

Our New Serial Story



the pasture. Bob wouldn't be need

ing him any longer. Then Webb Winters mounted and hit a long

small ranch at the foot of the

A short, wide-shouldered man with

whiskers on his square jaw came to the door. He had puckered black

eves and a tight-lipped mouth.

a week's stubble of graying black

"Put up your horse and come in

"Ain't got time, Joe. I rode over

with some bad news. The dirty sons got Bob Anderson last night.

They got him like they got Ed. Young. We'll meet at my place

after dark tonight. Send somebody

o the others. I'm going to town

over to set up with Bob. Get word

o get a box. See you tonight. So

Webb Winters rode on. It was

one of those gray, cheerless days spotted with occasional showers. He

kept thinking of Bob Anderson

Bob was a good neighbor and a

staunch friend. Webb and Bob had

punched cows together, off and on

wintered together in line camps

stood guard together on stormy

who first suggested that they quit

That had been three years ago.

land that the Triangle outfit had

been holding. The Triangle claimed

a lot of land they had no right to. They tried to run Webb and Bob

off. When their bluff had failed,

they had offered to buy out the two

cowboys. But Bob and Webb had

told big Ab Abbott of the Triangle

that they'd not sell at any price. The joweled, paunchy, whisky-soaked Abbot had replied that he

would bet them a thousand dollars,

file on Bob Anderson's place.

ever gone around with.

at the sheriff's house.

. Webb?" asked the sheriff. Webb Winters made no reply.

He just stood there in the doorway,

missus will set a place for you."

"Come in to supper, Webb. The

grim-lipped, hard-eyed.

take up ranches.

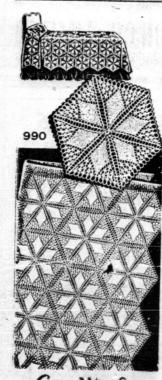
It was about noon when Webb Winters got to Bob Anderson's place. No smoke showed from the was no sign of life. The barn door was shut. It had rained the evening before and the ground hadn't dried yet, so that Webb Winters could read the sign imprinted there in the drying soil. Marks of shod

An uneasy feeling took hold of the rancher as he rode up to the barn. He had a feeling that something was wrong. He was sure of and found Bob Anderson's horse of hay. Bob wasn't the kind of man o neglect his horse. Webb Winters left his horse and

cabin. He had his hand on his gun when he slowly opened the open doorway into the shadowy cabin, the inner fear that Webb Winters had been trying to shake suddenly became real. Bob Anderson lay sprawled on his face near his bunk. There was a pool of sticky blood on the floor and the rancher's lifeless hand gripped a

six-shooter. Near an overturned table, on the floor, were dishes, Webb Winters squatted beside friend and neighbor. He touched

"I'll pay 'em off, Bob," he said He examined the dead man's gun. our empty shells. Bob Anderson had died game. Died with his boots on and his six-shooter smoking. and covered the dead body and left barn, turned Bob's horse loose in



Knitters-look! A beautiful new medallion to make a beautiful spread, scarl, or cloth. It's really easy so knitters get busy! At last you can knit household accessories-and easily! Pattern 990 has directions.

The sheriff, an old-timer, looked hard at this tall, bronzed cowboy. webb Winters had a square face, blunt of nose and jaw. His eyes were gray, his hair black and Laura Wheeler's improved partern makes needlework so simple with its charts, photos and concise straight as an Indian's. His eyes now were hard, his mouth pulled "What are you aimin' to do about

Send twenty-five cents (25c) in coias (stamps cannot be accepted) for this pattern to Box 1, 123 Eighteenth Street, New Toronto. Ont. Print plainly pattern number, your name and address.



Queen's Handiwork-A million-stitch needlepoint rug which took Queen Mary, 82-year-old mother of King George VI, eight years to make, is displayed by Patricia Hardie after its arrival on the liner, Queen Mary. The rug is the queen mother's personal contribution to Britain's effort to gain U.S. dollars. Miss Hardie will take the piece on a tour following which it will be sold to the highest bidder.

"Can't do it, thanks. There's Mae see, and I got to get Bob's box. It'll keep me humpin' to 'tend to

Hank Roberts had not been twenty-five years a peace officer without learning the ways of men. He knew only too well the feud that and the smaller ranchers. He kney that the smaller ranchers had organized. They were known as the cooking, and cooking too fast, for is peace of mind.

(Continued Next Week)

## CHRONICLES GINGER FARM

nights, painted the town red when shipment time came. It was Bob again the miracle of early spring has brought about a change that seems almost incredible. A week blowing their forty a month and ago so much snow-and now big patches of bare ground, although there are still plenty of snowbanks They had located on some good in evidencee. For a few days it was such a nice, slow thaw that flood nditions were not really serious Ditches rose higher than the culverts and flats became a miniature lake as the warm sun melted the snow, but with the going down of the sun the water level dropped: ditches became normal and the creek a pleasant, gurgling little stream. But the mud . . . oh, dear! Now it is raining, so what happens

ct the bet in hell, that he'd Generally we think of mud as own their ranches before he was belonging to the country, and clean, Now Bob was dead. Shot down dry roads as belonging to the his own cabin. Another small town-but not in this district. Our rancher, Ed. Young, over on Greasewood Creek, had been killed nearby town is still busy with its sewerage system-and so help me the same way. Only, Ed. Young, I never saw such mud in all my who was an Oklahoma cowboy and life. I go to town as little as I can. handy with a gun, had been shot in the back. The Triangle now The main streets, that were ripped up last fall to lay storm sewers, are owned Ed. Young's place. They so full of pot holes you wonder how would hire one of their men now to many springs and bolts you will lose from your car before you get As Webb Winters rode toward home, and also if any part of you the little cow town named Rimrock, own anatomy will break loose. Part of the trouble these days lies in at the foot of the mountains, he kept thinking of Bob. Big, bluethe fact that we don't expect to eyed, tow-headed Bob Anderson, contend with mud any more. Most who had never picked a fight in roads in well populated districts are his life, but who, when his slow now either gravelled or paved, and anger was once aroused, would most farmers have long since made fight any man alive. Webb would a practise of having their lanes have to break the news to Mae, Bob's girl. Bob had aimed to get gravelled too, so that mud, such as we now neet in town, seems much worse than it would have done twenty years ago. I remember when we had our first car-a Model Twe always went back to the horse and buggy in early spring because the lane wasn't gravelled and the car couldn't get through the mud-

married after the fall round-up was ver. Mae ransa little eating place at Rimrock. She'd take it mighty hard. Bob was the only man she'd He rode up the street that was lined with houses and stores and saloons. Dusk was falling. Lights although I do remember a few showed in windows, and the odor occasions when Partner pulled me of food told him that Rimrock was down to the road with the team. sitting down to supper He stopped We didn't want to take a chance on breaking another axie since we "Bob Anderson ac told the had already had that happen once. sheriff grimly, "was killed last Side roads were also good places night. I figured you'd want to look at him before he's planted." to keep away from-some of them are now, for that matter. So now, however rough the main roads may be, in comparison with twenty years ago we have little to grumble about .. only somehow we still have a way of grumbling.

Maybe I wouldn't be thinking about the roads so much if it wasn't for the June Bug. Yes, I'm going to tell you about it—or perhaps this will explain things. The other day a friend of mine said to me-"And what have you been doing this week?"

Without Calomel — And You'll Jump Out of Bed in the Morning Rarin' to Go
The liver should pour out about 2 pints of bite juice into your digestive tract every day. If this bills is not flowing freely, your food may not digest. It may just decay in the digestive tract. Then gas blocks up your etomach. You get constipated. You feel sour, sunk and the world looks punk. "Oh, nothing much," I answered,

f pyjamas and bought a car!" Acutally the June Bug and the ew car are one and the same thing You see it is a little English car

A few trips to town and it looks lik

and save yourself this worry!" May

with a sewing machine. Not that

that's really dependable-or should

be-so that we can go out without

worrying about tires or whether

bearing will burn out and leave

us stranded at an uncomfortable

ting a small car we are also think

ing of the money we shall save or

ience. One of her tenants, smoking

wonder how many disastrous fires

have been started in just that way

Anyone who is too sleepy to keep

awake long enough to finish smok

ing a cigarette surely doesn't need

place. And of course the same thing

HOW CAN 1?

By Anne Ashley

Q. How can I make celery more

A. Allow the celery to lie i

water for about seven or eight

hours before serving, and it will

Q. How can I clean an iron?

sweet oil, spreading it on a board,

and running the iron back and forth

Q. How can I remove ink stains

from a silk dress without injuring

A. Try placing the stained part

over a saucer and covering it with

powdered borax. Then pour per-

oxide of hydrogen over the borax.

Do not pour water over the borax.

WAKE UP YOUR

LIVER BILE-

ed by mixing rottenstone

until it is bright and clean.

A. An iron can be readily clean-

happens in private homes just a

in bed, set fire to his mattress!

distance from a garage. And in get-

t will be nice to have som

he has something there-th

expect to do much travelling but

with a short, stumpy appearance at Partner said reminded him of some kind of bug. "Yes," I agreed, "June Bus-that would be a good past affairs. name for it." Bob suggested Firefly but we thought that was a little too cems so much more expressive. But I ask you-what's the good of a nice, new car in this weather

a bug all right-a bug that has bee hibernating all winter and just push-. . . ed its way up through the dank, sticky mud. Another thing I have to It takes some of us a long, long ontend with is the steering column while (and more than one experirshift-something entirely new ence) to be taught that the only me-also the extra creeper gea real life is the good life. nich most of these English cars blessed with.

You were lucky enough to win he hearts of two fine girls. Each Before we got the car I was ser f them gave you a child. Instead sly thinking of getting an elec f appreciating all their love and tric sewing machine. Varicose veins and treadle machines don't go too oyalty, you took the easiest way -you played fast and loose with well together, and I do use a sewing them both. You broke both achine so much. So, when we wer hearts before you realized how ickering over the car, undecided selfish and arrogant you had ust what kind to get, Partner sai "For the love of Pete, why don Now you are paying. settle for a sewing machine When a man finally sees him

ANNE HIRST your Family Counselor ime. I would like to offer this bit \* has caused. I, for one, be of advice to egotistical and possesive husbands. I am an ex one, and "While in the service, I married \* you, too. Anne Hirst's column has b

sweet girl. That was my first rriage. We had a beautiful more than one separated com "My drinking and cheating (that I thought was smart) led us straight into the divorce court. I was satisfied, I thought. I was making money, and I was popular. prevent such trage "I met another sweet girl, and we fell in love. We married. We New Toronto, Ontario. were blissfully happy for a while until, again, I couldn't stand

HERE'S

RELIEF is

Nobody knows the cause of the

tism but we do know there

thing to ease the pain . .

And when you take Instr

prosperity. I started my old rouness if it's only a flight from tine again. I thought. This girl loves me too much to think o "But she, too, left me. Later, she

gave birth to my son. (He was a year old in February, and I have een him three times). Too Late?

"Again, I thought, this freedom is what I want. (How stupid and cocky I was!) Just so long as I ould have fun. I never thought of myone else. I loved a farce, far gone in my ways to realize tatil it was too late. "Now it has been 18 me since she left me. I've rept the

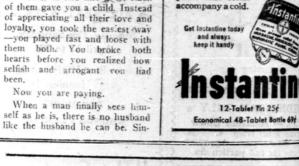
nemory of it. I've just existed. But so help me, I've quit drinking, and I have refused all invitations "I've been living on a thread of ope for a reconciliation "If my wife reads this, I want er to know that I love her deeply and that I've paid dearly for my

"I hope that the wayward husands who think they're smart to ravel in the same path, will stop and take a good inventory—will ask themselves, 'Is it worth it?' Let me be the first to answer, it is not! "There is only one tragedy vorse than death, and that is lone iness. I know!

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more prolonged relief.

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The pup, being shipped by air from Trinidad, chewed way through a leash en route, and was anchored by a more secure mooring for the duration of the flight.

#### dern Etiquette By Roberta Lee

ridal procession down the The most popular is: The s walk slowly down the aisle two. The bridesmaids folthe same manner, the maid onor comes next alone, fold by the bride on the arm of father. If she has no father, male relative to accompany down the aisle, she may enter with her mother. Vhich is proper, to butter

Neither is correct. Only igh for one bite should be broff, buttered, and then eaten. it necessary that a woman

her gloves when shaking

essary for a man.

Should soft-boiled eggs be with a spoon? Yes; if served in an egg cup, may be eaten from the shell the spoon; or, if you wish, the egg in two, scoop the

ts into an egg cup, and eat Is it proper to abbreviate me of the month when write date in a social letter? No; the name of the month be written in full. This is rue of business letters. nat should one use as a for the table when giv-

large bowl of fruit or one st what is the difference be-"table d'hote" and "a la or each meal, irrespective of dishes you order. "A la to the card," and pay for

it all right for social cor- . nce to use envelopes with they may be lined with ed paper to make them opaque. the quieter tones of lining in attendance at a small

according to the preferthe bride and bridegroom. it obligatory to return calls

### Fortunes That Were Made From "Junk"

or even pay somebody to take away, might be worth a fortune Old books, and magazines, toys, swords, pictures, old letters, ancier silver and brassware, might be worth their weight in banknotes. Old books are the best bet, for among them might be found a first edition worth thousands of pounds. John Bunyan's "The Pilgrim's Progress" provided an example. Some years ago a barber in Derby was raking through a pile of old books in the back of his shop to find someill in bed upstairs.

found the patient browsing through a tattered copy of "The Pilgrim's He persuaded the barber to sen!

it to Sotheby's sales-rooms in Lon-

guises, and what gives it value is Scarcity, trends in collecting, scholarly research, and many other things are involved.

Some people collect match covers, Interior decorators collect early

wallpapers and fabrics. Museums, private collectors, and dealers may be in the market for prints, autographs, stamps, books and even old buttons. One man dragged a trunkful of cld newspapers from his "glory hole." He was impressed by the

them on cardboard, and separated them under their different subjects. Then he found the addresses of ctors in antique magazines and offered his old advertisements to those collectors who might be in they dealt with. He sold them at \$25 per set and started what turned out to be a profitable hobby-al from "junk". Although he did not make a for

was told he would have to take On his way there, however, he inal value.

## OW = TO (FIX-IT) — By Harold Arnett



# TABLE TALKS

minutes at 325-gives a meringu

egg white and sugar are beaten to

the proper stiffness, and if the me

ingue is baked on a warm filling.

You can tell when it's been beat-

e enough when the egg whites fold

no dry flakes. Spread the teringue to the edge of the warm filling so

that it jus; touches crust, and it won't shrink after baking. Then

Other meringue hints are as fol

lows: Have egg whites at roon

for each white. Use a stordy hand

bowl-not a wide, shallow one, or

there's no trace of yolk in the whites as that will ruin a peringue.

time, then beat in thoroughly to

beat as that makes the meringue

ary and curdled, instead of glossy and smooth.

It won't be so long now-a

though it may seem a little that way-before the rhubarb will be up

and ready to use. For most of us

come along too soon. Maybe we

can hurry it, and the real spring,

with one of those perfect meringues

For this pie, you'll find it bette

rather than flour or cornstarch-a.

the extra acid in rhubarb sometimes

breaks down the thickening power

Quickest way to put this pie to-

gether is to bake crust; pre-cook

RHUBARB PIE

Combine 1 cup sifted flour, 1/2 tsp.

Cut shortening into flour until mixture resembles small peas.

Sprinkle in 2 to 3 tblsps. cold

Roll out on lightly floured board.

Loosen dough from board; fit to

9-inch pie plate. Crimp edges. Bake in very hot oven (425°) 10

minutes, or until lightly browned.

Combine in top of double boiler 4 cups cubed, pink unpeeled rhu-

barb, 1 to 11/2 cups sugar, 1/4 cup

quick-cooking tapioca, 3 beaten

GLASSES on 30 DAY TRIAL

Toss lightly with a fork until dough holds together. Shape in

is still warm.

salt, 1/3 cup shortening.

ball, Chill.

egg yolks.

I've just been talking about.

bowl that's too large. Be sure

add the "sw rls."

expect to get cookery hints from is our Royal Canadian Air Force. important, it should be tender and But, no fooling, our fiers new have a special manual devoted to food noist. \* \* \*
Food specialists at a famous un and cookery; and, in case you're interested, the following is a sample versity have found that baking a

paragraph; "All animals in the north are sate eat-bats, Ezards, newts, frogs and even snakes, which tiste like the white meat of chicken. Grubs ound in the ground, or 'n rotten wood, make good food. So do grass-hoppers, tozs ed on a stek. Piek off legs and wings before cooking. Do not eat caterpillars some are ro'solous. Meat is meat when you are hungry!"

As you've probably already guessed, the Air Force Manual is not intended for general use-but for fliers who find themselves "on their own' in Arctic or sub-Arctic regions. No coubt it will be of al value to them and be the eans of saving lives. Still I think that readers of this column would prefer me to deal with something little more-well, conventionalthan roast grasshopper and the like. Measure sugar, two tablespoons for each white. Sprinkle sugar gradu-

So let's talk about something at he opposite end of he dietary scale. Meringue, for instance. There are many women-first-class cooks other respects-who shake their eads in despair when the meringue topping for a "company" pie does not turn out the way it should be.

Smooth, glossy and delicate brown, with lovely swirls to add the decorative touch—that's periect meringue. It shouldn't shrink, leak, or bead into tiny amber droplets on cooling. It cuts cleanly

don. A few months later \$12,500

ourful picture of by gone times. He

tune, one London man realised a handsome profit from a set of eight

came to light when he was sorting The stamps had been sent to his father, presumably as a remittance, He inquired at a post office to see if they were still exchangeable, but

o; calls of condolence need sold them to a stamp-dealer for \$375, nearly forty times their orig-

### DO YOU HATE GOING THROUGH

rain outfit that she wears in a VICTORIA OPTICAL CO."

Let It Rain - Hollywood's

Joan Caulfield is pretty as a

rainbow and ready for April

showers in this abbreviated

new musical picture.

So many women between the ages of 38 and 52 have good reason to hate 'change of life'—the time when fertility ebbs away—when embarrassing symptoms of this nature may betray your age!

If this functional period makes you suffer from hot flushes or makes you feel so weak, peryous, restless, hard to live and work with—try Lydia E. Finkham's distress. The woman's friend!

LYDIA E. PINKHAM'S Vegetable Compound

## occasionally, until tapioca disseand rhubarb is tender. Stir in 1 tblsp. butter. Pour into baked pie shelf.

Meringue: Beat until foamy 3 egg whites Add a tablespoon at a time 6 tolsps. sugar.
Continue beating until meringue

folds over in soft peaks.

Swirl over pie, spreading t edges. Bake in hot oven (425°) 4 min utes, until delicate brown. Cut while still slightly warm. And now, still following what the

fashion magazines would call the rhubarb motif, here's a recipe for RHUBARB ROSY BETTY Combine 3 cups cubed, unpeeled hubarb, 3/4 cup sugar.
Toss so rhubarb is coated with

custard cups, or 8 inch round bak Cream 2 tblsps. shortening, cup sugar, ½ tsp. vanilla. Add 1 egg, beaten.

Beat until light and fluffy 11/2 tsp. baking powder, 1/4 tsp.

Add alternately to creture with 1/3 cup milk. Spoon batter over rhubarb, filling cups only 3/3 full. Bake in moderate oven (350°) 30 minutes for custard cups, 1 hour Turn upside down to serve.



By Rev. R. Barclay Warren AMOS THE PROPHET AND HIS PROGRAM

along a bit by publishing a recipe for a very special rhubarb pie. This Amos 7:7-15; 8:1-3. Golden Text: Seek ye the Lord, and ye shall live.—Amos 5:6a. For three Sundays we study the book of Amos. He had not been o use tapioca to thicken the filling, trained in the schools of the prophets as existed in the day of Samuel, Elijah and Elisha. Neither was he of the latter, and you have a runny a prophet's son. But God called this herder and picker of sycamore fruit and gave him a message. Every sermon began with a thundero thubarb filling; make meringue, and "Woe." He pronounced God's judgput all three together while filling ments upon Syria, Philistia, Edor Ammon and Moab in turn. Of course no one in Israel found fault with Amos' preaching thus far, for these countries were hostile to Is

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istered trademark of this product.

length and with great force he proceeded to pronounce God's judgdom. Then the trouble started the King of Amos' hard words. He bade Amos to go away into Judah. But Amos was God's ordained prophet. Amaziah, the official ecclesiastic, could not silence him. He went on with his message which cluded a woe to Amaziah.

It is refreshing to read the prop-hecy of Amos. His predictions came to pass. The expression "God of Isreal," common to so many of the prophets, is missing. Indeed his message calling for social rightousness was not alone for Israel. It is apt to-day. In a time when many ministers will talk about the sins gregations, seeking to please the people rather than present the soulearching truth of the Gospel, it is stimulating to read Amos. He



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### CHEESEBREAD

sugar, 11/2 ths. salt and 4 ths. lightly-floured board until sm

batter is smooth. Cover and set pans (4½" x 8½"). Grease tops in a warm place, free from and sprinkle each loaf with 1/4 of draught. Let rise until doubled in bulk. Work in 2 c. lightly-rise until doubled in bulk. Bake packed finely-shredded old in moderately hot oven, 375°, 45cheese and 5 c. (about) once- 50 mins.

Scald 3 c. milk, 1/4 c. granulated sifted bread flour. Knead on shortening; cool to lukewarm, and elastic. Place in greased bowl Meanwhile, measure into a large and grease top of dough. Cover bowl ½ c. lukewarm water, i tsp. and let rise until doubled in bulk. granulated sugar; stir until sugar Punch down dough; turn out on granulated sugar; stir until sugar is dissolved. Sprinkle with 1 envelope Fleischmann's Royal Fast Rising Dry Yeast. Let stand 10 mins., THEN stir well.

Stir in cooled milk mixture. Stir in 4c. once-sifted bread flour; beat with a rotary beater until the 3 balls in each of 4 greased loaf batter is smooth.

FAST RISING

ORY YEAST





