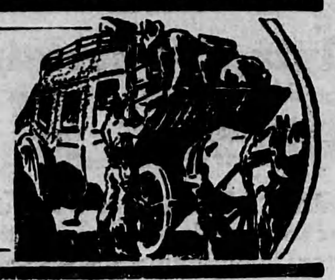
Fresh as the day it was packed!

ITS FRAGRANCE IS SEALED IN VACUUM

WEST OF THE SUN

A Serial Story by JOSEPH LEWIS CHADWICK



SYNOPSIS

The story thus far: Virginia Ames crosses the wild, frontier West by rail and stage in response to a letter from Phil Lawrence, her fiance, who left Washington to make his fortune in Arizona. At Lanasa, Lt. Jim Randall investigates the robbery of the stage on which she was riding and in which her cameo pin and a money box for Steve Barron, Santa Bonita gambling czar, were stolen. He learns at last that Phil Lawrence, robbed and chated by Barron, engineerd the robbery, but he does not tell Virginia. Neither does he tell Barron, but the gambler learns the truth when he overhears Virginia discussing Phil with Lanya Correy, dance-hall girl in love with Virgina's fiance, Barron, himself in love with Lanya, leaves with the intention of killing Phil. Virgina follows, hopeful of getting to Phil in time to warn him

CHAPTER X.

The sounds of Steve Barron's horse thudded sharply, then stopped. From far back in the shadowy room, Virginia watched through the open doorway. Barron sat loosely in the saddle, 30 feet from Phil, his face dark and savage. His voice rang out:

"Lanya gave you away, Lawrence. I came at once."

"I was warned," Phil replied flatly. "I was waiting."

"You should have known I wouldn't let you get away with robbing me."

"It hurts, eh. When the thief is robbed."

Barron's hands lay crossed on his saddle horn. "Just what do you mean by that?"

Phil's voice was sharp. "Your Mexican and Indian vaqueros rustled my cattle. And not only mine—but stock belonging to every other small rancher in the valley!"

"You know a lot, Lawrence."

"I've been spying on you for months, Barron. And I know too about your deal with Natchi——"

His voice broke off, and he was suddenly crouched low and darting sideways. The roar of his unholstered gun burst as an echo to Barron's shot. It had happened so quickly that Virginia had not been able to follow the play; she only knew that Phil lay now flat in the dust. She gave a frightened cry and ran out into the sunglare. She saw Steve Barron still sitting loosely in the saddle, his smoking gun in his hand. The weapon was lowering again, its muzzle finding Phil's fallen body. Virginia reached Phil and dropped to her knees beside him. Barron's voice lashed out.

"Move aside!"

She held herself low as a shield. "No!" she cried hysterically.

He was silent for so long that she raised herself to look at him. He had holstered his gun. He was swaying in the saddle, his right hand clamped against his right side where a crimson patch had suddenly come to his shirt. The wound drew his face into tight lines. Then, groping for the reins, he turned his horse and rode slowly out into the desert. Virginia watched his swaying, drooping figure until it grew small. Phil's movement drew her eyes to him.

He was lifting himself up, both hands placed against the ground. His face was set hard with pain.

"Phil!"

"It's all right," he said heavily "He got me—in the leg. I lay still so he wouldn't fire on me again"

She helped him to his feet, let him lean against her as he limped painfully to the house. He sank onto a bunk

* * *

"Virginia," he said gently, "I'm sorry I let you in for this."

"It's all right, Phil," she told him.

The next hour was a bewildered memory afterward. Virginia was only vaguely aware that she had boiled water, washed and bandaged the cruel wound above Phil's left knee. She was dazed by the shocking violence. She was alarmed by Phil's suffering eyes. She sat by him and held his hand. He looked very weak. Perspiration stood in glistening beads on his forehead She wiped it away with a cool, wet cloth. He did not talk at all but stared dully at the ceiling. He lay very still for what seemed hours.

She realized finally that his eyes were closed. His breathing was short and quick. She was startled more to find him asleep.

Lanya Correy came in the half-light of dusk. She had ridden alone across those eight miles of dangerous country; a heavy skirt, a mannish shirt, doeskin boots, and a sombrero.

She crossed at once to Phil and bent over him. She removed her hat and her dark hair fell in soft waves to her neck. She lay a gentle hand on his forehead. Virginia felt sudden jealousy as she watched.

"He has a fever," Lanya said softly. "It's bad then?"

"I don't know," Virginia said heavily. "I know so little—I'm so helpless about such things."

(Continued Next Week)

Worth a Whistle—Cabbies nearly tumbled out of their hacks when they spotted a girl strolling along a boulevard clad only in a transparent plastic suit—with a swim suit underneath Eighteen-year-old Janet Martyr was modelling the outfit—know nas "rayducer"—designed to help folks reduce by melting fat off. Only question is why should Janet want to alter even one of those curves?

TABLE TALKS

by Jane Andrews.

With cooler weather upon us once again, more of us will feel like doing some "serious" baking — the sort we are inclined to dodge during the sweltering heat. So this week we start off with a cake recipe which I feel sure you'll find "right down the alley" of all your cake-loving family and friends.

As stated, it can be baked either as a single or a double-layer affair and topped off with any of your favorite frostings.

Cream Velvet Cake

1¼ cups sifted cake flour
¾ cup sugar
2 teaspoons double-acting baking powder
¾ teaspoon salt
¼ cup Mazola Salad Oil
½ cup water
2 egg yolks
1 teaspoon vanilla
½ teaspoon lemon extract
⅛ teaspoon cream of tartar
2 egg whites

Mix and sift first four ingredients. Make a well and add Mazola Salad Oil, water, egg yolks and flavourings. Beat until smooth. Add cream of tartar to egg whites. Beat until whites form very stiff peaks. Gently fold first mixture into egg whites until well blended. Fold, do not stir. Turn batter into ungreased 8-inch square pan. Bake in moderate oven (350° F) 40 to 45 minutes. Remove cake from oven; let stand on rack until cold. To remove from pan, loosen sides of cake with spatula

This cake may be baked in two ungreased 8-inch layer cake pans (375° F) 25 minutes. Cool as directed above.

* * *

French cooks are famous for—among other things — their onion soups; and small wonder because, properly made, it's a really delicious dish. Just the thing to start off a meal one of these days when the wind has a nip to it. You'll find it easy to make, too, if you follow this recipe for ——

Tasty Onion Soup

2 cups onion, finely chopped
3 cups rich beef broth
1 tablespoon butter
Toasted bread
Cheese

Method: Simmer together the chopped onion and beef broth until onion is quite tender and add the tablespoon of butter.

Add water if needed and season to taste. Just before serving drop in 4 to 6 slices of toasted bread, diced, and sprinkle with grated cheese—the nippy sort, preferably. Serves 4.

Apple recipes are always welcome to most cooks, and especially so when that most all-round useful of all fruits — and I'll stick by that statement in spite of all contrary opinions — seems to be in fairly plentiful supply in many parts of Canada. And although you'll see the word "breakfast" in the title, you by no means have to serve this at the first meal of the day. It's grand most any time, especially as a dessert, wth cream, either plain or whipped.

Apple Breakfast Cake

3 large apples, chopped
½ teaspoon cinnamon
¼ teaspoon nutmeg
2 cups flour
½ teaspoon salt
3 teaspoons baking powder
3 or 4 tablespoons shortening
1 cup milk
¼ cup sugar
1 beaten egg

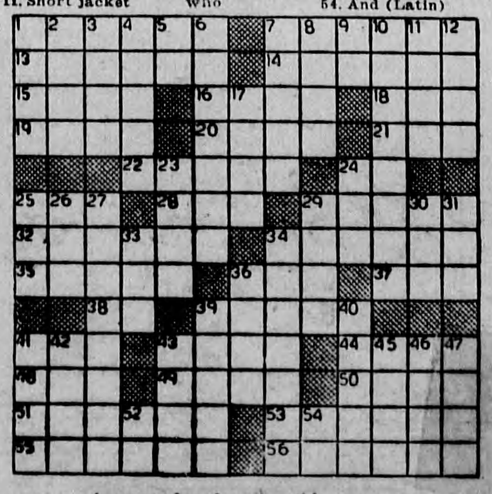
Method: Place dots of butter in the bottom of an 8-inch square baking pan. Add the chopped apples, cinnamon and nutmeg. Now sift together your flour, salt and baking powder, and cut in the shortening until the mixture resembles coarse crumbs. Add the milk, mix until blended and add the sugar and beaten egg.

Spread this batter over the apple mixture and bake for 25 minutes at 400 degrees. Supposed to serve six — but I know of 4 who can make a "clean-up" of the whole thing.

CROSSWORD PUZZLE

ACROSS
1. Small person
7. Northern Ireland
13. Waken
14. Number
15. [illegible]
16. [illegible]-shelled fruits
18. Negative prefix
19. Large knife
20. Fall in drops
21. Conclude
22. Woolen cloth
24. Exist
25. Of that object
28. U. N. official
29. Harpoon
32. Remember
34. Scotch pantry
35. Deserves
36. Wild sheep
37. Prepare for a golf drive
38. French wine
39. Profits
41. Surround
43. Soft feathers
44. [illegible] finish
48. Sphere
49. Facility
50. Straight
51. Short log
53. Upbraid
55. Expressions of contempt
56. Cuts of meat

DOWN
1. Door rugs
2. Persia
3. Deal out
4. Red (heraldry)
5. Electrical unit
6. Vine support
7. Unfasten
8. Speak childishly
9. Tin (symb.)
10. Cheap apartment
11. Short jacket
12. Millstone support
17. Try to persuade
23. Length measures
24. Mimic
25. Anger
26. Supper
27. Cook eggs
29. Reach across
30. High card
31. Female ruff
33. No matter who
34. Fish
36. Proverbs
39. Ruminants
40. Barrel piece
41. Heavy nails
42. Eire
43. Antlered animal
45. Vocal solo
46. Former President
47. Female sheep
52. Football position (ab.)
54. And (Latin)



Answer elsewhere on this page.

695

Laura Wheeler

Small cuddle toys. Each toy is made of two identical pieces trimmed with ears or wings.

Odds and ends are all you need to make these toys for baby. Pattern 695 has transfer pattern; complete directions for 4 toys.

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

New Gadgets and Inventions You'll Probably Be Seeing

Shuffleboard Set

Junior-sized shuffleboard set, made entirely of plastic, can be used for both indoor and outdoor play. Eight disks are red and blue, 4 in. diameter, four shovels each 38 in. long. Colors said to be permanently chip-proof, can't be worn off by abrasion or outdoor exposure.

* * *

Toaster

New fully automatic toaster features patented air-cooling, patented trip release, completely silent thermostatic control and heavy chrome plate at competitive price.

* * *

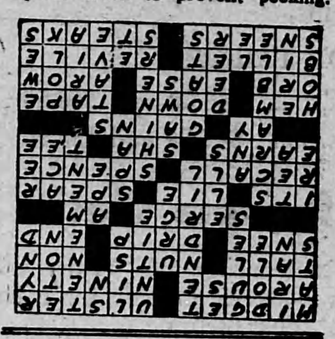
Mopping Aid: A manufacturer is distributing a dust trap for floor mops, which allows the mop to be shaken indoors. Made of plastic, the trap fits over the head of the mop while its load of dust is being transferred to wastebasket or newspaper.

Cheap Accordion: A chromatic accordion made of Bakelite styrene plastic. The manufacturer says the instrument has the main features of expensive accordions, with a low mass-production price.

* * *

Building Set: A child's building set which consists of a grooved-board base in which varicolored pieces are placed to form houses, garages, fences, etc.

Upside down to prevent peeking.



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Delicious CRUMB COFFEE CAKE

Recipe

Measure into bowl, ½ cup lukewarm water, 1 teaspoon granulated sugar; stir until sugar is dissolved. Sprinkle with 1 envelope Fleischmann's Royal Fast Rising Dry Yeast. Let stand 10 minutes, THEN stir well. Scald ½ cup milk and stir in ½ cup granulated sugar, ½ teaspoon salt, 3 tablespoons shortening; cool to lukewarm. Beat in 1 cup once-sifted bread flour. Add yeast mixture and 1 beaten egg; beat well. Work in 2½ cups once-sifted bread flour. Knead lightly; 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 divide into 2 equal portions; form into smooth balls. Roll each piece into an oblong and fit into greased pans about 7" x 11". Grease tops, cover and let rise until doubled in bulk. Pierce tops with fork and brush with 2 tablespoons melted butter or shortening. Combine ¾ cup brown sugar (lightly pressed down), ¼ cup flour, ½ cup fine dry cake or bread crumbs and 1 teaspoon cinnamon; rub in 4 tablespoons butter or shortening. Sprinkle crumble on top of cakes. Let rise about ½ hour. Bake in hot oven, 400°, about 20 minutes. Serve hot, with butter.

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.)

Order a month's supply!