

lowering again, its muzzle finding Phil and dropped to her knees beside him. Barron's voice lashed

She held herself low as a shield

He was silent for so long that

she raised herself to look at him. He had holstered his gun. He was

swaying in the saddle, his right

hand clamped against his right side where a crimson patch had sudden-

ly come to his shirt. The wound

drew his face into tight lines. Then,

groping for the reins, he turned his

"It's all right," he said heavily

She helped him to his feet, let

him lean against her as he limped

"Virginia." he said gently, "I'm sorry I let you in for this."

memory afterward. Virginia was

only vaguely aware that she had boiled water, washed and bandag-ed the cruel wound above Phil's left knee. She was dazed by the

shocking violence. She was alarmed by Phil's suffering eyes. She sat by

him and held his hand. He looked

glistening beads on his forehead

She wiped it away with a cool, wet

stared dully at the ceiling. He lay

She realized finally that his eyes short and quick. She was startled

ous country; a heavy skirt, a man-

bent over him. She removed her hat and her dark hair fell in soft waves to her neck. She lay? gen-tle hand on his forehead. Virginia

"He has a fever," Lanya said soft-ly. "It's bad then?"

"I don't know," Virginia said heavily. "I know so little—I'm so

(Continued Next Week)

helpless about such things."

ore to find him asleep. Lanya Correy came in the half-light of dusk. She had ridden alone across those eight miles of danger-

very weak. Perspiration stood in

"It's all right, Phil," she told him.

eyes to him.

onto a bunk

orse and rode slowly out into the

"No!" she cried hysterically.

The story thus far: Virginia Amescrosses the wild, frontier West by rail and stage in response to a letter from Phil Lawrence, ber fance, who left Washington to make bis fortune in Arizona. At Lannasa. Lt. Jim Randall investigates the robbery of the stage on which she was riding and in which her came oin and a money box for Sieve Barron. Santa Bonita gambling ezar, were stolen. He learns at last that Phil Lawrence, robbed and chated by Barron, engineerd the robbery, but he does not teil Virginia. Neither does he tell Barron, but the rambler learns the truth when he overhears Virginia discussing Phil with Lanya Correy, dance-hall girl in love with Virgina's fiance, Barron. himself in love with Virgina's fiance, Barron. himself in love with Lanya, leaves with the intention of killing Phil. Virgina follows, hopeful of zeiting to Phil in time to warn bim. SYNOPSIS

### CHAPTER X.

The sounds of Steve Barron's horse thudded sharply, then stopped. From far back in the shadowy room, Virginia watched through the open doorway. Barron sat loosely in the saddle, 30 feet from Phil, his face dark and savage. His voice 'Lanya gave you away, Lawrence.

I came at once."
"I was warned," Phil replied flatly. "I was waiting." "You should have known I wouldn't let you get away with rob-

bing me."
"It hurts, eh. When the thief is robbed." painfully to the house. He sank Barron's hands lay crossed on his saddle horn. "Just what do you mean by that?"

Mexican and Indian vaqueros rustled my cattle. And not only minebut stock belonging to every other small rancher in the yalley!"

"You know a lot, Lawrence." "I've been spying on you for months, Barron. And I know too about your deal with Natchi—" His voice broke off, and he was suddenly crouched low and darting sideways. The roar of his unholstered gun burst as an echo to Barron's shot. It had happened so quickly that Virginia had not been able to follow the play; she only knew that Phil lay now flat in the dust. She gave a frightened cry and ran out into the sunglare. She saw Steve Barron still sitting



med with ears or wings.



Worth a Whistle-Cabbies nearly tumbled out of their hacks when they spotted a girl strolling along a boulevard clad only in a transparent plastic suit—with a swim suit underneath Eighteen-year-old Janet Martyr was modelling the outfit—know nas "rayducer"—designed to help folks reduce by melting fat off. Only question is why should Janet want to alter even

# Jane Andrews.

once again, more of us will feel like doing some "serious" baking - the sort we are inclined to dodge during. the sweltering heat. So this week we start off with a cake recipe which I feel sure you'll find "right down family and friends. As stated, it can be baked either as a single or a double-layer affair

desert. Virginia watched his sway-ing, drooping figure until it grew and topped off with any of your small. Phil's movement drew her favorite frostings. Cream Velvet Cake He was lifting himself up, both cups sifted cake flour hands placed against the ground. His face was set hard with pain. 3/4 cup sugar

teaspoons double-acting baking powder teaspoon salt 4 cup Mazola Salad Oil

"He got me—in the leg. I lay still so he wouldn't fire on me again 2 cup water 2 egg yolks 1 teaspoon vanilla 2 teaspoon lemon extract teaspoon cream of tartar

2 egg whites Mix and sift first four ingredients. Make a well and add Mazola Salad Oil, water, egg yolks and fla-The next hour was a bewildered vourings. Beat until smooth. Add

This cake may be baked in two ungreased 8-inch layer cake pans rected above.

French cooks are famous foramong other things - their onion soups; and small wonder because, properly made, it's a really delicious meal one of these days when the wind has a nip to it. You'll find it easy to make, too, if you follow this recipe for ---Tasty Onion Soup

2 cups onion, finely chopped cups rich beef broth I tablespoon butter Toasted bread Cheese Method: Simmer together th chopped onion and beef broth until

ion is quite tender and add the tablespoon of butter. Add water if needed and season taste. Just before serving drop in 4 to 6 slices of toasted bread,



whites until well blended. Fold, do not stir. Turn batter into ungreased 8-inch square pan. Bake in moder-ate oven (350° F) 40 to 45 minutes. Remove cake from oven; let stand on rack until cold. To remove from

PUZZLE  ACROSS 6. Vine support					suade  23. Length measures  - 24. Mimic 25. Anger					39. Ruminants 40. Barrel piece 41. Heavy nails 42. Eire 43. Antlered				
mall person orthern eland 'aken umber	7. Unfasten 8. Speak child- ishly 9. Tin (symb.) 10. Cheap apart- ment 11. Short jacket				26. Supper 27. Cook eggs 29. Reach across 30. High card 31. Female ruff 83. No matter who					animal 45. Vocal solo 46. Former President 47. Female sheep 52. Football position (ab.) 54. And (Latin)				
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Apple recipes are always welcome to most cooks, and especially so when that most all-round useful of all fruits — and I'll stick by that statement in spite of all contrary opinions - seems to be in fairly plentiful supply in many parts of Canada. And although you'll see the word "breakfast" in the title, you by no means have to serve this at the first meal of the day. It's grand most any time, especially as a dessert, wth cream, either plain

Apple Breakfast Cake 3 large apples, chopped

½ teaspoon cinnamon ¼ teaspoon nutmeg 2 cups flour 1/2 teaspoon salt 3 teaspoons baking powder 3 or 4 tablespoons shortening

1 cup milk 1 beaten egg Method: Place dots of butter in the bottom of an 8-inch square baking pan. Add the chopped apples, cinnamon and nutmeg. Now sift together your flour, salt and baking powder, and cut in the shortening

until the mixture resembles coarse crumbs. Add the milk, mix until biended and add the sugar and beaten egg. Spread this batter over the apple mixture and bake for 25 minutes at 400 degrees. Supposed to serve six — but I know of 4 who can make a "clean-up" of the whole

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

Shuffleboard Set

Junior-sized shuffleboard nade entirely of plastic, can be used for both indoor and outdoor play Eight disks are red and blue, 4 in liameter, four shovels each 38 in ently chip-proof, can't be worn off by abrasion or outdoor exposure.

New fully automatic toaster features patented air-cooling, patented trip release, completely silent ther-mostatic control and heavy chrome

Mopping Aid: A manufacturer i distributing a dust trap for floor mops, which allows the mop to be shaken indoors. Made of plastic, the trap fits over the head of the mop while its load of dust is being trans ferred to wastebasket or newspaper



WARM MORNING

Enjoy an abundance of clean, healthful heat at lowest cost and greater convenience with a WARM MORNING Coal Heater. Amazing patented interio construction causes coal to burn slowly - saves fuel. Holds 100 lbs. of coal. Heats all day and night without refueling; holds fire several days on closed draft. Automatic Draft Regulator. Requires less attention than most

Burns All Kinds or note and soft coal, coke, briquets, or wood. Your home is WARM every MORNING regardless of the weather. The only heater of its kind in the world. More than a million in use, Ask vour dealer. Write for free fol Manufactured and Distributed by BOON-STRACHAN COAL CO. Ltd. Montreal Trust Bldg. Montreal 2, Que.
Toronto, Ont.

Cheap Accordion: A chromatic accordion made of Bal elite styrene plastic. The manufacturer says the instrument has the main features of expensive accordions, with a low mass-production price. Building Set: A child's building set which consists of a grooved-board base in which varicolored pieces are placed to form houses. garages, fences, etc.

G & S POTATO PICKER

Harvesting Potatoes G. & S. Vine Shredder GRAY-SNYDER LTD.



RELIEF is LASTING

Nobody knows the cause of rheumatism but we do know there's one thing to ease the pain . . . it's INSTANTINE.

And when you take INSTANTINE the relief is prolonged because INSTANTINE contains not one, but three proven medical ingredients. These three ingredients work together to bring you not only fast relief but more prolonged relief.

Take INSTANTINE for fast headache relief too . . . or for the pains of neuritis or neuralgia and the aches and pains that often accompany a cold.



Economical 48-Tablet Bottle 69¢

Recipe

Measure into bowl, ½ cup lukewarm water, 1 teaspoon granulated sugar; stir until sugar is dissolved. Sprinkle with 1 envelope Fleischmann's Royal Fast Rising Dry Yeast. Let stand 10 minutes, THEN stir well. Scald ½ cup milk and stir in ½ cup granulated sugar, ½ teaspoon salt, 3 tablespoons shortening; cool to lukewarm. Beat in 1 cup once-sifted bread flour. Add yeast mixture and 1 beaten egg; beat well. Work in 2½ cups once-sifted bread flour. Knead-lightly; 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. Punch down dough and divide into 2 equal portions; form into smooth balls. Roll each piece into an oblong and fit into measure above 1711 x 1171

tays fresh and full-strength on your

pantry shelf for weeks! Here's all you do:

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

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

Order a month's supply!

2 Sprinkle with dry yeast Let stand 10 minutes.

CRUMB COFFEE CAKE



The Boys' and Girls' Calf Club at Beaverton was one of the

most popular events of the Fair. Shown above is Miss Jean

Miller and her entry, Roger.

The Champion Loudly Protested at New Hamburg and refused to pose for the press. Pamela Ritz, daughter of Mrs. R. C. Ritz, winner of 1-2 year class baby contest, violently objected and held out her arms for mother, as Nurse Iva McTavish of Kitchener Hospital held her up for all



... Fall Fair Time In Ontario ...

The Midway at any Fair is one of the big attractions. Miss Marion MacDougal of Auburn did fairly well in the prize department when she visited Blyth.



The Magnificent Animal pictured above is Major, who was the winner of the Clydesdale Heavy Class at Tavistock. Major also won the Halter Class in Toronto. Niles Shantz of Plattsville is the owner.



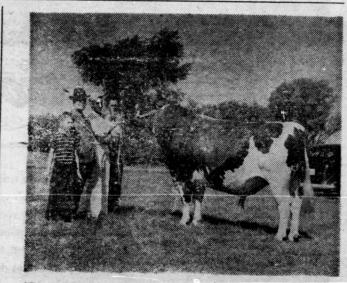
"Heigh, Ho, Come To The Fair"-Some of Bruce County's younger generation are seen here as school children approach the entrance to Paisley's Fall Fair.

The New Hamburg Fair was a huge success. Paul Marshall shown above spent most of his time with the animals. The Calf Club entries seemed to hold a strange fascination for young Paul

The Pictures Shown On This Page ere Taken By The Photographer
As A Public Service



The School Children at Beaverton made a colourful picture as they marched into the Fairgrounds. The junior grades in particular were obviously anticipating a big day at the Fair.



"Burnside Guardsman" of Spruce Manor Farm, Grand Champion Ayreshire at New Hamburg, top 2 year old Ayreshire at Royal, 1948, here shown with owner Mr. W. L. Hogg, nephew Billy Hogg and Nevin Gangerick.



Joan Gray made a great hit.



Shown Above are entries and owners in the Boys' and Girls' Calf Club showing at Beat rton Fair



Small cuddle toys. Each toy is made of two identical pieces trim-Odds and ends are all you nee to make these toys for baby. Pat-tern 695 has transfer pattern; com-Send TWENTY-FIVE CENTS ed) for this pattern to Box 1, 123 Eighteenth St., New Toronto, Ont Print plainly PATTERN NUM BER, your NAME and ADDRESS.