

BAREE

SON OF KAZAN

by JAMES OLIVER CURWOOD

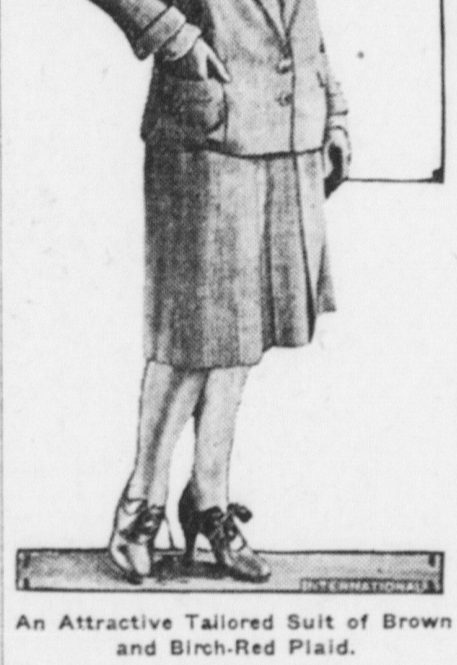
WNU Service
Chapter X—Continued
—18—
Pierrot, deep in his own sadder thoughts, scarcely heard the strange laugh that came suddenly from her lips. Nepeese was listening to the growl that was again in Baree's throat. It was a low but terrible sound. When half a mile from the cabin, she unsung the panniers from his shoulders and carried them herself. Ten minutes later they saw a man advancing to meet them.

This loneliness was to Nepeese burdened with no thought of danger. There were times, now, when the thought of being alone was pleasant to her, when she wanted to dream by herself, when she visioned things into the mysteries of which she would not admit even Pierrot. She was growing into womanhood—just the sweet, closed bud of womanhood as yet—still a girl with the soft velvet of girlhood in her eyes, yet with the mystery of woman stirring gently in her soul, as if the Great Hand were hesitating between awakening her and letting her sleep a little longer. At these times, when the opportunity came to steal hours by herself, she would put on the red dress and do up her wonderful hair as she saw it in the pictures of the magazines Pierrot had sent up twice a year from Nelson House.

her picture. The sun, flooding through the window, lighted up her marvelous hair; her flushed face was framed in its lustrous darkness like a tinted cameo. He had dreamed, but he had pictured nothing like this woman who stood before him now, her eyes widening with fear and the flush leaving her face even as he looked at her.

Beige, Gray Worn by Chic Sub-Debs
Three and Four-Piece Combinations Are in Favor for Sports Wear.

There is nothing to which the Parisienne pays closer attention than the dress of her debutante daughter. This, observes a fashion writer in the New York Herald-Tribune, is easily understood. For the well-brought-up young girl in France is allowed little or no freedom until she has been led to the altar, and the family makes many sacrifices to provide her with the necessary dot without which she will not easily find a man.



An Attractive Tailored Suit of Brown and Birch-Red Plaid.

Polka Dots, Big Hats Worn by "Movie" Girls



Polka dots and big hats—one of the newest fads in Hollywood. Here is shown an ensemble of red flat crepe, with a loose coat of red, with white dots. The enormous hat is also brilliant red.

Do Not Use Taffeta in Hit-or-Miss Fashion

The vogue of taffeta has subsided a bit. By that one does not mean that it has lost its prestige or that it is looked upon as dowdy. It has merely become more definitely established as a fabric adapted to certain purposes and not to be used in the rather hit-or-miss fashion that was the case with some designers earlier in the season.

Checks of All Sizes in Fashion Limelight

Every spring brings forth the check. Checks of all sizes and upon all kinds of wool fabrics are given a most important place this season. They are in black and white, great black squares upon huge white spaces or the tiny pin-point check—all a matter of your own discretion or sporting blood.

Three Silhouettes on Summer Fashion List

Not one, but three silhouettes are the outstanding features of the fashions of summer. One reflects the continued vogue of slender, straight lines, another shows the flare at the bottom and the third introduces a newer line in the bloused back and the cape draperies.

The New Static Line

Fashionable Paris offers, and New York pays attention to, the "moderately static" silhouette. This independent understudy of the leading flare expresses its lines in box plaits, stitched in from shoulder to hem, in unyielding straight-line skirts of smart tailored suits, in cleverly scant-cut coat dresses.

Slips Without Straps

Slips of newer type have no shoulder straps. This is particularly true of the evening slip which is worn under sheer chiffon frocks. The slip is fitted with elastic about the top which prevents it from slipping. If one wears a brassiere it may be fastened to the brassiere with tiny snappers since the brassiere generally has shoulder straps. The brassiere worn under the dance frock has straps to match the frock or straps of silver.

THE KITCHEN CABINET

Mid the rich stores of nature's gifts to man Each has his loves, close wedded to his soul By association's golden links.—Eliot.

EVERYDAY GOOD THINGS

There is nothing that takes the place of a good salad for a luncheon, dinner or supper dish.

Garden Delight.—Take one each of fresh, green and red pepper, chop fine and mix with one cupful of cottage cheese which has been well seasoned and enriched with butter or cream. Line salad plates with lettuce, and lay on each one-half of a banana cut lengthwise, add salad dressing to the cheese and cover each with the cheese dressing.

Halibut Souffle.—Take one cupful of halibut flaked, one cupful of thick white sauce, one egg beaten stiff, one tablespoonful of lemon juice, one teaspoonful of Worcestershire sauce, salt and pepper to taste, one cupful of bread crumbs and two tablespoonfuls of grated cheese. Mix the flaked fish with the white sauce, add the lemon juice, and Worcestershire sauce, salt and pepper, then fold in the egg white beaten stiff. Butter a glass baking dish; fill three-quarters full, leaving room for the crumbs and cheese on top. Mix the crumbs with melted butter and the grated cheese. Sprinkle over the souffle, bake in a hot oven fifteen minutes. Serve with a spicy tomato sauce if liked.

Prune Cake.—Take one cupful of sugar, two tablespoonfuls of butter, one cupful of cooked prunes, finely chopped; one-half cupful of prune juice, one teaspoonful of soda, two cupfuls of flour, two teaspoonfuls of baking powder, one teaspoonful of cinnamon, one-half teaspoonful of cloves, one teaspoonful of nutmeg. Mix in the order given, sifting flour and dry ingredients together. Bake in two layers about thirty minutes. Ice with one cupful of powdered sugar, three tablespoonfuls of butter and enough cream to make of the consistency to spread. The butter should be well creamed with the sugar before the cream is added.

Ox Tongues and Spinach.—The canned tongue and canned spinach may be used for a hurry-up meal. Heat the tongue and place on a platter neatly sliced. Surround with a border of seasoned spinach chopped, garnished with sliced hard-cooked eggs.

Baked Ham.—For each thick slice of ham take one cupful of milk or enough to cover. Cover and bake in a slow oven for an hour or more.

Dishes From Grains.
The coarser foods are quite necessary in our diet and should be freely used at all times of the year.

Scotch Oat Crackers.—Put two cupfuls of rolled oats through the meat grinder, add one-fourth of a cupful each of milk and molasses, one and one-half tablespoonfuls of fat, one-fourth of a teaspoonful of soda, one teaspoonful of salt and one-fourth of a cupful of raisins or nuts cut into bits. Mix well, roll very thin and cut into fancy shapes. Bake twenty minutes in a moderate oven.

Oatmeal Soup.—Take one-half can of tomatoes, one-third of a cupful of oatmeal, two cupfuls of water, one tablespoonful of sugar, one-half of a small onion, pepper and salt to taste, a bit of bayleaf and two tablespoonfuls of peanut butter. Cook one hour, rub through a sieve, add seasoning if needed and serve hot.

Hominy Gems.—Pour one cupful of scalded milk over half a cupful of corn meal, add one-fourth of a cupful of hominy, a tablespoonful of sugar and the same of shortening; mix well, cool, add a yolk beaten thick and a white beaten stiff. Sift in one and one-half teaspoonfuls of baking powder and a little salt; beat well and bake in hot well-greased gem pans.

Corn Meal Gems.—Take one-half cupful of corn meal, one cupful of flour, three teaspoonfuls of baking powder, one tablespoonful of sugar, one tablespoonful of melted butter, one-half teaspoonful of salt, three-fourths of a cupful of milk and one egg. Boil the milk, scald the corn meal, cool and add the remaining ingredients. Bake in well-greased muffin tins.

Hominy and Pecan Croquettes.—Boil one-half cupful of hominy with a teaspoonful of salt in two cupfuls of water five minutes, then put into a double boiler and cook two hours. Add two tablespoonfuls of shortening, one-half cupful of chopped pecans and a teaspoonful of scraped onion. Cool and shape into cylinders. Beat one egg lightly, add two tablespoonfuls of water, roll the croquettes in crumbs, then egg, then in crumbs again and fry in deep fat. This makes one dozen croquettes.

Rich Drop Cookies.—Cream one-half cupful of butter, add one-half cupful of sugar, one egg well beaten, three-fourths cupful of flour, one-half teaspoonful of vanilla, raisins, nuts or citron. Drop by teaspoonful on butter sheet, spread thinly with a knife dipped in water; decorate with fruit and nuts.



"Tell M'sieu That I Will Leave, the Day After Tomorrow."

fashion one of the coveted ringlets from a tress that fell away below her hips, when the door opened behind her, and Bush McTaggart walked in.

Chapter XI

The Willow's back was toward the door when the Factor from Lac Bain entered the cabin, and for a few startled seconds she did not turn. Her first thought was of Pierrot—for some reason he had returned. But even as this thought came to her, she heard in Baree's throat a snarl that brought her suddenly to her feet, facing the door.

Dan Beard Organized American Boy Scouts

The experiences of Lieut. Gen. Sir Robert S. S. Baden Powell of the British army with boys as messengers during the Boer war in South Africa impressed him that he came later to devote almost his entire time to work with boys. He organized the boy scouts in England, and from there the movement spread to most other countries, and the membership has grown until it now includes millions of boys.

Plains she heard the click of the iron bolt as it locked the door. McTaggart advanced a step.

It was a chance shot, a shot from the hip with McTaggart's automatic. Baree fell short. He struck the floor with a thud and rolled against the log wall. There was not a kick or a quiver left in his body. McTaggart laughed nervously as he shoved his pistol back in its holster. He knew that only a brain shot could have done that.

He did not mind words. His courage and his determination rose as he saw her body drop a little against the wall. She was powerless. There was no escape. Pierrot was gone. Baree was dead.

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Cubist Hats
Eccentric hats are the latest vogue in London. Some have braiding in silver and bright colors are seen with eccentric brims and crowns, the colors of which must be in violent contrast with the suit or frock with which they are worn.

Blouses for Summer
Kipling once said that an oriental never became civilized until he tucked in his shirt. According to that, the blouses to be worn this summer are highly civilized. Except in extraordinary cases the tunic blouse for day wear has given place to the blouse which is worn under the skirt and confined with a belt.

"Packing Industry"
From the beginning pork was salted down and packed in barrels, hence arose the name now given the meat industry. It is more or less a misnomer today because it applies in a greater degree to the industries of fruit and vegetable canning where packing in containers is an important feature.

(TO BE CONTINUED.)

DeBar shrugged his shoulders. "He asked me, at first, if I could stay. But I have a wife with a bad lung, Pierrot. It was caught by frost last winter, and I dare not leave her long alone. He has great faith in you. Besides, you know all the trappers on the Company's books at Lac Bain. So he sent for you, and begs you not to worry about your fur-lines, as he will pay you double what you would catch in the time you are at the Post."

Nellie Maxwell