Superb Flavour! COFFEE



CHAPTER FIVE (Continued from last week)

"Two sweaty saddle blanket still warm, Webb. Blake and Abbot are here. We got 'em."

The match burned out. The darkness seemed more opaque than be-fore. Their whispered voices

sounded blurred.
"You better wait, Webb, till the boys git here. There's Triangle men aplenty in that bunkhouse. I got to tackle Abbot now, Tex. He'll be at the big house and Blake where I find 'em. I'll pay off Bob Anderson's debt. After that, nothin'

Then let's go, cowhand." They left their horses in a willow thicket and went on foot to Now they stopped, crouched by the wide porch of the big log house

that was a duplicate of Abbot's use in Rimrock. They crouched low, listening. CHAPTER SIX

Webb and Tex heard the muffled sound of voices inside the house. The clump of boot heels, the dragging of spur rowels on the voice of Ab Abbot, raised in a growling roar, came to the list-

Blake. Webb Winter's hide ain't worth more than a thousand. That Texan's scalp is worth less. I got a mind to do the job myself." "Then hop to it," they heard Joe Blake's snarl. "Take to 'em, Abbot. Then see what'll happen to you. You got a mind to do it yourhave yuh? Then I might just needed. Good luck, big gent. You'll need luck and lots of it." 'Hold on, Joe. Keep your shirt Tex rubbed out but I want a clean



Hittle depressions
30. Possesses
31. White He
32. Reside
32. Resumed
35. Broaden
36. Plant
37. Of him
38. Humble
41. Becomes de
and faded
45. Ancient
language low-slips, other linens? This pattern makes them easy to have. Easy embroidery, pineapple crochet! New beauty for linens! Pattern 652; transfer, two 73/4 x 15, one 9x 201/2-in. motifs; crochet directions. Laura Wheeler's improved pattern makes crochet and knitting so simple with its charts, photos and Send TWENTY-FIVE CENTS n coins (stamps cannot be accepted) for this pattern to Box 1, 123

Print plainly PATTERN NUM-

BER, your NAME and ADDRESS.

"Where'll I pick up the cash "I got it here at the ranch. There the safe. We'll draw up a regular agreement, understand, to the effect that when Tex Jones and pay you fifteen thousand dollars or services rendered and for your

ranch and livestock." "Make 'er out, Abbot." Silence now, there in the house Webb nudged Tex as they waited. heat now. Tex was gripping his

arm.
"Take 'er easy, Webb," whispered the tall Texan. "We'll be wantin' that paper." "Yes." Webb's whisper was

tense. "We'll wait, pardner." Over at the bunkhouse somebody worked his men from before dawn until dark. The Triangle outfit was waking up.
Then out of the night there

came the sound of a horse approaching. A rider was coming. hand. "Watch the front door, Tex. that way. If they make a break it. I don't know who that is comin', but I smell somethin' wrong." Webb and Tex were not the only ones who heard the sound of shod hoofs. Inside the house Ab Abbot's voice, cursing, came to Webb and

"Trouble comin', Blake. Git is. You hide behind that sofa. You know what to do." Tex tightened his grip on Webb's arm. His voice hissed into Webb's

Better lay low till we read his brand, then we'll know who we're up against. He's ridin' straight to the house. Watch when he passes that lighted window at the bunkhouse. Then we kin tell who it is." The rider, travelling at a long, swinging trot, passed across the

light thrown by the unshaded bunk-"It's a feller with his face hand. "It's Hank Roberts," bread Webb. "They'll kill him, Tex." "I reckon not. Easy, feller. Know he location of that sofa?" "It's next to the fireplace. To the right of the door as you go

nandle Abbot. Blake is my meat. Come on!" Even as Sheriff Hank Roberts rode up to the big log house, he saw the door shoved open. In a split second saw the lanky form of Tex, a gun in his hand, there in

CROSSWORD

PUZZLE

3. Entangles

6. Lame

ANNE HIRST Your Family Counselor What do you think of a wisecracking husband who is always DISTURBED" making cute remarks and flirting

Like A Fish-The new St. Francis Xavier Church in Kansas

City, combines the most modern lines in church architecture with ancient symbolism. Built of limestone and concrete at a

cost of about \$700,000, the Catholic church resembles the form

From inside the house that had

been plunged into darkness when

Tex had shot out the light, there

(Continued next week)

Rare Deer

In 1865 in Peking, China, Pere

David, a French missionary, im-

pelled by curiosity, climbed the

wall of the heavily guarded Im-

perial Park and saw a herd of

strange deer. He reported his find

learned the original habitat of this

deer or the reason why no speci-

side of this park for centuries. Of

the some 275 Pere David's deer

Duke of Bedford in England. The

other twenty-one animals belong to

zoological gardens in New York,

Your husband evidently thinks

* ladies, and he is all set to prove

miliates you. You feel ashamed

Yet what can you do about it?

Whether this is a phase he i

* that a man of his age should be-

* have like a schoolboy. You are

* he is still quite a man with the

London, Munich and Sydney, Aus-

A LADIES' MAN

came the sounds of a furious

of a fish, an old liturgical symbol.

the ighted doorway. He caught a brief glimpse of Webb Winters

and of big. Ab Abbot, inside. Then

Hank Roberts was off his horse.

his gun in his hand. He moved

across the porch, toward the front

From the bunkhouse came the

sounds of men velling confusedly.

denly dark. Men were running in

Now came the pounding of shod

hoofs. A wild high-pitched yelp,

like the yapping of a coyote.

sounded and men on horseback

thundered toward the bunkhouse.

The Hoot-Owl Pool cowboys

Hank Roberts felt helpless, use

less, powerless to stop that war that had so quickly burst into

flame. He crouched there against

the log wall, gripped by indecision.

No use to blunder into that house where guns were blazing. His one

door that was open.

had arrived.

came the roar of a gun and dark-



with any pretty waitress, nurse.

quarrels about He calls me oldfashioned - and has even told me with men! "He is middle-aged, has been

grandfather. His marriages ended in divorce, and he blames his exduct. We have been married three effect, it seems. Why allow a marriage so fine as yours to be "Is this a phase he is going soiled by such scenes as you

through before he really settles

Needy
Needy
Needy
Needy
Additional
Fragment
Needy
Need

* going through before he admits he is an old man, I cannot say. 31. Not many * It may be-or perhaps he has * always been like this. 35. Humor I don't doubt that one of your * greatest attractions for him is your reserve. To flirt with a man * is beneath you, you consider i * cheap. If you ever paid him back period 43. Wander 44. Dagger 46. Charge

describe

* in his own coin, he would be * furious. Stay as you are. * Your husband craves admira-* tion. Give him some yourself. * Flatter him judiciously, let him know you think he's a grand guy. If he gets appreciation a home, perhaps he won't seek i * so obviously elsewhere. -And cultivate a lighter touch. * Learn to smile at his antics in

* stead of giving way to anger. It * will be hard at first, but as you * practice it will grow easier. Then you will have removed the only obstacle to an otherwise perfec marriage. If your husband has a roving

eye, don't let it upset you. He is as he is-and no arguments can change him. Anne Hirst will show you how to take it, if your write her at Box 1, 123 Eighteenth St., New Toronto, Ontario.

would think there was very little

man it ties in with the n

trend of attacking any job that has

sible speed, Get it done and out of

the way-and on with the next job! Farming these days is something

like driving a car, The days

cases the purpose of a car is to get

siderable pleasure in their wor

Now the main idea is to get the

Of course I am generalizing. A

trying to locate for days-I was a

book tells me this bird is a Yell

bellied sapsucker-about the

breast, merging to yellow-bu

It is a wonderful thing to find

strange bird and be able to discove

SPLITTING

RELIEVED IN A

And the

RELIEF IS LASTING For fast relief from headache g

INSTANTINE. For real relief get INSTANTINE. For prolonged relief

finding that INSTANTINE is one thing to ease pain fast. For headache, for rheumatic pain, aches and pains of

colds, for neuritic or neuralgic pain you can depend on Instanting to bring you quick comfort.

Instanting is made like a pre-cription of three proper medical

Instantine

12-Tablet Tin 25¢

Economical 48-Tablet Bottle 69¢

ingredients. A single tablet usually brings

Kiddies, Be Seated!-England's younger generation know how

to keep cool. They just meander down to London's open-an

Endell Street baths and seat themselves on a cool ripple of

water, leaving more inhibited grown-folk to wade sedately

The water-pouring expert at left is 7-month-old Jack Sheldon

tot at right.

Yes, more people every day are

pleasure driving are over-in n

you from one place to another. S with farming — much of the n left to learn; very few things that had not been tried; hardly any experience peculiar to farming that had not come our way. But that supposition would be entirely work done as quickly as possible wrong. There is always something new under the sun when it comes in order to find pleasure elsewher to farming-in fact you have to tually there is nothing to stop a move fast these days to keep up one staying home and finding pleasure on his own farm. Even as with all the modern methods. For years the farmers in this dis-I have been writing, an unexp trict, including ourselves, have done their haying the hard way-cutting, pleasure came my way. I suddenly spotted a bird which I have been raking, coiling-pitching it on to the wagon with a pitch-fork or by into the barn, load after load; hitching horses or tractor on to the hay-fork; dumping the hay into three-cornered black patch the mow - and then salting and levelling each load. After each load out came the men from the barn wiping sweat-begrimed brows. A hurried trip to the pump . . . long draughts of clear, cold water, which its identity. somehow, on a hot day, never seemed to quench the thirst or cool the blood. Out again for another oad . . . and then the same thing all over again-all day, and every day as long as there is hay in the

did last week, in common with many of our neighbors. You cut your hay with a tractor and power nower-and you go on cutting until the whole field is down. After it has cured a bit you rake it into winrows with a side-livery rake. Your hay is now ready for the baler. You watch the skies fearfully wondering which will get there first-the rain or the baling machine. Sometimes you hit it lucky, the machine moves in, goes up and down the field with as much ease as the man on the flying trapeze, picking up hav, packing it together, tving it into bundles and dumping each bale when completed out on to the field. In a few hours your hav is ready for the barn and can be packed away in the mow as neat

field and the weather holds good.

But now, if you farm the modern

way, what happens? You do as we

It is a good way to handle hay when there is a shortage of manpower and in some cases does away with the necessity of hiring an extra man for a month-and incidentally paying and feeding him-that is, supposing you can get a man when you want him. But yet, in having the modern

way there is something lacking. Hiring a pick-up baier to help take care of things takes away much of the color and romance of farming, Look back over the years. . . . Re member the fun of bringing in the hav? In those days sometimes mother used to help so that often hayfield. Mary was as proud as punch when she was allowed to drive the horses on the wagon and Johnny thought he was quite a man when he could really build a level home atop the load; you took off your hat and let the cool breezes and sweet-smelling and you buried vourself in it as you approached the doorway catch the top of your head. It was hard work but vet there was something about it that more than compensated for all the

* proud of him in so many other ways that you cannot bear to see him make such an exhibition Don't you think the rising generation among farm children are going to miss a lot of fun if hav-bal ing becomes general -- and Is it really worth these bitter haven't a doubt but what it will. It is only natural that it should be cause having his hav baled is a way



Advance Fashion Hint-Rows of fagot embroidery tiny braided collar highlight the trim lines of this blouse.

Harris Jane Andrews.

have too many salad recipes, especially in warm weather; and today I'm passing along two or three from a woman who says that she collects salad ideas like other people collect stamps or coins. The comments-as well as the recipes-are

OUR CHICKEN SALAD 4 cups (approx.) of cooked bite-size chicken or 2 tablespoons french

dressing 2 cups chopped celery Lettuce Tomato wedges Sliced stuffed olives When cooking the chicken, add

a stalk of celery and a small onion Stop cooking before it falls off the bone. Cool and cut with scissors nto bite-size pieces. Use the smallest amount of french dressing possible and gently toss the chicken until it is coated (but not dripping) with dressing. This will give the finished product just a hint of french dressing flavor. Chill for at least an hour, or over-

Gently toss chicken, celery, and just a small amount of mayonnaise (just enough to hold the salad together). Serve on crisp lettuce and garnish with tomato wedges. Slice stuffed olives over the top.

I like to make up a salad or two to have ready just as many cooks like to have on baking day. Most times this is a matter of making a gelatin salad and preparing the vegetables and dressing to have on

ALL SEASON SALAD 2 packages lime gelatin 2 cups cottage cheese 2 tablespoons drained 1/2 cup chopped nuts

Chill the gelatin until it begins lo set. Then beat until light and gelatin into a glass baking dish and stir in cottage cheese, pineapple and auts. Pour remaining gelatin over the top. Chill until ready to serve. Sometimes making a salad is just a case of combining the ingredient which are handy. We all go for this one. It was named at our house by the wisecracks of the the boys when they see a great big chop

plate in the center of the table and ot much else. They pretend to be starving and emand, "Mom, where's the food?" come back at them, "This is it."

THIS-IS-IT SALAD

cup cooked cauliflower flowerets 1/2 cups cooked carrot cups cooked baby green beans (left whole)

1½ cups ham or canned corn beef (cut in strips) 4 hard cooked eggs About 3 cups of lettuce 4 cup french dressing 2 cup mayonnaise (thinned with sweet pickle juice) In a good-sized bowl, lightly toss french dressing, cooked cauli llower, carrots, beans and raw cel-

ery until coated with the cressing. Chill for a couple of hours, Break lettuce and place on the chilled chop plate. Arrange vegetables on the lettuce. Add the meat. Garnish with egg wedges. LEMON MERINGUE PUDDING

1 cup cold water Grated rind of 11/2 lemons cup butter 1/4 cup granulated sugar Juice of 11/2 lemon

2 cups fresh bread crumbs cup powdered sugar cold water over the grated mon rind and allow to stand.

bined. Beat in egg yolks. Combine lemon juice with grated rind and water and add alternately with crumbs to creamed mixture. Turn into lightly greased pud ding pan and bake in a moderate

even (350 degrees F.) about 25 minutes. Remove from oven. Cover with meringue made by beating together egg whites and powdered shape. Return to a slow oven (300 degrees F.) for 12 minutes. Serve cold. This recipe makes four portions.

> CHERRY PUDDING 1 cup cherries, seeded and drained
> 3 tablespoons sugar
> 3 tablespoons melted

shortening 1 egg, well beaten 3/4 cup milk 1½ cups flour 2 teaspoons baking powder

1/2 teaspoon salt Grease well the top of the double boiler, place the cherries in the bottom of the boiler. Cover with the batter made from the remain ing ingredients.

gether until light and fluffy. Add cgg and beat well. Add milk slowly Sift flour, baking powder and salt and mix well together. Steam one and one-half hours or until done. Serve with cherries.-

ITALIAN CORN 2 cups cooked noodles 1/3 cup grated cheese 1 cup milk 2 tablespoons chopped onion 2 tablespoons chopped celery

2 cup bread crumbs 1 teaspoon salt Mix all ingredients together and bake 30 minutes in moderate oven. Serve plain or with brown gravy

Sparrows—Are They Friends Or Foes?

If the suspicions of a group of scientists prove correct it may b necessary to wage war against the common sparrow. A team of bacteriologists, led by Professor John Shrewsbury, o Birmingham University, has discov 'ered that a germ carried in the spinal tract of the sparrow can

cause food poisoning. It is thought possible that these germs are transferred to food granaries, dairies, storehouses and anywhere else sparrows can get food "If we prove it," says Mr. Gil bert Parsons, chief technologist of the research team, "there will have to be some control of these bird -a big problem which may take

many years to work out." Suspicions were first pinned of the sparrow because of its natural friendliness. The scientists estimate that eight millions of the birds flut ter about Birmingham alone, many of them so tame that they perch on kitchen tables.

This familiar bird has followed man all over the globe so that his country of origin is now uncertain His bulky and untidy nest is made of whatever materials are handy-hay, straw, roots, rags string, bits of paper-but it is always lined with soft feathers.

About 75 per cent of an adul-sparrow's food during his life is grain of some sort. The remaining 25 per cent consists of seeds and weeds, 10 per cent, green peas, 4 per cent. The rest is made up o

It is widely believed that if sparrows eat a little grain they more than pay for it by the amount of insect life they destroy, but figure



swell on current bushes until the last apple and grape are harvested. tion. At this time of year, early truits that have already ripened (such as cherries, strawberries, cur rants and raspberries) should not be neglected; nor should those that will mature in September or October. strawberry. At this time, the sprinrunners, and some of the young plants may have already rooted. These runner plants should spaced around the mother plant the way spokes radiate from the hub ween runner plants is about five nches, and spacing is a job that is done all summer long.

If the fruiting bed is to be re-

ained for another season, all of the wo-year-old strawberry plants and some of those that are a year old should be removed to make room for new runners. A bed may be lition for several fruiting seasons this renovation method. Fertilzer needs to be applied to the renovated bed as soon as possible.

Pruning Precautions All brambles need some attention after harvest. If the canes that ruited are pruned out at ground level, occurrence of such diseases as spur blight and anthranose will reduced, since there is less chance of old canes infecting the Black and purple raspberries and bush blackberries require additional

pruning in summer. The new canes of the raspberries are cut off at the tip when they are twenty-four to thirty inches long; bush blackber res are cut at about thirty six inches. Cutting the tips causes lateral shoots to grow, and it is these that produce the next season's crop.

some additional nutrients during the early summer. Plants that do not have dark green leaves and are not growing vigorously should receive an application of complete garden fertilizer. This is especially important for newly planted strawberries, to insure vigorous runner plants that will produce abundantly. The runner plants that start in June and july are more productive than those

that grow during the months of September and October. Insects and diseases are not usu-ally too serious on small fruits. If sour blight or anthracnose is severe in the brambles, they should be sprayed with a 6.6.10 Gordeaux mixture following harvest and after the old canes are removed. In areas where Japanese beetles are a prob-lem, one and one-third cups of lead arsenate are added to each five gallons of the Bordeaux spray.

Care of Grapes Grapes require little attention during the summer, after the recom-mended sprays have been applied Spraying is generally completed about the ned of July. The plants should be kept mulched, or cultivated and hoed, to control weeds. Foliage should not be cut off to expose fruit clusters. Grapes do not require

and disease problem is apt to be riore severe on the tree fruits than on the small fruits and grapes. Spraying is often necessary during July to control brown rot on stone fruits and scab on apples. A close watch should be kept for the peach tree borer on the trees

of all stone fruits. The borer is found at the base of the tree at the gum that oozes from the trunk, it is a sign that a borer is present. The best method of control is to remove the gum and locate the burrows, then force a willowy twig or soft wire into the burrow to kill

Water Sprouts The only summer pruning of fruit trees that is necessary is the removal of water sprouts or suckers low on the trunk or from the trues and where even in years of

hids.
Fruit thinning should be completed as soon as possible, Almost every year some varieties of the fruit trees set too many fruits. It is best to wait until after the normal
"June drop" is completed; then
those trees that are still too heavily
laden with fruit should be thinned

ty hand.
In thinning, the injured and deformed fruits are removed and clusters are separated. Peaches and apples should be spaced from four three to four inches apart. Sometimes thnning is necessary only on one or two branches. This process will result in larger fruits of better quality, because there are a greater number of leaves per

We Can't Afford To Make This Mistake

Farmers in the United States are facing complete regimentation of self-styled experts." This was the blunt warning of the agricultural manager of the U.S. Chamber of

primarily to American farmers and eferred directly to American policy,, it is well worth repeating in this country. For here, too, there has been pressure to have the Federal Government pay out large and uncontrollable sums in subsidising various branches of agriculture, take marketing out of the hands of the individual farmer and turn it over to super boards.

This has been done to a sub-

stantial degree in the United States with weird results in that country's economy, costly consequences for both consumer and taxpayer, and rect orders from Washington as to what they can or cannot grow.

production except in a relatively few lines, that sore of thing is bad

enough.

For Canada, where agriculture is experiment would be a grotesque

-From The Financial Post



Miss "Untitled Miss" - Nowadays, when theres a title born upon some shapely beach blonde, it seems downright impossible that lovely Betty Tunell hasn't been singled out as "Queen of the Headless Lettuce Growers' Convention, or "Miss Mesopotamia of 1950." And so to her goes our vote for "The Untitled Miss We'd Like Most to Title."

CANADA PRODUCES SOME OF THE WORLD'S FINEST LUMBER



Why Seagram's sells Canada first

his is an adaptation of one of a series of advertisements designed by The House of Seagram to promote the prestige of Canada and help sell Canadian products to the markets of the world.

The campaign is appearing in magazines and newspapers published in various languages and circulated throughout the world. The peoples

of many lands are told about the quality of Canadian products and see Canadian scenes illustrating these products.

The advertisements are in keeping with the belief of The House of Seagram that the future of each business enterprise in Canada is inextricably bound up in the futur

of Canada itself; and that it is in the interest of every Canadian manufacturer to help the sale of all Canadian products in foreign markets.

A campaign such as this not only helps Canadian industries but also puts money in the pocket

of every Canadian citizen. One to us as a result of foreign trade. at home. It is with this objective produced and published through-

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