

### WHEN FRIENDSHIP ENDS

(© by D. J. Walsh.)

**T**HE girl's eyes had a look of eager expectancy in them. Every now and then she raised her head and looked out of the window, which was close to her bed. Eight feet below she could see life hurrying and scurrying on without her. But that did not trouble Mary Comstock at this particular moment. Surely, in a little while she would see Amy Dupont's vivid little face coming toward her. Of course, Amy would come. There was no doubt about that. She lived only a block away from the hospital, anyway. She wouldn't desert her chum now that she was ill; for had not Amy been her faithful friend ever since childhood? Had they not made a pledge to stick together no matter what happened. True, Amy had been the chief cause of her unhappiness, but that was unintentional. It wasn't Amy's fault, only Mary's misfortune. If Amy came, her bright face would be with Mary for weeks afterward through the long, wakeful nights. Mary's quick ear detected a light step. That must be Amy now. She glanced up and her face fell a little in disappointment. It was only another nurse entering the ward.

It seemed as though she had known Amy all her life. They had gone through grammar school and high school together. There had not been an escapade, joy or sorrow that Mary had not shared with Amy. Mary chuckled a little as she thought of what fat, placid Mrs. Brown, a neighbor of theirs, had once said. "I do declare, I never did see two girls stick to each other as much as Amy and Amy do. They like each other better than they do their own folks."

The girl saw herself and Amy at the age of eight walking home from school together, arm in arm. Amy suddenly paused and said: "Let's be chums."

"All right," Mary agreed, and then she tore a piece off her blue hair ribbon and handed part of it to her companion. "Let's keep this always, cause blue means loyalty."

When they were both sixteen, Amy had the flu. Mary had gone to Amy's home and helped nurse her until she was well again. The following week, due to her exposure to the disease, Mary, too, had the flu. Somehow, Amy never did go to see her. Not that it was her fault. She was so popular that she did not have a minute to spare.

A few weeks later there was an incident at one of the many parties she and Amy had attended that stood out in her memory. Almost every man in their crowd had fallen a victim to Amy's charms. She was always surrounded by men. Never did she dance one dance straight through with one man. Always some one cut in. Mary at that particular moment was sitting in a corner talking with Jim Graham. Dear, big handsome Jim, with his plans and dreams which he always confided to Mary. Her heart smote her as she thought of him. He was the only man who had not been attracted to Amy. Jim was recognized as Amy's private property, and no one ever intruded upon them. Mary and Jim, absorbed in each other, were a little startled to hear a wild, musical little laugh. There stood Amy in front of them, her black head thrown back, her eyes sparkling, her cheeks two burning spots of color, and her dimples flashing.

"Do come out into the garden, Jim," she urged. "The moonlight is just wonderful. I'm sure Mary won't mind." With that she pulled the reluctant Jim away from Mary's side, leaving Mary to sit in her remote corner fuming with rage. But somehow one could not be angry with Amy very long. Mary forgave her the very next day.

Next came the happiest period of Mary's life. She and Jim were engaged. The months of her engagement were deliciously happy ones for Mary. She was not only happy because of herself and Jim, but because of Amy's happiness as well. Amy was now married to Jerome Baxter, one of the wealthiest boys of the city.

A few days before Mary's wedding Amy came to her home with tears in her eyes.

"Please give Jim up for me, Mary dear. You can't possibly love him as much as I do."

"Give him up? Why, Amy, are you crazy? I—I can't give him up for anybody, not even for you. I love him—love him. Do you hear me? And besides, you are a married woman. You owe some duty to your husband. Why, he worships you, Amy."

"But I love Jim. I don't love my husband. Anyhow, Jim told me that he loves me, not you. He said he couldn't break his word to you."

"That's a lie!" Mary flung out. "I can't, I won't believe it. It's not true. I won't give him up. I won't."

"All right," Amy retorted. "If you want to spoil his happiness as well as mine, go ahead." With that she left Mary sitting listlessly in a chair, pale and shaken.

That night she could not bring herself to return Jim's ring, but she treated him coldly. Troubled and mystified Jim left the house earlier than usual. Two hours later he was found dead. When his car collided with another, with him was Amy. Somehow, miraculously enough, she had escaped injury. Mary in her wild frenzy of

grief accused Amy of eloping with her sweetheart. But Amy explained the matter satisfactorily and forgave Mary for her bitter accusation.

"You dear goose," Amy said. "Didn't you guess that day when I told you I loved Jim that it was only a little game. I love no one else but my husband. That evening Jerome was out on business. Feeling lonesome, I went to a 'movie.' On my way home I met Jim in his car. He asked me to take a ride with him, and then told me how cruelly you had treated him. Just when I was trying to explain to him that it was all a joke, that—that dreadful accident occurred. Oh, it's too terrible to speak about!" Mary still remembered the two great tears that had rolled down Amy's cheeks.

"Poor, dear, little Amy. Always trying to help her, Mary, out and getting into trouble. Mary brushed a tear away from her eyes as she thought of these things. And dear Jim, the shock of his death and that of her parents shortly afterward had completely broken her health.

"Suddenly, Mary heard a silvery little laugh. Ah, she knew Amy would not fall her, was she not her chum? It was Amy, sure enough. That gay little laugh was unmistakable. Mary glanced out of the window and found that Amy and her husband were standing just below it.

"Come," Jerome Baxter said to his wife, "let's go in and see your friend, Mary."

"Oh, I hate hospitals, and I can't stand sick persons, especially a sentimental little fool like Mary. Hurry back to the office, old dear. You must not waste too much time with your wife after giving her such an expensive lunch. I'm going home to get my beauty sleep so that I'll be nice and rosy for the cabaret party tonight."

"The nurse in the hospital ward looked up from her work as a sob reached her ears.

### Defoe Never Cut Out

#### for Business Career

Daniel Defoe, the author of "Robinson Crusoe," attempted to establish himself in the business world, but he failed miserably. When he was about thirty years old he failed for about \$85,000, a large sum for the period, but he afterward paid his creditors in full, although they had accepted a scaling down of their debts at the time of his failure. A few years later he embarked in business again as a risk taker, but this venture also proved unfortunate, and he lost \$15,000. Thereafter he kept to writing, which was more suited to his genius, although his energy and his imagination might have made him a business leader if seventeenth century conditions had been more like those of today. He got into serious trouble when he published his "Shortest Way With the Dissenters," which is a good many respectable people indorse because they were too stupid to realize that it was a satire at their expense. This made them furiously angry and Defoe had to go into hiding. Finally he surrendered and was sentenced to stand in the pillory and to be imprisoned. But the populace acclaimed him and turned what was meant to be his humiliation into an ovation. He finally won his release and established a paper issued three times a week, which he wrote from cover to cover. He was nearly sixty years old when he wrote the story of "Robinson Crusoe."—Kansas City Star.

### New Treatment Gives

#### Porosity to Concrete

"Ice concrete" is the name of a new porous and light building material recently invented in Finland. This new substance is made of cement and sand, like any other concrete, but it differs greatly from ordinary concrete in that it has been made extremely porous by mixing it with crushed ice and snow, and then the moisture is evaporated through heating. By this process the block or the brick is honeycombed evenly by tiny pores. No additional water in composition is needed since the water required is formed through the melting of the ice or snow.

The degree of porosity of this concrete can be accurately determined in advance by the quantity of ice or snow used. Consequently, the weight of the material is in direct relation to the number and the size of the pores. It is possible to use as much as from 50 to 80 per cent of ice or snow in the mixture, thus producing millions of minute pores throughout the material. In Finland, Sweden and Denmark numerous buildings have been erected, using ice concrete.—Scientific American.

### Production of Gum

#### Aided by Bacteria

There have been reported to the Royal Society of New South Wales the results of an investigation of the curious role played by bacteria in the formation of various vegetable gums.

The action of the bacteria appears to be more complex than might have been supposed. There are, for instance, two kinds of gum arabic—one soluble in water, the other insoluble—and the investigations of the New South Wales experts show that they are produced by two distinct kinds of bacteria. By the cultivation of suitable species of bacteria it is possible to augment the production of gum by certain trees. Under ordinary conditions some species of gum-making bacteria live and multiply without the production of an appreciable amount of gum, but the product is markedly increased by furnishing tannin to the micro-organisms.

### Kiddies' Fashions Adult Miniatures

#### Styles for Youngsters Now Like Mothers and Sisters Are Wearing.

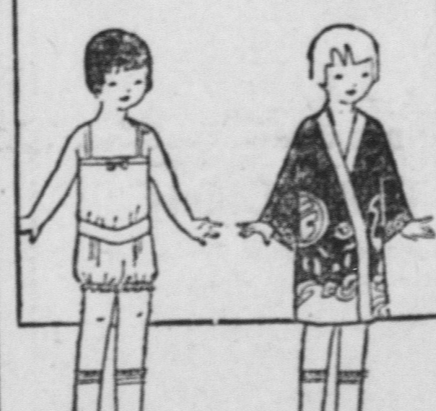
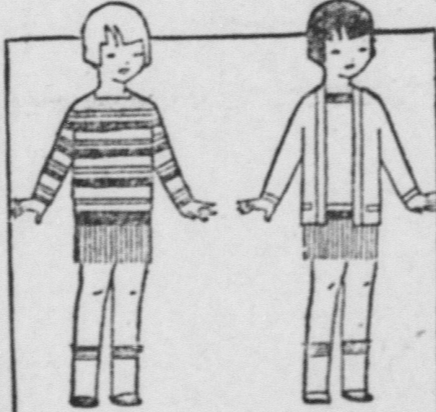
Clothes for little girls, in particular, are perfect miniatures of their mothers' and older sister's. This striking similarity, however, does not mean that modern children are becoming super-sophisticated or that their adults are striving for exaggerated youthfulness. It illustrates the simplicity of the established fashions which makes them appropriate for women and children.

The "baby" sister, for example, (from four to fourteen years) may wear for school or play a sweater costume which is an exact duplicate of the one which her mother or sister wears to the links for her game of golf. The horizontal stripes, graduated in size, usually take on more vivid colors for the younger generation and may be matched by striped socks worn on little brown legs, but otherwise the sweater and skirt costume is only a big one reduced.

The cardigan, too, as well as the slipover, has shrunk to the proportions of a six-year-old who wears it traveling with no small amount of child-smartness. It is of light-weight wool crepe just like the grown-up size and is worn with either a little silk blouse or another sweater.

And silk underwear is by no means the exclusive right of the debutante or 'teen-age daughter. Tiny glove-silk vests and bloomers in dainty pink and peach shades are found in the lingerie drawer of the family along with the everyday white muslin combinations.

The grown-ups have no monopoly even upon coolie coats—for they too have been minimized into small-size wrappers or lounging coats, with the



Sweater Costume, Cardigan Jacket, Glove Silk Undies, Coolie Coat.

same exotic colors and designs that appear on the large ones. The scaling-down of the fashions does not stop with the larger articles of apparel but continues to the details.

Small felt hats, too (with medium brims), look almost exactly like the tailored ones which belong to older members of the family and are often almost the same in head size (when the grown-ups have a close shingle-bob).

### Choose Stocking Heel

#### That Will Fit Shoe

When you purchase stockings, does it ever occur to you to see that the heel of the stocking is becoming to the type of shoe it is to be worn with, or do you buy the particular type of heel you have seen advertised as being the "smart thing" and then wear it with any and all styles of shoes? A low-heeled shoe, or any sports shoe, demands a square-heeled stocking. The pointed heel is worn with the opera pump or the severely plain one-strap slipper. The intricately strapped or cutout dress shoe takes the square heel, as the pointed heel worn with this type of shoe would make just one more irregular outline!

### Hats, Handbags Match;

#### Shown in Many Colors

Hats and handbags to match are being produced in many colors in Paris. Usually felt is chosen for the accessory ensemble, but one also sees crepe de chine and taffeta. The ensemble match the dress in color.

Felt hats and handbags, kasha or silk sport dresses, and colored kid shoes make bright costumes when such colors as green, blue or pink are chosen.

### Brushed Angora Strands

#### Are Used as Embroidery

Weaving an interesting yarn—the embroidery of many of the smartest new frocks of lightweight woolen is worked in brushed angora strands. Often a deep yoke and upper portion of the sleeves are worked in dull-white yarn in a design perfectly simulating lace.

### Blue and White Printed Chiffon for Fall Wear



Blue and white printed chiffon, with long coat of navy blue wool georgette, comprises this pleasing outfit designed for autumn.

### Extremely Flattering

#### Diagonal Lines Liked

The extremely flattering diagonal lines in fall frocks are meeting favor among not only the women of moderate means, but those generally known as the ultra-smart. Shops are showing black with white a great deal, and black with flesh and with beige. On a colored frock there is very often a lighter shade of the same color. Leaf green and chartreuse are smart together and so are navy blue and slate blue.

Semi-sheer crepes, it is asserted, are here to stay. A frock of georgette crepe that is put on like a coat and fastened with a bow at the waistline, with shirred fullness in the skirt, is smart.

That three-year-old favorite, the jumper frock, will be worn again by many women. One version has a box-plated skirt, collarless neckline, snug hips. The straight skirt was hung on a bodice top and the plait were only in the front, where they will not be disarranged. It should look well beneath a straight, furless coat.

### Hoop Skirt Models on

#### Display at Paris Races

The women who dieted, exercised and went without sleep to reduce themselves to dressmaker's specifications are looking with suspicion at the hoop skirt models which are in evidence now in Paris.

Crinolines were worn by a few mannequins at the fashionable Drays at the Auteuil race course. Hoops were the note of a Philippe and Gaston collection at a Paris hotel showing recently. The full-skirted robe de style seems to be gaining in favor. Women who pride themselves on their slenderness have plenty of evidence that certain dressmakers would like to see hips reinstated and the pencil silhouette obliterated.

Taftas or chiffon are the materials most used for the full-skirted dresses. Most of them have uneven hemlines, but a few cover the ankles all around. The bodices of these dresses are usually straight, simple and fitted to a waistline slightly lower than normal.

### Sweaters, Sleeveless

#### Jackets and Jumpers

Sweaters, sleeveless jackets and jumpers—these are among the most popular dress accessories for fall. The cardigan, with the front striped in varying lengths of different colors and the back plain, is most attractive. The sleeveless jacket, which combines duvety and leather, is splendid for autumn weather. The woolen sweater for fall is plain except the roll collar, which usually is in three contrasting colors.

### Checks in Black and

#### White, Also Navy Blue

Many small checks in black and white and also in navy blue and white silk are a phase of the late summer styles displayed in Paris.

Molyneux is one of the dressmakers who sponsors the checked silks. She makes them into simple dresses with matching short coats. The same application is made of polka dots for summer. There are simple black and white hats to match both types of costume.

### Curved Seam Features

#### New Kid Oxford Ties

Seeming specially sporty, some of the newest kid oxford ties have their front center seam on a curved line that tapers upward toward the arch of the foot. These stunning two-eyed shoes have their upper edge cut low enough to gracefully curve below the ankle and have high, slender heels to impart additional daintiness and grace.

### The KITCHEN CABINET

(© 1927, Western Newspaper Union.)

"THE LITTLE POOL. I am too small for winds to mar My surface, but I hold a star."

### EVERYDAY GOOD THINGS

A good breakfast dish which, if the family likes tomatoes, everyone will enjoy, is buttered toast or bread heated in the oven and buttered and seasoned hot tomatoes poured over the slices. Another is:

#### Tomato Cream Toast.

—Melt three tablespoonfuls of butter and blend it with four tablespoonfuls of flour. Pour over it gradually one and one-half cups of strained tomatoes, add a speck of soda, season with salt and pepper, then add three-fourths of a cupful of hot cream and pour over well-buttered toast. Serve promptly.

**Fruit Salad.**—Slice two oranges after peeling, very thin, add one thinly sliced banana, one-half of a lemon, one cupful of stoned cherries and one-half cupful of blanched and shredded almonds. Serve with French dressing.

**Deviled Oysters.**—Clean, drain and chop slightly one pint of oysters. Prepare a sauce of one-fourth cupful each of butter and flour and when well blended add two-thirds of a cupful of milk, one egg yolk, one-half teaspoonful of salt, one-half tablespoonful of minced parsley, a dash of cayenne, a teaspoonful of lemon juice. Arrange in buttered scallop shells or in ramekins, cover with buttered crumbs and bake for twelve to fifteen minutes.

**Cheese Savory.**—Place a cake of cream cheese in a small bowl which has been rubbed with a cut clove of garlic, add a tablespoonful of softened butter, one-half teaspoonful of minced parsley, one teaspoonful of chopped olives, and one-third of a teaspoonful each of worcestershire sauce and anchovy paste. Season with salt, pepper, paprika and pack closely in a glass mold. Turn onto a plate when firm. Serve with toasted crackers.

Serve cold cooked lamb chops or mutton roast in slices, reheated in the following sauce: Make a brown sauce with three tablespoonfuls each of butter and flour; when well blended and brown add a cupful of meat stock, then add a teaspoonful of lemon juice and a few drops of onion juice with a half of a glass of currant jelly. Season with salt and pepper and serve.

#### Peach Tins.

The luscious peach is a universal favorite and has been called the "children's fruit," because it seldom disagrees with them. Its melting sweetness lends itself to any number of dainty desserts, although it is at its best, as are most of the tempting fruits, when it is served "au naturel."

For the winter table there is nothing better liked than a well-prepared jar of

**Brandy Peaches Without Brandy.**—This is an old-fashioned recipe which has been tried and proven many times. Fill mason jars with carefully selected, perfectly ripe peaches which have been peeled, but not stoned. Fill the spaces with granulated sugar, shaking down well and putting in as much as possible. Seal as usual and bury in a hole in the ground dug three feet deep to below the frost. Line the hole with hay or straw and cover the jars with it, then the dirt. Leave until spring, or the ground is thawed, before digging up. When opened the fruit will be covered with a delicious sirup and will be much better flavored than by any other method of preserving them. Be sure to remember where they are buried.

**Peach Pickles.**—Dip a peck of peaches into hot water and rub with a coarse towel to remove the fuzz. The skin may be removed if desired, dipping into boiling water. Most cooks prefer to keep the skin for flavor. Stick each peach with four whole cloves and drop them a few at a time into the following sirup: Boil a pint of vinegar with two pounds of brown sugar and an ounce of cinnamon in the stick. When the peaches are easily peeled, place in the jar until all are cooked. Cook down the sirup for a few minutes, pour over the peaches and cover as usual.

**Peach Ice Cream.**—Cut up and put through a ricer sufficient ripe peaches to make one and one-half cupfuls of pulp, add the juice of a lemon and one and one-fourth cupfuls of sugar. Add one pint of thin cream and freeze as usual. Pack in a brick or mason mold and turn out on a platter, garnish with quartered peaches and sprinkle the cream with chopped pistachio nuts.

**Peach Cobbler.**—Peel and slice enough peaches to fill a deep plate, piling high in the center. Sprinkle thickly with sugar mixed with a tablespoonful of flour. Cover with a crust, leaving an opening for the steam to escape. Bake in a moderate oven until brown. Serve with cream and sugar.

It is not necessary that any one meal of the day should be well balanced with the proper food principles; the important thing is that the day's food should be so balanced.

Neelie Maxwell

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