ORANGE PEKOE

WEST OF THE SUN A Serial Story JOSEPH LEWIS CHADWICK

SYNOPSIS

The story this far: Virginia Amea is aboard the Lanassa stage crossing the dusty plains of Arizona in the summer of 1878, bound for Santa Bonita where she will meet her flance, Phil Lawrence. Phil has written her, pleading frantically that she come to him. A few miles out of Lanassa the stage is held up by masked bandits and a money box addressed to a man named Barron at Santa Bonita, is seized. One of the bandits snatches a cameo pin from Virginia's dress, causing the letter concealed inside to fall to the ground. The bandit leader returns it to her. At Lanassa she sees Lt. Jim Randall whom she had known and had been in love with back home in Washington. He is coldly formal and over her protests insists that he and his company will escort her through the 70 miles of Apache country to Santa Bonita.

CHAPTER 1

(Continued From Last Week) "Really, lieutenant," Virginia said coldly. "What bearing have my plans on your investigation? I see no connection at all. Will you exeuse me now?" She rose from her

'My apologies," he said crisply. "There is no connection. But I was not being merely curious. I'm interested in how you intend to travel to Santa Bonita. It's a 70-mile trip through wild country. Apaches had been reported. It was about to suggest that it would be dangerous you to make the trip unescorted. My detail is starting south in an hour. You may accompany—"
"It would inconvenience you, lieutenant," Virginia said coldly. "I wouldn't think of causing you any

annovance." He regarded her soberly for a minute, then his smile came again and was faintly amused. He said erisply: "My detail will be waiting t the edge of town. Tell your driver to be there in an hour." He bowed stiffly, his eyes still upon her. "Au revoir-Miss Ames." He turned and walked from the

In her room again, her luggage ady, Virginia was angry. Of all men in Arizona, it had to be im Randall who met her. The man at whom, three years ago, she



ANNE ADAMS THE springtime style! Empire nes, graceful skirt, narrow tie-belt, stole. It's sweet, sentimental d stunning in a soft print for formal afternoons! Pattern 4750 comes in sizes 12, 16, 18, 20. Size 16 dress, 33/8 ds. 39 in.; stole 2 yds. This pattern, easy to use,

sew, is tested for fit. Has com-Send TWENTY-FIVE CENTS (25c) in coin (stamps cannot be lainly SIZE, NAME, ADDRESS.

had thrown herself, to whom sh had offered her heart. The one man who could laugh at her. Then she thought of Phil Law-rence and softened. Her thoughts eaped 70 miles across wild country

to him and she grew gradually un

easy. More than merely uneasy

She became afraid. There was Phil's strange, startling etter. She took it from her handbag and read it once more. It was as mysterious and as frightening as t had been on every other reading. It was dated April 13th, 1873six weeks before.

The face side of the single page was the proper sort of affectionate etter from fiance to beloved. But it ended abruptly in the middle of a sentence. What was written on the reverse side was what had brought Vir-

with fear. It was merely one sentence: "Come to me, I beg you. For God's sake don't fail me!"

CHAPTER II Those few written lines lived with

Virginia. They rang like a tocsin of alarm ia her consciousness. Their meaning was obscure. Either Phil Lawrence merely needed to see her out of lonliness - or he was in trouble, in danger, and could not face it alone.

Whatever the motive behind the strange message, she was coming to displeasure nor the necessity of travelling in Jim Randall's company mined on that. It was two hours after the lieu-

tenant's visit that she finally permitted O'Grady to carry her luggage from the hotel. And then very slowly followed to the street. She stepped from the hotel lobby,

crossed the porch and was descending the steps when she saw the dark, well-dressed man who had smiled and bowed to her that morning He halted before her on the steps and removed his hat. He seemed little over 30, but his temples were

lightly frosted with gray. He was quite what she had judged him to be: a gentleman, handsome, softspoken, well-mannered. "Miss Ames?" he said. "I understand you are going to Santa Bonita. My name is Stephen Barron. My home is in Santa Bonita-" His voice broke as he saw Virginia look beyond him. He slowly turned to follow her glance. Virginia had been distracted by Jim Randall. He was swinging from the saddle of his horse, his face

angry. He strode toward her in a determined way that delighted her. She had annoyed him, as she had intended. He came onto the steps so that he faced them both. His face was not only angry but threatening. "Has this man annoyed you, Miss Ames?" he demanded.

Virginia showed her surprise . . Not at all." "I saw him accost you."
Color burned in her cheeks. "Thank you for reminding me of the proprieties, Lt. Randall," she said coldly. "It was I who was at fault. should not have permitted him to stop me. Do you mind permitting me to go to my carriage Jim Randall stepped back, but the other man held up his hand.

"My apologies, Miss Ames. We were not properly introduced I ad-

"You were slow in realizing that. Barron," Jim, Randall snapped. Stephen Barron was a man of vast self-control; an ease lay over him that was marvelous. He had been insulted, but he showed no anger beyond a faint narrowing of

"I don't like your insinuations. Randall," he said. "You make it ap-

(Continued Next Week) ISSUE 19 - 1949



He's Studying to Be a Romeo-Biueboy, a parakeet with a 150-word vocabulary, gets a taste of apple from his mistress and trainer, Mrs. Morley D. Jacob. She thinks Blueboy, who likes to show off even in his sleep, is well enough prepared to learn a love poem next. Not only does he speak full sentences, but he lets loose low wolf whistles.

ANNE HIRST Your Family Counselor -

"Dear Anne Hirst: My husband and I have gone rough some awfully hard times, but now I am really at my wits' end. We have been married 26 vounger. We have four married children, and a litle boy four years

ginia across the country to the Terthe bills. But there has itory-and was what filled her

be more in life than that! He likes his good times, and he wants me to go to taverns with him. I could, but I wouldn't take my boy respect. Also, I'm not well, after "I am a good wife. I keen m

house too, and have his meal few beers, but I think it's time have something ahead. He keeps at me to save, but what's the use He has to have his good times.

Had No Fun

"I never had much enjoyment in life. I've been too tied down with the children. I've not had time to make many friends, either.
"What can I do to make my husband understand better?

"F.B." * The trouble is, it seems to me, * that you have not formed the * habit of going out with your * husband. His tastes lead him to * places that do not interest you, and you resent the fact that he * is not more thoughtful of your * health and your pleasure. * this. The care of your little boy, * and the many household chores you do, would not be such a * burden if you had something * pleasant to look forward to. Au * evening or two a week is not too

much to spend with your hus-* band, and you should come to * an agreement to go where he * likes to go, if he will other times * take you to see your mutual * friends and have an agreeable * evening with them.

* Surely one of your married

* children could look after the boy now and then, and leave you free * to enjoy yourself? They, like * grown accustomed to your stay- iackets. - Mrs. A. T.

* not realize how much you need * occasional amusement. As you find pleasure in being together, you will be more tolernt of each other, and grow more houghtful and considerate of other. Give and take is the best * rule for marriage, and when your * husband finds you trying to practice it, he will realize what

actually has missed you all thes * busy years. When husband and wife seek their amusement in separate ways, they are bound to grow apart Don't let this happen to you! Anne Hirst has suggestions that can prevent it. Write her at 123

Eighteenth St., New Toronto, Ont

good sport you are, and how he

Hints For Busy Housewives

You can add interest and a per sonal touch when giving a child's party if you write the name of each little guest on a cooky with colored icing. Use it as a place card a the table. You can do this with little practice, and the youngsters love it! - B. A.

When putting up plastic curtains in the kitchen or bathroom, 113 fastening the tiebacks with cellulose tape. It holds the curtains in place nicely and does away with holes which would be made in the woodwork by thumbtacks or nails.

You can keep your bun warmer clean and spotless by placing a piece of waxed paper inside the wire The waxed paper keeps any syrup which may melt off the rolls from settling on the bottom of warmer and staining it .- Mrs. B. C.

When making molded gelatine salads, try greasing the molds with a small amount of salad oil. You'll fired that the salads unmold very easily without the usual dip in hot water. - Mrs. C. L.

Inexpensive shoulder pads can be made easily by folding two or three strainer discs in half and stitching them together. They are very light in weight; they are handy for cotyour husband, I expect, have ton blouses, dresses, and children's

CROSSWORD PUZZLE 28. Have debte 29. Johns at an 21. Yiper 20. Johns at an 21. All the same angle 21. Merchant 22. Mave debte 23. Merchant 24. Metal 25. Metal 26. Walk 27. Basis of an 28. Passis of an 29. Passis 1. Storms 4. Angry 9. Hold back 12. Size of type 14. Application 14. Chalice 15. Ethical 16. Splash 12. In a vertical 11. In a vertical 12. In a Chall 21. Convincing 22. Recollection 24. Windmill sall 25. Dress Answer elsewhere in this issue

New Gadgets and Inventions You'll Probably Be Seeing

NEW TYPE PAVERSACK New type haversack has lightweight magnesium frame which supports shelves and allows pack to stand by itsefl. Frame distributes weight evenly on hiker's back. Has three easily accessible shelves, states

DEFROSTS AUTOMATICALLY Any electric refrigerator can be made self-defrosting by use of combination defroster and electric clock. Defroster automatically turns refrigerator off at 1 a.m. each night and switches it bac1- on after frost is removed. During shut-off periods noisture created by melting film is circulated through box and foods are thus kept better. Device is installed by inserting plug into convenient outlet, inserting refrigerator plug into slotted receptacle on defroster plug and hanging clock, housed with switch controls in eream-colored plastic case, upon wall nearby.

DRAINS FAT Eight and one-half inch cast aluminum frying pan makes fat and grease draining automatic. Maker claims foods are made more digestible and necessity for tipping pan to pour off fat is eliminated.

TINY PORTABLE RADIO Tiny portable radio developed for the hard of hearing is also recommended for travelers, sports fans and hospitalized persons. Weighs but 41/4 oz. complete with selfcontained batteries, antenna and individual listening device. Delicate, light-weight tinsel wires covered with profective coating of vinylite plastic connect radio with inconspicyous listening device that fits in ear. Similar wires form antenna.

BABY'S RATTLE Novel baby powder can with rattle on top. Can is blue and rattle top is of bright pink Tenite plastic. Can contains 9 oz. powder.

TWO-COLOR PAINT wo-color paint produces twoolor finish of wallpaper-like appearbe resistant to fire, moist ance by a single coat from one can. | growth and insects.

DOES ADVERTISING PAY

Bring this Ad and a 10% Reduction will be allowed a

Our Paddock Room serves the kind of food that will big

COMMERCIAL TRAVELLERS' CARDS HONOURED

d sugar,

nce-sifted bread flour

er and set in w

rom draught. Let rise loubled in bulk. Punch lough and divide into 2

ons; form into sme

into greased pans abo

granulated sugar and lightly press apple wedges into cake tops, sharp edges down and close together. Mix 1 cup granulated suger and

r apples. Cover and let rise ut ½ hour. Bake in moderate n, 350°, about 1 hour. Serve

New Fast-Acting

Needs NO Refrigeration!

Stays fresh and full-strength on your pantry shelf for weeks! Here's all you do:

In a small amount (usually specified) of lukewarm water, dissolve thoroughly 1 teaspoon sugar for each envelope of yeast.

2 Sprinkle with dry yeast. Let stand 10 minutes:

THEN sur well. (The water used with the yeast counts as part the total liquid called for in your recipe.)

Order a month's supply!

Dry Yeast

Your Room Account

you back again and again

Let us make your stay in Toronto enjoyable.

Rates \$2.00 up

Under the personal supervision of Sidney N. Strauss.

APPLE CAKE

HOTEL METROPOLE

INCAY SCHOOL LESSON

Teachings On The Judgment Mark 13:1-2, 28-37.

ed was the Roman genera

the stubborn resistance

ist as our Lord and Savior.

will be no trustration of the

reminder won't do any

statoes cooked with their

in are much higher in food

an when you peel them. C is highly important to

yet when you peel potatoes poking them, you lose from per cent of the Vitamin

nt, besides some of the uable thiamin.

how about a few recipes.
"meatless" main dish

most guaranteed to please

Baked in Cheese Sauce

aspoon dry mustard ps milk

poiler: add flour and sea-

nd stir to smooth paste, k cook, stirring until Add cheese and stir un. Cover the bottom of

with one half the sauce,

fully break eggs into

with remaining sauce.

flakes into fine crumbs, melted butter. Sprinkle

sauce. Bake in a slow

degrees F.) 30-35 min-

wn one, I don't need to

that one of those old-heavy frying pans, made is just about the handiest utensil there is. It's un-

heavier than other sorts

t's what's good about it; is evenly, and holds heat, which means less fuel,

of foods burning, and

um, or stainless ateel

than a heavy iron they come with tight-which is half the se-

per bottoms, do most jobs y bake a cake about 20

on from you.

servings.

with that tiny sermon of

dane Andrews.

before this, but perhaps | cret of frying-pan-baking, or o.

of faith will be characterized

s of faith.

for ye know not when the Mark 13:33. final week of His ministry SIX-BIT SCREW DE spoke more particularly of come. He foretold the de-of the beautiful temple. hall not be left one stone New six-bit screw dri fessional or amateur mech square-head screws. Bis other, that shall not b down." Forty years late steel are readily interballed two heads of three which fit in shockpool ction was literally fulfilled

IRONING SPEED R that he ordered the temp red. The melted gold ra Electrically heated me ween the foundation stone within aluminum sheets nan soldiers in their ques tween the ironing board its pad covers. Low-way ment heats the pads pro old saw to it that not on as left upon another. estruction of Jerusalem wa ent of the Jews. But Jesus uniform heat under dury to be ironed. This heat a of the iron used on top at the judgment of all nations to cut the ironing time.

Maker claims that blouser n according to his works. needed in a hurry may be out, wrung by hand add ately ironed. Asbestor a nichrome heating wire, and are various views with re the exact order of events d with the return of ou n regard to some details it lated between asbestos n not to be too dogmatic. But idual responsibility is strikused in this unit.

PLASTIC STARCE A unique plastic starch & not wash out when a gar laundered has been recen keted. The product is can keep clothes starched than many as eight successive a ings. It is used the same usual kind of starch. It is less and claimed to be a harmless to any fabric. In rot or corrode or stain and and helps to retard milder

over almost any type

of justice at the final judg-He who wills now to be our will then be our judge. He INSULATING FOAT Plastic insulating form udge merely by appearance from molasses-like synthetic judge the secrets of men's How carefully and prayeris said to be world's lighter Suggested for use in insulating drink coolers, refrigerator, re t we to live! for prefabricated metal hour time house is erected ,etc. 36 TABLE TALKS

Text: Take heed, watch

'Nothing 'n Say as Yet'-Movie star Ingrid Bergman collects a few flowers plucked for her by Italian director Roberto Rossellini during a recent visit to the Etruscan ruins in Rome. Now they're on film location on Stromboli Island off Italy; both silent on reports she'll divorce her doctor husband to wed Rossellini. The director insisted he "had nothing to say as yet."

Best Seller For Four Hundred Years

Four hundred years and still a best seller is quite a record. That record will have been made on June the 9th of this year (1949) by the Book of Common Prayer. This book was first pubished "at ye signe of ye sunne," Fleet Street, London, in 1549. Since then, hundreds of ediar. We have a work to do. tions have appeared, not only in ur now unknown to any on Lord will return and take English, but in dozens of other languages, from Japanese to that of Haida Indians of British Columbia, of our conduct. We are to be in life in constant for His appearing, for on from Esquimaux to that of the anoroval depends our eternal ient tongues Latin, Greek and Hebrew, to the modern Esperanto, after the Bible standard, ingeniously contrived to be a from sin and trusting in

The authorized version of the cond language for all. and the Book of Common Prayer, first published 62 years earlier, are the books which have helped most to standardize our English tongue. For hundreds of years, when other books were scarce, these two books found their way into the homes of all who could read, both in England and also in many other English

steaming meats on top of the stove.

Did I hear somebody say that
they never heard of making cake
in a frying pan? Then try this

recipe some day soon. I'm pretty

sure that your first one won't be

your last, by any manner of means
Cocoa Frying-Pan Cake

11/2 cups sifted cake flour

1/2 cup cocoa 1/2 cup cold water

1 teaspoon soda
1/2 teaspoon salt

1/2 cup sour milk

read, the language of the Prayer Book was heard, week by week, by multitudes of simple folk, and the dignified and euphonious phrases of that book entered the common speech of the people. We owe dozens of fine expressions, in frequent use, to the Book of Common Prayer. The Prayer Book is largely in the language of Archbishop Cranmer and of Bishop Coverdale.

of the Golden Age of our language. A hundred and fifty years later, the reign of William and Mary, a revision was prepared which for-tunately did not win approval. It is now lost on the dusty shelves of co lege libraries. A long-winded period of English writing had begun. Long sentences with dependent English Bible, published in 1611, clauses, long words derived from the Latin, replaced the vigorous Anglo-Saxon words, and the short sentences of the English of the Golden Age. William and Mary's revisers took Cranmer's perfect Collects and puffed them out with pious platitudes. But, thank God, this revision was never accepted. English speaking folk did not have their diction spoiled by listening, Sunday by Sunday in the House of God, to such

> Common Prayer has a wonderful rhythm and euphony which makes it delightful to read or to hear. It is full of lovely phrases quite peculiar to itself. "We bring our years to an end, as it were a tale that is told"; "We have erred and rayed from thy ways like lost sheep"; "That peace which the world cannot give";
> "Pass our time in rest and quietness"; "Show forth they praise, not only with our lips, but in our lives"; 'A due sense of all Thy mercies. Some have criticized these supposed and strayed," but these not only

1½ cups brown sugar, firmly packed ½ cup shortening 3 eggs, unbeaten 1 teaspoon vanilla
Method: Stir the cocoa into the cold water. Sift together the flour, soda, salt and add the brown sugar. Put in the shortening and a quar-ter cup of the sour milk, also the the other quarter cup of sour milk and the cocoa mixture. Now beat

strokes. Grease and line a heavy 12 inch frying-pan with 3 thicknesses of waxed paper. Pour in the batter and spread evenly. Cover frying pan tightly. Cook for 1½ hours over LOW heat—or until a straw or toothpick comes out clean. Uncover. Cool on a rack until cake shrinks from sides

"The Midway Homemakers met Tuesday in the crazy little home of Mrs. William Richardson."—Brandenburg (Ky.) Messenger.

1/4 cup sugar
1/4 teaspoon salt
1/4 teaspoon vanilla
1 cup shredded coconut,
finely chopped
Method: Soften gelatin in sold milk. Add hot milk, sugar and salt, and stir until dissolved. Add vanilla. Chill until mixture is the consistency of unbeaten egg whites. Stir in shredded coconut. Turn into large or individual molds and chill until firm. Unmold and serve with chocolate sauce. Yield, six servings.

of frying-pan. Turn out. Frost as desired.

Here's a dessert dish that's easy

to make-and easy to eat as well,

1 envelope unflavored gelatin
1/2 cup cold milk
1/4 cups hot milk

The English of the Prayer Book is

The language of the Book of redundancies of the Prayer Book, auch as "rest and quietness," "erred provide rhythm, they also serve a

real purpose in corporate worship.

They give our slow minds time to grasp the thought, when it is given first in a word of Anglo-Saxon deboat a mile or two away may cause rivation, and then one of Latin a swell, not noticed till it rocks the craft and causes an upset. The Book of Common Prayer was the earliest effort to provide for all men in one book, the Church's cor-

porate acts of worship. Hitherto there had been a book for the services of daily prayer (the Breviary) service of the Eucharist (Missal), yet another book containing the occasional offices, and another with the Bishop's special services. These were all in Latin. The people were provided with a book (the Primer) containing a few private devotions in their mother tongue. By simplifying the services, and translating them into the mother tongue, and making them available in one handy vo'ume, the worship of the Church could become corporate, as it had been in the early centuries. Instead of the priests in the Sanctuary reciting the service among themselves in one language, while the people in the nave engaged to private devotions in another language, all could now worship together. The priest could recite his part, and the people could respond with theirs. The ideal of the whole community, rich and poor, high and low, clerk and merchant, craftsman and farmer, house-wife and workman, offering to God the life and work of the whole parish with common understanding,

Modern Etiquette by Roberta Lee

O. When two men and a gir are getting into the back seat a car, how should they proceed A. One of the men should oper the door for the girl, who enter and sits in the middle. One of the men enters and sits at he right, the other goes around the car and takes the seat at her left. Q. Is it good form to type a signature on a business letter?

A. Not unless it is supplemented by a pen signature. Sometimes this is advisable when a person's sig-nature is very illegible.

Q. Does a woman rise when she is being introduced to another woman about her own age? A. Not unless a much older woman is making the introduction. Q. When a man meets a woman acquaintance on the street, and turns to walk with her, should he offer to carry any parcels that she may have in her arms or hands? A. It would be the courteous thing to do, provided the parcels are rather large or heavy, but somewhat silly if the woman is merely carrying a book, or some equally small package.

Q. What is the average amount

the fee the bridegroom gives A. Usually from ten to fifty dollars, according to the bridegroom's

Will Tour

province.

the Institute that was lucky.

Now that I am nicely started on

one of my favourite topics I might

as well keep it up-just in case there

may be a few women somewhere who have not yet realised what a

worthwhile organization we have in the W.I. Perhaps you are a new-

comer to your district, perhaps you may even be a newcomer to Can-

ada. If that is so there will be plenty

of people in your district that you

have never met; customs you have

never heard about-and the best

place to find out about both is to

The country women of Canada are

friendly; there is hardly one who

would not go all-out to help

neighbour in an emergency. They have always been so inclined, but

I must admit that somewhere along

the way, and more especially o

recent years, there hasn't been the

same visiting back and forth there used to be. Women, these days,

rarely thnk of just slipping on a

coat over a clean apron or house-

Goodenighbour's for an afternoon visit. It is hard to find a really satis-

dweller. You know how it is-a

woman in town can live for many

months in a district without even knowing her next-door neighbour

living. The newcomer, who thinks

he-or she-can be an isolationist,

join the W.I.



This is the latest professional photograph of Margaret Tru man, daughter of the President taken in preparation for her first professional concert tour as

When You Go By Boat Or Canoe

dress, picking up a bit of sewing or mending, and stepping over to Mrs about your companion's knowledge of boats. This is better found out before than after the accident. factory explanation — dear only knows women fifty years ago were

At least one cushion should be busy enough. Perhaps it is tha of the variety which floats and can country women, now that a lot of them have household conveniences be used as a ilfe-presrever. Don't stand up to paddle, even like their town and city cousins, have in quiet water. A passing motoralso absorbed some of the self-sufficiency-perhaps I might even say

Don't overdo exercise for the first few days of the trip. Work

up to a full day's work by degrees. at all. We don't want that to happen in the country—it is surely something to guard against. Neigh-Make sure the boat is tied sere leaving. A loosely tied knot can slip and allow

Never lay paddles, oars, etc. on the ground where they may be stepped on and cracked or split. Stand them up, or lay across a rack or branch.

If the mooring has a ring, put a snap-hook on the painter so you can lean over and fasten or unfasten it quickly.

If possible, always draw the boat up on shore, far from waves, etc.



beloved" because every time we ar-range to have a meeting here it is would like to, then the W.I. provides a medium for neighbours geta nice day—and often a nice day sandwiched in between fough or stormy weather. Last Thursday was cussing their common problems. It is also a contact from which many no exception-warm, bright suna dear and lasting friendship may be shine all day—even warm enough to bring a few daffodils out in bloom the direct result.

Yes, farm folk need the Institute so that I was able to have spring flowers in the house. All this cheerias never before because we don't ness was very acceptable as our little get-together happened to be the annual meeting of our local Women's Institute. Everybody even get a chance to visit on the telephone the way we used to. Party lines are all so busy these days that there is hardly time to say any more than hullo and boodbye. But perhaps there isn't a Women's knows what a headache an annual meeting is at times, and how often it is dreaded. But there was no need to dread this one—everyone was so agreeable, and willing, and co-oper-ative only once did we hear that little word "no" after a nomination

Institute branch in your district. If there isn't one, start one. There is no time like the present; no person better for the job than YOU. Phone your neighbours; ask them had been moved, and it was excusable. I was really proud of our ized in that district, and if they will help. Do you know what the anbranch. So here we are, ready to launch out on another year of ser-vice for Home and Country—just like other branches all over the swer will be? I'll tell you. Nine out of ten neighbours will say-"Yes, it would be fine, and I'll be glad to help . . . but I'm not sure about joining, I am afraid I would never cold and wet-and then turned to snow. So you see why I think we be able to get to the meetings-I were lucky-or maybe it was just

But don't let that discourage you -it is what most of them say. It you are sincere in wanting an Ins tute branch, get in touch with your District President; call an organization meeting and the rest will take care of itself. You will get your Institute-and the ladies WILL turn out to the meetings. You can lay your hand to your heart on that.

visit back and forth as often as we

Two hours after he reported th Everett, Mass., a motorist remem was there, of course.

REWARDI (KNIVES, FORKS, SPOONS, ETC. ALL PATTERNS, NEW OR SLIGHTLY USED, WE WILL PAY A FAIR CASH PRICE, MICENTLY NEEDED TO HELP CUSTOMERS TO COMPLETE THEIR SETS!

Silverware Sorting Service 301 CORE BUILDING

DOES **INDIGESTION WALLOP YOU BELOW THE BELT**

Help Your Forgotten "28" For The Kind O Relief That Helps Make You Rarin' To Go Keiser Int rielps Make Iou Karin' Io Ge
More than half of your digestion is done
below the belt- in your 28 feet of bowels.
So when indigestion atrika, try something
that helps diestion in the stomach AND
below the hels.

What you may need is Carter's Little Liver
Pills to give needed help to that "forgotten
28 feet" of bowels.

Take one Carter's Little Liver Pill before
and one after menle. Take them according to
directions. They help wake up a larger flow
of the 3 main digestive juices in your atomach
AND howels - hels your digest has now he AND bowels—help you digest what you have eaten in Nature's own way. Then most folks get the kind of relief that makes you feel better from your head to your

is always the loser in the long run. toes. Just be sure you get the genui Little Liver Pills from your dru A Biscuit Meat Roll that's Budget Wise Delicious...made with MAGIC Mix and sift into bowl, 2 c. once-sifted Mix and sift into bowl, 2 c. once-sifted pastry flour (or 1½ c. once-sifted hardwheat flour), 4 tsp. Magic Baking Powder, ¾ tsp. salt. Cut in finely 3 tbs. shortening. Make a well in centre, pour in ¾ c. milk and mix lightly with a fork. Roll out dough to a ¼" thick rectangle, 8½" wide. Mix 1 lb. minced lean beef with 1 tsp. salt, ¼ tsp. pepper, 1 finely-chopped small onion. Spread meat mixture over biscuit dough to within ¾" of edges; beginning at one end, roll up like a jelly roll. Place in greased loaf pan (4½" x 8½"). Bake in moderately hot oven, 375° about 1 hour. Serve with heated chili sauce or brown gravy. Yield—4 or 5 servings. AGIC

