

THE TROUBLE MAKER

By GEORGE ELMER COBB

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"I SIMPLY won't do it!" declared Hector Page, angrily.

"Then you've got to give up Tige."

The young man was flushed, indignant and mad all over. To his way of thinking there was full cause for it all. His father, placid, easy going, had just announced a disturbing fact and it had set Hector Page all afloat.

"Why, I never heard of such a thing!" stormed the young man. "Here we are unfortunate enough to share a double house with a whimsical, disagreeable old maid. She hates dogs and has got to hate all of us on that account. We have paid the prescribed license for Tige, we have included him in the personal tax and have therefore met all the requirements of the law. Now this pestiferous old trouble maker complains of Tige, and we are served with a notice that we must keep him muzzled. Outrageous!"

"It's the law," said Mr. Page, mildly. "I guess you'll have to give in."

It had been a really disagreeable experience ever since Miss Narcissa Wentworth had rented the other half of the big double house. She was a lonely spinster with two nephews and a niece away at school, had some means and she boasted of some family diamonds. She began by sticking up her nose at "those common Pages" because they lived plainly, happily, and did not put on airs. Then when one day Tige made a dash for her sole pet, an antiquated tabby, the real war began. From that time Miss Wentworth never even looked at her neighbors. When Tige ran across her garden a week later, she went to the village authorities and invoked their co-operation. There was not a statute relating to animals, trespass, nuisance and disorderly conduct that Miss Wentworth did not traverse to annoy and persecute the especial object of her dislike.

Hector Page finally accepted the situation. Tige, everybody's friend if they would only let him be, went around the street disconsolate with a big wire cage over his head and was chained up-nights. Naturally the restraint galled him and when the moon was full he bayed his woes forth to that gentle luminary. Again Miss Wentworth complained, but the law had spent its full force. One morning, nose high tilted in the air, she followed her household goods from the place.

"She's moved!" enthused Hector, delightfully joyful. "What a relief!"

"Yes, and we have got to move, too," announced his father a week later. "It seems that the landlord has received a very liberal offer to rent the house here entire, will give me a bonus and agrees to furnish a detached house in a row he owns at the other end of the town."

Within a few days the Pages also moved their household goods and chattels. Within a few hours after getting installed in their new quarters, Hector made an appalling discovery. He came rushing into the house bristling with the important information he had to divulge.

"What do you think?" he voiced explosively—"who do you think we are neighbor to?"

Mr. Page looked inquisitive, Mrs. Page expectant.

"Miss Narcissa Wentworth!" declared Hector. "It's true," he asserted. "I don't suppose our landlord knew of our old harmonious career, but here we are—poor Tige!"

Miss Wentworth nearly fainted away when she discovered the situation. After that she glared at the Pages whenever she chanced to spy them. Then she had her own new troubles. Her lively nephews, Ned and Tom Barrett, and her lovely niece, Elida, had been away at school for a year. They had come home, Ned sprouting a mustache and sporting a hideous bulldog. Pretty Elida brought a pet, too—a bright mischievous little fox terrier.

Once Hector caught sight of the dainty little miss across the fence, he had frequent glances for the house next door. The second day, bulldog and fox terrier were no longer in evidence. Miss Wentworth had banished them. The following morning as he left the house, Hector saw the young lady at her gate patting Tige affectionately with one hand and wiping the tears from her eyes with the other, probably lamenting the absence of her own especial pet.

Miss Wentworth came into view just then. She spoke sharply to her niece, gave Hector a devastating glance and marched back into the house, slamming the door after her.

Then the same afternoon Hector met Miss Barrett as he came home from the office. She smiled in a friendly, neighborly way and he paused to address her by name.

"Then you know who we are?" spoke the little miss archly. "Have your folks set the ban upon you as Aunt Narcissa has upon us?"

"The—ban?" repeated Hector, flushing consciously, for he knew exactly what the young lady meant.

"Yes, that poor dear dog of yours. And she has sent away my pet, too," and Elida looked as though on the verge of tears.

They met more than once, but never

under the eyes of Miss Narcissa. Then came the climax that straightened out everything and reformed the prejudiced spinster.

Tige had uprooted some sprouts in the garden next door in a wild dash one morning, and had been put in a durance vile in the old woodshed. The same evening about nine o'clock the Pages, seated on their porch, were startled by the echoes of a ringing scream. Other excited voices joined in. Then there was a shot, Hector ran around to the side of the house.

The spinster and her little family were in vivid action. The two Barrett boys were in advance. One of them held a still smoking pistol. Both were looking all about as though in search of somebody. Pretty Elida, pale and distracted, was supporting her aunt a little distance away. Miss Wentworth was wringing her hands and shrieking hysterically.

"Which way did he go—the burglar, the bold wicked thief?" she cried out. "He climbed in at the upper window, I saw him, and he has taken my diamonds—the family diamonds!"

"Did you see him?" inquired Hector, unceremoniously and boldly running up to the fence and hailing the young men. All of emity and propriety alike were momentarily removed.

"He dodged in near those bushes," explained Ned Barrett, breathlessly indicating a hedge that formed the rear part of the dividing line fence. "Then we lost sight of him."

"He must have come through into our yard and escaped that way," theorized Hector. "What is the matter with Tige, I wonder?"

For the animal had broken out suddenly into a fearful racket of growlings and bustling sounds. Hector ran for the sashless window at the side of the shed. Just then however the door was burst open from the inside.

Out flew the burglar who had climbed through the window to hide. After him, springing upon him, pulling him down was staunch faithful Tige. In a moment Hector was at the side of the discomfited criminal.

"Your family diamonds," he said courteously to Miss Wentworth, as the burglar was being led to jail. "I found them on the culprit, only—Tige deserves all the credit."

Miss Wentworth had a serious thinking spell that night. She was all smiles and gratitude towards the Pages next day. Then she ordered back the banished pets. She even patted Tige, and she beamed indulgently upon Hector when he came over to sit on the porch with pretty, happy Elida.

Young Wife's Comment

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The young bride went to answer the phone. It was hubby at the other end of the line, saying:

"Honey, I'll be home early tonight, and I'm simply starved."

"Is there anything special you'd like to have, dear?" she asked as bravely as if she knew how to cook most any dish.

To her relief he said no. Then she hurried out to the grocery and bought apples for a Waldorf salad, eggs for a custard pie and a number of other things. In great haste she set the table as attractively as she could, rolled up her sleeves to conquer the pie dough and in remarkably short time (for a newly wed) had the meal ready and waiting.

In fact the meal waited so long that the apples began to turn brown, the meat got cold, the pie crust soggy—everything was spoiling when the phone rang.

Again she heard hubby's voice at the other end of the line.

"Dearest, I'm in Franklin, Ind. Called here on important business. Won't be home for two days."

This is the proper stopping place. It would not be polite to repeat her part of the conversation.—Indianapolis News.

Better Left Unsaid

Jinks meant well, but somehow he was always putting his foot in it.

At a dance he was presented to a young woman whose proportions were anything but meager. Jinks asked her for a dance.

"I am only free for the two-step," she replied, "and I cannot pledge myself for that because I'm afraid my people will be leaving before it comes off."

Jinks thought he saw a chance for a compliment, and said:

"Oh, how empty the room will seem when you've gone!"

Love Beyond Grammar

In looking over some old letters the following delightful example of English as she wrote came to light. It was from a Roman boy, who several years later was killed at the Plave:

"Thursdays—You came into my life, and at once I qualified you as a good lady, and being so. I wish to tell you that I love you with all my heart, and am only sorry my little knowledge of the English do not permit me to do know it to you like I should will. Your loving, LUGI.

"Gigi I am called by those who love me."—Boston Herald.

Seemed Rather Small

A legislator who was wandering around inspecting the state house at Montpelier, Vt., discovered in the basement the little heater with which water is heated to wash the towels. He looked over the apparatus and remarked: "I should think that this is a pretty small furnace to heat this big building."

Normal Waistline Slowly Returning

Divides Silhouette Into Two Units Once More—Dolman Outline.

There is one sharp distinction between the slender silhouette as it shall be practiced this spring and the slim outline which was in vogue several years ago—in the older versions the slender contour was completely uninterrupted; in the modern interpretation there is to be a clearly marked waistline placed at the normal sphere or just below it. This tendency to raise and mark the waistline, observes a fashion writer in the New York Herald-Tribune, is one which has been going on for several years. Since feminine styles have been gradually returning to favor the waistline has not only become more pronounced but has been gradually and certainly ascending. Despite occasional mid-season rebuffs its progress has been satisfactory and the prognosis of the mode is that during the coming season it will occupy a normal or nearly normal line and, while it may not disturb the silhouette as it did in the days of waspish waists, it is nevertheless to be uncompromisingly marked.

The matter of the waistline being decided, it becomes evident that emphasizing it divides the silhouette into two units once more, bodice and skirt. You will recollect the once modish mold-and-flare outline. It consisted of a close-fitting bodice and a skirt which was full all the way and terminated in a hem-line flare. Despite the eclipse of the flare and the passing of the molded bodice, the spring season's smart outline may be again referred to as the mold-and-flare. Only this season it is the skirt that is molded while the bodice is full. The general effect is that of a dolman outline. The bodice fullness is principally arrived at by means of bloused treatments, although not infrequently the chic bolero effect of last season is resorted to. This bolero, incidentally, as well as an emphasis upon multiple



Afternoon Gown, Black Crepe Georgette, Emphasizing Natural Waistline.

belts, is one of the approved manners of stressing the high waistline. Box and side plaits, as well as occasional flat tiers, will be Paris features on the new spring skirts, but they will always be sufficiently delicate to maintain the semi-conforming outline of the skirt.

Spring's color list, like the flowers of the early months, are pale and delicate—again pastel tones for sports and daytime wear. Gray is one of the leaders in pearl and silver, basically speaking, and from those two points one may radiate widely in the allies of these shades. Palest green, like the wing of a dragon fly, is another important color, and banana, such as Premet shows, is important along with pink. Porcelain blue is prominent in the blue list. Champagne and duck greens are to be noted and perverche creeps in.

Smart Gowns Aglitter With Gold and Silver

Nothing is considered too glittering this season, and thus the gown combined of gold and silver lame is not deemed too blatant. One such gown combines a silver lame bodice of long-waisted lines with slender sleeves and a silver lame skirt adorned with four plaited and scalloped panels of gold lame. The neckline of this gown is cut square in front and slightly rounded at the back. A flat girle of silver extends about the waistline.

Handmade Dresses From Paris

Among the newest frocks from Paris are one-piece models made entirely by hand. Hand-pressed plaits, fine tucks, drawn-work and embroidery done in infinitesimal stitches are effective methods of decoration which contribute to the general effect of exquisite-

Flattering Styling in the New Tubable Frocks



It is characteristic of the new wash-goods modes for spring that they be endowed with the airs and graces which usually feature the more pretentious silks and woolsens. This season's tubable frocks for morning and porch wear express outstanding modishness. It is the cunning peplum made of a wide bias fold of the material which imparts "style" to this dainty frock in the picture. The new rayon and cotton mixtures are lovely in coloring and design. They launder exquisitely. The sliver sheen of the rayon seems to grow more lustrous with each tubbing.

Paris Fashion Notes of Interest to Women

Fashion notes from Paris as reported in the Fashionable Dress Magazine read:

One might say of the color scheme black and reds lead, with black and white showing a keen disposition to overtake them.

The double waistline, especially as Jenny defines it, is much seen. This is oftenest just two belts a few inches apart.

There is a new fashion of running a little tie, not more than a shoestring across an open neck at the base of the throat.

Yokes are really tremendously important. From simple sports dress to elaborate evening gown, the yoke runs the gamut in its individual way.

Skirts do not become fuller around the hip, only at the hem and they do not lengthen perceptibly.

Perhaps the plain plaiting is to succeed the kick plait.

How Skins Are Used in Coats for Sports Wear

It is not alone the fact that fur coats are much more luxurious and infinitely smarter than they have ever been or that skins never before used for feminine attire are employed in the fashioning of their wraps, that attracts the attention. More than a little interest is attached to the clever and ingenious way in which the skins are put together.

One sees this even in the less expensive coats made of fur suitable for sports wear, and it is more pronounced in wraps which are in the luxury class.

Belts and Necklines Coming to the Front

Belts and necklines are again coming to the front. For a time dresses seemed to be one straight piece, but now the narrow belt is the thing. It is worn rather snug at the hip and gives a slight bow effect to what Paris terms a "neat" frock.

A square neck in front and a tab yoke in back is the newest of the new concerning the neckline.

The jacket blouse with a narrow belt is the latest thing for sports wear.

Tailored Suit Always Included in Wardrobe

In a season when the fur-trimmed coat or suit is universally worn, a model which depends entirely upon its material and line for chic is of more than passing interest. Every woman who makes any pretense to keeping up with the mode always includes in her wardrobe the suit of tailored aspect. In some cases it is so cleverly cut and so unobtrusive in its details that even in the second year it does not seem out of style.

Elbows Fashionable

Elbows are again fashionable. A considerable number of new coats have buttoned elbows and the attention given the elbow trimmings by dress designers, in all sorts of garments, is a leading point of the latest fashions.

The KITCHEN CABINET

(©, 1927, Western Newspaper Union.)

A hearty welcome manifested in kindly and polite attentions will make a very plain meal more enjoyable than a banquet.

CALAD SUGGESTIONS

A salad is one dish of which we never tire. One reason for this may be that it appears in such a variety of combinations.

A left-over may be used in a salad without any question as to its right of second appearance.

Macaroni and Celery Salad.—Take one pint of boiled macaroni which has been cut into half-inch pieces, add one pint of celery cut into the same sized pieces, add one cupful of chopped nuts and one cupful of good salad dressing. Line a salad bowl with lettuce and heap into it the salad mixture. Chill and serve. This will serve eight portions.

Tomato and Cheese Salad.—Arrange small cups made from tomatoes on lettuce leaves, fill with cream cheese which has been seasoned well and mixed with chopped nuts. Add a spoonful of mayonnaise at the side of the dish.

Coronation Salad.—When one has a little celery, a half cupful or less of crisp tender cabbage, cut the celery, add the cabbage (shredded), an apple finely diced, and a bit of red pepper or green if at hand, a tablespoonful of scraped onion; mix all with a good mayonnaise or well-seasoned boiled dressing and serve on lettuce.

Hot Potato Salad.—Wash six medium-sized potatoes and cook in boiling salted water until soft. Cool, remove the skins and cut into thin slices or cubes. Cover the bottom of a baking dish with potatoes, season with salt, pepper, sprinkle with finely chopped parsley. Mix two tablespoonfuls each of tarragon and cider vinegar and four tablespoonfuls of olive oil; add one slice of onion cut one-third of an inch thick. Bring to the boiling point, pour over the potatoes, cover, let stand in the oven until thoroughly hot.

Celery and Cabbage Salad.—Cut the outside leaves from a firm, hard head of cabbage. Cut out the center and shred with a sharp knife. Let stand one hour in ice water. Drain as dry as possible. Mix with equal parts of celery cut into small pieces. Moisten with cream dressing and refill the cabbage.

Soup a la Sevigne.—Beat the yolks of six eggs in a pint of cold bouillon. Cook for a few minutes in a double boiler. When the mixture has been well thickened, remove from the fire. When cold cut into slices and place in the bottom of a soup tureen. Add hot consommé or bouillon and serve.

Delicious Desserts.

When one has a few bread crumbs, try the following recipe:

Queen of Puddings.—Take one pint of bread crumbs, one quart of milk, one cupful of sugar, the yolks of four eggs, one tablespoonful of butter and one teaspoonful of

lemon extract. Mix and bake, spread a layer of jelly over the top. Cover with a meringue of the egg whites, beaten stiff with one cupful of sugar, and the juice and rind of a lemon. Brown in the oven.

Rice Pudding.—Cook one-half cupful of rice five minutes in a pint of milk, cool, add the yolks of four eggs well beaten, three-fourths of a cupful of sugar and one tablespoonful of butter, one-half cupful of raisins (chopped), a grated nutmeg, the whites of the eggs beaten stiff. Bake one hour and serve cold.

Italian Cream.—Soften one-half a box of gelatin in one cupful of milk, add a pint of boiling milk and the yolks of four eggs; stir while boiling and sweeten to taste. Take from the heat, add flavoring and the whites of the eggs beaten to a stiff froth. Pour into a mold to harden.

Frozen Peaches.—Take one can of peaches or twelve large ones, put through a sieve, add one pint of water, two cupfuls of sugar, the juice of a lemon and the whites of three eggs. Mix well and freeze either in a freezer or in a mold packed in ice and salt.

Another nice ice cream with peaches is prepared thus: Put a pint of peaches through a sieve, add one pint of cream and one pint of milk, the juice of a lemon and the beaten whites of two eggs. Freeze as usual.

Bavarian Cream.—Take one quart of sweet cream, the yolks of four eggs, one-half box of gelatin, one cupful of sugar, two teaspoonfuls of vanilla. Soak the gelatin in one cupful of cold water for half an hour, then add one pint of boiling cream, add the yolks of the eggs well beaten, heat until it begins to thicken, then take from the heat and add another pint of cream beaten to a stiff froth. Mold and set on ice to chill.

Grape Juice Sauce.—Cook a table spoonful of cornstarch with one cupful of boiling water, one-fourth of a cupful of sugar, a teaspoonful of lemon juice or vinegar and two tablespoonfuls of butter. Mix well and add one-half cupful of grape juice with a grating of nutmeg.

Nellie Maxwell



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