

**DEEPS
and
SHALLOWS**

BLACKOUT

Light twinkles in each star-shaped window.
Pours through the open moon;
I see the merry-makers dancing;
I almost hear a tune.
The castle of the sky is festive
And no one seems afraid.
The wind screams suddenly—a siren
Warning of the raid.
Echelons of storm clouds flying!
The dancers all retreat!
Put out the lights and draw the
curtains.
The blackout is complete.
—Ruth T. McGibney

**THE BARRED SEVEN
(Chapter Eight)**

I had written plenty of such situations, and tried to make them seem real, their indications conclusive. Here was the actual thing, and I couldn't believe it. I stood gaping at the suits, my nose hurting a little from the moth crystals. I tried to discount my memory of the hound's tooth check, and debated the reality of the wrinkled suit that somehow had taken its place. I didn't want to face it, but there was no other solution: George had been home and had gone, without trying to find me or leave a note.

Thursday I had been home typing all day, except for that quick trip to the publishers, and apparently Hilda could have been in and out up to nine in the evening. And certainly he could not have got into the house and out unseen this forenoon with policemen all over the place. That left the night of the murder. I didn't like it. My stomach felt heavy, and I could feel my skin getting damp, the way Roger's had been when he came; only I had a good reason for my panic.

Think I told myself. This is no time to go wishy-washy. Nobody knows about those suits. What other evidence might he have left for them to see? Cigarette ashes. Wherever George went, there was always a trail of ashes. I closed the wardrobe quietly, and went through the upstairs. All the ash trays were clean.

What if this very minute Mirthbone downstairs were staring at a tray full of cigarette stubs? I couldn't very well pretend they were mine. If anybody saw me with one cigarette, they could tell that all I ever left were one long stub and a finale of coughs.

I hurried downstairs, looked at the tray by the telephone. It was full of a reeking collection of chewed and smoked cigar butts, which I suspected had been Reddigan's sublimation of thwarted gusswords at his new scientific detective. I searched swiftly through the dining room, the living room, hall, and came into the library.

Mirthbone was standing behind my desk. I could tell that he had shuffled through the desk and was still studying the untidy papers and paraphernalia on top. Reddigan's back was turned as he stood looking out the window, hands in trouser pockets, biting hard on another cigar. Roger sat beside the drum table, on which the large silver tray was running over with cigarette stubs and ashes. I reached for it too eagerly, it slipped in my hand, and the whole trayful spilled over Roger.

"What's the matter? You haven't turned into a fussy housekeeper since George went away? You never used to mind if I smoked."

Roger looked neat again, his face dimpled in a teasing smile. Even without the badge in the breast of his coat, I could have told that he had what he wanted, and felt like a cat after a saucer of cream. He got up, quickly for him, and brushed the litter from his trousers.

"Too bad to muss that nice suit," Mirthbone drawled. "Shouldn't carry such thick papers in your pocket though. Gets it all out of shape."

Roger's dimples faded and his eyes bulged. But Mirthbone's interest was elsewhere. "Curious miniature sword sheath, you have here," he went on, holding up the case of the trophy given me for a book talk at a near by fort. "I suppose a miniature sword came with it?"

Roger and I both relaxed. "Yes," I answered. "It's right there on the desk. I use it for a letter opener."

"Strangely enough, it isn't here. Oh, I've looked all through this," he added, as I went toward the desk to find it.

"That's odd; I used it only yesterday. Where could it have gone?"

"That would solve a lot of questions, Mrs. Misty. I rather think the last use made of that little sword was to stab a man in the back."

"My letter opener! But what of that double-edged knife we found in the ash chute?"

Reddigan had turned around, and his cigar almost dropped from his mouth.

"It wasn't the weapon in this murder. I checked with the medical examiner—here, Mirthbone glanced defensively at Reddigan, who was glaring back his face a mottled red,—and though the blade was longer than you usually find in this country, from the angle it went in, it wouldn't have reached the heart. Now, judging from this sheath, your letter opener, as you call it, is about eight inches long, very pointed, and has the slight curve that corresponds with the direction of the wound. Yes, I think when we find the miniature sword, we may—"

We heard the front door open. Af-

**Mary Frances Dorick
to Receive Degree**

Miss Mary Frances Dorick, of Highland Park, Illinois, will receive her bachelor of science in Home Economics from the Stout Institute at Menomonie, Wis., at the commencement exercises to be held at the college on Friday morning, June 2, at 10:30 o'clock. Mary Frances entered the Stout Institute in September, 1940, was member of the Phi Upsilon Omicron, Manual Arts Players Chapter of Alpha Psi Omega, S. M. A. Society, the Newman Club, the Girls' Glee Club for one year; and the Home Economics Club, and held the following offices in school organizations while at the Stout Institute: secretary of Tainter Hall 1941-42; secretary of S.M.A. 1942-43; secretary of Intersociety Council, 1942-43; secretary of Newman club; 1942-43; secretary of Phi Upsilon Omicron, 1943-44. Miss Dorick will teach Home Economics in the high school at Buchanan, Michigan, next year.

**The Leslie Rankins
Honor Birthday of
Their Granddaughter**

On Sunday, May 28, Mr. and Mrs. Leslie Rankin, Sr., 627 Vine Avenue, gave a dinner party in honor of the second birthday of their granddaughter, Suzanne Eleanor, aged two. Timely decorations and favors of red, white and blue gave a patriotic touch to the scene. Swings, slides and teeter-totters had been erected in the back yard for the children's enjoyment, and dinner was served to twelve out-of-town guests.

Suzanne Eleanor is the daughter of Mr. and Mrs. Forrest Keach of Rogers Park.

**Announce Engagement
of Roberta Morris**

Mr. and Mrs. Robert H. Morris, Briarhill Rd., Deerfield, have announced the engagement of their daughter, Roberta, to Robt. H. Herbst II, A.U.S., son of Dr. and Mrs. R. H. Herbst, 160 Ravine Drive. Miss Morris is an alumna of Stoneleigh College, Rye Beach, N. H., and her fiancée is a graduate of Culver Military Academy and was a student at University of Illinois at the time of his enlistment. He is at present attending Officers' Candidate School at Ft. Knox, Ky.

**New York Girl Weds
Ensign F. E. Ullman**

The marriage of Ann Riegelman to Ensign Frederick E. Ullman, son of Mr. and Mrs. Samuel B. Ullman, 634 Lincoln Ave., on May 18 has been announced by the bride's parents, Col. and Mrs. Harold Riegelman, of New York City. The bride is a graduate of Wellesley College, and Ensign Ullman, who studied engineering at Northwestern, is now stationed at Great Lakes.

**Last Rites Held for
David T. Hallberg**

Funeral rites were held on Wednesday afternoon at the Presbyterian church for the late David T. Hallberg, 700 Forest Ave., prominent citizen of this town.

Born in Ottumwa, Ia., 58 years ago, Mr. Hallberg was for 22 years a resident of Highland Park. He was assistant to the president of the P. & M. Company, railway supplies, at 80 W. Jackson Blvd., Chicago, and was a member of the Exmoor Country Club of this town.

Surviving him are his widow, Mrs. Betty Hallberg and a daughter, Mrs. Nathan Ubell of this city, and a son, D. W. Hallberg of Orange, N. J. He is also survived by five sisters and three brothers.

**E. H. Doland's Plan
For Month's Fishing**

Mr. and Mrs. E. H. Doland, 1105 Prairie Ave., left on Thursday for Three Lakes, Wisconsin, where they plan to enjoy a month's fishing.

**Capt. Dean Tjaden
Speaks Over Radio**

Capt. Dean Tjaden, 22, who returned this month from India, where he served for 15 months with the India-China wing of the Air Transport command, told some of his experiences on a radio program over WBBM Saturday afternoon. On Wednesday of last week, he appeared as a guest on Norm Pearce's bond show over WCFL.

The son of Mr. and Mrs. Ludwig Tjaden, 607 W. Park avenue, he wears the Distinguished Flying cross, the American Air medal, and the Presidential Citation. He has been visiting his wife, Dorothy, and their nine-month-old daughter, Sharon Kristine at the home of her parents, Mr. and Mrs. Robert Mailfald, 622 Glenview avenue, Highland Park, but left on Monday for Nashville, Tenn., where he will receive his new orders.

ter a few quick, sure footsteps, there stood George!

(To be continued) I. B.

**Mrs. Marie L. Dean
Succumbs to Illness**

Mrs. Marie Louise Dean of 303 Ravine drive died Sunday morning in her home after an illness of five months. Mrs. Dean and her husband, Richmond, who died four years ago, lived in Highland Park from 1912 until 1924, when they moved to Fort Myers, Fla., and spent summers in Highland Park.

Surviving are two children, Lt. Comdr. Philip D. Dean, U.S.N.R., stationed at Norfolk, Va., and Charles D. Dean, vice president of the Dixie Veneer company of Norfolk, and four step children, Mrs. Katharine D. Fitzgerald, the wife of Dr. James P. Fitzgerald of Highland Park, Mrs. Amy D. Schmidt of Highland Park, Sister Claude Agnes of Visitation convent, St. Louis, and Thomas A. Dean of Highland Park, and 15 grandchildren. Funeral services were held Tuesday morning from the home to St. James church, Highwood. Interment was in All-Saints cemetery.

**Presbyterian Women
Will Hold Luncheon**

The Woman's association of the Highland Park Presbyterian church will hold a birthday luncheon on Monday, June 5, at 1 p.m. in the parish house. This will be the last meeting of the association until fall.

The program, beginning at 2 p.m. will be presented by Mrs. Milton H. Youngren. She will review Catherine Drinker Bowen's book, "Yankee from Olympus."

Mrs. Youngren has many friends in the association having appeared on several previous occasions with her book reviews.

"Yankee from Olympus" is the May selection of the Book-of-the-Month club. It is a story of Justice Oliver Wendell Holmes, and depicts not only the portrait of a magnificent American, but a long lifetime crowded with the drama of great events in war and peace.

**A.W.V.S. Calls on
All Women to Help**

The American Women's Voluntary services appeal to every woman who has a few hours to spare. This time can be put to constructive use in activities which meet the numerous, pressing needs of vital organizations in the community.

Civic organizations which must be adequately staffed in order to maintain continuous wartime welfare every day of the year, request that civilian workers volunteer and keep at their posts during the summer months as well as the rest of the year.

Mrs. Edith R. Kuhns, chairman, and Mrs. Joy Junglas, vice-chairman of Placement department of A.W.V.S., report that 422 assignments were filled last month. A.W.V.S. volunteers have performed services for the following institutions and agencies: Hospitals, day nurseries, Draft and Ration boards, O.C.D. Control centers, all of the social services agencies, United States navy, United States coast guard, Red Cross, Salvation Army and Selective Service. At the present time A.W.V.S. is appealing for workers to aid the Salvation Army in tagging on their annual Doughnut day, June 20.

In addition, A.W.V.S. maintains a lounge at 507 W. Jackson boulevard, Chicago for service men, a Women's Officers lounge in the Bismarck hotel, and an information booth in the Sherman hotel.

Most interesting and timely is the recreational work with children in the nurseries and clinics.

Many new openings create a constant need of volunteers. There is work for all. Call ANDover 3380.

**Ruth Ellen Dennis
Graduate of Michigan**

One of the 641 students graduating from the Michigan State College on June 10 is Miss Ruth Ellen Dennis, 2029 So. Green Bay Road.

Among the graduation activities for the senior class are the president's reception, the commencement dance, the senior breakfast and class play.

**Highwood Legion
Initiates 11 New
Members Into Post**

The American Legion post No. 501 of Highwood initiated 11 new members into the post on Tuesday, May 23, at the Highwood city hall.

The new candidates were presented for membership by Comrade Eggert

Carlson, who also directed the candidates to each individual initiation position.

Commander Louis Sante introduced each candidate to the other members of the post. Comrade Henry Hansen of Highland Park presented a Memorial day talk, declaring that every day should be a Memorial day for those who have brothers, sons, husbands or other relatives in the service.



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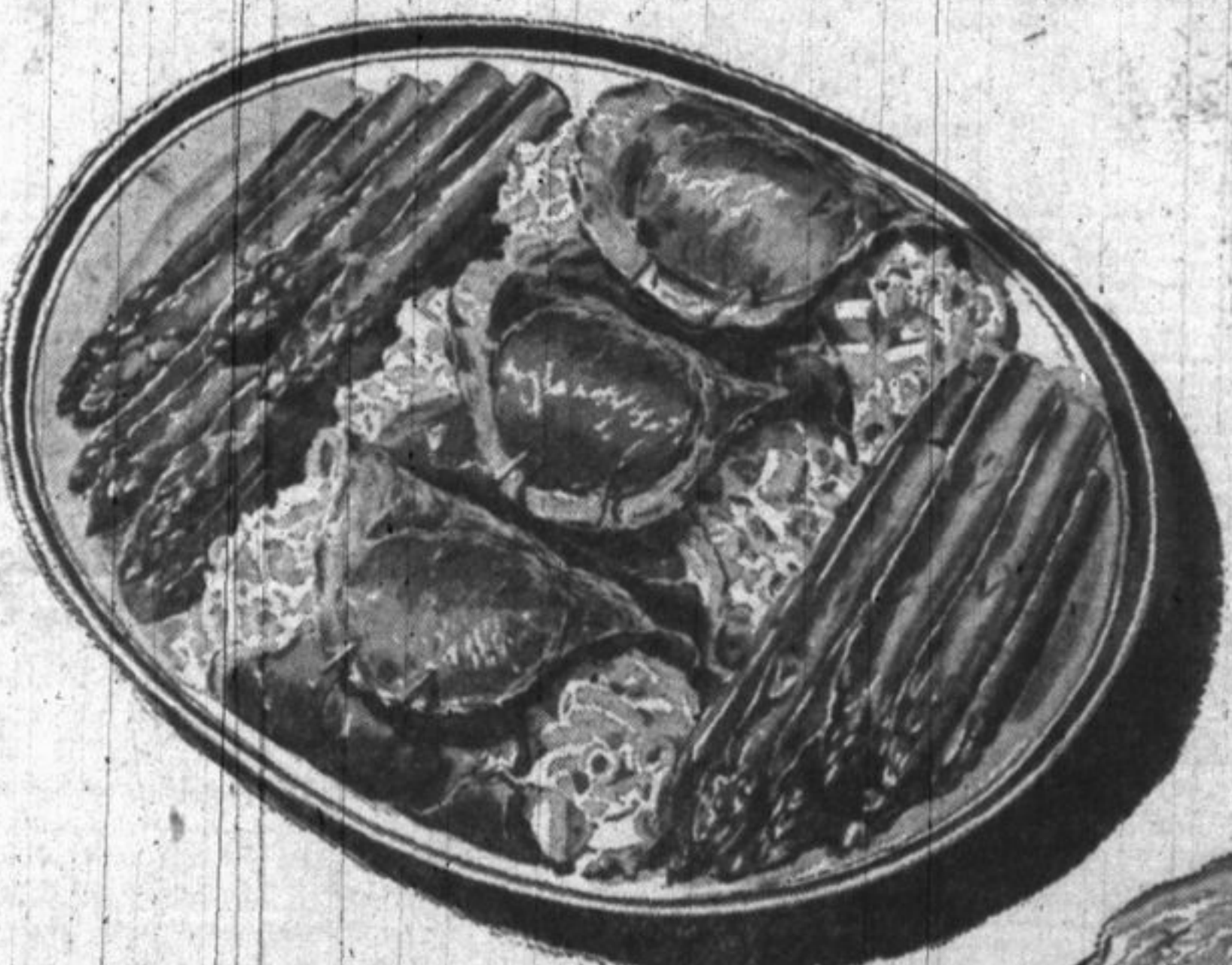
PUBLIC SERVICE Homemakers' Bureau

helps you solve wartime meal problems



As a member to home, wives eat home economy, select from women's magazine recipes they believe you will like best.

Hearty meals that go easy on the budget



HAM ROLLS—MACARONI STUFFING

with asparagus on the side

- Onion, chopped, 2 tbsps.
- Ham fat, melted, 2 tbsps.
- Bread crumbs, dry, 1/2 cup
- Milk, 1/2 cup
- Prepared mustard, 2 tps.
- Pepper, 1/4 tsp.
- Macaroni, cooked, cut in 1/2-inch pieces, 1 1/2 cups
- Parsley, chopped, 2 tbsps.
- Ham, 2 or 3 slices, 1/4-inch thick
- Salt, 1 tsp.

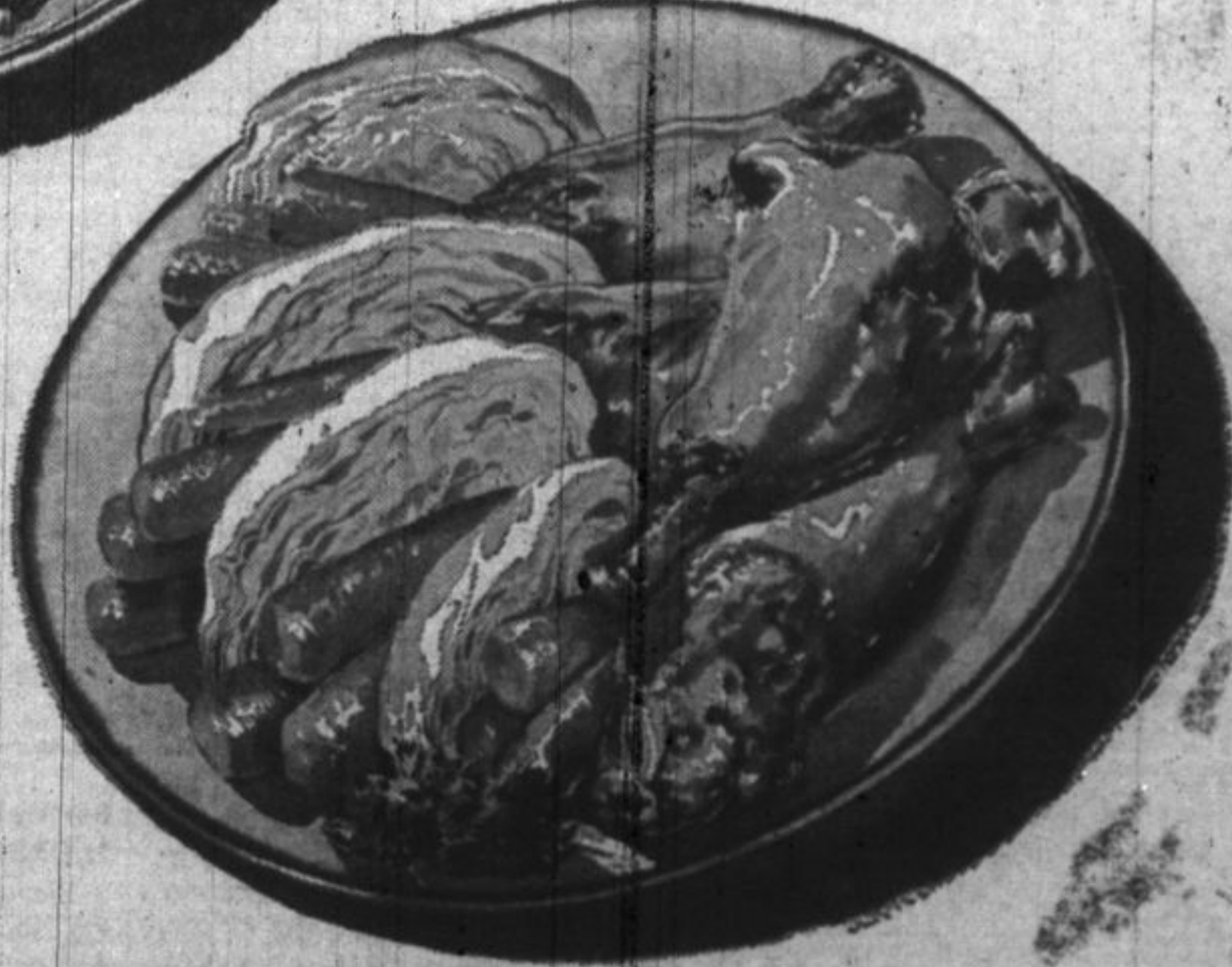
Cook onion in fat until soft over low heat. Stir in bread crumbs, add milk and cook until thick. Remove from heat; add seasonings, macaroni and parsley; mix lightly. Place some of mixture in center of each slice of ham; bring ends together to overlap and fasten with skewers or toothpicks. Place in shallow baking pan; bake in moderate oven (350° F.) 30 to 35 minutes. Makes 6 servings.

BRAISED LAMB SHANKS

with cabbage and carrots

- 4 lamb shanks
- 2 peeled cloves garlic
- 4 tbsps. flour
- 1 tbsps. paprika
- 2 tps. salt
- 1/4 tsp. pepper
- 1/4 cup fat or salad oil
- 3 cups hot water

Rub the shanks well with 1 cut clove garlic. Combine flour, paprika, salt and pepper; then use to dredge shanks. Heat fat in Dutch oven or heavy kettle; then brown the shanks well on all sides in it. Add water and remaining clove garlic, and cook, covered, for 1 to 1 1/2 hours, or until tender. Remove shanks to platter. Skim the excess fat from liquid remaining in the kettle, and thicken as desired, using any leftover flour mixture as part of the flour. Serve gravy over shanks. Serves 4.



Why you'll want a new modern range in your post-war kitchen



During wartime you've learned a lot about the benefits of vitamins. So, of course, when victory is won you'll want a modern range that makes vitamin-saving cooking easy. A range with efficient heat control to cook foods in little or no water... to cook

foods in their own natural juices. And think of all the other features: Streamlined styling... automatic oven control... easy-to-use broiler... utility drawer. Indeed, you'll want a modern range to be the first step to your new post-war kitchen.

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