

**Famous for its DELICIOUS FLAVOR**  
The Great ENERGY Food

EDWARDSBURG CROWN BRAND  
CORN SYRUP

**OUT of the NIGHT**  
BY MARION WHITE Copyright, 1937, NEA Service, Inc.

**CAST OF CHARACTERS**  
PRISCILLA PIERCE — heroine, young woman attorney's wife  
AMY KERR — victim's roommate and murderer  
JIM KERIGAN — Amy's fiancé  
HARRY HUTCHIN — Amy's strange visitor  
Sergeant Dolan — officer assigned to solve the murder of Amy Kerr.

Last week: Harry Hutchin intimates that Amy had a past she wanted hidden. Cilly resents this but nevertheless decides to check further into Amy's life through letters, etc. she had left.

**CHAPTER XII**  
Methodically and systematically Cilly went through Amy's effects. For the second time that day, she looked over the contents of the bureau.

In the lower drawer, Amy kept a fairly large box filled with odd bits of jewelry. There was a lock of an old gold locket — which Cilly picked out particularly. It was the only article she did not remember seeing before. But that was not surprising. Nobody wore locket this season. There was a tiny diamond ring on one finger, which she flipped her thumb-nail between the fingers and looked at it.

"There were the usual sections for pictures which all odd sections contained. One was a copy, in which there was the picture of a very young man — an attractive young man, apparently in his late 20's. Cilly looked more closely at the picture. Where had she seen that face before? It did not resemble any particularly. Amy was fair and golden, her features aquiline. This man was chubby, almost rotund, with eyes and hair which might have been a brother, or even her father; yet there was no definite family resemblance. Was this the man to whom Harry Hutchin referred? She doubted it, because she did not believe Harry's story about another man.

Next, she went through Amy's section of the desk. There was nothing but a few unusual receipts — an elderly character, a custard pie, a chocolate frosting guaranteed to remain soft. There were initials on the envelope. Cilly had never seen Amy write a letter. There were advertisements for coats; Amy had been saving up for a squirrel sweater. No, it could not be Harry Hutchin's imitation was just so much like chatter, and Cilly put it out of her mind.

Dinner. That was something, to be considered. She could not submit indefinitely on the matter. Tonight she had better eat something. Cilly changed the black dress for a cotton wrap-around, and began her preparations for dinner.

One by one she broke four eggs into a mixing bowl. Cooking, she realized suddenly,

realize that it would get stuck. She tried to dislocate them, one at a time. Finally she managed to get the rest of the pack down on the shaft or on the floor at her feet. She picked up her own brown paper bag and threw it down. And then she stooped to gather up the remaining sections of newspaper. As she did so, she glanced at one of the sheets. She stopped, clutching the paper in her hand.

It was headed: "Ritualistic. Quickly Cilly picked up all of the constant sections of the newspaper and took them into her own apartment. So there was someone in the house who knew about ritualistic. Someone upstairs who had been keeping track of developments at this place through the one-fourth newspaper, but who tried to keep the papers in his apartment so that his police were checking more thoroughly.

Here was something to interest herself. Cilly thought. And here was something which would take his mind off the case he was trying to build around the murder. There was absolute proof that someone in the house had murdered Amy. She could sit down to dinner now with less of the heavy dead residue which had filled her digestion all day. She would eat the soup and the cantelope. For Jim was free of the encircling web of circumstances which had surrounded her.

Yet there was Harvey Ames. Cilly went back to his startling revelation to the news of Amy's death. How could he have known of the details of the murder? Cilly had heard that a girl in Brooklyn was killed by a fall from the roof, that would have been commonplace. He was heard to say to Cilly that: "Yes, I heard that a girl was killed last night in Brooklyn." But he would not have lost his head and said "I read it in the morning paper." And what was there in the occurrence which had terrified him? Why did he?

Cilly poured a little milk into the cere and continued to eat. Did Amy's secret, she wondered, concern Harvey Ames in some way? He was a doctor, and he was in danger of her life? That would account for his terror-stricken behavior. He had been surprised at the tragedy. . . . he had been surprised to see a dress which Amy Kerr, his own secretary, if he had learned about the occurrence through some source other than the morning paper, as he had indicated, who had he not also learned who the girl was?

It all came back to the same starting point. What was the secret Amy was hiding? Discover that, and you would discover what people in the neighborhood were doing. None whom Cilly knew.

Cilly gathered the egg shells and put them into a brown paper bag and she scooped up some cantelope seeds also. She picked up the brown paper bag and went out into the hallway.

The incinerator door was stuck. Cilly tried to open the door, but it was like a mailbox slot. You threw the refuse into it, from there it went to the incinerator shaft. The shaft rose directly through the house, between apartments A and B on each floor, and emptied into the furnace in the basement where all refuse was burned. Cilly had never found the door stuck before.

She pulled at it firmly. It bulged a trifle. She could tell that something was behind it. She looked at the door from above, probably which had in some way landed on the shaft. She was too fat to get through it. She was too fat to get through it. She was too fat to get through it.

**TALKS**

By SADIE B. CHAMBERS

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½ teaspoon salt and pepper.  
¼ teaspoon of butter  
1 tablespoon of water for each egg

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**GRATED EGGS AND MUSHROOMS**  
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**FOAMY OMELET**  
4 eggs (allow 1 egg for each person)  
½ teaspoon salt and pepper.  
¼ teaspoon of butter  
1 tablespoon of water for each egg

Beat the yolks and whites of the eggs separately. Beat the yolks until creamy and add the salt and pepper and water. Beat the whites until dry; cut and fold into the mixture. Butter skillet and bottom of a skillet and turn in the mixture smoothly, evenly. Cook slowly until well puffed up. With a thin silver knife, keep loosening the omelet from the pan. When

the omelet is a delicate brown underneath, set it over until it feels firm to the touch. The temperature over the oven should be low. This can be varied by serving with a white sauce.

If you want something different, add some mushrooms fresh, if possible, but canned will do, to the white sauce. Some grated cheese added to the white sauce also is a welcome addition for variety and palatability.

**GRATED EGGS AND MUSHROOMS**  
To serve six people. Have ready