"Barron isn't going to learn about him," Jim said. "If you break with Phil Lawrence he'll leave the coun-

"With her." whispered Lanya. Jim faced her. "With the girl h promised to marry, Lanya."

She rose. She looked small and

sad and wilted. "I'm not going to say yes—yet. Let me think. I've got to think this ou"

"Don' take too long," he said.

"I want Phil Lawrence away from the Territory—soon."

He took up his campaign hat from

"You can save him, Lanya," he

said, then he opened the door and

From the street he glanced up at the window of Mrs. Warden's house.

the table and moved to the door.

went out.

I don't know what it is.

Virginia.

Delicious

The story thus far: Virginia Ames crosses the wild, frontier West by rall and stare in response to the plea of her flanc. Phil Lawrnec, that she come to him at once at Santa Bonita. Following the hold-up of the stare cast of Lannana, in which a cameo pin of hers and a money box for Steve Barron, gambling carr of Santa Bonita, are seized, she is escorted by L4. Jim Randall whom she once knew in Washington and who is now with the territorial army. Phil, she learns, has had serious trouble with Barron over a gambling debt. She meets him thaily and finds him much chanced. He had set overything, is extremely bitter and advises her to return home. Jim Randall, meanwhile, learns that Phil robbed the stage It anya Correy, whom Virginia has seen wearing the stolen came opin.

CHAPTER IX. She broke off abruptly, her eyes frightened. Jim said quickly, "What about Barron?" 'Nothing," came her flat, heavy

He was wise enough in the ways of people to know that her lips were now sealed. Whatever she knew about Steve Barron was locked within her. He said, "I'm not going to arrest

Lawrence-if you do as I say." "If I do as you say?" she said, "Yes," he said, and knew he was being cruel. "You're going to give

him up. You're going to break with him." "But I love him!" "So does the girl he promised to

"And if I don't break with him?" "I'll send him to prison." She sank into a chair and covered her face with her hands. "You don't know what you're asking," she sobbed.

I'm making a sacrifice too," he told her. "I'm an officer-and I'm disobeying my orders which were to arrest the men who held up the Lannasa stage."
She looked up. "Why?" she de-

manded. "Why are you doing that?"
"I guess you know why," he "You love-that girl?" "I love that girl," he admitted. He turned away from her, his face grim, She said to his back, "If Steve Barron learns about Phil



display with pride! Personalized linens have HIS, HERS, MR. MRS., monograms, flower frames Treat yourself or someone you love to these! Pattern 747; transfer 12 motifs 23/4x10 to 4x71/4 ins. Send twenty-five cents in coins (stamps cannot be accepted) for this pattern to Box 1, 123 Righ-teenth Street, New Toronto, Ont. Print plainly pattern number, your name and address.

ISSUE 37 - 1949



"Before Taking"—The Plunge, That Is—Here we see Shirley May France, the 16-year-old schoolgirl, looking over the English Channel from the Dover side. It is hardly necessary to say that this picture was made before, not immediately after, Shirley's

For those who like pickled "cukes" - and there are many of us - the following is just about the easiest way of doing them down that I have tried. They're called

ICE WATER PICKLES 6 pounds cucumbers 3 quarts white vinegar 3 cups sugar 1 cup salt -

The window was dark and blank. Virginia was no longer there. He walked on slowly, toward the camp. Onions Celery Mustard seed When Virginia awoke the next morning Jim Randall's command had already left camp. From the METHOD: Six pounds medium size cucumbers, each cut in four to kitchen door she saw the troop far off across the desert, trailing a long eight chunks, according to size. Soak in ice water for very cold funnel of yellow dust. She watched water) for three hours, then drain the column until it was beyond the and pack pieces into sterilized jars. To each jar add six pickling onions, desert's rim. Then she went to her room and took up pen and paper. one piece celery and one teaspoon She wrote swiftly, as if afraid her newly-formed decision would some mustard seed.

Now mix together the vinegar, sugar and salt. Bring to a boil, "Dearest Phil: I have decided you pour over cucumbers and seal at are right. I should go home. There is nothing here for me but a vast

emptiness. And I am afraid of it.

I shan't beg you to go with me— What are known as "bread and though I want you to, badly. I know something holds you here. but butter pickles" seem to become more popular each year - and no wonder, as they're really delicious when properly made. Here's one of "I shall be waiting for you-and the best recipes I've run across; loving you. Come to me in six months, as you promised. Yours, and even though cracked ice may be rather hard for some of this col umn's readers to lay hands on, I'm going to include it anyway.

5 cups sugar

1½ teaspoons tumeric

½ teaspoon ground cloves 2 teaspoons mustard seed

METHOD: Slice the cucumbers

1 teaspoon celery seed

5 cups cider vinegar

. . . It was always possible to find a boy who owned a horse and a saddle Bread-and-Butter Pickles and who would run an errand fo 1 gallon firm clean cucumbers 8 small white onions a dollar or two. Virginia stepped from the house to find such a boy 2 gree.1 peppers to ride out to Phil's ranch with the 2 red peppers ed boy in front of the general stor 1 quart cracked ice

She saw Lanya Correy in he doorway but, remembering Jim Randall had visited the dance hall girl during the night, she could no

"Miss Ames. . . " Virginia halted and turned. Lanya came from the doorway, a slim dark girl in a plain gingham dress. Her face was very pale, her dark eyes smouldering. Virginia said: "Yes, Lanya?" "I'd like to talk to you," the girl

said. "Will you come to my house?"
"Why—yes, of course." (Continued Next Week)

the vinegar, sugar and spices. Bring to boiling point over low heat. Pour into hot, sterilized jars and seal. Recipe makes 7 pints.

So now let's call it enough of sour things for one session; and now I'm going to give you still another peach recipe. It has the advantage that either fresh or canned peacher can be used, so if you don't get around to giving it a trial right now, t will be just as good next winte It's called



EACH CRISP 1 cup flour

teaspoon salt cup butter 1/2 teaspoon almond extract 7 large peaches METHOD: If peaches are canned

drain and slice them into the bot-tom of a greased casserole. If they are fresh, peel and slice into greased casserole. Place sugar in a bowl and add the salt and almond extract. Mix the flavor through the sugar. Add the flour and mix with the sugar. Add the butter and cut through the sugar-flour mixture until crumbly Spread over the top of the peaches

and bake in a 375 degree oven for about 30 minutes, or until a golden . . . And now, as an answer to tha ever-present "what to give them for dessert" problem, here's something you might find different, tasty and

n paper-thin rounds and pack into easy to prepare. stone crock together with the CHOCOLATE CHUNK onions and green and red peppers. PUDDING Now mix the cran'ed ice with the 2 cups bread (three slices), cubed salt and pack around the mixed

vegetables in the crock. Cover the 2 eggs 1/2 cup sugar crock with a weighted lid and al-1/4 teaspoon salt 2 cups milk low to stand for 3 hours, then drain. 2 squares sweet chocolate, cut i chunks

1/2 teaspoon vanilla extract Place bread in buttered baking dish. Beat eggs, add sugar, salt and milk; stir. Add chocolate and vanilla; pour over bread. Bake in a 350 to 375 degree oven until set, about 45 minutes. Serves six to eight.

Fair Question

An inspector, noted for his faultfinding propensities, was inspecting a newly completed portion of a highway. He grumbled at everything. The crown was not high enough, the shoulder too steep, the ditches not deep enough, and so the string of complaints went on. The foreman bore it all patiently. Then he straightened up to his full height, and, looking the inspector in the eye, asked: "How is she for

Same One

A little girl dashed over to her had found a pressed maple leaf in the pages of the family Bible. "Just look what I've found, mother," she cried. "I bet it be longed to Eve."

ANNE HIRST your Family Counselor are the only one who can help me Two years ago, I turned my back



my love' - and my wife ins

I was still seeing her! "So she left me the second time And now says she hates me. "I love her and my children more than anything in the world, Anne Hirst. I shave paid for my mis-take. But she is under the influence of a sister who keeps her upset about all the things I've done. (She never lets me see II don't stop now). And she says if I don't stop bothering her, she will get a

"I am all empty inside, wondering if she means it! I never want to lose her. What can I do to make her know I love her? "I just landed a good job. I hope it isn't too late. Please help me! will thank you from the bottom of my heart.

 With painful regularity, such
 letters as yours come to my desk, dripping anguish and remorse.
yearning for hope in their search
for the happiness they once had. * Each one awakens my distress anew, that a man should so light-* ly exchange a devoted wife's affection for the transient thrills of * a foolish girl.

* To you, grieving for your sins, * I can say only what I have said * to other bereft husbands: Have patience, and faith.

Your wife has had slight ap-preciation for all her virtues that now you know so well. Driven away by your flagrant infidelity, * she removed her children from * the influence of such a father. Yielding to his pleas, she returns to her home—only to find a sec-ond manifestation of what she feels is his disloyalty. Whether you were guilty of this or not, your first escapade persuaded her * that her trust had been misplaced.

* No wonder she feels that now * she hates you! * Yet, such is the nature of wom-

* an, after a time she may come * to give her faith again. That you * must wait for, patientyl. She has * asked you not to "bother" her * So do not try to see her now. As-* sure her you will not. Write her, * though, remorseful and loving * letters, in the hope they will again * soften her heart and she will bring your children home, to
make your life complete.
When will husbands learn the
value of a loving wife, the com-

today, reading of the distress of an unfaithful man, will sternly turn his eyes back home and avoid a like fate. Ann: Wirst understands. Write her at Box 1, 123 Eighteenth

Tough Kid

Mother Manges was pleased.

"You see, Jerry," she beamed, "I told you that was a nice little boy next door. I was glad to see from the window just now that you had made 'riends with him and were helping him pick up his marbles."

"Marbles," scoffed Jerry. "I socked him in the jaw. Those weren't marbles; those were teeth!"

WANTED YOUNG WOMEN

Harvesting Peaches, Plums
Pears, Apples, Grapes, Tomatoes
and
other Fall fruits and vegetable

Farm Service Force Camps August 15th to November 15th Campers must bring blankets, sheets and pillow case

Ontario Farm Service Force 9 Richmond Street-East Toronto 1. Ontario. Farm Labour Committee



And the RELIEF IS LASTING

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FOR TEMPORAL STANTINE FOR THE PRINT OF THE PRINT

instantine 12-Tablet Tin 256

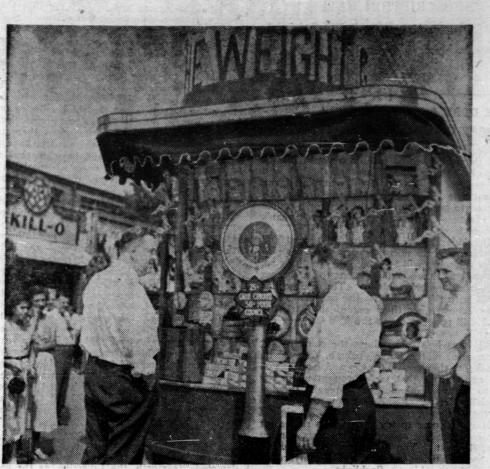
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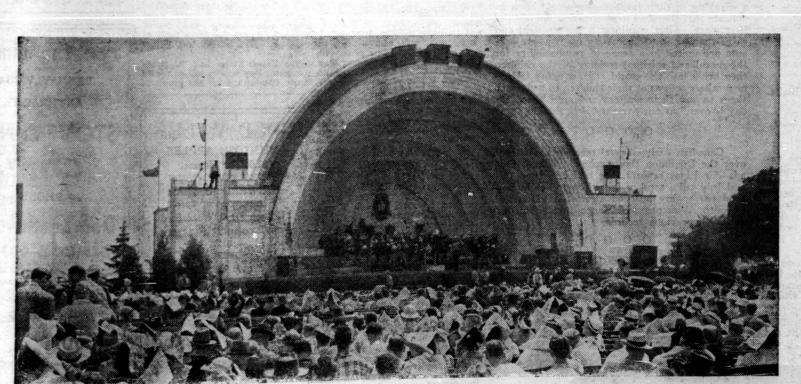




It's mighty tough to be four years old and lost. The little lady with the cone is really worried. In fact there probably wasn't another C.N.E. visitor as perturbed as she - with the possible exception of her own mother.



Gues d Wrong!—The weight guesser, an ever popular Midway attraction, missed badly when this picture was taken. The portly gentleman with glasses tipped the scales at 248, which was just about 11 lbs. more than the weight guesser estimated.



They Play For His Majesty The King-One of the top attractions at the C.N.E. Bandshell is the Royal Marine Band. This outfit is second to none, and is popular with all who see and hear it. This very colourful and superb body of men always accompanies His Majesty the King whenever he goes to sea.

They are, in fact, the King's Band and certainly look and sound the part.



NEXT WEEK your roving photo-grapher and reporter will be cover-ing several of the small town fairs, and from past experience they know that the agricultural exhibits, the eooking contests and the livestock judging will be the No. 1 attractions. At the C.N.E. emphasis is on the spectacular. The public has an "entertain me" attitude. Everything is big, and wonderful, and it's a show worth seeing. show worth seeing.

BUT at the smaller local Fair which we will be covering the tempo will be entirely different, and consequently you may look forward to an entirely different type of picture page. We shall be taking photos of baby contests, the winners of the greased pig contests, sulky race winners, and a myriad of other events. Undoubtedly you or your neighbor will be in some of these

So, starting next week we will be covering the best fairs of them all, the "home town" fairs.



The Pictures Shown On This Page Were Taken By The

Molsonis

Photographer As A Public Service

> WHO WOULD ever expect to meet Mrs. Santa Claus in August? Well, that is exactly what your roving reporter did this week at the Canadian National Exhibition. Mrs. Santa is a kindly, smiling, gray-haired woman who also answers to the name of Mrs. Castrada Clynes. the name of Mrs. Certrude Clynes.
>
> Mrs. Clynes is in charge of the
> playground and building for lost
> thildren at the Canadian National
>
> Rahilities.



unt Alexander, Governor General of Canada, is shown leaving the Executive Offices of the Viscount Alexander, Governor General of Canada, is shown leaving the Executive Offices of the C.N.E. just prior to the official opening of the Exhibition. Ceremonies took place in 85-degree heat



Sitting in an Air Force Vampire Jet is enough to make any fellow want to fly - particularly if he is just 12 years old.

CROSSWORD PUZZLE

6. Thick liquid 7. Outbuilding 8. Posture fish
14. Narrow paper
15. Nut
17. Meals
19. Begins
21. Small hollow
22. Snowshoes

Transfer your pickles now to a large enamel or aluminum kettle

59 60 61

SPICY CINNAMON BUNS

ROYAL

DRY YEAST

lukewarm. Add to yeast mixture and stir in 2 well-beaten eggs. Stir in 3 c. once-sifted bread flour; beat until smooth. Work in 3 c. more once-sifted bread flour. Knead until smooth and elastic; place in greased bowl and brush top with melted butter or shortening. Cover and set in warm place, free from draught. Let rise until doubled in bulk. While dough is rising, combine 1½ c. brown sugar (lightly pressed down), 3 tsps. ground cinnamon, 1 c. washed and dried seedless raisins. Punch down dough and divide into 2 equal portions; form isto smooth balls. Koll each piece into an oblong ¼" thick and 16" long; loseen smooth balls. Roll each piece mova-oblong ½" thick and le" long; loosen dough. Brush with melted butter or margarine. Sprinkle with raisin mix-ture. Beginning at a long edge, roll up each piece loosely, like a jeily roll. Cut into 1" alices. Place just touching each other, a cut-side up, in greased
7" round layer-cake pans (or other
ahallow pans). Grease tops. Cover and
let rise until doubled in bulk. Bake in
2009 20.25 minutes.

warm water, 2 taps. granulated sugar; stir until sugar is dissolved. Sprinkle with 2 envelopes Pleischmann's Royal Fast Rising Dry Yeast. Let stand 10 min., THEN stir well. Scald 1 c. milk and stir in ½ c. granulated sugar, 1½ taps. salt, 6 tbs. shortening; cool to bukewarm. Add to yeast mixture and

lukewarm. Add to yeast mixture

NEW FAST-ACTING DRY YEAST NEEDS NO REFRIGERATION!

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

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

Get a month's supply!

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.