

CHAPTER 15

"Ma Russell says she got Jerks to take her down to have a look at the 'Sentinel' building." "Just like her. Where's she stay

ing—at Ma Russell's?"
"Yes. I'll have to go see her this evening and find out if there's

anything we can do for her."
"I reckon so." Jesse gloomed over he: arrival with surly resent-ment. "This was a hell c! a time for her to come, with me laid up

Phil was about fed up. "Why shouldn't she come if she wants to look things over?"

The man on the bed deflected the conversation for a moment to himself. "What they saying about -about the way Jud treated me?

"I haven't heard a thing. All the talk is about the killing of Sneve and the rumpus down at the 'Sen-tinel' last night, and about Anne's going to run the paper. The gen eral opinion is Sneve got what was coming to him.'

"I wish to hell it had been Pron tiss as well as Sneve—and Silcott too for that matter. He didn't life hand for me when the big bully jumped me unexpected.

"Very likely we would all have been killed if he had. By the way, Russ Mosely is in town. Saw him going into the Jumbo."

Jesse sat up, a startled look on his face. "What's he here for?" "Don't know. He called on Anne. They say he isn't backing Jud for cutting loose his wolf. I guess there's nothing to worry about."

"Easy for you to say that," the man on the bed snarled unhappily. "You're not the man he's after."

Jim Will Get His
"Russ Isn't going to bother with you now, Jesse," the younger bro-ther said, filling the kettle from a busket of water. "I don't suppose he is very well pleased with you, but after what happened last night he has bigger fish to fry. This is how I size it up from what folks are saying. Jud had no orders to go as far as he did. His boss doesn't like to play his hand out fin the open. But the milk is spilt now. He'll not forget that Jim. Silcott killed Sneve. One of these days Jim will be put out of the way without any witnesses present—very likely drygulched and his body never found. That's the lalk anyhow. Well, Russ is no fool. He won't want to overplay his hand. Best thing for you that could have happened is this killing of Sneve. You get lost and lorgotten in the shuffle."

When Phil had dinner ready

Jesse limped to the table.
"I'll have to get out to the ranch tonight to look after the

tock," the boy said, poulrag cof-lee. "You can look after yourseif now all right. If I were you, soon as I could ride, I'd get out to the

Of course I will Think 'm a lool, to stick a: und here and take everybody's grins when they see He swore a weak furious "Someday I'm going settle with Jud Prentiss in full for what he did to me." wouldn't think too much

about that, Jesse," ".is brother advised. "Best thing is for you to forget it all soon as you can."
"Not till I've fixed that damn bully.

"She's To Good for You"
After Phil had washed the dishes he tied a silk, bandanna round his neck. As he was knotting it Jesse flung a sneer at him. "So you're going to make a play for Anne. Don't fool yourself, kid. She won't go in for cradle

Phil flushed. He had always admired Anne tremendously, as a youngster does a girl older than bimself, with no expectation of a reciprocal emotion. "I reckon you are right," the boy cut back. "She will have had enough of this fam-

"Is that so?" The vanity of Jesse drove him to boasting. "A lot you know about it. I could tell you something that would make Jour eyes pop out"

"You couldn't tell me anything about her that would show her anything but the finest gir. I know,"
Phil retorted loyally. "She was always far too good for you, and she got a lucky break when you took up with that girl in the honky tonk." Phil started for the

"Give her my love and tell her I'll be 'round one of these days,"
the older brother called after him.
"I'd be ashamed to mention your name to her." Phil flung bac

The boy was not very sure how Anne would receive him. She might be done with the whole family. If she were cool to him he would not blame her.

found her in the garden among Ma Russell's hollyhocks and as soon as she saw him she flung up a hand in greeting. Her warm and friendly voice relieved him immensely. It swept away the

embarrassment he felt. Girl From Home "I didn't know until an hour ago that you were here," he said, "Are you all settled? Is there anything I can do for you?"

"I can't think of anything, but if I do I'll call on you."

He thought that the years had made her more lovely There had

but she had lost the lankiness of her undeveloped teens and now carried her slender fullness with a poised resilience of muscles per

a poised resilience of muscles per-fectly synchronized.

"I hear you are going to edit the 'Sentinel,' he mentioned.

"I am going to 'ry. It won't be easy on account of this landgrant feud. Everybody seems to be on one side or the other. I heard about some trouble you had with one of Mr. Mosely's foremen. You and Jesse too."

Phil was glad she had mentioned his brother in a tone so matter of fact. They could hardly talk and leave his name out of the con-versation without awkwardness.

"It was Jesse's trouble, not mine," Phil said.

"Is he on the Hat T side"
"Well, he was at first. Russ
Mosely employed him to do odd jobs for him. But Jesse has been kinda swinging round lately. That's why the Hat T men beat him up."

"Have you made up your mind which side is right?" Anne asked. "I don't know which side is right, legally," he hedged. "But you know which side your

sympathies are on." "Yes. But I don't talk about it. I'd as soon tell you. I'm for the small settlers who are fighting for their ranches against the Hat T."
She nodded. "So am I." She changed the usbiect "Tell me about yourself, Phil. You and Jesse have a ranch still, haven't you?

How are you doing with it?"
After the boy had gone, Anne's
mind reverted to her problem. Jim Silcott had made it very clear that if she opposed Russell Mosely she would have a very diffcult time. He owned the bank and could cut off loans. The largest freight outfit from the railread to Blanco was his, and more than once the "Sentinel" ad been faced with a paper shortage. In a dozen different ways he had it in his power to inconvenience her make life unpleasant.

(To be continued)

Give Hens Water Clean and Fresh

This Rule Is One of the First Essentials to Efficient Production of Eggs

One of the first essentials to efficient production of eggs is plenty of clean, fresh water for the hens Eggs are two-thirds water and water is the most economical source of material for eggs. Hens are so constituted physically that they require plenty of water, es pecially in the summer months. If water is not available to them for a moderate length of time they will soon die. A hen will die from lack of water quicker than any other animal. Practically all the water a hen drinks is exhaled from the lungs and if it is withheld the lungs soon dry up and the hen will

die like a fish out of water. Hens have a peculiar habit or way of drinking—they throw their heads well backwards in order to swallow. Many drinking fountains or troughs are not adapted to easy drinking for the hens. The best water receptacles are those which provide a constant stream of running water preferably in open containers, raised well above the floor so as to avoid contamination. The water the birds are given to drink should be as clean and the receptacles also as clean as they would be if used for human consumption.

Use Victory V's In Alphabet Soup

"V Soup" is being served in Winnipeg restaurants, George Moore, executive member of the Manitoba Restaurant Association announced recently. The new dish consists of alphabet soup from which all letters but V have been withdrawn.

Beach Popularity: Behavior Rules

A Young Man Who Likes to Take His Girl to the Beach Makes Some Worthwhile Suggestions

"I think women who wear a great deal of makeup on the beach look silly," writes a young man who says he likes to go to a beach every Sunday and that he usually takes a girl with him.

Other beach habits which annoy

this young man and which, according to him, annoy most men, are: Constant hair combing and fussing with makeup. He points out that their are bandanas to keep the hair in place and that it doesn't matter if the nose is shiny between

CUTE TRICKS NOT APPRECIATED
Sand throwing, feet tickling and

other so-called cute tricks which make the few hours on the beach anything but restful.

Swimming far out beyond a point of absolute safety, and by so doing, causing everybody nearer the shore to worry and fuss and shout "Come back."

Flirting with lifeguards or, for that matter, with integuards or, for that matter, with anyone except the man who invited you to the beach in the first place. Wearing a bathing suit which

Insisting on staying in the sun so long a bad burn results.
Complaining bitterly all the way home about the possibility of blistered shoulders or a headache from too much sun.

makes people saw "Whew!" as you

How To Prepare Fresh Vegetables

Vegetables Lose Nice Flavor and Food Value if Prepared Too Long Before Cooking

To serve tasty vegetable dishes. buy your vegetables as fresh as possible—and don't start to fix them until it's time to serve them. Lima beans and peas especially lose their flavor after being shelled: and cabbage does the same when it is cut up. Green corn starts to deteriorate as soon as it is out of the busk

If vegetables must be prepared some time in advance of dinner they should be kept cold in the refrigerator until just before cooking. But even by standing in the refrigerator, fresh vegetables will loso some of their food value. They lose even more if you cook them in advance and warm them up again. To get the best value from your vegetables buy them as fresh as you can get them, and prepare and cook them just before it's time to serve them. Vegetables are best when cooked only until they are tender-no longer.

New Gay Hats With Old Frocks

Absence of Paris Models Giv en Impetus to English Dress Designers - Cosmetics As Scarce in London as Social Functions

Hats, when they are worn, are gay and crazy, and people are look ing to new hats to help them get with not such new frocks, ac cording to London, England, reports. Clothes are sensible and plain, and hardly anybody dresses at night. No Paris models of course and this has given English designers a chance to produce smart, simple clothes suitable to these

Suddenly, quite inexplicably about two months ago every shoe store window was full of "Joyce of California" shoes. How they got here, and why, nobody seems to know. They are being snapped up at about 45 shillings a pair. Lipsticks, cosmetics and cigarettes are becoming a problem, and American package cigarettes are like much

The wine position is surprisingly good. Champagne hasn't gone up in price, and there seems no shortage of anything except good Rhine wines and French vermouth. In some places rve is easier to find than Scotch, which is exported fo dollars, and has gone up to 16 shillings a bottle.

There are no deb dances, no photographers' awnings, no courts.

Perhaps those thin have gone forever, but London isn't really changed. The sun shines, the Serpentine glitters, and the red busses, now with shatterproof windows still roar down the long slope of Piccadilly toward Hyde Park Corner and the sunset.

More Bacon to U.K.

Bacon and hams exported from Canada to Great Britain under terms of the 1940-41 Bacon Agreement during the first half of the contract period from November, 1940 to April, 1941, totalled 219 million pounds as compared with 163 million pounds for the corresponding period of the 1939-40 Agreement.



ISSUE 32-'41

Aussie's Smile of Victory



Just before the battle an Australian "digger" wore this smile, anticipating the British victory in

New Treatment For Applesauce

An improvement on the Old Method of Making Applesauce - Saves Time and Adds Flavor

A speedy method of making applesauce, which retains more of the apple flavor and color, with less waste, is the following, says the Christian Science Monitor.

First, thoroughly wash the ap ples. Then cut them-into chunks. Discard only the stem and blosson spot, and any worm holes or bad spots which may appear.

PRETTY TO LOOK AT Boil with small amount of water utnil soft. Strain through a coarse sieve or food mill. Sweeten, spice, or add a bit of lemon juice for flav-

The small amount of waste is surprising when one compares this method with the old way of paring and cutting up apples. The time spent in preparation is cut to less than half. As for the flavor and descate pink hue—the sauce is as presty to look at as it is delicious

Price of Grapes Up This Season

Ontario's Grape Growers to Benefit by \$250,000, Government Official Declares

Hon. A. St. Clair Gordon, Ontario Liquor Commissioner, late in July announced a price increase for grapes which will benefit On-tario grape growers by \$250,000. The announcement followed a

conference in the Liquor Commissioner's office between groups representing wineries and grape growers. At the conference, it was agreed to advance the price of grapes from \$40 to \$50 a ton. Wineries were represented by the Ontario Wine Producers' Association and growers by the Niagara Grape Growers' Association and the Niagara Wine and Grape Growers' Organization FIRST TIME IN TEN YEARS

For the past ten years the grape price has remained at \$40 per ton it was stated, and the \$10 per ton increase will net Ontario farmers more than a quartermillion dollars.
"There was complete agree-

ment on the price," said Mr. Gor-don. "It was felt by both sides that the farmers face increased operating costs. The increased grape price will prevail for all grapes sold this season.' \$50 PER TON

An experienced wine producer estimated that \$600,000 is spent annually for grapes. Ninety-nine per cent of all grapes used for wine are grown in Ontario. The remaining fraction comes from British Columbia. The \$50 per ton price will cover all types of

Household Hints

If a teaspoon of glycerin is addto each pound of fruit when making jam it will prevent crystal-lization. Glycerine added to the rinsing water will keep flannels

When washing new curtains soak them overnight in water to which plenty of salt has been added. The salt removes the lime from the curtains and makes it easy to get them clean.

VARIETY AND QUANTITY OF MOTIFS IN LAURA WHEELER PATTERN



COPR. IN. NEEDLECRAFT SERVICE, INC HOUSEHOLD LINENS PATTERN 2904

Eeny-meeny-miney-mo—that's just the way you'll feel when you open this pattern! You won't know which linen you'll decorate first for each motif is so attractive. Pattern 2904 contains a transfer pattern of 22 motifs ranging from 1% x 2½ to 4% x 8½ inches; color schemes; illustrations of stitches; materials required. Send twenty cents in coins (stamps cannot be accepted) for this pattern to Wilson Needlecraft Dept., Room 421, 73 Adelaide St. West, Toronto. Write plainly pattern number, your name and address.

Tells Girl Hoboes To Remain Home

King Jeff Davis of the Hoboes of America, Inc., has ruled the skirt off the road.

"The word's going out," Davis said, "that all the girls in our organization—there are 40,000 of them—have got to stay put at home—It's their patriotic duty."

Davis reported an increase in particular of both saids. young hitch-hikers of both sexes which he attributed as due to 'war-time excitement.'

The Chic Woman Is Well Groomed

Well-Dressed Woman Cares For Her Clothes All The

You can tell at a glance how chic any woman is simply by look-ing at her shoes, hat, bag and

The smart woman's hat, however plain and simple, has a fresh look about it. The ribbon band is crisp, the felt absolutely free from dust. It's obvious that she always brushes it inside and out, before she puts it on.

Her leather shoes are shining.

Her sucde ones never look dull from dust. It's apparent that she has leather lifts replaced often and that she puts trees in her shoes the minute she takes them

IMMACULATE GROOMING Her bag never is an over-stuffed, shapeless affair. She takes everything out of it once a week and puts back only what is necessary. She washes white or light beige

gloves after each wearing.

She treats costume jewelry as she would genuine gems, keeping each piece in its own little cottonlined box or else putting every-

thing in a roomy jewel case. Hence her bracelets. pins never are scratched nor the stones loosened.

Furthermore, her white blouses and white neckwear always are spic and span. She knows that immaculate grooming is the foundation of chic.

Hiplines in Headlines

Fall Dress Collections Attract Attention to Hips in Many

· Hiplines make headlines in fall

dress collections. We mean hiplines with details that attract the eye, and give the impression of a lower waistline. Pockets are one way of calling attention to hips, pockets in fabric or fur, and draped for a soft look. Peplums, draped in soft folds, sometimes describing a criss-cross treatment above easily manipulated front fullness, are other ways of at the eye and making the tracting women who like perky fashions, the double peplum, shallow and flaring, is jaunty above slim skirts. Also important in hip-interest fashions are dresses with corselets in contrasting color or fabric, the corselet in a new po with the upper edge at the waistline or slightly above, the lower edge extending well over the hipbone.

Killing Two Birds With One Stone

United States headquarters of the W.C.T.U. proposed recently that the nation meet its aluminum shortage by appropriating "every aluminum cocktail shaker in the country."



TABLE TALKS

By SADIE B. CHAMBERS

It's hard to realize how quickly our levely summer is slipping away and the products of the garden are marching right along. So it seems we should be saying something about pickling; especially am I in the mood. I have just brought in from the garden a heaping basket of the loveliest gherkins, the earliest, I think, they

have ever been. Everyone likes to have a little dab of everything and pickled beans have always been a universal favorite.

PICKLED BEANS

1 peck beans (beans must be fresh and tender). Prepare beans as for boiling, being sure they are cut in uniform pieces; boil for ½ hour, then drain well.

drain well.

Bring to a boil 3 quarts vinegar (diluted) and 3 lbs. of sugar.

Mix in a paste with diluted vinegar the following:

1 cup mustard.
1 cup flour.

2 tablespoons tumeric. Add the hot vinegar and sugar mixture a little at a time until it is smooth and thinned out and then stir the rest of vinegar and sugar in the kettle with two table-spoons of celery seed. Stir until thickened and smooth. Add the beets and simmer, being careful not to let them burn; do not boil longer than five minutes or the beans will become soft. Seal in

the usual way in sterile jars BEETS AND CABBAGE 1 quart cabbage chopped fine (red cabbage preferable).

1 quart chopped beets.

Have ready vinegar sweetened and seasoned. About one pint will be sufficient for this amount. If strong dilute, add one cup of sugar, one tablespoon salt, one teaspon black pepper, a dash of cayenne, one scant cup of grated horseradish. Allow this vinegar mixture to cool and then pour over chopped beets and cabbage, which can gither be in sealers or a crock.

This will keep well. PICKLED BEETS

small beets of uniform size, after washing and leaving on about one-inch stem, Boil until skins rub off readily. Place in sealers and cover with sweetened sugar (this should be according to the family's taste some like real sweet, others tart.) Pour the boiling vinegar over beets; you may add a stick or two of cinnamon and a little cloves. I prefer to dilute the vinegar, make them sweet. To insure keeping and give an extra flavor place in give an extra flavor place in steamer for 20 minutes, being sure to leave the tops loose as in canning fruit.

Chopped Pickles 4 quarts chopped green tomatoes

% cup salt
2 teaspoons pepper

3 teaspoons mustard 3 teaspoons cinnamon 3 teaspoons allspice

3 teaspoons cloves 1/2 cup white mustard seed 4 green peppers sliced 2 chopped onions

place.

2 quarts vinegar.

Add salt to tomatoes; cover; let stand over night and then drain. Add spices to vinegar and heat to boiling point; then add tomatoes, peppers and onions; bring to boiling point and cook 15 minutes after boiling point is reached. Store

Pickled Onions Peel small white onions, cover with brine, allowing 11/2 cups salt

in bottles and keep in cool dry

to 2 quarts boiling water and allow to stand two days; drain and cover with more brine; let stand two days and again drain. Make more brine and heat to coiling point; place in onions and boil three min-Place in jars interspersina with bits of mace and bay leaf, cloves and slices of red pepper. Fill jars to overflowing with vine gar scalded with sugar, allowing 3 cups sugar to one gallon of vinegar. Seal while hot.

Miss Chambers welcomes personal letters from Interested readers. Sho is pleased to receive suggestions on topies for her column, and is even ready to listen to your "pet peeves." Requests for recipes or special means are in order. Address your letters to "Miss Sadie Ik Chambers, 75 West Adelaide Street, To-onto," Send stamped, self-addressed envelope if you wish a reply.

The Cockroach: Unpleasant Pest

Among World's Oldest Living Creatures - May be Disease Carriers - Are Very Destruc-

Cockroaches turn up in the best-regulated kitchens. They contamin-ate food, dishes and everything they touch. Scientists believe they may carry the germs of many hu-man diseases. When numerous, cockroaches not only feed on most food within reach, but attack lea-ther, upholstery, shoes, bookbind-ings and parchment. They seldom appear in daylight and with their flat bodies they can hide in small convenient cracks. Consequently, they may be present in unsuspected

Cockroaches are among the world's oldest living creatures. The commonly, encountered household species in this country, which have followed the trail of commerce around the world, are the small (one-half inch) "German" reach; the large black "Oriental" variety and the large brownish-black American roach which is nearly two

inches long when grown.

The eggs of the German roach are laid in cases which for a number of days protrude from the fe-male's abdomen as she scurries about. The young roaches resemble their parents and develop into adults in several months.

Good riddanc ecalls for directing a good liquid insecticide into crevices at the top and bottom of baseboards and moldings, at the joinings of shelves and around drainboards, wier and drainpipes. Should rocahes appear, spray them liberally, as it is necessary to wet them in order to kill. Repeat sprayings daily for several days. In bad infestations, both insect powder and a liquid spray should be used. Sois an el but should be used with care as it is highly poisonous. Pyrethrum powders are non-poisonous and concupboards but treatment must he repeated at weekly intervals because powder loses its potency when exposed to air.

All Dried Apples Go To Britain

Practically the entire supply of evaporated apples put up from the 1940 crop to the order of the Dominion Government under the apple disposal plan has now beer shipped to the British Ministry of Food. The British Ministry has also purchased 430,000 cases of canned apples. The Nova Scotis stock of apple pumace from the 1940 crop has also gone forward for sale to the trade in the United Kingdom.

FREE! Pictures of Britain's Fighting Planes and Warships

"MLEMEIN BOMBER" "WELLINGTON BOMBER"
SUNDERLAND FLYING BOAT"
R.M.S. HOOD - RODNEY - ARK ROYAL
H.M. DESTROYER (Bolden) SUBMARINE (Serten)
MOTOR TORPEDO BOAT and others



