

Finest Quality Tea

"SALUDA" ORANGE PEKOE

WEST OF THE
SUN

A Serial Story
by
JOSEPH LEWIS
CHADWICK



SYNOPSIS

The story thus far: Virginia Anne leaves the scene in Washington immediately after receiving a letter from her father. Consider the Arizona, called by mistake, she, where she has a ranch, the stage passengers are held and a man named Barrow at the scene. A woman who is in the boat from Virginia, but that is all the boatmen let her know her father. It is Jim Randall, whom Virginia once knew and loved, and she the man from Louisiana. Barrow, who on the 20-mile trip to the Santa Rita, Malibu there they are rescued by Archer, apparently best on Malibu.

CHAPTER III

Jim Randall surveyed his position with challenging eyes. It wasn't pleasant. His force was bottled up in a small clearing. The terrain was rough. Trees and brush and rocks formed dense walls which would have concealed a thousand Apaches.

He didn't like it. His mind was uneasy. He had the officer's fear of leading his command into a trap. Jim watched the Apache warrior pause at the water's edge and signal with his lance. He gave a start when he saw the second Indian ride from cover. There was something about this warrior that marked him. He sat on his drooping pinto pony with a definite dignity, a fine figure of a man. His race was dark and impassive and intelligent.

Scarlett at his side muttered in awe, "Natchi!"
Jim felt a quiver of excitement run over his muscles. Natchi! Natchi! Natchi! Leader of a marauding band that had cut a bloody, fiery trail through southern Arizona and New Mexico and down into northern Mexico. Head of a raider band which had eluded the army with the ease of a phantom cavalcade.

The two warriors rode out into midstream and halted before the whitemen. Natchi was in his prime; his body lithe and muscular. He was naked to breech-cloth and moccasins and carried a bandolier across his chest. A head-band held back his jet-black hair. His face looked cast in bronze, an impassive mask. It was one of character, the character of treachery and savagery.

ISSUE 22 - 1949

Merry Menagerie - By Walt Disney



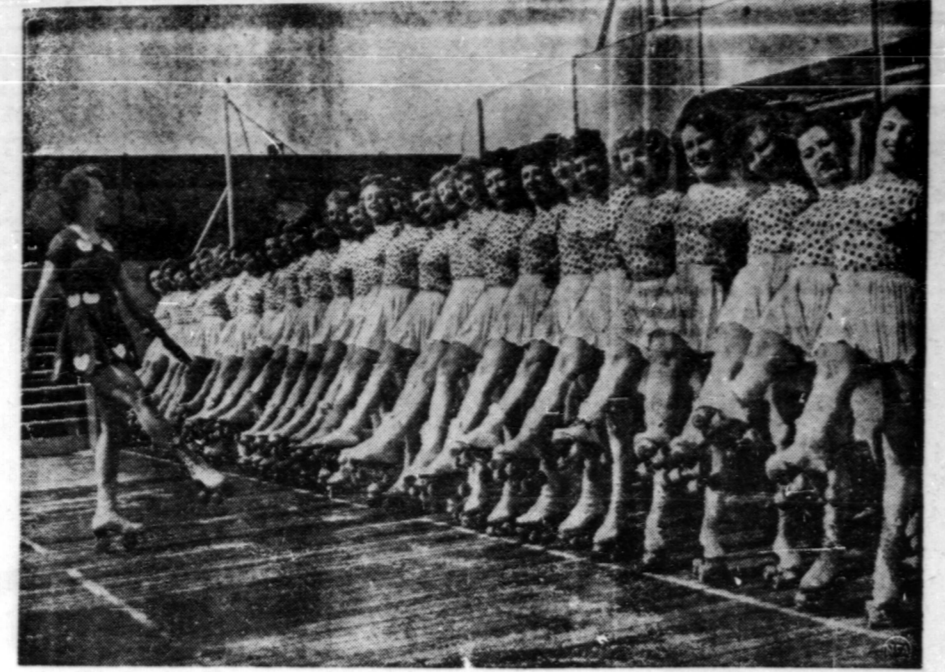
I warned you - always eat from the OUTSIDE in!

CROSSWORD PUZZLE

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2. Wooden shoe
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29. Dense mist
30. Mongrel
31. Mongoose
32. Hindoo garment
33. Dismal
34. Yarn
35. Andean
36. (Count)
37. French
38. Linger
39. Arid
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Answer elsewhere in this issue



They're Rolling the Waves on Rollers—Director Betty Hand releases members of her roller-skating troupe aboard the liner Washington in mid-Atlantic. En route to Europe for a 12-week tour, they are the first roller-skating troupe ever to undertake an extended overseas engagement comparable to major ice shows.

TABLE TALKS by Jane Andrews

From the time the first of your "garden truck" is ready to use right up until you've picked the very last string bean you have the makings of wonderful plank and plaster dishes.

Such a dish is practically a whole meal—meat, vegetables and whole potatoes—all cooked together on an oak plank or oven platter. Oven time is short and hot—375° or 400° usually; so it's best to choose meats that cook quickly, such as steaks, lamb chops, veal, or fish.

The planks are 10 by 14 inch ovals, an inch thick, and you can buy them in department or hardware stores. But if you have a nice block of oak around your place, your husband or son can smooth it with steel wool and make your plank for you. Ask him to make a scooped-out place at one end with three grooves leading to it to drain meat drippings.

Before using a plank for the first time be sure and brush it with oil or melted, unsalted shortening, and warm in a slow oven—the same as you'd pre-heat a new frying pan or waffle iron. After that, the only care it needs is washing and drying.

Here's one combination that I think you'll like. Arrange your lamb chops on the plank, and oil the wood around them. (Plank should always be completely covered with food, or well oiled, to prevent charring.) Put in a 375° oven for 10 minutes, to brown the chops on one side.

MAHOGANY CAKE

1 cup thick, sour cream
2 cups sugar
4 eggs
2 cups flour
2 level teaspoons soda

ANNE HIRST Your Family Counselor

When a girl falls in love with a married man, she is a pathetic creature indeed. She swallows every statement he makes about his wife. She pictures him as the martyr in a marriage where he is always "misunderstood." She feels complimented that he chooses her for his confidante, and draws her own conclusions—usually, it must be said, to the detriment of the wife who sits patiently at home.

HEATING TEASPOON BAKING POWDER

1/2 cup cocoa dissolved in 1 cup boiling water
1 teaspoon vanilla
1/2 teaspoon salt

Method: Beat eggs. Add sugar and cream. Next the flour, baking powder and salt sifted together. Mix well. Next add dissolved cocoa, which has been cooled, and lastly the soda, which has been dissolved in vanilla. Bake in a moderate oven for about an hour. This can be cut in squares and served with whipped cream.

Does the cookery jar show signs of getting empty again? Foolish question, if there happens to be young-uns around the place. I think they'll go in a big way for what another noted cook calls:

DOUBLE DATERS
1/2 cup brown sugar
1 cup shortening
1/2 cup sour milk
1 level teaspoon soda
2 cups oatmeal (ground)
2 cups flour

Method: Beat eggs. Add sugar and cream. Next the flour, baking powder and salt sifted together. Mix well. Next add dissolved cocoa, which has been cooled, and lastly the soda, which has been dissolved in vanilla. Bake in a moderate oven for about an hour. This can be cut in squares and served with whipped cream.

Which will have to be all for just now, but I'll be back again next week.

FANTANS are festive!

Measure into large bowl, 1/2 c. lukewarm water, 1 tsp. granulated sugar; stir until sugar is dissolved. Sprinkle slowly with 1 envelope Fleischmann's Royal Fast Rising Dry Yeast. Let stand 10 min.

THEY will roll! Roll it into a ball and stir in 5 c. granulated sugar, 2 tsp. salt; add to lukewarm. Add to yeast mixture and stir in 1/2 cup lukewarm water. Beat in 8 c. one-third hard flour; beat well. Beat in 4 c. melted shortening. Work in 5 c. more one-third hard flour. Knead until smooth and elastic; place in greased bowl and brush top with melted butter and shortening. Cover and set in warm place, free from draught. Let rise until doubled in bulk.

Punch down dough in bowl, grease top and let rise again until dough is doubled. Punch down dough and roll out, half at a time, into a rectangle a few 1/2" thick. Lift dough, cover with cloth and let rest 5 min. Brush with melted butter or shortening; cut into 1 1/2" strips 1 1/2" wide. File 7 strips together and cut into 1 1/2" pieces. Place cut-side up in greased muffin pans; separate slices a little at the top. Cover and let rise until doubled in bulk. Bake in hot oven, 400°, 15-20 min.

FLIEISCHMANN'S ROYAL FAST RISING DRY YEAST

Get a month's supply!

NEW and USEFUL TOO..

DRAPERY FIXTURE. The way drapery fixture makes small windows look larger, wider and higher and can be adjusted to each problem. Non-rusting, off-white enamel finish is sprayed on and baked for permanence. Size and color can be changed in size from 16 1/2 in. to 24 in., then adding two feet to width of window. Projection from window can be adjusted from 2 1/2 in. to 3 1/2 in. allowing drapes to hang straight despite venetian blinds or radiators.

STEAM IRON. Steam iron attachment which converts electric iron into a steam iron is said to eliminate all possibility of explosions. Steam is forced on the "flash-boiler" principle by water dripping into the steam chamber a little at a time, instead of boiling a quantity of water to produce steam. Water tank never gets hot and can be refilled any time during ironing and uses any tap water available.

CHARCOAL GRILL. Complete outdoor grill is scientifically designed for cooking and boiling over lump charcoal or charcoal briquets. Is built of grey cast iron with ten-bar malleable iron flat top grill. Is finished in aluminum paint. Unit measures 19 1/2 in. wide, 17 1/2 in. deep and 13 1/2 in. high. Has two hinged grills—lower one close to the coals for fast cooking and upper one for boiling. Weighs 9 1/2 lbs. Comes in seven simple sizes with all necessary bolts and nuts and each part is easily identified for assembling.

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SELKIRK CELEBRATION MON. JUNE 6 CALI THUMPAN PARADE AT 12.30 BALL GAMES CHILDRENS RACES DANCE

AT NIGHT AFTER THE CELEBRATION
ADMISSIONS-Afternoon 25c Evening 25c