

Made Fortune From Charity

It was an oddly assorted group that had their heads together behind the locked doors of the heavily-curtained living-room. There was the parson's widow, Mrs. Hughes, elderly, grey-haired and bespectacled, in a sombre black. Next to her sat Edward Wellings, who might have passed as a bank cashier, and the woman who passed as his wife, an attractive brunette of about thirty-six.

On the other side of the bare table sat Philip Peach, a rather nondescript-looking man. Beside him, in striking contrast, sat Edward Fane, a military-looking man of distinguished appearance. This meeting was typical of the periodic conferences held in the Wellings' flat between the wars. For, if for any reason, business, close contact between partners is all-important.

Wellings had been examining a cheque which had been handed to him by Mrs. Fane. It was for a guinea. Signed by the Bishop of London, it added to the small but valuable collection of genuine specimens of a signature.

Half an hour later Philip Peach invited his colleagues' opinion upon that self-made cheque after treatment. The general opinion was that the cheque had been grossly improved. The figure £150, which now replaced the humble £1 is, of course, being much admired.

Mrs. Hughes, led with a very small income on the death of her husband, had begun by writing to a prominent man asking for financial assistance.

The success of this call on charity tempted her to repeat the experiment. Again it came off, and very soon begging and writing had become her full-time occupation.

There was only one snag to it. The benevolent made such modifications that the signatures were then set the Wellingses.

They soon pointed out to her that the odd guineas she collected by her "charitable efforts" did not constitute the real value of the cheques received, but the genuine specimen signatures thereon.

After that, when cheques arrived, Mrs. Hughes passed them on for "treatment."

Fane, the former Rifle Brigade captain, was not a forger, but he was useful, both as "front" and as signature tout, coming from the benevolent on behalf of imaginary old soldiers out of luck.

When Peach had completed his work of art with pen and ink the next step was to pass the forged cheque successfully.

A cheque passed over the counter for cashing may carry a perfect specimen of a well-known customer's signature; but the person presenting it may betray himself by over-haste or one of those little lapses that arise out of guilty knowledge.

This danger was very nearly overcome, however. Ringing up from a hotel, Wellings would ask for a messenger boy to be sent round. When the boy arrived he was dispatched to the bank with a note on the hotel against the cheque in the name of a well-known customer.

The boy was instructed to go with the cash and settle a small debt at a certain shop and then return to his employer at the hotel.

This method enabled the gang to watch the movements of the messenger boy from first to last. Thus, if they saw that something had gone wrong they warned the waiting man at the hotel and vanished in haste. The boy might be able to describe his employer, but beyond that there was no clue.

The method was so successful that many thousands of pounds were paid out by London banks into the coffers of Wellings, Peach and Co.

The "firm" operated a second method of extracting money from the benevolent. And it was here that Fane was the prime mover.

Though no longer in the Army, he still belonged to a famous service club. Reputable London clubs have cheque forms which, when filled in by a member, become as negotiable as any printed by the bank itself.

Fane secured these cheque forms but a club member. And he passed them over to Peach. There was much to recommend this kind of forgery, for the fact that the presenter showed up as a club member narrowed down the possibility of fraud. For who would be able to obtain such forms but a club member? And members of such clubs do not usually commit forgery.

Fane selected a certain Colonel Gascoigne, a rich member of the club. To him he wrote on behalf of a very hard case — an old soldier with a splendid service record who had fallen on evil days.

Would the Colonel send a small donation to the fund for the small income on the death of her husband, had begun by writing to a prominent man asking for financial assistance.

Passed to Peach, this cheque was never presented for payment. It was simply used to copy the Colonel's signature and cheques made out on the club forms.

One of these cheques was made out for £900. As usual a messenger boy was employed and the cash secured without rousing the cashier's suspicion.

But when, a few days later, the small boy presented a second cheque for an even larger amount, the cashier smelt a rat. The boy, perfectly innocent at the time, somehow sensed that he had become involved in a criminal activity, and ran out of the bank. The second cheque, therefore, was never cashed.

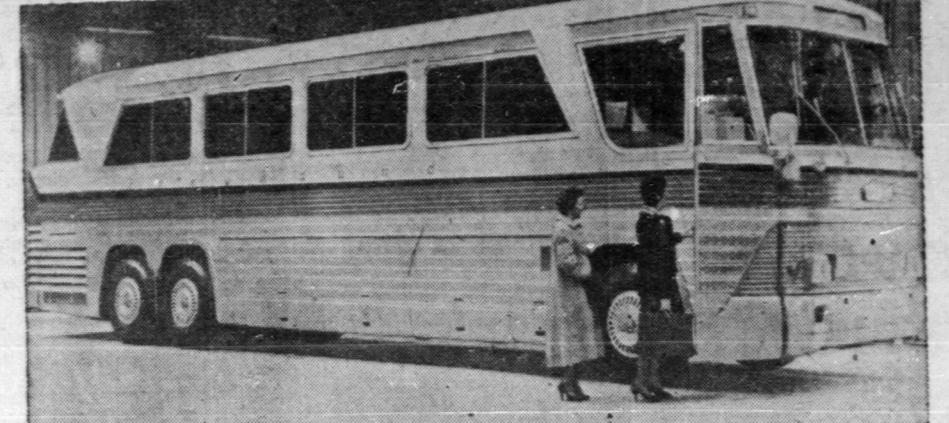
A setback, certainly, but not a disaster. When finally disaster did overwhelm the forgers, Fane, the former Rifle Brigade captain, was not a forger, but he was useful, both as "front" and as signature tout, coming from the benevolent on behalf of imaginary old soldiers out of luck.

Wellings and Peach quarrelled, probably over a division of the swag. And Peach, wishing to injure his former partner, sent an anonymous letter in a disguised hand to Scotland Yard "blowing the gaff" on the whole gang. He even took the trouble to explain, in detail, the methods used.

Mrs. Hughes and the Wellingses were arrested. At the Old Bailey the parson's widow stoutly protested her innocence, but she was convicted and got three years.

The Wellingses, husband and wife, got seven and five years respectively; Fane, debaron to the last, got seven years.

Q. How can I keep lettuce, celery, parsley, and mint fresh for a longer time?
A. Wrap in a cloth wrung out of cold water and keep in the refrigerator.



EVERYBODY RIDES "UPSTAIRS" — Comfort, vision, safety and esthetic appeal are combined in this new cross-country Greyhound bus. The luxurious 39-passenger streamlined cruiser deck, allowing everyone to ride "upstairs" for the first time. The air-conditioned vehicle, built by Mack, has a large rear lounge, modern lavatory and folding utility tables for each passenger. Fully 50 percent more glass area has been built into the bus than those presently used. It is scheduled to go into service shortly.

TABLE TALKS

Suppose that your meal is going to be heavy and you want a light dessert. Gelatin snows may suit you exactly. This dessert may be made early and refrigerated — another convenience when you are entertaining. Something new has recently been added to the making of these gelatin desserts. This airy combination of gelatin, fruit juices, and egg whites has always called for beaten egg whites. Now, as a result of new developments in the test kitchens for a big company, unbeaten eggs are added to the combined gelatin and fruit juice and the entire mixture is beaten together.

Use whatever fruit juice your family likes best and, conveniently, it may be either fresh, canned, or frozen.

FRUIT SNOW
1 envelope unflavored gelatin
1/2 cup cold water
1/2 cup sugar
1/2 teaspoon salt
1 can (6 ounces) frozen concentrated fruit juice — tangerine, orange, grapefruit, or lemonade
2 unbeaten egg whites
Sprinkle gelatin on cold water in top of double boiler to soften. Place over boiling water and add sugar and salt, and stir until dissolved. Add frozen concentrated fruit juice and stir until melted. Chill until mixture is consistency of unbeaten egg white; add egg whites. Beat until mixture begins to hold its shape. Turn into 8 cup mold or individual molds. Chill until firm. Unmold and serve with the following custard sauce which utilizes the 2 egg yolks.

CUSTARD SAUCE
1/2 cups milk
1 whole egg
3 tablespoons sugar
1/2 teaspoon vanilla
1/2 teaspoon salt
Scald milk in top of double boiler. Beat whole egg and egg yolks in sugar and salt. Gradually add small amount of the hot milk, stirring constantly. Return to double boiler and cook until mixture thickens. Remove from heat; cool. Stir in vanilla.

If your meat course calls for fruit to man of the meal, try this baked apple-cheese dessert.

APPLE-CHEESE DESSERT
5 cups peeled sliced apples
1 tablespoon lemon juice
1/2 cup sugar
1/2 teaspoon cinnamon
1/2 cup sifted flour
1/2 teaspoon salt
1/2 cup butter
1/2 cup grated cheese
Fill shallow baking dish with apples; sprinkle with lemon juice and 1/2 cup of the sugar. Mix flour, cinnamon, and salt with remaining 1/2 cup sugar. Cut in butter until mixture is granular. Stir in cheese. Spread over apple. Bake at 350° until apples are tender — about 40 minutes. Cool before cutting or ice cream.

Another baked dessert, a lemon sponge, may be baked either in individual cups or a baking dish.

LEMON SPONGE PUDDING
1/2 cup sugar
1/2 cup flour
1/2 teaspoon salt
1/2 tablespoon melted butter
1/2 cup lemon juice
1/2 teaspoon grated lemon rind
2-3 eggs, separated
1/2 cups milk
Mix together the sugar and flour. Add salt, butter, lemon juice, and lemon rind. Beat egg yolks well and add milk. Combine with sugar mixture. Beat egg whites until stiff but not dry and fold into first mixture. Put into greased baking dish or cups.

Great Gardens All Underground

Seven miles north of Fresno, Calif., two blocks west of U.S. Highway 99, is a one-man wonder of the world. Here a fantastic maze of underground gardens, groves, and grottoes, known as the "F" Underground Gardens, lists of 65 rooms, gardens, grottoes, and patios, each differing from the other and all being underground. Many tall-grown trees flourish. A citrus tree, more than 20 feet below the surface, is grafted to bear seven kinds of fruit. Bare shrubs and flowers add dashes of color throughout the project.

It seems incredible that one man could dig all this alone over a period of even 38 un-rewarded years. Born near Mesquite, Calif., in 1879, Baldassare Forestiere was the son of a prosperous fruit grower. At 21 the youth emigrated to America, where he got work tunneling under the city of Boston. During the next six years he also helped to build the subway from New York to New Jersey and the great Croton Aqueduct.

In 1908 he moved to the site of his lifetime project in Fresno. With his savings and an inheritance he bought 200 acres of barren desert land at about \$10 an acre. Today, however, it is some of the world's most productive and costliest land. To escape the hot summers, Mr. Forestiere at once dug a deep cellar, remembering the cool depth of the subways.

He enjoyed his underground home so well that he soon began to enlarge it, burrowing out a complete and comfortable but unconventional four-room apartment. Legend says that after completing his living quarters, Baldassare returned to Sicily when he was about 35 to claim

his childhood sweetheart as his bride. But she rejected him, whereupon he resolved to build alone an underground estate on his own. It would be a spectacle to bring public wonderment and fame instead of scorn and mockery.

From his living quarters he kept digging out in all directions. Here he made a tunnel, there a room, over there a passageway, a patio, more rooms, gardens, and grottoes until a veritable maze honeycombed nearly seven acres beneath the earth's surface.

Today the gardens stand preserved as their builder left them. A giant auto tunnel extends more than 700 feet, and arches and columns are found throughout the gardens — hewn in graceful symmetry. Visitors completing their tour through the passageways feel that they have seen a secret world.

Prominent engineers who have inspected the work marvel at Mr. Forestiere's genius. So far, he designed exactly right for strength and permanency. No monotony of pattern greets the eye, and the whole project is lighted by the sun. Every where one sees literally millions of pickmarks in the clay and harden as they are exposed to Haines in The Christian Science Monitor.

Although he was but five feet four inches tall, he swung his pick, hacking his way through the earth countless times. His shovels out and hauled away in a wheelbarrow hundreds of tons of dirt. Most incredible of all, however, he could shovel dirt out of an 18-foot hole more than three times his own height. Surely, he was among the greatest pick-and-shovel artists of all time!

To promote the growth of his underground trees, Baldassare utilized the rich loam of ancient lakebeds some 75 miles away, near Coalinga, Calif. He made countless trips in his ratty Model T Ford pickup to dig and haul back this earth to fill around his plants. When, in 1946, he passed on, his work was still unfinished.

But what he achieved is fast becoming known as the man wonder of the world.

WRITE KIDDY BOOKS IN JAIL
One of America's most popular writers of children's stories was Dale Morey. Magazines printed this writer's stories every week and noted that every story carried a strong moral that crime and dishonesty never pay.

Now it has been revealed that "Dale Morey" is a team — William Morey and Robert Dale, both convicts in a southern Michigan prison where Morey is serving life for murder and Dale five to fourteen years for forgery.

Animal Instinct Or Intelligence?

It was pitch-dark, cold December night and the slender, black-haired Spanish girl shivered slightly as she lay in bed listening to the wind whistling through the eaves of the old country house.

She sat up in the bed. Her girl friend, who lived nearby, had been called away to the sick-bed of her mother in Madrid.

How the wind whistled! And how the twenty-two-year-old girl's heart thumped when she suddenly began to think of her plight should a burglar be tempted to break in while she was alone and defenseless.

She took a couple of aspirin to try to soothe her frayed nerves. But sleep would not come. Suddenly, the scared girl sat bolt upright in bed. Between gusts of wind she had heard sounds on the ground floor below.

Then it came — a crash of glass. The girl leapt out of bed and ran on a dressing-gown before plucking up courage to go outside on to the veranda. She could see shafts of flickering light which apparently came from the room beyond.

When she finally nerved herself to go downstairs, she was amazed to find Juan, her friend's pet monkey, chattering excitedly as he confronted one of the armchairs, which was ablaze and burning furiously.

The girl swiftly smothered the flames with a rug and then saw that the monkey's face and arms were cut and bleeding and that the glass of one of the French windows had been shattered.

It was obvious what had happened. The fire had been caused by a burning cigarette and accidentally dropped by the girl during her after-supper smoke there an hour or so earlier. The chair had smoldered; then burst into flames.

The sharp-eyed Juan, who slept in an adjoining outhouse, had seen the flames and had broken through the window to give the alarm.

There are many remarkable stories of animals and birds which have done things which can only be described as "almost human."

Nigger, a mongrel dog who attached himself to a United States fire brigade by the simple process of walking into the fire station and declining to leave, did six years' service as an honorary "fireman."

During that time he learned to scale ninety-foot ladders and was directly responsible for the rescue of several such and women who had been trapped.

Nigger's nose, even in the thickest smog, told him where the fire victims were, although his human fellow-firemen could not locate them," wrote a newspaper reporter.

Nigger even rescued two kittens from a blazing tenement before going into retirement.

Another mongrel, Spot, jumped into a canal with a steep concrete bank in Essex to save a cat two years ago. He swam 300 yards holding the cat by the scruff of the neck to where the owner, a nine-year-old boy, could get to the water to help him. Spot's reward for his heroism was a collar and lead.

Because of "quick thinking," Siamese cat chased the alarm and roused, its roused-master, a £1,500 haul of cigarettes about three years ago. The cat heard them breaking in and pawed its sleeping master till he awoke, put on the light and called the burglars to run.

Many horses seem to be able to think and reason. Sandy Shore, an old and very clever horse, decided some years ago that the hay was too hot for him to eat at a trotting meeting at Caristchurch, New Zealand.



PORTUGUESE CONVERTIBLE—With the top up, this proud farm worker of Tomar, Portugal, is ready for anything the weatherman has to offer as his faithful donkey plods along. The long-eared beasts serve country districts throughout Portugal, hauling cargo as well as passengers.

THE FARM FRONT

Every farm columnist — including this one — keeps telling farmers of their sins of omission and giving them gratuitous advice about how to improve. That is, unless you are a farmer, you will not raise bigger crops for less profit.

Just to throw you a change-of-pace ball, what comes after the birds scratching for fallen weed-seed. I threw out more grain and looked out on the quiet earth, green pine tops plumed against a bright blue winter sky, deerberry bushes laden with red berries curved down to touch the snow. A young oak stood on the edge of the woods, all the brown leaves still holding to the branches. The wind made them rattle.

I stepped into the edge of the woods. A brown creeper gave his living call from the trunk of a sycamore; a cardinal streaked past; and cutting across my path ran the delicate trail of a mouse, probably making for his hole under the blackberry bushes.

Why do some people talk with such assurance about what they are going to do with the world, as though they owned it, when really our share is such a small one? Birds and butterflies, bees and flying insects fill the air; tiny animals climb and burrow and scuttle. There is all the intricate pattern of bush and tree, of moss and flower and weed. And underneath the ground, a whole world of life goes on that we never see — moles with gray velvet coats push along, their strong front feet swinging through the earth with a swimmer's breast stroke. Behind them come the ground-mice on six, flying feet, and tacked under a stone is a gray worm, rolled up for the winter. There is myriad life under, on, and above the earth.

The other day I uncovered a daffodil bulb by mistake and the green spear was already pushing up toward the light. Aboveground my perennial phlox lead dead but underneath the snow and the rich brown earth, the twinkling ones have disappeared and only the steady ones remain. There is something chaste and exquisitely geometrical about the pre-dawn sky.

I wonder if people who sleep late in the morning and who never get out of doors until daylight covers the world know the meaning of the Bible description: "The morning stars sing together." Those who see the stars in the morning before dawn know the meaning, for as in the early morning the stars are set in the sky with a beautiful precision. The twinkling ones have disappeared and only the steady ones remain. There is something chaste and exquisitely geometrical about the pre-dawn sky.

A covet of partridges live at Upton and feed on the lespedeza seed that drop in the fields. In spring they call from the fence corners, and in winter when snow comes they draw nearer to the house looking for food. Their favorite spot is in the open shed next to the apple house down in the orchard. Here they can find shelter and we always put grain there for them.

During the last heavy snow I took a bag of cracked corn and oats and started out to feed the partridges. In the orchard the snow was smooth and deep and over the surface was sketched the story of small animals and birds who had traveled that way. The clumpy tracks of an old hare led to the straw stack. Following them, I saw where he had hollowed out a snug little nest under the straw. Farther along, headed for the shed, were the dainty tracks of a covey of partridges who had traveled that way. Their favorite spot is in the open shed next to the apple house down in the orchard. Here they can find shelter and we always put grain there for them.

There under the blackberry vines, safe from hawks, was a

Now's The Time To Plan That Garden

With the seed catalogues starting to arrive, it is time for forward-thinking garden makers to start planning. Annuals are one of the first items to merit attention and while it is far too early to do any planting, even indoors, quite a few week ends or evenings may well be devoted to deciding what varieties will be planted this year and where. Facts as to their growing habits, colors and heights should be noted.

There are many annuals and a lot of gardens can be planted for a couple of dollars by selecting carefully. Marigolds, zinnias and petunias are without doubt the three most popular of the annual group and all are showing a yearly steady advance due to the work of the "hybridizers." Modern day forms of colors of this group bear practically no resemblance to their ancestors of 20 years ago, so rapid has been the progress.

Several wonderful marigolds will make their appearance this year and they will be covered later on in these columns. Generally speaking, the African types will take longer to mature and flower than will the French types though there are some hybrids that will slightly upset this schedule.

So numerous are the fine varieties of marigolds today that one may make mass plantings graduating heights and colors to make a stunning display. They may be used for accent points to supplement the perennial border, for edging, or as a spring planting where a touch of vivid but pleasing color is needed.

Mid-March is about right to start the slower growing African types and to get the French ones going in about two weeks later. This should result in available plants for setting out in the New York area the 10th to the 15th of May, which is about the safe date in this area.

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IT'S A BONBON—Webster defines a bonbon as being dainty and sweet so maybe that's what designer Hattie Carnegie had in mind when she created this little black stry "bonbon". The little hat, designed for evening wear, features red rose on a long black strap stem. It won applause at the Millinery Stabilization Commission's show.



'He'll be like that 'til then, then up in a flash and off to bed'

CROSSWORD PUZZLE

ACROSS
1. Spotted
2. Swiftness
3. As it is written
4. Frequent water
5. A bird
6. Half score
7. Register
8. Caliber
9. Sun
10. Tearing
11. Sleepless
12. A quality
13. Headliner
14. A trait
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