



## WEST OF THE SUN

A Serial Story  
by  
JOSEPH LEWIS  
CHADWICK



### CHAPTER VII

After two days of search for the Lannasa stage bandits, Jim Randall sent his detail of eight troopers back to the post under command of Sgt. O'Hara. He swung east to Lannasa with Mel Scarlett and there talked with the stage driver and guard. The information he received took him to the Lucky Dollar saloon.

A certain character, Pete Saba, was letting gold dollars run through his fingers like water through a trough. And he was not the sort of hombre that usually had money.

Too, he was a ringer for one of the bandit trio.

Pete Saba had been drinking heavily. He was at the bar when Jim and Mel Scarlett stepped into the saloon. He had paid for his drinks with a \$10 gold piece.

Jim strode up to the man and said sharply, Saba?

The man turned slowly. Fear sprang alive in his eyes, then vanished. He moistened his lips, then grinned crookedly.

"His father offered them a home with us, but I persuaded him to give them a check instead. I have."

"Well, soldier?"

"You're under arrest, Saba."

"Yeah? What for?"

"For holding up the Lannasa stage. Come along. I'm taking you to Fort Winfield."

Jim watched him shamble. He saw a hint of resistance in the black eyes which warned him of what was to come.

He was ready when Saba's hand strayed toward his gun-butt. Jim had placed himself close enough and he quickly reached out and closed his left hand over Saba's right wrist. His right arm lashed upward and his fist struck the outlaw on the point of the chin. Saba was flung back against the bar, and he hung there motionless for a moment, his face working and his eyes full of hate. Jim, still holding his hand away from the gun-butt, reached over with his right hand and took possession of the weapon.

"Come along, Saba," he ordered. "All right, soldier. All right."

Mel Scarlett was watching the crowd with bright eyes and a hand on his gun. But no man interfered. They hustled Pete Saba from the saloon and onto his horse and rode at a fast pace for two hours until the sun had sweetened the whiskey out of him.

(Continued Next Week)

## ANNE HIRST Your Family Counselor

"They say that people don't learn by experience," Anne Hirst, writes a mother. "I am about to become a mother-in-law, and you can put me down as one who learned her lesson that way—and a heart-breaking experience it was!"

"I intend to do it all," she writes, "and I am sure that my son's fiancée as though she were the girl I had picked out for him (she is!)."

"My marriage to my husband so many years ago was a disappointment to his mother. She hardly knew me at all, and she made it very clear that she had expected her son to marry the daughter of an old friend. I was put on the defensive immediately—and was stuck there until she passed on."

"I vowed then that if ever a child of mine got married, I would be the kind of mother-in-law you don't read about."

Makes The Best of It

"My boy got engaged a few years ago to a flashy girl who ran him down 'til she landed him. She had nothing but physical attraction and I suppose he was having growing pains. I was horrified at the idea of their marriage. But I had her as my guest time after time—(by comparison, I suppose) he saw her as she was."

"When I think what he escaped, I could welcome almost anybody as his wife!"

"This girl he is to marry is nice enough so far as background and disposition are concerned. She has been spoiled, though—she doesn't know the first thing about cooking or keeping house. But, bless her, she knows she doesn't know, and she comes to our house every other evening and I am teaching her."

"They are very much in love, but she is not blind to my son's faults. Those she hasn't discovered, I've told her about. We talk about him freely—and we talk as though we were the same age. I cannot help believing they will have a better marriage than I've had."

"His father offered them a home with us, but I persuaded him to give them a check instead. I have."

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Wine \$5,000 In Crown Brand Contest—"Isn't it wonderful" was the only thing that Mrs. W. F. Hampton of 156 Gowan Avenue, Toronto, could think to say recently when she was handed a cheque for \$5,000 as first prize in a contest sponsored by Canada Starch Company Ltd.

The award was made personally at Mrs. Hampton's home by Mr. G. F. Benson, Jr., president of Canada Starch, who revealed that Mrs. Hampton's entry was chosen from over 100,000 entries.

Mrs. Hampton said that when she first wrote her letter giving three reasons why she likes Crown Brand Corn Syrup, she never really believed she would win. However, it provided the family with something to dream about, and the money has been spent many times over in their imaginations.

However, these things are sure to be bought in actual fact. Eleven-year-old Mary will get a bicycle; eight-year-old Jimmy wants a crocheted board and checkers; Jean and Joan, five-year-old twins, will receive tricycles. Mrs. Hampton says the whole family is going to have a good holiday at a summer cottage.



## TABLE TALKS Jane Andrews

Not long ago, in a group talking of cooking and good things to eat, the word "lummy" came up, and I was sure that you know Anne Hirst's observations (and experience) have made her counsel invaluable. Write her at Box 1, 123 Eighteenth Street, New Toronto, Ontario.

The man that just bought a cigar in a department store and started to light it.

"Didn't you notice the sign?" the salesgirl asked.

"What?" exploded the customer. "You sell cigars here, but you prohibit smoking!"

"We also sell bath towels," the salesgirl replied.

whole berries, rather than just the juice. Use two cups of cooked and crushed berries with their juice; three tablespoons of cornstarch; add sugar and lemon juice as desired. Cook over hot water, covered, for 20 minutes. Then add the lemon juice and pour into molds. Chill before serving.

BLACKBERRY PLUMMERY

2 cups blackberry juice (from berries), fresh berries or canned berries)

1/2 cup of sugar (if juice is unsweetened)

2 tablespoons cornstarch

1/4 teaspoon salt

2 tablespoons lemon juice.

METHOD: Heat blackberry juice in a double boiler. Mix sugar, cornstarch and salt together, then add to the juice, stirring until the mixture thickens. Cover and cook for from 15 to 20 minutes.

Remove from stove, add lemon juice, beat well and pour into molds or a serving dish. Chill before serving. Plummary may be served with either whipped or plain cream. If this cream is used, add it at the table rather than in advance as the hummer is sufficient to eat the cream that stands on it long.

A more economical use of the fruit is by making this dessert of

## WANTED YOUNG WOMEN YOUNG MEN

Harvesting Peaches, Plums, Apples, Pears, Grapes and other Fruit Crops and Vegetables.

Accommodation in Farm Service Camps August 15th to November 15th

Campers must bring blankets, sheets & pillow cases

For further information write: Ontario Farm Service Force 9 Richmond Street East Toronto 1, Ontario

Telephone: Dominion-Provincial Farm Labor Committee.

## CHRONICLES OF GINGER FARM by Geraldine P. Clarke

It came at last! Real, wet, soaking rain. In fact, it managed it twice. The first time there was a side gale rain that lasted most of an evening. We thought that was our quota for possibly another month. But Saturday it just tumbled down out of the sky and there seemed no let-up to it at all. It rained outside and it rained inside. The kitchen roof that had dried out so much that it was a sieve for the heavy downpour. Bob went up in the attic with pots, pans, bowls and a wash tub while I placed dishes and kettles at strategic positions around the kitchen. After about an hour the rain settled down to a more moderate tempo and we thought the worst was over. The fall in the storm encouraged the young folk to dress up and go out although it is more than likely they would have gone anyway, storm or no storm. But around 10 o'clock, we were treated to another downpour and the roof found new places to leak. This time Partner went up in the attic, and by the time he was through every available pan, pail and kettle was out catching drips. It was a happy, routine, Saturday evening!

Did we grumble? We did not! There was a time or two when I heard Partner talking to himself in the attic, but no doubt he was just saying, "Oh, my, isn't this a lovely rain!"

Another night there wasn't much wind because we haven't cut our what yet. My menfolk were a little undecided last Friday should they cut it or shouldn't they? Now they are glad they didn't because as long as it would be withstanding the storm, it was better standing in the stock. So that's that!

And an I glad we have cooler weather at last as our influx of summer visitors has really begun. Friday was quite a day. Bob was to meet one visitor coming off the Toronto bus at 7:20, while I was to meet two others off the Hamilton bus at 7. When it was all over, I had to get away there was still no sign of Bob. Then he phoned. He had gone out with a load on his truck and was really mired. I wasn't sure whether he would be back in time to meet the bus or not. Partner was mulling, so after explaining the situation to him, I had to trust to luck and go. After I had gone, a young neighbor came in for eggs so Partner asked him to meet the Toronto bus—you see we couldn't send a taxi because our nice was getting out along the highway. To cut a long story short, this is what happened: The bus stopped at the intersection and Nice Joy got off. To meet her she found our neighbor on one corner with his truck; on another corner I found her with her car. She was Bob with his truck and I with the pick-up, with our two other neighbors. Quite a welcoming party, wasn't it? Poor Joy didn't know which one to go and speak to first.

Well, the men are just getting set to cut the wheat—and for the first time in I don't know how many years I haven't had to fix binder canvas. Bob took over that job—and without any argument from me!

Now I will hand over what I have written to my secretary to type. Oh, yes, I have a secretary now... Nice Betty... but unfortunately she leaves for a more lucrative position next Wednesday.

HOW CAN I?

By Anne Askey

Q. How can I get rid of silver fish?

A. If the cupboard is infested with these insects, it is because there is some dampness attracting them. Sprinkle some borax around liberally to frighten them away.

Q. How can I mail cut flowers and be assured that they will keep fresh for a few days?

A. Before packing for mailing, cut stems in raw potatoes and insert the stems of the flowers into these openings. The juice of the potato will nourish the flowers, and keep them fresh for several days.

Q. How can I remove stubborn peach stains from linens?

A. Sprinkle with lemon juice and salt, and place for two days in the hot sun. Then rinse out in water and wash with warm water and soap suds.

Q. How can I relieve chafed skin, caused by perspiration during the hot weather?

A. By the use of fuller's earth. Wash the chafed portions and dry the little. Dust the fuller's earth on the dampened surface and rub in carefully. Follow this procedure before retiring and before getting up. The juice of the potato will nourish the flowers, and keep them fresh for several days.

Q. How can I change white shoes that have become too dirty to clean to a nice brown?

A. By rubbing them over with a mixture of 20 drops of salicylic acid and two tablespoons of olive oil; applications are necessary for proper color.

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## New Gadgets and Inventions You'll Probably Be Seeing

### Protects Chair

Scuff plates for bases of travel chairs to prevent scratching are being made of plastic. Plates are tacked to chair bases by cement, make bases chip-proof and easily cleaned, Ohio maker states.

### Pocket Radio

Pocket Radio weighing less than six ounces is said to fit snugly in palm of hand. Operates on standard broadcast band, has volume control. Plastic case protects delicate parts and maker recommends it for use by travelers and by the hard of hearing.

### Ketchup Dispenser

New dispenser molded of odorless and tasteless Lustron plastic will dispense ketchup. The dispenser is made of plastic, serves exact amount; is easy to clean.

### Protects Farm Equipment

Complete line of emulsions for protection of expensive farm equipment and machinery has been developed. May be applied over previously painted surfaces and applied for touching up spots before painting. Emulsions are said to be resistant to weather, rust, grease and oil. Will come in black, red, grey, green, orange and yellow to match shades of original paint coating of major farm equipment manufacturers.

### Bomb Waxing Car

Aerosol bomb is now available to ease waxing of floors and automobiles. Previous handicap to use of spray wax for general household purposes was high cost of spray. This handicap is now overcome by the low pressure aerosol bomb. Bomb is made of plastic which contains enough wax to produce two automobiles at a cost of less than \$1 a car, maker states. Tests under way said to indicate where use of prior cleaners was necessary, entire job can be completed in from five to ten minutes.

### Stores Paint Brush

Plastic film bag for storage of paint brush is said to keep it soft and usable for long time. Brush is put in bag after excess paint is removed; top of bag is twisted tightly and held with string or elastic band. Will keep brush from drying out for as long as a year.

### Pinking Shears

Light weight pinking shears said to be standard for all commercial half weight of any comparable shears, feature handles molded of cellulose. Plastic handles also make for comfortable pinking since they are molded to fit the hand and are flexible enough to adjust to individual hand and arm pressure.

### Holderette

Eliminates necessity for juggling handbag or umbrella while dining in a restaurant, playing cards, etc. Consists of rubber-encased metal disc about size of a 50-cent piece and a projecting metal arm. Simply place rubber base face down on table and hang your handbag at

### Individual Ice Cubes

All plastic refrigerator tray fits freezing compartment of all standard refrigerators. Features tumbled centre in each cube which promotes fast freezing. Made of tasteless, odorless, non-breakable plastic.

### Headlight Unit

Scaled beam headlight unit, featuring a specially designed lens, has been introduced. New unit delivers a driving beam of higher intensity, accomplished by prism which picks up the reflected light from the bulb filament and collimate it into a beam which projects the light into the main headlamp beam, compensates. Other features include aluminum reflector, which, and new method of sealing glass lens to metal back of unit. Product is said to be light in weight, but rugged in construction; will operate even though lens is cracked or broken.

### Answer to Crossword Puzzle

Across: 1. Bitter (7); 2. Bitter (7); 3. Bitter (7); 4. Bitter (7); 5. Bitter (7); 6. Bitter (7); 7. Bitter (7); 8. Bitter (7); 9. Bitter (7); 10. Bitter (7); 11. Bitter (7); 12. Bitter (7); 13. Bitter (7); 14. Bitter (7); 15. Bitter (7); 16. Bitter (7); 17. Bitter (7); 18. Bitter (7); 19. Bitter (7); 20. Bitter (7); 21. Bitter (7); 22. Bitter (7); 23. Bitter (7); 24. Bitter (7); 25. Bitter (7); 26. Bitter (7); 27. Bitter (7); 28. Bitter (7); 29. Bitter (7); 30. Bitter (7); 31. Bitter (7); 32. Bitter (7); 33. Bitter (7); 34. Bitter (7); 35. Bitter (7); 36. Bitter (7); 37. Bitter (7); 38. Bitter (7); 39. Bitter (7); 40. Bitter (7); 41. Bitter (7); 42. Bitter (7); 43. Bitter (7); 44. Bitter (7); 45. Bitter (7); 46. Bitter (7); 47. Bitter (7); 48. Bitter (7); 49. Bitter (7); 50. Bitter (7); 51. Bitter (7); 52. Bitter (7); 53. Bitter (7); 54. Bitter (7); 55. Bitter (7); 56. Bitter (7); 57. Bitter (7); 58. Bitter (7); 59. Bitter (7); 60. Bitter (7); 61. Bitter (7); 62. Bitter (7); 63. 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