AT CUPID'S CALL

By MAY CHRISTIE

XVIII.—A Long Road

"IT'S sixteen miles to a wonderful place," he suddenly announced. "I know the road—it's quite a good one, too. We could easily do it in an hour. There's a crack-a-jack hotel down by the river where we'd have some supper if you'd care to?"

MAY CHRISTIE

Mary beamed. Her little face was glowing like a rose. The keen night air had whipped a lovely color to her cheeks. She would willingly have consented to a journey to the moon. * * * a riverside hotel in Elysium, what mattered it?

"Drive on, chauffeur," she whispered gayly.

They sat quite close to each other in the big car, supremely happy—feeling like truant children on some dear adventure.

On, on they drove. Big street-cars clanging on every side, all garishly lit up. Policemen held up warning hands—and sometimes uttered gruff remarks concerning dangerous speeding.

But Mary and her escort only laughed, exhilarated.

On, on! Past the still river, silvery in the moonlight. Then the road twined beside the river, through an enchanted, moonlit countryside that seemed like fairyland. Dick's left hand groped and found Mary's.

"If I had my way, life would be always just like this," he whispered.

Sincerity was in his voice. His eyes were shining.

She knew now that she loved this man as she had never thought to care for any one. Ecstatic visions opened up of a long life spent with Dick. He would make his interests hers. She would do everything in the world to make him happy. * * *

A streak of sacrifice lay in Mary's nature—of self-immolation. It is always so when a good woman loves. A shrine had sprung up in her tender heart where this young man would always be enthroned.

Ah, it would be wonderful to devote one's whole life to making Dick Calardin happy! Incidentally he had appealed to the maternal side of Mary's nature. There were moments when it seemed to her that Dick was just a little boy—a solitary sensitive little boy who needed petting and comforting. * * *

Normally, there was little of the "clinging vine" in Mary. She had been educated in too hard a school for that.

Thrown upon the world at a very tender age, Mary had never faltered. Through sheer hard work and merit she had carved for herself a little niche in the great business world of New York.

There is but little sentiment in business. Mary had early learned that fact.

And so she had worked hard—and had succeeded. Her uphill fight had developed all her finest possibilities. Carrington Bullers was not the only man who knew of Mary's sterling qualities.

Before Dick's advent one or two excellent matrimonial "chances" had come Mary's way. But in the young girl's character was a queer longing for romance.

She would wait until real romance came by. She didn't want a hardened old money grubber. And middle age did not appeal to her. She wanted youth—and happiness.

And surely she had found it now. What was it Dick was saying?

"If I had my way life would be always just like this." A wave of happiness surged through his little listener.

"I love it, too," she whispered back.

The shining river glided by them, and the trees cast eerie shadows on the road. The two seemed isolated in some moonlit fairyland.

"You aren't cold?" he went on, solicitously. "Is that rug fixed properly about your knees?"

Mary nodded.

"I'm afraid that cloak's not warm enough?" He flung an anxious glance at the pretty velvet wrap that covered her companion. "Oh, that reminds me—" his young face lit up—"I got some wonderful furs up in Alaska—fox skins and the like. I want to get them all fixed up in the latest style and give them to you—Mary!"

"You're far too kind. I couldn't possibly—" began the girl. Present taking from young men had not been hitherto included in her code.

"Oh, yes, you could! You must! I assure you it is. I'm tremendously insistent when I want to do a thing! You're going to find me a terrific nuisance, let me warn you!"

Mary snuggled closer to this big and commanding youth. For the first time in her independent life she felt that it was pleasant really pleasant and delightful to be "bossed"—commanded.

Monday—Tempting Firelight

PRACTICAL KNOWLEDGE IN MRS. WILSON'S DICTIONARY

Variety of Corn Products Includes Salad, Starch, Sugar and Syrup—Crawfish, Crescents and Curry Powder Also Described

By MRS. M. A. WILSON

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CORN salad comes early in the spring and is used in place of lettuce. It is also called lamb quarter field salad, fetticus and dandelle.

Cornstarch is made from the flour of corn.

Corn sugar is used in the manufacture of caramel as a coloring agent.

Corn syrup, now known as glucose is used as a table syrup, for cooking and also in the manufacture of candies.

Corned beef—Meat preserved in salt. Formerly every good housewife had her small keg of pickled beef. This method enables the housewife to buy a large piece of meat, cook part and then corn or pickle the balance to use later.

Corned beef hash—A basic made of one-half meat and the balance of onions and potatoes, all seasoned and chopped very fine.

Cottolene—A blended fat prepared for cooking purposes from cottonseed oil.

Cottonseed oil—A vegetable oil expressed from cottonseed. The oil is then refined, bleached and deodorized.

Crabs—A species of salt water shell fish belonging to the crustacean family. The meat of the crab is eaten soon after cooking. The meat is also canned.

Crabapples—Wild crab apples. The parent apple. A species used for preserves, jellies and pickling.

Cranberry—An acid berry, largely grown in the marshy bogs bordering the Atlantic seacoast. Used for sauces, tarts, relishes, jellies and jams and as a garnish for meat and game. Also served.

Crawfish—A species of fresh water fish—A crustacean found in streams, lakes and ponds. Used chiefly as a garnish. The meat is also used in soups, bisques, stews, salads, entrees.

Cream—The fatty portion of milk. Cream is usually sold in three grades. First is generally whiter than the other grades, and richer in butter fats. Second is generally whiter than the third grade, and richer in butter fats. Third grade is usually sold as cooking cream. Sour cream is used in cooking and baking. Whipped cream is used for garnishing and for dressing salads and desserts.

Crescents—A form of French roll, made from a short, rich raised dough.

Cress—Pepper or watergrass of volatile and pungent flavor, used for garnishes, salads, etc. A species of the mustard family, in season year round.

Crystallized fruits—Fruits cooked in rich syrup, then dried and coated generously with powdered sugar; placed in a heated compartment until transparent.

Cucumber—A succulent green vegetable, used as a salad can be salted, fried and served boiled as a vegetable.

Cullis—An herb belonging to the thyme family as the caraway seeds; of high aromatic flavor; used for flavoring condiments, soups, pastries, candies, spice powder, etc.

Curacoa—Sometimes called curcumin an excellent coloring of turmeric; used for coloring pickles, confectionery, etc.

Currants—Two varieties of this fruit are to be found in the markets. Fresh, used for pies, puddings, jams and jellies and the dried variety. This is the fruit of a vine belonging to the gooseberry family. The varieties are green, white, blended or cotton plant.

Curry powder—A mixture of the following: Coriander seed, cumin seed, turmeric, fenugreek seed, cayenne pepper, ginger, black currants.

Currant jelly—The well known jelly of commerce is a delightful tart jelly made from the ripe fruit of the currant bush. Delicious when served with game, fowl, etc. Also used in the preparation of sauces, gravies, etc.

Curry powder—A blend of aromatic spices and seeds, picked in small quantities and put in packages, and very, very popular in temperate zones. The word curry is Indian-Asiatic in origin and means to indulge the dish—sauces, tarts, fruits, game and fish served.

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