

DISEASE KNOWN AS LOVE

By H. M. EGBERT

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THE three professors looked inquiringly at the younger member of the faculty as he entered the room. If pity had been known in the year 2215, it might have been said that pity was reflected upon their faces. As it was not, the look must have been merely curiosity.

The white-robed, sterilized nurse would have been called beautiful three centuries before. But her wealth of blond hair was hidden by the hideous hood that was the fashion, and in her loose garments she looked more like a mandarin.

She, too, gazed curiously at the young fellow who entered and took his station respectfully before the professors.

"No, A 69 W P 14," began the eldest professor, addressing him by the name he bore, "you are still decided to become the subject of this experiment?"

"Yes, sir," replied the young man.

"You are making it in the interests of civilization. You have weighed the consequences? You know that it will mean persecution, ostracism, and, worst of all, the existence within your system of a diabolical germ, which has become so rare that it is necessary to demonstrate its existence by performing this inoculation?"

"I have considered all the consequences, gentlemen," replied the young man.

The three professors addressed the nurse.

"No, B 27 F F 7," began the second professor, "you, too, have volunteered to sacrifice your happiness for the sake of science? You, too, are undergoing this martyrdom with a full knowledge of the consequences?"

The other two asked her almost the same question, though not in identical words. There was a faint smile upon the nurse's face as she replied:

"Yes, gentlemen, I am prepared to suffer this martyrdom," she answered.

"Then you have both been warned, as is required by law," said the eldest professor, "I shall now proceed to inoculate you both with the rare germ known as diplococcus amoris, found only in Patagonia and Fiji."

It was a weighty experiment. During the three centuries that had elapsed love had become rarer and rarer. Marriages were now and had long been regulated by the state. Spasmodic cases of love had been reported to the medical faculty, but except for these epidemics, now becoming rarer as the principles of hygiene were better understood, there had not been a case in years.

It was the desire of the physicians to observe a genuine case of love, in order to revise the textbooks of this disease, that had led the professors to cast about for two suitable subjects. As soon as the disease developed they were to be placed for a period of years upon a desert island, to avoid the spread of the malady. They would be supplied with food and a home and left there until the virulence of the disease was believed to have abated.

"It is a splendid thing to sacrifice ourselves for science," said A. 69 W P 14, enthusiastically.

"Yes, it is, indeed," answered B 27 F F 7. Nevertheless the same faint, almost inscrutable smile played about her features as she spoke. The young man wondered whether the nurse had fully realized the nature of the experiment, the suffering that it would entail. However, he said nothing, but bared his arm for the inoculation with the rare microbe, a supply of which had come from the Fiji islands only a few days before.

The first professor, having sterilized his needle, drew up a minute quantity of gelatin out of a tube. In this substance were millions of the deadly diplococcus. He inserted the point of the hypodermic into the young man's arm. A 69 W P 14 did not flinch at the pain. Then, having withdrawn the needle, the professor performed the same operation on the young woman.

Everybody noticed that the same faint and inscrutable smile played about her features, but nobody commented upon that fact. Even in 2215 it was the privilege of young women to smile.

The operations completed, the professors solemnly shook hands with the victims.

"In three hours," said the middle professor, "the symptoms should begin to take effect. This is 115 o'clock. At 118, therefore, you will both become a menace to society. At that hour the boat will be waiting to convey you to your island home."

The professors withdrew, leaving the young victims together in the laboratory of the science building. Situated on the seashore, in the curve of the wooded heights of Brooklyn, it was an ideal spot for experimentation. The hum of the great distant city came only faintly to their ears.

In three hours' time the vessel would anchor off the dock to carry them away to the South seas, there to remain for a term of years until the deadly virus had been eliminated.

The young man shuddered as he thought of the awful fate in store for them. Now that the act was irrevocable he began to think of the sacrifice. He remembered a hundred friendships, the college days when he had been the heart and soul of his set. All these memories he must

leave behind him, to go out to a savage island with this nurse.

Yet, as he glanced at her, he began to feel a novel interest in her that he had never felt before. Life with her would at least be companionable. He was not so sure, now, that he had done a foolish thing.

"Do you regret the sacrifice, B 27 F F 7?" he inquired curiously.

"Not a bit," answered the young woman.

"May I ask why you are smiling?" She smiled more significantly. "That is my secret," she answered. "Some day I will tell you."

"When?"

"When we are alone together."

"But we shall never be more alone than we are now."

"I know. But you see, A 69 W P 14, the virus has not yet begun to take effect in you."

"I know it hasn't. I wonder how it will feel. They say that the first sign is fever. I wish I had a shorter name for you."

The girl still smiled at him. He was half plucked and half indignant.

"Don't you begin to feel the effects of the virus?" he inquired.

"Not yet," she answered. "I don't believe I ever shall."

"Why not?"

"That is part of the secret, too," she said.

He turned indignantly. He had meant to turn away. Instead of which, to his surprise, he found that he was standing nearer to her than he had ever stood before. And, as his arms went groping blindly for some mysterious purpose he found that they had closed about her and were holding her fast. The harder he tried to escape her the more tightly he held her.

The girl made no attempt to escape, but continued smiling. "What is it?" he whispered. And suddenly the realization came to him.

"It's the poison—the love virus!" he exclaimed.

The girl nodded. She nodded so hard that her wealth of hair came tumbling down from under the hideous hood. He caught a strand between his fingers and pressed it to his lips.

"What am I doing? Why am I doing this?" he cried. "Is it—is it the symptoms?"

She nodded again. "It begins that way," she answered.

"What a curious disease," said the young man thoughtfully. "Do you know, I don't believe I shall really mind being exiled with you on our island. Of course, a woman's company is apt to prove tedious. One doesn't expect the same intellectual companionship that a man's company affords. And then, I don't know that I shall have very much to say to you. But you will be useful for cooking my meals, and sometimes I will tell you things, and—"

The girl for the first time uttered a hearty laugh. The young man seemed in a daze. He passed his hand across his forehead.

"As I was saying," he resumed, "it will be delightful helping each other in the little things of the day, and in the evenings we'll sit and chat by the camp fire and compare notes and experiences—"

The silvery ripple of her mirth seemed to fill the room. Again the young man was struck silent.

"Why are you laughing at me?" he cried at length. "Don't you want my devotion? Don't you want me to wait on you, to learn from you, to sit at your feet as your slave? Is there somebody else you prefer? I can hardly wait for the boat to arrive, I—I—I believe I—love you. Is this love?"

"Yes, this is love," said the girl.

"How do you know? Do you love me? Do you feel the virus?"

"No," she answered, thoughtfully. "I am sure now that I am immune against it. I didn't tell those old professors, but all women are."

"Why? Why? Why?" shouted the young man.

"Because, you see," she answered, "we have known all about it all the time."

Famous Trees That Stand as Memorials

Although many millions of trees people the forests of the United States, comparatively few have been singled out by history to play famous parts and to stand as individual memorials to great events in the life of America. Some distinguished trees stand out by reason of their age, such as the General Sherman Sequoia in the Sequoia National park of California. This tree's age is reckoned at 40 centuries. In Washington is the Treaty oak, under whose branches an important treaty was signed with the Indians. On the campus of the University of Rochester is the Shakespeare Memorial oak, grown from a young tree from Stratford-on-Avon, and in North Carolina is the Battleground oak, which viewed the battle of Guilford court house. The Liberty elm stands alone on the west bank of Pine creek, near Avis, Pa. Under this tree the local inhabitants, upon hearing of the signing of the Declaration of Independence, gathered and signed the "Pine Creek Declaration of Independence."—Forestry Almanac.

Electric Confetti

Switched on as a bridal couple left Hineley parish church, London, an electrical apparatus showered confetti on the bridegroom, an electrical engineer, and his bride. Electricity employees, wearing insulating gloves to resist the electric current, formed a guard of honor, and the couple passed under an archway of cables which conveyed the current to work the confetti shower.

Simple Sport Hat Season's Favorite

Soft Drapes, High in Front, African Fashion, Low Tam Effects New.

The extremes of the mode meet in millinery this season. The popular felt, with its smart vagoabondage simplicity, goes one way of the mode to meet at the other extreme the chic African toque and tam sponsored by Agnes. So that one inclined to sportlike simplicity is as smartly in favor today as the modishly topped wearer of the high-crowned Agnes turban which so resembles the African belle's headdress from which, indeed, it was copied by the famous Parisian milliner.

Just as the lines of the new chapeaux differ so do the materials out of which they are made. Fashion dictates a variety of fabrics in felt as well as in velvets. There is the ordinary felt, the soft, shining feutre soleil and the taupe soleil, another new felt which has an Angora-like texture. Velvet, so long attempting to break into the monopoly of the felt vogue, has at last attained its goal with a bang of popularity that augurs an indefinite stay. Velvets plain, and velvets combined smartly with ribbons of satin, grosgrain and felts fashion the new hats of utmost chic.

Outstanding in the mode, because of its newness, is the softly draped high-crowned velvet hat. Some recede from the forehead to resemble the silhouette of the African belle's head, and some are draped low on the side with long, sweeping trimmings. It is from



Interesting Extremes of the Millinery Fashion of Today.

these two basic principles that the new African turban gives its numerous chic ways.

The wide-brimmed felt trimmed with a narrow contrasting band, worn by Marion Davies, film star, and the narrow-brimmed felt trimmed with a wide band, chosen by Louise Lorraine, the well-known motion picture player, are outstanding hats of the sport type. Brimless turbans of velvet, draped in various smart new ways, are attracting much attention.

Metallic Fabrics Gain With Fashionable Women

The popularity of the metallic fabrics, gold and silver cloth, lame and brocaded silks and metal combined, remains in the ascendancy. More and more are the scintillating and glistening imported fabrics being utilized for the development of the elaborate negligees, while even the mannish tailored robes are claiming a share of shimmering materials. These same fabrics along with many of the all-silk patterns in sharp high colors are used profusely in negligees.

Large sleeves and side drapes are notable features. Ostrich, curled and uncurled, marabou, and the combination of both, are seen as trimmings in all colors and styles.

Printed silks are shown in straight pulman types banded with plain colors to match or contrast.

Gold moire lame, silver and jade metal cloth, and cleverly blended oriental colorings in a gold background are all displayed among brocaded chifons and satins.

Quilted robes reveal pastel shades with plain trimmings, embroidery in an allover pattern atop of the quilting, fine lace in rows and flower treatments.

Several colors combined in flat bands are seen on a robe of small quilting, while another model displays an allover, embroidered design on a peach body, and puffing at the collar, cuffs and pocket.

Pajamas strike an unusual note in their vest effect, and use of the Russian collar lines and side openings. A distinctive model of violet crepe de chine is banded in three shades of velvet ribbon, which in turn are outlined in gold thread.

New Girdles Fit Waistline

New fashions that emphasize a natural waistline demand something more than the boneless corsettee which has been sufficient with straightline frocks. A new girdle created to meet the needs of the woman whose figure must conform to the modern silhouette has side panels in back facings to adjust it to the figure at each wearing.

Long Row of Buttons Is Feature of This Dress



Rich man, poor man. Milady can tell her fortune with this neat daytime frock of turquoise blue Elizabeth crepe. It is trimmed with dozens of gold buttons and gold braid.

Little Things That Are Important in Fashions

Hatpins are by no means out of fashion; quite to the contrary, only the shape and length have been changed, as everything else mildly wears. The smartest ones are now of crystal made in the shape of two paddles joined with a narrow band of jet. Sometimes they are of clear crystal, sometimes opaque, and very often a combination of the two. They are designed to hold in place the folds of the new soft-crowned felt or velvet hats.

Earrings are also always in fashion. The very latest ones are designed to be worn with the ever-popular slave bracelets. They have an imitation gem, sapphire, ruby or emerald matching those in the bracelet, set between long, narrow gold links, also corresponding to those of the bracelet and very becoming to those who can wear the long earring.

The newest garters seen in a specialty shop come of narrow blue silk elastic with a finely plaited fringe of malines of the same shade which has a row of tiny silver paillettes or sequins along the edge. Other garters come of a narrow velvet ribbon which has a big circle of ostrich feathers of the same shade and a doll's head in the center.

Two new envelope bags have recently appeared. One is in velvet, in red, blue or white, heavily embroidered in an all-over design of pearl beads with here and there a sparkling rhinestone. The other is of stripes of gold kid and white patent leather.

Women's belts of heavy red leather with a small mother-of-pearl buckle, are very smart with the sweater or sports suit and are even worn with the new fur sports coat.

Ribbons Have Call for Millinery This Season

Ribbons seem logically to belong more to millinery than to any other part of the costume as presented in the fashions of the day. This season's ribbons include many novelties and a tendency to richness of quality. Some among the new hats are made entirely of ribbon, somewhat after the manner of the summer styles, but of ribbon in velvet, heavy satin, grosgrain and metal. Grosgrain is the most in demand among the silk ribbons, metallic ribbons among the novelties. There is a heavy double-faced satin ribbon for plain hats. In the wider ribbons are three tones in delicate colors and two-tones in the double-faced ribbons.

The new weaves in moire have a fine high luster and one of the handsomest of the metal ribbons is multi-colored, in cubist pattern. A ribbon with bold bars is used for hatbands and the velvet ribbons in bois de rose, myrtle green, Chanel red, beige, wood brown and Roman stripes are being used for trimming both gowns and hats.

Reds Favored; Greens Second in Popularity

Reds are important colors, with greens pressing closely for second place. All tones of blue are regarded with considerable favor and it is felt that their vogue will increase as the season advances. Contrary to expectations browns have lost something of their prestige and are not so much in evidence as they usually are at this time of the year. It is significant that choice of reds falls upon the very deep rich shades introduced fairly recently and not the higher pinkish shades that were popular during the summer.

The KITCHEN CABINET

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The buoyancy of health is real enjoyment. Strength, mental vigor, vivacity, and good nature spring from good digestion; good digestion is secured only from eating and drinking proper quantities of food and liquid. It is possible to enjoy buoyancy of spirit and good appetite every day.

EVERYDAY GOOD THINGS

When you don't know what to have for luncheon or supper, try:

Spanish Toast.—Cut up two green peppers, add a slice of onion, two sprigs of parsley minced, and a cupful of thick tomato sauce. Simmer the mixture until smooth. Toast rounds of bread, butter and put a spoonful of the tomato mixture on each round of toast with a poached egg on top.

Fish Balls.—Make a white sauce using one tablespoonful of butter, one of flour, with salt and pepper to taste, one-half cupful of milk, and two well-beaten eggs. Cook until smooth, then stir in the flaked fish. Drop this batter by spoonfuls into hot fat. Drain on brown paper and serve at once.

Ham and Hominy.—When there is a bit of ham left from dinner, mince it and add it to cooked hominy which has been fried in ham fat, adding minced onion or parsley to the mixture; serve hot.

Haricot of Mutton.—Fry two table-spoonfuls of onion in two table-spoonfuls of drippings, add one and one-half pounds of mutton cut into two-inch pieces, salt and pepper well and cover with boiling water. Cook slowly until the meat is tender. Serve with buttered lima beans.

Apple and Marshmallow Dessert.—Peel, quarter and slice six juicy apples. Have ready one-third cupful of seedless raisins, one cupful of sugar. Arrange the apples and raisins with the sugar in layers in a buttered baking dish, add one-fourth of a cupful of water, cover and bake in a moderate oven until the apples are tender. Brush with butter and arrange marshmallows an inch apart over the apples. Place in the oven long enough to plump and brown the mallows. Serve with cream.

Cocoa Angel Food.—Sift one cupful of sugar with one-fourth cupful of cocoa. Beat the whites of a cupful of eggs until stiff, add one-fourth of a teaspoonful of cream of tartar to the eggs and another fourth to three-fourths of a cupful of flour. Fold in the sugar and cocoa, then the flour, adding a bit of salt and a teaspoonful of flavoring of vanilla.

A lemon, custard or cream pie is made more attractive and tasty with a few marshmallows dotted over the top of the pie or set into the meringue and browned with it.

Club Luncheon.

This is the time of the year when much entertaining is being done. While the budget for these affairs is frequently limited, yet it is possible with careful planning to serve delicious luncheons for a very small outlay.

In cold weather there should always be a hot course, either soup or a hot entree with cold meat, potato chips, pickles, rolls, jelly and a dessert. One may serve a fruit cup, sliced smoked tongue, scalloped potatoes, rolls, jelly, olives and dessert. For hot dishes, baked beans, macaroni and cheese, celery cooked and served with cheese sauce, candied sweet potatoes—any one goes nicely with sliced cold meat, tongue or meat loaf or with hot frankfurters. If the meal starts with a cupful of good broth a heavy nourishing salad will take the place of meat, then follow with dessert. The following are a few quantity recipes which will assist in preparing a menu for several:

California Salad Dressing.—Take three-fourths of a cupful of orange juice, one-fourth cupful of lemon juice, one-half teaspoonful of salt, one cupful of sugar, three eggs and two cupfuls of cream. Heat the fruit juices, add salt and sugar and eggs lightly beaten, stirring and cooking in a double boiler. When thick, cool, and just before serving add the cream whipped until stiff. This recipe makes one quart of dressing.

Sunflower Salad.—Peel eighteen oranges and separate into sections. Stone fifty dates and chop with one-half cupful of nut meats. Arrange the orange sections petalwise on lettuce, place a ball of the date mixture in the center of each flower. Use the mayonnaise or any desired salad dressing. This amount serves twenty-five.

Fruit Salad.—Take eight oranges, six bananas, three apples and one can of pineapple. Cut and mix as usual with the above dressing. Serves twenty-five.

Cottage cheese and pear. pear and tomato, stuffed dates with cottage cheese, canned pineapple and pear, all make delicious salads.

A molded vegetable or meat salad is always welcome and when molded always looks well and serves easily and in uniform portions. It may be molded in one large receptacle or mold and cut into uniform sizes.

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