

Of Special Interest to Women Readers

THE AVENGER

by Walter Forder

CHAPTER XXIII The Unseen Speaker

The silence that fell as Benson faced the deserted door after his facile of shots became at last unbearable.

Whimpering and sobbing with fear, the ex-gangster, now a picture of abject funk, shuffled from his cover afforded by the various articles of furniture, he wormed his way to the door. Finally, and with the last ebb of his courage, he leapt into the passage.

"Dyer hear? — come out!" His hollowing evoked no response and the silence frightened him now more than some possible apparition.

Now he took a lighted table-lamp and, holding it high above his head, his pistol ready in the other hand, he passed slowly down the corridor.

He approached a closed door, one giving admission to the drawing room. Pressing the door with his foot, he opened it and let the light of the lamp flood within.

Everything was normal; nothing to give him the slightest alarm, he began to tell himself that the foot steps he had heard were tricks of his disordered imagination.

When —— Piano Starts Playing The lamp almost fell from his grasp, and his heart gave a great leap. The old grand piano, which he had installed for appearances, was playing!

He leaped against the wall, neither daring to move forward nor back — held spellbound by the sound of an old cracked and rattling piano. From where he stood he looked over the end, but the keyboard, although away from him, had no figure or person visible.

He knew that tune — what was it? Queer, flamboyant chords, something like a march.

He racked his brain for a time without result. Then suddenly he recognized the refrain.

The music was that which had ushered in and closed a popular American vaudeville star, years ago.

He could never forget that; it was impressed upon his brain for ever. He had just listened to it as he crunched with two other gangsters in a dressing-room of a music hall in Syracuse.

He knew it now, the strange melody of pompous march and gloomy despair which was queerly imparted to the air.

The piano was playing it. He laughed — a cracked noise as the melody rose and died away.

He Lived For One Object There came a soft thud behind the piano, and a lean, misshapen figure reared from out of the shadow.

"You!" Benson gasped.

"Yes, I. Years ago, Benson, you and your cut-throats killed my brother, wantonly, for your own murdering ends of gangdom. You shot me, too, and left me for dead. But I lived! I lived for one object only; to bound you, the infernal three, to your graves. I swore by the graveside of my brother that I would exact life for life. The two men who were with you in Syracuse, in that dressing-room, are dead, and now to-night, you will join them.

"Then you're real — you're a man, and not a spirit? But the piano; that playing — that tune."

"Merely one of my old music hall tricks, Benson. I lie beneath the instrument and play upon a reversed keyboard above me, it has evoked the applause of crowded theatres, but never did I play to better effect than tonight!"

"Ha, ha, ha." The Scarecrow was laughing with fiendish glee.

"You've been breaking our nerve down with your fool tricks," stormed Benson.

"You music hall mountebank, you paltry mime; it is you that's been potting at us in the dark. Well, clown, you have missed the final throw."

Tongues of Fire Two reports rang out, two tongues of fire split the dusky light. Benson turned slightly on one side with a queer twist.

High pitched laughter rang out in his shoes, his bones cracked and cracked, visibly he grew. The old-time antics asserted themselves. Strangely quiet, Benson stood swaying ever so slightly.

"Who are you?" he muttered. "What are you?" "I was a peaceful man, but your thoughtless creed of gangdom has made of me what you see, one who lives for vengeance, one who can count three victims upon his hands. I have lived for this moment, Benson. I have dreamed of this moment."

"We left you for dead," Benson clutched at a chair back and stared at the awful figure before him.

Intelligent Care Preserves Pearls

They Can Be Kept Lovely For Generations—Heat or Grease Ruins Them

Pearls must be given intelligent care. Heat and perspiration, grease and acids quickly ruin valuable gems. Pearls should be stored with knots between them as the edges of the holes should not touch each other. Pearls should not be dropped or thrown carelessly on the dressing table. They should be restrung every three months if worn frequently and the string upon which they are strung should never be allowed to become wet. When not worn, pearls should be kept in a closed jewel box and they should be wiped to remove dust and perspiration after use.

With care, pearls will retain their lovely lustre for many generations. All great families have their family necklaces. The peculiar beauty of the pearl has great charm for the woman of culture, and although many clever and even beautiful imitations have been made during the last two thousand years, not one has approached the beauty of the true pearl.

"Are you human?" he demanded. "So human that I needed this," he flourished his revolver, "to balance our account."

The voice was quiet and steady, certainly not the tones of a man shot. His eyes in the flickering lamp-light appeared to Benson to blaze with an uncanny illumination. His face was thrust forward and his neck became unnaturally long.

"No Ordinary Weapon Benson's nerveless hand let the revolver fall. It fell to the ground unheeded.

"Listen, Benson," the sibilant voice continued, "I kill with no ordinary weapons. I shoot with no ordinary bullets. I have studied the craft of my calling — magic. Even now the bullet which slightly has scratched your body as I intended, is doing the work I planned. Already the toxin is coursing through your blood. The price will be paid before the night has passed, a long account to pay, Benson, and a big price is exacted.

Cranston stared at his withering victim. Upon that man a change had fallen. Once again the dogged self-assertiveness had gone, the pugnacious jaw had dropped and it was chattering.

He whimpered again in mortal fear as the poison sown in his own blood by the doped bullet broke down resistance and reason.

"Listen, Myrtles — listen, I've gotta pile a good pile — I'll let you in. Call it quits. After all your brother was a yellow dog. He left us in funk, our price for quittin' was death. He had to go. You stepped in and tried to talk us — so you — died too."

Too Late His words cloyed upon his lips as he spoke, their enormity became for the moment apparent and he faltered. To his maddened brain the man before him was a ghoul and he was powerless, helpless to avert his coming doom.

Then mercifully the brain snapped beneath the strain, and blackness swooping down, the virtual end of the gangster came like a blissful dream after the tortures of fear.

Over the floor a wicked stream of flame crept from the lamp which fell from his hand, the oil, like a tongue of living flame parted outward and licked dry draperies and tinderwood furniture. It was a lurid scene through which the gaunt form of The Avenger stooped and picked up the fallen man.

Striding over the flames, he bore aloft the bulky figure of the gangster with ease. Only just in time did he quit the room, for the silence which followed was broken by the crashing of a door and the splintering of woodwork.

The sergeant, with Hunter closely by his heels, darted into the corridor.

"Quick, there's fire somewhere." He detected a shadowy figure at the far end of the passage and he darted ahead, only to meet the blankness of a panelled wall.

"He's beaten us. The Avenger has gotten his man; we are too late."

(To Be Continued)

PEACHES At Their Best

PEACH JAM AND JELLY

No one likes standing over a hot stove for hours waiting for jam and jelly to set properly. And yet housewives used to do this every summer with practically all the fruits. It was because these fruits lacked the jelling substance, pectin, so they didn't have any other way of doing the job. The modern cook just adds the right amount of bottled fruit pectin and in no time has a delicious batch of jam or jelly with a marvelous flavor and color.

This boon to housekeepers is the result of the work of two brothers named Douglas. And it was a red letter day in the life of all cooks when these two men learned how to extract pectin from fruits which had plenty of it and prepare it for use with fruits that lacked it.

Here are the recipes for ripe peach jam and jelly, using the bottled pectin "short boil" method. You can use the ripest peaches, peaches at the height of their perfection, and still be sure of getting jam and jelly of the right consistency.

A Laura Wheeler Jiffy Knit Square Even Beginners Will Love



A hand-knit spread—a priceless gem! Here's one of squares, so easy, anyone can knit it. Done on 2 large needles with 2 strands of string, there's no increasing or decreasing. You'll be pleased with it! Pattern 1820 contains directions for making the square; illustrations of it and of stitches; materials required; photograph of square.

Send 20 cents in coins (stamps cannot be accepted) for this pattern to Wilson Needlecraft Dept., 73 West Adelaide St., Toronto. Write plainly pattern number, your name and address.

Household Hints

A warmed-up roast often loses its moisture. If you wrap it in grease-proof paper that has been greased heavily before you put the roast in the oven, it will re-heat a better flavor and be juicier than if heated in the ordinary way.

Milk won't boil over if you smear some butter on the edge of the pot or saucepan in which you are boiling the milk. It will rise only to the rim of butter, and no further.

Keep a piece of sandpaper by you; it is useful for smoothing the surface of chipped china or glass ornaments. These can then be handled safely without risk of cutting the fingers on rough edges.

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(To Be Continued)

Plan New Studies For Upper Grades

Social Matters and Music Among Changes in Public School Curriculum in Ontario

TORONTO. — Social studies are recommended for five hours, classroom work each week in grades VII and VIII of Ontario's primary schools this year, under the new curriculum submitted to teachers by the Provincial Department of Education.

Studies of social problems rank with English for the greatest time allotment under the new code. Completes Re-organization The curriculum, completing re-organization of Ontario's educational system up to the end of the second year of secondary school, sets out seven obligatory and three optional subjects. Grammar will be absorbed into the general study of English and no longer will be a separate subject, in line with changes in other parts of the English-speaking world.

World-wide Effect The new course is based very largely on the philosophy of education contained in the report on "The Education of the Adolescent," made by the English Consultative Committee. The programme of studies points out that the influence of this report was not only felt in England, where it was made the basis for the reorganization of the English educational system, but elsewhere in the English-speaking world.

Seven "Must" Subjects "The introduction of new courses of study in Ontario," the program states, "is but one phase of an almost world-wide movement for a curriculum humane and realistic, unencumbered by the dead wood of a formal tradition, quickened by inquiry and experiment, and inspired, not by an attachment to conventional orthodoxies but by a vivid appreciation of the needs and possibilities of the children themselves."

The seven obligatory subjects in the last two grades in public and separate schools are health, English, social studies, science, mathematics, music and art. The optional subjects are crafts, home economics and agriculture.

Advices Fewer, Smaller Meals

Montreal Doctor Declares Ordinary Practice of Eating Three A Day Is Wasteful of Energy

The ordinary practice of eating three meals a day is wasteful of energy, according to Dr. I. M. Rabinowitch, of Montreal General Hospital. Many calories are saved if the food is divided into smaller and more frequent meals, he told the American Association for the Advancement of Science last week.

Dr. Rabinowitch maintained that the human body can subsist on a diet of 2,000 calories a day instead of the generally accepted standard of 2,500 to 3,000.

A Wasteful Machine "The human body is a very wasteful machine. Very few of the calories in the food are made use of for actual work. One calorie contains enough energy to raise a one-pound weight over 3,000 feet. If none of its energy is wasted, A half-spoonful of sugar, which contains ten calories, if entirely converted into work without any waste, is capable of raising a one-pound weight to the top of Mount Everest — 30,000 feet."

From a mathematical analysis of the weights of 370,000 life insurance policyholders, Dr. Rabinowitch drew the conclusion that the standards of body weight in general use are too low for young people and too high for people past middle life.

Overweight Is Bad "The economic importance of low-calory diets is not confined to the ability to purchase food. Excess weight reduces the chances of long life. Fat people are susceptible to diseases of the heart, arteries and kidneys. They also resist infections very poorly and are poor operation risks."

Three Consecutive Sets Of Twins

VANCOUVER. — Physicians described as a "record" in Canadian medical history the birth of a third consecutive set of twins to Mrs. Jack Dye, 36-year-old wife of an unemployed chauffeur. The latest set—a girl and a boy—were born here last week. There were already five other children—two sets of twins and another child born singly. Doctors said the latest twins—two girls, Dorothy and Marion, eight, Dorothy and John, four, and Joan and John, 18 months—are "normal and doing fine."

Melted Into Place To remedy this situation he cut away the loosened section and fashioned a new nail. First he coated his thumb with soft wax to protect himself against burns. He then applied bits of tinted dentin wax and melted them into place. The use of sandpaper and a file gave the nail a realistic appearance.

Dr. Manning said that the artificial nail needs replacement every other day. However it gives protection to the damaged finger and does not interfere with growth of the new nail, he said.

Sur

SAMSON: STRENGTH AND WEAKNESS. Judges, Chapters 13-16 Printed text, Judges 13:14, 16:15-21. Golden Text.—Be strong, Lord, and in the strength, Eph. 6:10. THE LESSON IN ITS SETTING Time.—The dates for Samson cannot be ascertained with accurate accuracy. He lived in 1150 B.C. and 1110 B.C. Place.—The three principal cities of his time were Zorah, in the north-west of Jerusalem; Timnah, in the south-west of the Philistine city of Gath; and the southern end of the great Egyptian desert, the Sinai Peninsula. The name "samson" means "man" or "sunlike."

During the time which was in subject to the Philistine, the angel of the Lord appeared to the wife of Manoah of the tribe of Dan, living at the time of the birth of Zorah, about fourteen miles north-west of Jerusalem. She was up to this time had a child to her husband. This child to her husband, Manoah, told the wife of Manoah that she would conceive and a son, but the angel also told her that she would be barren from the day of his birth.

A Fearless Heart 5. Then went Samson down to his father and his mother, and came to the vineyard Timnah; and, behold, a young man rose against him. 6. And the Spirit of Jehovah came upon him, and he rent him, and nothing in his hands; but he spoke not a word to his father or his mother, for he had done. Of this doing he spoke not a word to his father and his mother, for he had done. 7. Then three thousand men of Judah went down to the rock of Blam, and said to him, Knowest thou not that the Philistines are rulers over us? then is this that thou hast done to us? And he said unto them, I did unto me, so have I done unto them. 12. And they said unto him, We are come down to thee, that we may deliver thee from the hand of the Philistines; and Samson said unto them, Swear unto me, that ye will not fall upon myself. 13. And they spake unto him, saying, No, but we will deliver thee, and deliver thee from their hand; but surely we will kill thee. And they bound him with two new ropes, and brought him from the rock. 14. When he came to Lehi, the Philistines stood upon him, and they smote upon him, and the ropes that were upon him became as flax that was broken with fire, and the hands dropped from off his hands.

His Judgment The judgment of Samson is recorded in one brief verse (16:22). This period of twenty years, least in part, is contemporary with the judgment of Eli. Nothing said of Samson's conduct, nor any improvement in government, nor of a general strengthening of the tribes of Israel; Samson paid a lone hand; whatever he did he did, and many things that were done only by united council or twentieth verse of the chapter would have made a far less concluding sentence to Samson.

Dentist Fashions Artificial Nail

Makes Wax One For Injured Thumb Dr. T. L. Manning, Cleveland dentist, has designed what probably the world's first artificial thumb-nail.

Dr. Manning smashed his right thumb in an automobile door, the nail to loosen. The damaged nail caught a nearby everything Dr. Manning touched—a severe handicap for dentist.

Melted Into Place To remedy this situation he cut away the loosened section and fashioned a new nail. First he coated his thumb with soft wax to protect himself against burns. He then applied bits of tinted dentin wax and melted them into place. The use of sandpaper and a file gave the nail a realistic appearance.

Dr. Manning said that the artificial nail needs replacement every other day. However it gives protection to the damaged finger and does not interfere with growth of the new nail, he said.

YOUR BABY at Teething Time?

Cross, feverish, fretful—unless the little system is working right. Steedman's Powders—the standby of mothers the world over for more than 100 years—soothe and soothe the system of impurities which are often the cause of feverishness, upset stomach and other troubles at teething time. At your doctor's.

For free sample and booklet "Hints to Mothers" write John Steedman & Co., Dept. 19, 442 St. Gabriel St., Montreal. 65c

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Women of Yugoslavia are wearing more silk than they did last year.

Creol CORN SALVE BUNION SALVE FOOT POWDER

50c EACH

Recommended by your local druggist

WHEN IN TORONTO SEE CASA LOMA

Exhibits, Art Galleries, Souvenirs

Sir Henry Pellatt million dollar Castle-on-the-Hill, Spadina Road, Toronto. Hour's tour thro' Castle, tower, tunnel, stables, art galleries, and sports. Room dry drinks and souvenirs. See "The Fall of Niaveh" (the king and his wives), painted by order of late Emperor Joseph of Austria—has 29 life size figures on a canvas, 28 feet x 13 feet, and the Vimy Memorial. Open 10 a.m. till 9 p.m. Adults, 25c—Children 15c. Sundays, 25c.

Issue No. 31—'38

Oh Boy! Mom lets me sweeten my cereal with BEE HIVE Syrup.

TRY IT TOMORROW