

"THE ONLY LIFE"

By HESTER WORTHINGTON

(Copyright by W. G. Chapman.)

"RICH, eh?"

"A regular Croesus, they say—just inherited something like three millions."

"What is he doing in this dead burg, then?"

"Why, a part of the estate of his uncle is located here. Young Talcott has come here to settle it up. Closed up most of it. You remember Colonel Ransom? Used to live here—big house on the hill. Regular barracks, empty for years. Talcott wants to sell it."

The object of all this discussion, Lysie Talcott, had appeared at Rushton in the semblance of a young nanoh. There was no doubt that he was a most fortunate heir, for the Ransom estate was conservatively estimated at over a million.

Talcott had found little difficulty in disposing of two farms and some central business property, for he was willing to give bargains. His wealth had dazzled him. When at his home in the city the first word of his heavy inheritance had become known, he had been taken up by a certain fashionable set who worshiped Mammon. The Winston family had especially set about to make him welcome into their social circle. Handsome Beatrice Winston had made court to him and he was flattered.

Talcott was anxious to get through with his business at Rushton and return to the city and its rare whirl of excitement. He had been always poor. Now, with unlimited means at his call, he thought of the one feature of "having a good time."

He was not quite so anxious, after the first week of his stay at Rushton. Business had brought him in contact with an old lawyer, Cyrus Deane, and, incidentally, with his daughter, Mabel. From the first moment his eyes rested on her sweetly beautiful face he never forgot its charming outlines. Had it been the old struggling Talcott that had thus come across this gentle creature, his heart would have been wholly lost. As it was, the lure of "the only life," the fascination of the siren-like Beatrice Winston held him in a balance, swaying variously.

He had finished up his business at Rushton and had arranged to leave the next day. During his stay he had been given a room back of the hotel office, provided with a desk and chairs, for the convenience of those who had dealings with the estate. He had just finished writing a letter as there came a timid knock at the door. It stood partly open and framed a vision of grace and loveliness that brought him instantly to his feet.

"Miss Deane!" he exclaimed, his face alight with genuine pleasure.

"May I intrude?" she spoke in a pleasant, but half-embarrassed way, as she glanced about the apartment and found it untenanted except for themselves.

"You are very welcome," he answered heartily, and drew up the best chair in the room for her and saw her seated. Then he stood before her, the courteous gentleman complete.

"I expected to find others here," began Mabel lamely.

"Indeed?" he smiled encouragingly.

"In fact, quite an onslaught was meditated upon you by our little charity society."

"Tell me all about it," he invited expansively, and seated himself so near to her and looked into her eyes with his deep blue ones so interested, that her color rose slightly.

Mabel explained the philanthropic work of her friends and herself—the founding of a vacation home for tired mothers and ailing babies from the city during the pestilent summer season. He kept her talking, her sweet voice seemed to charm him. As the true nobility of her lifework was realized in his impetuous mind, he forgot wealthy Miss Winston. He leaned toward Mabel, the words upon his ardent tongue that would have made her his life helpmeet, when there was an interruption. Three chattering ladies entered the room. The momentary spell of better impulses was broken.

Perhaps it was because of Mabel, perhaps the way of his profligate nature, but he seemed pleased at the opportunity of doing some good. As the other ladies repeated the story Mabel had already told, Talcott had a vast surprise of an answer to the appeal ready.

"Ladies," he said quietly, "it will be a pleasure to meet your wishes. I will head your ticket with a thousand dollars."

All were astounded, more, thrilled. Mabel lifted her shining thankful eyes with a look that fully repaid Lysie Talcott for his generosity.

"In addition," he added quite as unostentatiously, "I will deed the old Ransom homestead to your society as a home for your proteges. I find it difficult to sell it and I wish to get it off my hands."

The generous donation of the good-hearted Talcott was the talk of the town. His own interest in the humanitarian plan was awakened. He might have lingered, but a telegram from "the city, inspired by the scheming siren who had set her wiles to snare him, lured him again into the vortex of "the only life."

The seed of charity planted by the little charity circle at Rushton grew and thrived. The life of the spend-thrift began and expanded for Lysie

Talcott. For five years he was led blindly, recklessly, on by the ambitious siren who had won him as her husband. Like cormorants her retinue of relatives fawned upon the lavish benefactor, who in his honest open way never suspected their selfish duplicity.

A creature of expensive whim, his wife led him from one extravagance to another. There was a palatial city home and a country palace. There were trips abroad, social functions almost rivaling royalty. One baloful day a terrible piece of news was brought to Talcott. His wife, her sister and a brother had perished in a fire at sea. When the first shock was partly subdued, he went to seek her surviving brother. To this man he had entrusted all his business on account of relationship.

A second shock faced him. A speculator and a coward, his brother-in-law had lost his entire fortune in a swindling stock concern and had fled the country. Lysie Talcott was a pauper.

He was crushed. It was only by voluntarily surrendering all he had that he was able to escape the stigma of dishonor. His health broke. Life had become unambitious. He faced the future, a dumb despair at his soul.

Just one piece of wreckage was saved from the collapse. When he had inherited a fortune he had deeded to an old servant of his uncle a little farm near Rushton. Just as the affairs of the collapse were wound up, the death of his pensioner was followed by the announcement that the property had been willed back to his benefactor.

Talcott evaded the townspeople when he reached Rushton late in the afternoon. It was dark as he returned from an inspection of the little old farm. He felt more hopeful now, however, for it promised him a comfortable home and a living. Curiosity led him towards a building surrounded by a stone wall and aglow with light. It was the old homestead—but how grandly extended and remodeled!

There were lights over its gateway. He had not thought of his random gift for over five years, though often of Mabel. He drew nearer to read the inscription on a brass plate on one of the gate pillars. It read, "Lysie Worthington Talcott—blessed of all men. He builded better than he knew."

A woman passing by halted, gazed at him, advanced, drew back and he saw her face.

"Miss Deane!" he spoke tremulously.

Her face lit up as if by magic. Her soulful gladness affected him as some rare perfume. He must come to see her father. It was at the Deane home that Talcott learned of the venture he had practically started, developed by Mabel and her charitable assistants until it had become a noted philanthropic work.

Those days his heart took hope. Those hours, when Mabel, reading aright his gloom as well as his awakened regard for her, ministered to his wounded soul and brought to it peace and love.

Alpine Roses Blamed for Poisonous Honey

The secret of the poisonous wild honey of Asia Minor and the southern Balkans is out. The bees are not to blame for the peculiar product of their industry in certain districts, mentioned by ancient Greek and Roman writers, including Xenophon, Aristotle, Pliny and Strabo, who averred that this honey was used by some of the natives of the old province of Pontus to stupefy enemy troops. The honey does not kill, but it has disagreeable effects and sometimes makes its consumers unconscious. The Turks call it "dolbal" (mad honey).

Last summer a German naturalist, K. Krause, spent many weeks in Asia Minor investigating the mystery of the source of the "mad honey." According to his report, printed in Die Naturwissenschaften, the bees are entirely innocent of evil intent while storing up their dangerous sweets, the poisonous qualities of which are due to two perfectly harmless looking species of Alpine roses, the yellow rhododendron flarum don and the violet colored rhododendron ponticum.

These flowers are found in great profusion in certain regions of Asia Minor and as far north as the Bulgarian frontier and flourish at elevations of as much as 5,900 feet above sea level.

In the past nearly every kind of plant, including tobacco, oleander and chestnut blossoms, has been accused and, after exhaustive research, exonerated. It looks as if the Alpine roses will have to bear the full responsibility.—New York Times.

Teaching Irish Language

A national school for girls and infant boys, in which instruction is given entirely through the medium of the Irish language, has been opened in Dublin, in response to requests from parents of a number of families in which Irish is regularly spoken to the children in the home. English is taught as a subject in the standards in which provision is made in the school program for its teaching. Only pupils with a knowledge of Irish sufficient to enable them to take full advantage of the instruction given are being admitted to the school.

Ship Has Electric "Cow"

One of the novel features of the new steamship Asturias, the world's largest motor-driven ship, is an electric milk producer. With the use of milk powder, unsalted butter and water, this strangely-contrived "cow" produces high-grade milk and cream for the passengers.

Shaded Fringe Is Favored in Paris

Diagonal Line Also Much in Limelight and Makes a Charming Gown.

Once upon a time it was a heart-breaking thing to belong to the fringes of society. This season no society is complete without a great number of fringes. All Paris is using them and America is beginning to follow suit. Vionnet, Chanel and Molyneux are among the creators who are retiring to the cloistered recesses where they dream great things, and return with fringes developed in a way lesser geniuses never thought of.

Who but Chanel would have evolved shaded fringes? And how strikingly beautiful they are! Two-toned and all ombre effects are so well thought of this season that printed fringes naturally follow the mode. A stunning dinner gown of valencia blue flat crepe has the skirt of shaded blue fringe, with a cleverly arranged scarf, edged with fringe.

Scarfs, by the way, to achieve smartness today must be related to the costume. A scarf which is merely there because it is there is passe. One model has a bertha collar of fringe across the front, with a scarf effect of fringe at the back.

Vionnet's masterpiece is a gown of Grecian type, straight and slim and very simple in effect. This is the aim of all smart houses—to give a slim, simple silhouette and still be exceedingly elaborate in detail. Again we find shaded fringes, this time in rose, used for tier after tier, narrower at the top and some 12 inches deep at the hem. Nothing else but fringes compose these tiers. You can easily envision the shimmering, slinky movements of the wearer.

The diagonal line is very good this season. And this is where fringes are at their best. Two tiers drawn diagonally across the skirt, with a third forming the bodice from one bare shoulder to the hip, is a recipe for a very up-to-the-minute and daintily charming gown. If black is the color chosen, the bracelets may be of emeralds, which are the reigning stone of the season. And if enough bracelets are used, no other color relief need be had, although one such model has a slender line of green used as a girde.

Very, very fine platings are being used a great deal this season. These are frequently so closely done that one must look twice to be sure they are not fringes. Tiers either of platings or fringes are greatly favored, perhaps with a determined effort to get away from the kick plaits of so many seasons.

It is somewhat of a shock to find fringes used even for sports costumes. A trim little model with a bloused upper portion is done in rose marie crepe, with a fringed skirt. Another, of the new nileen, has 10 inches of fringe over each hip. Certainly no hint of stiffness or lack of freedom here.

One decidedly clever move, if we are to have fringes for sports, is the fashion of turning the edges under. This not only stops fraying, which the best of fringes will indulge in, but it gives a weight which is invaluable in holding them in place.

Tricotine Crepe-Paper Flowers—Boutonnieres



Like all accessories of present mode, the boutonniere which milady wears on the lapel of her coat or the shoulder bouquet on her frock, is expected to either match the costume or to artfully contrast it, so as to add "the touch that tells." Making one's own corsage bouquets is the latest fad among women who are deft at handicraft. These tricotine crepe-paper flowers, as they are called, are as handsome as the expensive tinsel and metal flowers one buys. Wherever metal and fancy dress fabrics are sold, there one also finds French silver or gold tricotine, which is really a transparent tissue. The idea in brief, is to stretch this cobweb-like glittering tricotine over each double-folded strip of crepe-paper, before working it into petals and leaves.

Sequin Wraps

Flashing with a myriad of lights is a new evening wrap made entirely of silver sequins. The lining is of pink velvet and there are collar and deep cuffs of white fox.

Newest Sports Frocks Made of Two Materials



Charming new sports frocks are made of two materials. Dorothy Sebastian, the motion-picture actress, wears this frock with a skirt of brown and tan stripes and a blouse of tan. Girdle, cuffs, collar and pocket trim are of the stripes.

"Black Attitude" Smart, Says Fashion Writer

The smart eccentricity of the present season is black, carried to its dismal limit. It is now being carried to a so far unknown extremity. It produces an intensely dramatic effect, which no amount of color can surpass.

"Black hair, real or dyed, a white face, eyes visibly made up and scarlet lips, are sticking with the black gowns, perfectly plain and supermodern in cut, which many women seem to wear morning, noon and night.

"Eccentric black should always be low in neck and short in skirt, ultra-fashionable in style and worn with flesh hose and very high-heeled sandals. Uncut emeralds, unrelieved by diamonds, are especially effective on dull black, while ropes of pearls are entirely out of the picture.

"Not to change one's style of dress from one year to another is one of the characteristics of 'black attitude.' Black crepe is worn in the morning and black crepe in the evening; the difference is imperceptible."

Baron de Meyer, who is associated with the Paris bureau of Harper's Bazar, says the afternoon gown is passing out in favor of the sports costume and is now "hardly considered chic even in the afternoon. Sport clothes are smart at all times—are considered suitable for almost all occasions; at tea, for instance, at the Ritz."

Subtle Coloring Used in Chic Tone Effects

Midseason fashions may be said to act as guide-posts to future modes. Especially is this true of models designed for the South, for as everyone knows a fashion that establishes itself at any one of the smart resorts is pretty sure to have a fairly long life. It usually lasts through the summer.

Simplicity, albeit it is simplicity of a most sophisticated degree, is the salient point of interest in these new fashions. Colors are delightfully subtle, with much importance attached to certain lighter tones of blue and green as well as a soft, flattering rose tint. Much white will be worn in the South this season as well as new beige tones and an occasional shade of light gray. These latter colors with few exceptions appear in two or three-toned effects.

Fine hemstitching and ladder work as well as faggoting are forms of needlework which contribute the exquisite touch that distinguishes these new frocks. Both the one and the two-piece models are shown and the choice is purely a matter of individual preference. Another decorative detail is the use of complicated platings.

Coats of Suede Cloth Serviceable, Stylish

Coats of suede cloth combined with matching fur are extremely chic. A mole-colored suede coat, for instance, is covered so completely with mole fur trimming that only a three-inch border of the suede fabric outlines collar, cuffs, fronts and hemline. Another cloth and sneug model combines a blouse of brown caracul with sleeves and skirt of brown suede cloth.

Old Bows in New Places

The bow of ribbon has always been a sartorial medium of expression since the days of the crusades. It has never gone out of fashion but it has wandered considerably for all that. It's latest resting place is on the backs of patent leather evening pumps. Huge wide bows are attached at the back of each heel.

Felt Berets Use Two Shades

Berets, close-fitting models, feature two tones of felt in sharply contrasted colors. The darker tone rests against the hair. These are hats particularly adapted to short, close coiffures.

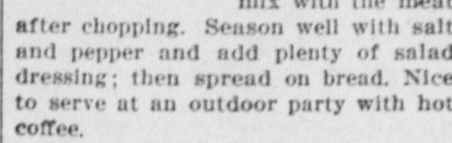
The KITCHEN CABINET

(60, 1927, Western Newspaper Union.)

Fasten your soul so high, that constantly
The smile of your heroic cheer may float
Above the floods of earthly agonies.
—Mrs. Browning.

TASTY SANDWICHES

A filling which makes a most satisfying one for a large company is prepared by using fresh beef and pork cooked together at a simmering temperature in plenty of water to cover, using the broth to mix with the meat



after chopping. Season well with salt and pepper and add plenty of salad dressing; then spread on bread. Nice to serve at an outdoor party with hot coffee.

Egg and Onion Sandwiches.—Finely chop four hard-cooked eggs. Chop a large or two small, mild, southern onions. Chop fine water cress, pepper grass or lettuce. Moisten with mayonnaise or cooked salad dressing. Spread on thin slices of bread with salad dressing and the mixture for filling.

Chicken and Green Pepper Sandwiches.—Take one cupful of chopped and pounded chicken, add one finely chopped green pepper that has been parboiled ten minutes. Mix thoroughly with the chicken and moisten with mayonnaise or cooked salad dressing. Use as a filling with crisp lettuce leaves between slices of white bread.

Pimento, Lettuce and Chive Sandwiches.—Drain a can of pimentos, rinse with cold water and dry. Finely chop and rub through a sieve. Chop one cupful of the outer leaves of lettuce, add to these two tablespoonfuls of finely minced chives; moisten with mayonnaise and use as a sandwich filling.

Corned Beef Sandwiches.—Cook corned beef until it falls in shreds. Drain and arrange the meat fibers lengthwise with some of the fat, in a brick shaped pan. Reduce the liquor to one cupful or more and pour over the meat. Place a weight above it and set in a cool place overnight. Unmold and cut into thin slices, spread with horseradish butter and cover with meat. Spread an equal number of slices of bread with mayonnaise, cover with a thin slice of Spanish onion dipped in French dressing. Put together in pairs, press edges together, trim and cut into triangles.

Ice Cream Candy.—Boil together without stirring, until brittle, three cupfuls of sugar, one-half cupful of water, one-half tablespoonful of vinegar and one-fourth teaspoonful of cream of tartar. Turn onto a well-buttered platter to cool. As the edges cool fold toward the center. As soon as it can be handled pull until white and glossy. Flavor, while pulling, with rose, orange, lemon, sassafras or vanilla. Cut into sticks or small pieces with a large pair of shears.

Broths and Gruels.

For those who have the care of the sick and convalescent, food is a most important item to consider.

Broth is a liquid containing the juice of the soluble parts of meat and bone which have been extracted by long cooking. When cold, it is more or less solid, according to the gelatinous nature of the ingredients.

The chief object in making broth is to obtain the largest amount of nutriment from the meat, so we cut it into small pieces to have as much surface as possible to come in contact with the water. Soaking in cold water and then bringing to a simmering point draws out the flavor. A tightly covered kettle which will retain as much as possible of the steam is desirable, otherwise much of the flavor is lost by evaporation.

Mutton Broth.—Mutton broth is the accepted kind for the invalid. Wipe a piece of the neck weighing two pounds, cut off all the skin and fat and cut the meat into small pieces. Put the bones and meat into a kettle, add cold water and let stand an hour to extract the juices. Heat gradually to the boiling point, season with salt and pepper and simmer for two hours, but do not allow to boil. Remove the fat and strain through a coarse sieve. Serve hot.

Beef Broth.—Cut three pounds of solid beef from the shin or shoulder into small pieces, put with the bone into an earthen jar, cover with cold water and bring to the simmering point; cook twelve hours in a slow oven. Strain, season, and when cold, remove the fat. Serve cold as jelly or heat until just melted and palatably hot.

Three tablespoonfuls of rice or barley may be added to the mutton or beef broth; cook until the grains are tender.

Scenes.—Mix and sift two cupfuls of flour, four teaspoonfuls of baking powder, two teaspoonfuls of sugar, one-half teaspoonful of salt. Rub in four tablespoonfuls of butter, add two well beaten eggs and one-third of a cupful of cream. Toss on a floured board, roll out and cut into diamond shapes with a knife, brush with egg and sprinkle with sugar and bake in a hot oven fifteen minutes.

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Confession

"Do you enjoy bridge, Mr. Grump?"
"No, but I play it quite often."—Pittsburgh Post.

Have Kidneys Examined By Your Doctor

Take Salts to Wash Kidneys if Back Pains You or Bladder Bothers

Flush your kidneys by drinking a quart of water each day, also take salts occasionally, says a noted authority, who tells us that too much rich food forms acids which almost paralyze the kidneys in their efforts to expel it from the blood. They become sluggish and weaken; then you may suffer with a dull misery in the kidney region, sharp pains in the back or sick headache, dizziness, your stomach sours, tongue is coated, and when the weather is had you have rheumatic twinges. The urine gets cloudy, full of sediment, the channels often get sore and irritated, obliging you to seek relief two or three times during the night.

To help neutralize these irritating acids, to help cleanse the kidneys and flush out the body's urinous waste, get four ounces of Jad Salts from any pharmacy here; take a tablespoonful in a glass of water before breakfast for a few days, and your kidneys may then act fine. This famous salt is made from the acid of grapes and lemon juice, combined with lithia, and has been used for years to help flush and stimulate sluggish kidneys; also to neutralize the acids in the system so they no longer irritate, thus often relieving bladder weakness.

Jad Salts is inexpensive, cannot injure and makes a delightful effervescent lithia-water drink.

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You can be so distressed with gas and fullness from poor digestion or dyspepsia that you think your heart is going to stop beating.

Your stomach may be so distended that your breathing is short and gaspy. You are dizzy and pray for quick relief—what's to be done.

Just one tablespoonful of Dare's Mentha Pepsin and speedily the gas disappears, the pressing on the heart ceases and you can breathe deep and naturally.

Oh! What blessed relief; but why not get rid of such attacks altogether? Why have them at all?

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