling table in Barron's place in Santa Bonita. Of course, I may be wrong. I'm repeating gossip.

* * *

She considered him a moment, then said, "Why does mention of Phil's name make people act strangely?"

"Does it?"

"You know it does."

"Really, Virginia, I think you imagine—"

"No!" Her voice was a little high. "I don't imagine it. It's real—a definite change in their manner. I noticed it in you, and in Martha Benson. And last night I overheard you and Steve Barron talking—"

"Perhaps," he said slowly, "we were talking of someone else."

She shook her head definitely. "You weren't. You talked of Phil and me. Jim, why aren't you honest with me?"

He laughed shortly, and his cigarette made a shower of sparks as he flipped it away. He rose and faced her.

"Tomorrow I'm taking you to Phil Lawrence" he told her. "You can ask him all these questions."

She rose and stood before him, hating him for the past and loving him a little because of it, too. He was tall and handsome, his smile giving him a world of charm. His nearness suddenly disconcerted her, and she breathed a silent prayer for her love for Phil. She didn't want to make a fool of herself over this man again.

* * *

"I shall be glad for tomorrow," she said. "Good night, Jim. . . ." And she turned toward the door.

"Virginia. . ."

His tone held her, brought her facing him again. She wished he wouldn't say her name just like that. She waited silently.

He said, "Every time we talk it's of Phil Lawrence. Sometimes I don't like that at all."

"I'm sorry I bore you."

His words came, a low whisper. "You don't bore me," he said. "On the contrary—"

He reached for her hands, and his touch made them tremble. Virginia felt as she had when he walked into the hotel lobby at Lannasa, all her strength leaving her. She possessed no will to resist him, and when his hands went to her shoulders and drew her to him she was pliant as clay to be molded by his hands. Her hands went to his chest, but with no pressure in her arms to keep their bodies apart. He held her roughly against him, and she trembled while he kissed her.

In the moment it took, her weakness went and her will became her own again. And the shame she felt drew the color from her face. She blamed herself more than him, for that was his way, and there should be nothing in her to want his kisses. She drew away from him and could breathe again, but not in the same calm way.

* * *

"That's so very like you," she said heavily. "So very like you."

"I'm sorry, Virginia."

She looked at him wretchedly. "Can't you see I've changed?"

"You've grown lovelier, more desirable. I see that."

"I—Oh, Jim, I don't want that."

"I'm sorry," he said again. He turned, stepped down from the porch and strode away toward headquarters.

Virginia dared not enter the house and face Martha Benson's sharp and knowing eyes. For Martha was already saying from within:

"Was that Jim Randall, Virginia?"

Through the distant gateway came a rider. Virginia knew at once that it was Steve Barron. He had a stiff but easy way of sitting on a horse that marked him from other men. He dismounted a little way off and came to the house on foot. He was still dressed for the trail, coatless, his trousers thrust into cowboy boots, a gun belt about his slim middle. He swept off his sombrero and came smilingly onto the porch.

"I've come to say adios, Virginia," he said "That is, unless there is some favor I can do."

"There is a favor, Steve," she told him. "If you will."

"Anything." The way he said it was meant to convince her; there was eagerness in his voice. "What would you have me do? Attack Natchi's band singlehanded? Or bring you silver from the hills—?"

"You're laughing at me," she said. "I thought you meant what you said."

"I do mean what I said. I'm trying to say in a roundabout way that I would do anything you asked"

"Steve, you're melodramatic!"

* * *

He laughed. "My mother was Mexican. Her father true Spanish. The Spanish, I'm told, are very gallant toward beautiful ladies."

"Now you flatter me."

He shook his head in denial. "I think you are very beautiful, senorita. But the favor, Virginia?"

"It is not very much," she said. "Tell me about your quarrel with my fiance, Phil Lawrence."

"So you heard? Did Lt. Randall—of course he did. Well, we did quarrel, Virginia. Your Phil has a passion for gambling. And I am a gambler. We played poker, and his luck wasn't running. He lost. Afterward, he drank a lot. He accused me of being crooked."

"Yes?" Virginia said thinly. "What then?"

"That is all," Steve said. "Phil Lawrence threatened to even matters with me. I had to protect myself. I had my men see him out of town. That is all. Our quarrel did not develop into gunplay."

(Continued next week)

A Guy's Best Friend Is His Mom—Neither presence of humans or bars of a cage keep a certain Mrs. Robin from feeding her baby his formula on schedule. This baby bird (arrow) was rescued from a cat by Mr. and Mrs. Stephen Eva, Jr., christened Lucky and housed in an old bird cage to recuperate. Every 15 minutes, from 6 a.m. to 6.30 p.m., the mother bird flies from her nest behind the Eva garage, through the open dining-room window, with a beak full of robin baby food for her young one.

THAT'S DIFFERENT

Kind lady: My good man, are you looking for work?

Wayfarer: I hope, madame, you will not press that question; what I am looking for is a job.

ANNE HIRST

MY BOY friend and I have been engaged for over a year, and intended marrying this summer. (We are both 20). But he has had bad luck, and now it looks like another year must pass before he can afford to support a wife.

"I just can't face it!"

"We are planning now to slip over to the next town and get married without telling anybody. Then it will be too late for them to make us wait any longer. I will stay at my home, and with his family — but at least we will know we belong to each other.

"We all get along fine. His family are wonderful to me, and my mother and father think he's splendid. We hate to do anything deceitful — but anything could happen in a year!

"Aren't you on our side? I promised him I'd ask you first.

Impatient.

* I HOPE you two impetuous youngsters will give this more thought, and not betray the parents who trust you.

Until you are parents yourselves, you cannot know how you would hurt your own if you sneaked off for a secret marriage. You are their only daughter. They have brought you up with loving wisdom, and, I hope, the proper idea of the sanctity of marriage. Yet, because you feel you cannot wait longer, you would forego the solemn dignity that belongs to marriage, and make your vows without the blessing of those who love you most.

Marriage does not mean only belonging to each other. It means the establishment of a separate home by two people who are ready to assume its responsibilities — who regard it as the most vital step they will ever take, and who want to take it under the most favorable circumstances. You are not showing that you are worthy of it, when youconsider making it a fly-by-night escapade.

Every girl dreams of being married in her church, or at home, with her family and her friends to wish her well. She sees herself radiant in her wedding array, her father giving her away to the man she loves, and the minister of her church giving them his blessing. She walks down the aisle with her new husband, impressed with the solemn vows she has made, and a prayer in her heart that she will be able to live up to them.

You two would take these solemn vows under the eyes of a justice of the peace you had never seen before, or a sleepy minister who mumbles his words in a little parlor in a strange house!

Can you really believe that either you or your husband would regard your vows with true religious sanctity?

I think you would be ashamed of such an act for the rest of your lives.

If you're in love and tempted to run off and marry, don't. Many a husband has stayed true and fine because he remembers the solemnity of his wedding day. Anne Hirst will explain why, if you write her at Box 1, 123 Eighteenth St. New Toronto, Ont.

New Gadgets and Inventions You'll Probably Be Seeing

Picnic Food Container

Thermal food container of vinylite plastic with sealed-in fibreglas insulation is being offered in 10-quart size by American firm. Claimed to keep bottled drinks, salads or dairy products chilled for hours or to maintain casserole dishes at oven temperature just as long. Can be used to preserve ice cubes, or hot hamburgers and is said to be resistant to grease, food stains, etc.

* * *

Casting Rod Handle

Plastic and aluminum casting rod handle curved like a pistol, grip has adjustable reel bed which allows reel to be moved to suit user, and an adjustable plastic thumb rest. Special key makes possible rapid disassembly. Four positive locks hold all parts of rod and reel securely. Nubby-finished plastic grips make the aluminum handle non-slippery and, because of the low heat conductivity of the plastic surface is never too hot or too cold, maker states. Plastic is said to have high impact strength and is rust and corrosion-proof. Handle is available to fit rod stems of different diameters.

* * *

Peupholstering Kit

Reupholstering of kitchen, bridge and dining-room chairs is made easy by use of special kit containing piece of the new stitchless, quilted material of plastic, and complete instructions for fitting and installing on any chair. Material comes in red, ivory, green, blue, yellow; wipes clean with damp cloth and is resistant to grease, water, fading, scuffing, etc., maker states.

* * *

Collapsible Canoe

Collapsible canoe with drawn aluminum ribs and keelson and canvas hull is said to fold into a pack 18 inches wide, 15 inches deep and 36 inches long. When unpacked is 13 feet long with three-foot beam and 1,000-lb. loading capacity. Weighs only 35 lbs., carries two comfortably on demountable seats and requires no painting, varnishing, oiling or other treatment, Montreal maker states. Average mounting and collapsing time said to be 60 seconds.

* * *

Electric Cooker

All-electric automatic cooker, heater and pressure cooker, with thermostatic heat and pressure controls is being introduced. Control heater is equipped with dial controls for cooking fruits, meats, fish or vegetables, with variable settings for each. Cooker features cover which cannot be opened until steam has been released. Heater will accommodate other pressure cookers and is adjustable to fit two, four or six quart-sized cookers. Is well insulated and exterior remains at room temperature while in operation, maker states.

* * *

Aluminum Skis

Aluminum skis are being offered, fabricated from high strength, heat-treated and aged aluminum alloy and will not splinter or warp, makers state. Waxing or lacquering is not necessary, but can be done by the conventional methods if desired.

HOW CAN I?

By Anne Ashley

Q. How can I avoid warping of aluminum pans?

A. Aluminum cooking pans are often warped out of shape by the practice of putting cold water into them while they are still hot.

Q. How can I remove stickiness, caused by dampness, from a leather-topped card table?

A. Sprinkle a little talcum powder over the top and wipe off with a soft cloth. This not only overcomes the stickiness, but acts as a whitener for the cards as well.

Q. How can I remove scorch from white clothes?

A. Lemon juice and salt will remove these stains. Hang the clothes in the sun until the stains disappear.

Q. How can I soften hard water?

A. Lemon juice, borax, or an oatmeal bag are all good for this.

Q. How can I mend a leak in a vase?

A. By pouring hot paraffin into it. Tip the vase from side to side to coat not only the bottom, but the sides. This can be done with a new bowl or vase just by way of safeguard.

Q. How can I remove grease and dirt from hair brushes and combs?

A. Wash them in a quart of water to which a teaspoon of ammonia has been added. Rinse and dry in the sun.

Q. How can I clean white felt hats?

A. Mix one quart of corn meal with one cupful each of salt and flour. Rub into the surface of the felt, allow to stand over night and then remove by brushing. Often, dirt spots or grime can be removed by use of art gum or the finest of sandpaper.

Q. How can I get rid of cooking odors?

A. A little ground cinnamon sprinkled directly on the gas flame will do wonders about those cooking odors.

Satisfaction Guaranteed
$4.99 pair

Sporty Moccasin vamp Crepe Sole Oxford, rich Burgundy shade leather, made on full fitting comfortable last, sturdily built for appearance and long wear. Immediate delivery. Sizes 6 to 11, including half sizes

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RICH, SPICY CINNAMON BUNS

Recipe

Measure into large 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. Scald 1 c. milk and stir in ½ c. granulated sugar, 1½ tsps. salt, 6 tbs. shortening; cool to lukewarm. Add to yeast mixture and stir in 2 well-beaten eggs. 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. While dough is rising, combine 1½ c. brown sugar (lightly pressed down), 3 tsps. ground cinnamon, 1 c. washed and dried seedless raisins. Punch down dough and divide into 2 equal portions; form into smooth balls. Roll each piece into an oblong ¼" thick and 16" long; loosen dough. Brush with melted butter or margarine. Sprinkle with raisin mixture. Beginning at a long edge, roll up each piece loosely, like a jelly roll. Cut into 1" slices. Place just touching each other, a cut-side up, in greased 7" round layer-cake pans (or other shallow pans). Grease tops. Cover and let rise until doubled in bulk. Bake in moderate oven, 350°, 20-25 minutes. Serve hot, or reheated.

NEW FAST-ACTING DRY YEAST NEEDS NO REFRIGERATION!

Stays fresh and full-strength on your pantry shelf for weeks! Here's all you do:

1. In a small amount (usually specified) of lukewarm water, dissolve thoroughly 1 teaspoon sugar for each envelope of yeast.
2. Sprinkle with dry yeast. Let stand 10 minutes.
3. THEN stir well. (The water used with the yeast counts as part of the total liquid called for in your recipe.)

Get a month's supply!

Laura Wheeler

Pleasure to sec fun to do! This picture can so easily be embroidered — it's in single and outline stitch. Frame or line it.

Provide your home with color and art! Pattern 638; transfer of picture 15 x 19½ inches.

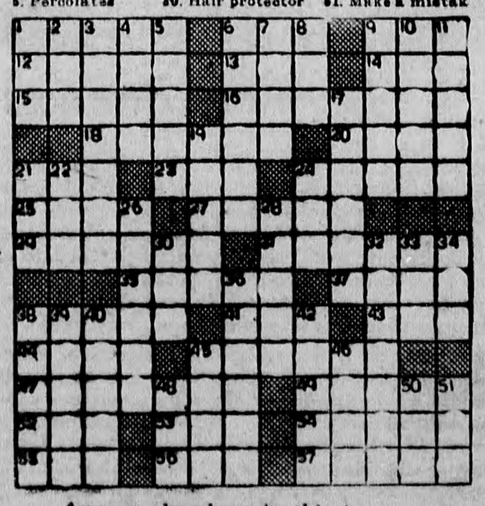
Laure Wheeler's improved pattern makes needlework so simple with its charts, photos and concise directions.

Send TWENTY-FIVE CENTS in coins (stamps cannot be accepted) for this pattern to Needlecraft Dept., Box 1, 123 Eighteenth St., New Toronto, Ont. Print plainly PATTERN NUMBER, your NAME and ADDRESS.

CROSSWORD PUZZLE

ACROSS
1. Pens
6. Swallow
9. Public announcements
12. Marble
13. Exist
14. Be sorry
15. Pine Tree State
16. Ponderous
18. Cloth used at table
20. Shift
21. Provisos
23. Pass below the horizon
24. Tries
25. Hindu term of respect
27. Fiend
29. Snooping
31. Mean
35. Comes together
37. County in Ohio
38. Central part
41. Pronoun
43. Man's name
44. Medley
46. Slow-moving animals
47. Forgives
49. Artless
51. Summer (Fr.)
53. Cultivator
54. Shallow wooden tub (dial.)
56. Oriental weight
58. Nocturnal bird
59. Contemptuous expression

DOWN
1. Revolving part
2. Turkish commander
3. Contradict
4. Volcano
5. Percolates
6. Medieval fabric
7. Persia
8. Roman measure
9. Constellation
10. Down quilt
11. Crystal gazers
17. Slender
19. Small anchor
21. Demon
22. Tree
24. Metal
26. Famous hunter
28. View
30. Hair protector
32. Tending to eat away
33. Nothing
34. Scotch river
36. Decoration
38. Desires
39. Puff up
40. Clothes drier
42. Lowers
45. Crystallized rain
46. Reposed
48. Exclamation
50. English letter
51. Make a mistak



Answer elsewhere in this issue