

FLASH

The Lead Dog

By George Marsh

Copyright by THE PENN PUBLISHING CO. W. N. U. SERVICE

SYNOPSIS

Up the wild waters of the unknown Yellow-Leg, on a winter's hunt, Journey Brock McCain and Gaspard Lecroix, his French-Cree comrade, were fighting a fight for the life of Flash, Brock's puppy and their dog team. Brock's father had warned him of the danger of his trip. After several battles with the stormy waters they arrive at a fork in the Yellow-Leg. Brock is severely injured in making a portage and Flash leads Gaspard to the unconscious youth. The trappers race desperately to reach their destination before winter sets in. Flash engages in a desperate fight with a wolf and kills him. Gaspard tells Brock of his determination to find out who killed his father.

CHAPTER IV—Continued

But the feeling of isolation, the momentary desire to see the faces of those he loved, soon left the boy who had inherited from a line of hardy, adventurous forebears a superb body and a fighting spirit. From Kapiskanu and Starving river there were no better game shots than Gaspard and himself. If these strange hunters should attempt openly to drive the partners from Starving river out of the country, they had a surprise awaiting them.

In the morning the two scouts worked over the ridges to the eastward, with the purpose of crossing the outlet of the great lake and so returning to their home camp. By noon, they had put many miles of forest and barren behind them without crossing a trail.

"Gaspard, I don't believe they're in this—what in thunder do you see?" this suddenly demanded Brock, as his friend stopped in his tracks, his narrowed eyes fixed on a small jack-pine.

Pointing with mittened hand at the tree, Gaspard quietly said: "Ax work. See snow on it?"

"By golly, you're right!" agreed the surprised Brock, shuffling to the pine and inspecting the gouge in the trunk. "Not many weeks old, either."

"Now, what you say?" grimly demanded the half-breed.

Brock shook his head. The joke was on him. "Oh, you're right—as usual," he admitted with a twisted smile. "They're here, these people; but they don't seem to hunt near the lake."

Shortly the scouts reached the edge of a wide barren, and in order to learn whether anyone had entered it since the last fall of snow, agreed to separate, and, following the scrub, meet on the farther side.

Putting the skin case of his rifle into his shoulder pack, Brock pumped a shell from the magazine into the barrel of the 30-30, loosened his knife in its sheath on his belt, and started.

The winter on the Yellow-Leg was growing exciting. What if he walked into a couple of those strange Indians? What would he do?

Well, he decided, as he crunched along on his snowshoes over snow dry as sand, the bows crossing each other with a click audible for a hundred yards in the stinging air, he would halt them in Cree, and wait for their next move. But he'd have his right mitten off and his gun cocked!

After a few minutes the thrill in the possibility of meeting the strangers, or of finding their trail, wore off. Gaspard was prejudiced by the death of his father. Because the elder Lecroix had come to grief somewhere in this country, and there were now people wintering to the north, he took it for granted that they had a band in his disappearance. But it was only a guess—just a guess. Yes, thought Brock, as he propped his gun in a young spruce and knelt on a snow shoe to tighten a loose heel thing, he and Gaspard would probably never so much as see these strangers.

At the sudden click of snowshoes in his rear, Brock turned his head as a heavy boot catapulted into his back hurling him face down in the soft snow. Through his startled brain flashed the thought of Pierre Lecroix, as, gasping for breath, he thrashed desperately with arms and legs, manacled to his snowshoes, to break the grip which held him from the rear.

Half-buried in the snow, with a purchase of solid ground beneath him while he floundered, straining for a grip on the unseen foe on his back through Brock's dazed brain flashed the realization that his assailant had not knifed him as he leaped—that he was trying to take him alive. Then the blood of the fighting McCains surged through the veins of the desperate boy. No Cree would take him in a hand-to-hand fight! His groping right hand found the fingers which gripped his belt. Closing on the wrist above them, like the snap of a wolf trap, with a fierce thrust he straightened his thick arm.

"Mukay!" The cry of pain hissed into Brock's ear spurred him on. With a wrench at the wrist he held, he broke the grip on his belt, and with a twist of his body, turned, to catch from the tall of his eye, the swart face of an Indian, gray with pain.

Then, facing his enemy, as they thrashed in the snow, the superb strength of the boy was unleashed. With his legs gripping the other's, the Cree strained to bury his teeth in the corded neck exposed by Brock's torn spots. But the fighting rage of the furious youth, not the confidence in his strength, would not be denied. Slowly he forced the writhing Indian beneath him, then reached grimly for the knife in the sheath at his back—but the sheath was empty.

Lifting his head as the Cree's left hand desperately groped for his throat, Brock drove a smashing upper-cut into the chin of the man beneath him. Again the Cree crashed into the exposed jaw. With a shiver, the Indian lay limp on the snow. Then, as the joy of triumph surged through him and Brock's heart beat high, he heard the click of snowshoes.

"All right, Gaspard!" cried Brock, getting to his feet. "He jumped me from behind, but I got him!" Then the heart of the victorious boy suddenly faltered—his smile faded as he faced two advancing strangers, an Indian and a bearded white man.

"Get him!" roared the latter, as he circled around the body of the unconscious Cree to Brock's rear, while the Indian ran straight at the surprised boy, panting from his recent exertion, his startled blue eyes watching his

FARM POULTRY

COD LIVER OIL HELPS HENS LAY

Much Needed in Winter as Substitute for Sunshine.

Cod liver oil is an important item in winter rations for poultry because it helps to maintain egg production, prevents lameness, and helps them lay strong-shelled eggs. It contains vitamins A and D which promote growth and maintain vitality and disease resistance, says the State College of Agriculture at Ithaca, N. Y.

Cod liver oil is essential to hens that are closely housed during winter. Vitamin D in the oil is a substitute for direct sunlight, according to poultrymen at the college, who say its use, therefore, is most desirable during winter and early spring when direct sunshine cannot be used or when little is available.

This oil, which is the richest known source of these vitamins, is usually fed for its vitamin D; although vitamin A is present in the oil, it is not so important as vitamin D because yellow corn and leafy green feeds contain enough of this vitamin A to meet the ordinary requirements of poultry.

Poultrymen may use the cheaper grades of cod liver oil because they are less expensive and contain the essential vitamins in the same quantity as in the other grades. In feeding cod liver oil during winter and early spring, add 1 per cent of oil to the dry mash portion of the poultry ration. Roughly, this is slightly more than one pint of cod liver oil to 100 pounds of mash. This quantity of oil in the mash will provide approximately one-half of 1 per cent of oil in the whole ration of grain and mash.

Poultrymen may use the cheaper grades of cod liver oil because they are less expensive and contain the essential vitamins in the same quantity as in the other grades. In feeding cod liver oil during winter and early spring, add 1 per cent of oil to the dry mash portion of the poultry ration. Roughly, this is slightly more than one pint of cod liver oil to 100 pounds of mash. This quantity of oil in the mash will provide approximately one-half of 1 per cent of oil in the whole ration of grain and mash.

Poultrymen may use the cheaper grades of cod liver oil because they are less expensive and contain the essential vitamins in the same quantity as in the other grades. In feeding cod liver oil during winter and early spring, add 1 per cent of oil to the dry mash portion of the poultry ration. Roughly, this is slightly more than one pint of cod liver oil to 100 pounds of mash. This quantity of oil in the mash will provide approximately one-half of 1 per cent of oil in the whole ration of grain and mash.

Poultrymen may use the cheaper grades of cod liver oil because they are less expensive and contain the essential vitamins in the same quantity as in the other grades. In feeding cod liver oil during winter and early spring, add 1 per cent of oil to the dry mash portion of the poultry ration. Roughly, this is slightly more than one pint of cod liver oil to 100 pounds of mash. This quantity of oil in the mash will provide approximately one-half of 1 per cent of oil in the whole ration of grain and mash.

Poultrymen may use the cheaper grades of cod liver oil because they are less expensive and contain the essential vitamins in the same quantity as in the other grades. In feeding cod liver oil during winter and early spring, add 1 per cent of oil to the dry mash portion of the poultry ration. Roughly, this is slightly more than one pint of cod liver oil to 100 pounds of mash. This quantity of oil in the mash will provide approximately one-half of 1 per cent of oil in the whole ration of grain and mash.

Poultrymen may use the cheaper grades of cod liver oil because they are less expensive and contain the essential vitamins in the same quantity as in the other grades. In feeding cod liver oil during winter and early spring, add 1 per cent of oil to the dry mash portion of the poultry ration. Roughly, this is slightly more than one pint of cod liver oil to 100 pounds of mash. This quantity of oil in the mash will provide approximately one-half of 1 per cent of oil in the whole ration of grain and mash.

Poultrymen may use the cheaper grades of cod liver oil because they are less expensive and contain the essential vitamins in the same quantity as in the other grades. In feeding cod liver oil during winter and early spring, add 1 per cent of oil to the dry mash portion of the poultry ration. Roughly, this is slightly more than one pint of cod liver oil to 100 pounds of mash. This quantity of oil in the mash will provide approximately one-half of 1 per cent of oil in the whole ration of grain and mash.

Poultrymen may use the cheaper grades of cod liver oil because they are less expensive and contain the essential vitamins in the same quantity as in the other grades. In feeding cod liver oil during winter and early spring, add 1 per cent of oil to the dry mash portion of the poultry ration. Roughly, this is slightly more than one pint of cod liver oil to 100 pounds of mash. This quantity of oil in the mash will provide approximately one-half of 1 per cent of oil in the whole ration of grain and mash.

Poultrymen may use the cheaper grades of cod liver oil because they are less expensive and contain the essential vitamins in the same quantity as in the other grades. In feeding cod liver oil during winter and early spring, add 1 per cent of oil to the dry mash portion of the poultry ration. Roughly, this is slightly more than one pint of cod liver oil to 100 pounds of mash. This quantity of oil in the mash will provide approximately one-half of 1 per cent of oil in the whole ration of grain and mash.

Poultrymen may use the cheaper grades of cod liver oil because they are less expensive and contain the essential vitamins in the same quantity as in the other grades. In feeding cod liver oil during winter and early spring, add 1 per cent of oil to the dry mash portion of the poultry ration. Roughly, this is slightly more than one pint of cod liver oil to 100 pounds of mash. This quantity of oil in the mash will provide approximately one-half of 1 per cent of oil in the whole ration of grain and mash.

Poultrymen may use the cheaper grades of cod liver oil because they are less expensive and contain the essential vitamins in the same quantity as in the other grades. In feeding cod liver oil during winter and early spring, add 1 per cent of oil to the dry mash portion of the poultry ration. Roughly, this is slightly more than one pint of cod liver oil to 100 pounds of mash. This quantity of oil in the mash will provide approximately one-half of 1 per cent of oil in the whole ration of grain and mash.

Poultrymen may use the cheaper grades of cod liver oil because they are less expensive and contain the essential vitamins in the same quantity as in the other grades. In feeding cod liver oil during winter and early spring, add 1 per cent of oil to the dry mash portion of the poultry ration. Roughly, this is slightly more than one pint of cod liver oil to 100 pounds of mash. This quantity of oil in the mash will provide approximately one-half of 1 per cent of oil in the whole ration of grain and mash.

Poultrymen may use the cheaper grades of cod liver oil because they are less expensive and contain the essential vitamins in the same quantity as in the other grades. In feeding cod liver oil during winter and early spring, add 1 per cent of oil to the dry mash portion of the poultry ration. Roughly, this is slightly more than one pint of cod liver oil to 100 pounds of mash. This quantity of oil in the mash will provide approximately one-half of 1 per cent of oil in the whole ration of grain and mash.

Poultrymen may use the cheaper grades of cod liver oil because they are less expensive and contain the essential vitamins in the same quantity as in the other grades. In feeding cod liver oil during winter and early spring, add 1 per cent of oil to the dry mash portion of the poultry ration. Roughly, this is slightly more than one pint of cod liver oil to 100 pounds of mash. This quantity of oil in the mash will provide approximately one-half of 1 per cent of oil in the whole ration of grain and mash.

Poultrymen may use the cheaper grades of cod liver oil because they are less expensive and contain the essential vitamins in the same quantity as in the other grades. In feeding cod liver oil during winter and early spring, add 1 per cent of oil to the dry mash portion of the poultry ration. Roughly, this is slightly more than one pint of cod liver oil to 100 pounds of mash. This quantity of oil in the mash will provide approximately one-half of 1 per cent of oil in the whole ration of grain and mash.

Poultrymen may use the cheaper grades of cod liver oil because they are less expensive and contain the essential vitamins in the same quantity as in the other grades. In feeding cod liver oil during winter and early spring, add 1 per cent of oil to the dry mash portion of the poultry ration. Roughly, this is slightly more than one pint of cod liver oil to 100 pounds of mash. This quantity of oil in the mash will provide approximately one-half of 1 per cent of oil in the whole ration of grain and mash.

Poultrymen may use the cheaper grades of cod liver oil because they are less expensive and contain the essential vitamins in the same quantity as in the other grades. In feeding cod liver oil during winter and early spring, add 1 per cent of oil to the dry mash portion of the poultry ration. Roughly, this is slightly more than one pint of cod liver oil to 100 pounds of mash. This quantity of oil in the mash will provide approximately one-half of 1 per cent of oil in the whole ration of grain and mash.

Poultrymen may use the cheaper grades of cod liver oil because they are less expensive and contain the essential vitamins in the same quantity as in the other grades. In feeding cod liver oil during winter and early spring, add 1 per cent of oil to the dry mash portion of the poultry ration. Roughly, this is slightly more than one pint of cod liver oil to 100 pounds of mash. This quantity of oil in the mash will provide approximately one-half of 1 per cent of oil in the whole ration of grain and mash.

Poultrymen may use the cheaper grades of cod liver oil because they are less expensive and contain the essential vitamins in the same quantity as in the other grades. In feeding cod liver oil during winter and early spring, add 1 per cent of oil to the dry mash portion of the poultry ration. Roughly, this is slightly more than one pint of cod liver oil to 100 pounds of mash. This quantity of oil in the mash will provide approximately one-half of 1 per cent of oil in the whole ration of grain and mash.

Poultrymen may use the cheaper grades of cod liver oil because they are less expensive and contain the essential vitamins in the same quantity as in the other grades. In feeding cod liver oil during winter and early spring, add 1 per cent of oil to the dry mash portion of the poultry ration. Roughly, this is slightly more than one pint of cod liver oil to 100 pounds of mash. This quantity of oil in the mash will provide approximately one-half of 1 per cent of oil in the whole ration of grain and mash.

Poultrymen may use the cheaper grades of cod liver oil because they are less expensive and contain the essential vitamins in the same quantity as in the other grades. In feeding cod liver oil during winter and early spring, add 1 per cent of oil to the dry mash portion of the poultry ration. Roughly, this is slightly more than one pint of cod liver oil to 100 pounds of mash. This quantity of oil in the mash will provide approximately one-half of 1 per cent of oil in the whole ration of grain and mash.

Poultrymen may use the cheaper grades of cod liver oil because they are less expensive and contain the essential vitamins in the same quantity as in the other grades. In feeding cod liver oil during winter and early spring, add 1 per cent of oil to the dry mash portion of the poultry ration. Roughly, this is slightly more than one pint of cod liver oil to 100 pounds of mash. This quantity of oil in the mash will provide approximately one-half of 1 per cent of oil in the whole ration of grain and mash.

Poultrymen may use the cheaper grades of cod liver oil because they are less expensive and contain the essential vitamins in the same quantity as in the other grades. In feeding cod liver oil during winter and early spring, add 1 per cent of oil to the dry mash portion of the poultry ration. Roughly, this is slightly more than one pint of cod liver oil to 100 pounds of mash. This quantity of oil in the mash will provide approximately one-half of 1 per cent of oil in the whole ration of grain and mash.

Poultrymen may use the cheaper grades of cod liver oil because they are less expensive and contain the essential vitamins in the same quantity as in the other grades. In feeding cod liver oil during winter and early spring, add 1 per cent of oil to the dry mash portion of the poultry ration. Roughly, this is slightly more than one pint of cod liver oil to 100 pounds of mash. This quantity of oil in the mash will provide approximately one-half of 1 per cent of oil in the whole ration of grain and mash.

Poultrymen may use the cheaper grades of cod liver oil because they are less expensive and contain the essential vitamins in the same quantity as in the other grades. In feeding cod liver oil during winter and early spring, add 1 per cent of oil to the dry mash portion of the poultry ration. Roughly, this is slightly more than one pint of cod liver oil to 100 pounds of mash. This quantity of oil in the mash will provide approximately one-half of 1 per cent of oil in the whole ration of grain and mash.

Poultrymen may use the cheaper grades of cod liver oil because they are less expensive and contain the essential vitamins in the same quantity as in the other grades. In feeding cod liver oil during winter and early spring, add 1 per cent of oil to the dry mash portion of the poultry ration. Roughly, this is slightly more than one pint of cod liver oil to 100 pounds of mash. This quantity of oil in the mash will provide approximately one-half of 1 per cent of oil in the whole ration of grain and mash.

49-YEAR MYSTERY IS CLEARED UP BY FADED PHOTOS

Reveal Fate of Ohio Farmer and Girl Who Disappeared in 1879.

Upper Sandusky, Ohio.—Two faded photographs in the personal effects of an elderly woman who died a few days ago in La Grande, Ore., were clues which solved a half-century old mystery in the disappearance of two highly respected young people of Sycamore, near here.

On the night of August 23, 1879, J. Wesley Lytle, widely known farmer, drove out of his farm yard behind his best team of horses, leaving his wife and four small children. A few days afterward the horses were found at a feed barn here.

Girl Disappears.

Two weeks later Phoebe Schafer, a comely and socially prominent young woman of the Sycamore neighborhood, disappeared as mysteriously as had Lytle. Neither was again heard from and their disappearance finally was forgotten.

But recently, as a spectator from years gone by, word of the two faded photographs of a young man and the other of a young woman was received by Attorney A. K. Hall here. The letter came from a LaGrande (Ore.) attorney, the names of "Wesley Lytle" and "Phoebe Schafer," the

Upper Sandusky, Ohio.—Two faded photographs in the personal effects of an elderly woman who died a few days ago in La Grande, Ore., were clues which solved a half-century old mystery in the disappearance of two highly respected young people of Sycamore, near here.

Upper Sandusky, Ohio.—Two faded photographs in the personal effects of an elderly woman who died a few days ago in La Grande, Ore., were clues which solved a half-century old mystery in the disappearance of two highly respected young people of Sycamore, near here.

Upper Sandusky, Ohio.—Two faded photographs in the personal effects of an elderly woman who died a few days ago in La Grande, Ore., were clues which solved a half-century old mystery in the disappearance of two highly respected young people of Sycamore, near here.

Upper Sandusky, Ohio.—Two faded photographs in the personal effects of an elderly woman who died a few days ago in La Grande, Ore., were clues which solved a half-century old mystery in the disappearance of two highly respected young people of Sycamore, near here.

Upper Sandusky, Ohio.—Two faded photographs in the personal effects of an elderly woman who died a few days ago in La Grande, Ore., were clues which solved a half-century old mystery in the disappearance of two highly respected young people of Sycamore, near here.

Upper Sandusky, Ohio.—Two faded photographs in the personal effects of an elderly woman who died a few days ago in La Grande, Ore., were clues which solved a half-century old mystery in the disappearance of two highly respected young people of Sycamore, near here.

Upper Sandusky, Ohio.—Two faded photographs in the personal effects of an elderly woman who died a few days ago in La Grande, Ore., were clues which solved a half-century old mystery in the disappearance of two highly respected young people of Sycamore, near here.

Upper Sandusky, Ohio.—Two faded photographs in the personal effects of an elderly woman who died a few days ago in La Grande, Ore., were clues which solved a half-century old mystery in the disappearance of two highly respected young people of Sycamore, near here.

Upper Sandusky, Ohio.—Two faded photographs in the personal effects of an elderly woman who died a few days ago in La Grande, Ore., were clues which solved a half-century old mystery in the disappearance of two highly respected young people of Sycamore, near here.

Upper Sandusky, Ohio.—Two faded photographs in the personal effects of an elderly woman who died a few days ago in La Grande, Ore., were clues which solved a half-century old mystery in the disappearance of two highly respected young people of Sycamore, near here.

Upper Sandusky, Ohio.—Two faded photographs in the personal effects of an elderly woman who died a few days ago in La Grande, Ore., were clues which solved a half-century old mystery in the disappearance of two highly respected young people of Sycamore, near here.

Upper Sandusky, Ohio.—Two faded photographs in the personal effects of an elderly woman who died a few days ago in La Grande, Ore., were clues which solved a half-century old mystery in the disappearance of two highly respected young people of Sycamore, near here.

Upper Sandusky, Ohio.—Two faded photographs in the personal effects of an elderly woman who died a few days ago in La Grande, Ore., were clues which solved a half-century old mystery in the disappearance of two highly respected young people of Sycamore, near here.

Upper Sandusky, Ohio.—Two faded photographs in the personal effects of an elderly woman who died a few days ago in La Grande, Ore., were clues which solved a half-century old mystery in the disappearance of two highly respected young people of Sycamore, near here.

Upper Sandusky, Ohio.—Two faded photographs in the personal effects of an elderly woman who died a few days ago in La Grande, Ore., were clues which solved a half-century old mystery in the disappearance of two highly respected young people of Sycamore, near here.

Upper Sandusky, Ohio.—Two faded photographs in the personal effects of an elderly woman who died a few days ago in La Grande, Ore., were clues which solved a half-century old mystery in the disappearance of two highly respected young people of Sycamore, near here.

Upper Sandusky, Ohio.—Two faded photographs in the personal effects of an elderly woman who died a few days ago in La Grande, Ore., were clues which solved a half-century old mystery in the disappearance of two highly respected young people of Sycamore, near here.

Upper Sandusky, Ohio.—Two faded photographs in the personal effects of an elderly woman who died a few days ago in La Grande, Ore., were clues which solved a half-century old mystery in the disappearance of two highly respected young people of Sycamore, near here.

Upper Sandusky, Ohio.—Two faded photographs in the personal effects of an elderly woman who died a few days ago in La Grande, Ore., were clues which solved a half-century old mystery in the disappearance of two highly respected young people of Sycamore, near here.

Upper Sandusky, Ohio.—Two faded photographs in the personal effects of an elderly woman who died a few days ago in La Grande, Ore., were clues which solved a half-century old mystery in the disappearance of two highly respected young people of Sycamore, near here.

Upper Sandusky, Ohio.—Two faded photographs in the personal effects of an elderly woman who died a few days ago in La Grande, Ore., were clues which solved a half-century old mystery in the disappearance of two highly respected young people of Sycamore, near here.

Upper Sandusky, Ohio.—Two faded photographs in the personal effects of an elderly woman who died a few days ago in La Grande, Ore., were clues which solved a half-century old mystery in the disappearance of two highly respected young people of Sycamore, near here.

Upper Sandusky, Ohio.—Two faded photographs in the personal effects of an elderly woman who died a few days ago in La Grande, Ore., were clues which solved a half-century old mystery in the disappearance of two highly respected young people of Sycamore, near here.

Upper Sandusky, Ohio.—Two faded photographs in the personal effects of an elderly woman who died a few days ago in La Grande, Ore., were clues which solved a half-century old mystery in the disappearance of two highly respected young people of Sycamore, near here.

Upper Sandusky, Ohio.—Two faded photographs in the personal effects of an elderly woman who died a few days ago in La Grande, Ore., were clues which solved a half-century old mystery in the disappearance of two highly respected young people of Sycamore, near here.

Upper Sandusky, Ohio.—Two faded photographs in the personal effects of an elderly woman who died a few days ago in La Grande, Ore., were clues which solved a half-century old mystery in the disappearance of two highly respected young people of Sycamore, near here.

Upper Sandusky, Ohio.—Two faded photographs in the personal effects of an elderly woman who died a few days ago in La Grande, Ore., were clues which solved a half-century old mystery in the disappearance of two highly respected young people of Sycamore, near here.

PORK CHOPS WITH APPLES ARE GOOD

Excellent for Winter Dinner Menu When Stuffed.

(Prepared by the United States Department of Agriculture.)

Delicious for winter dinner menu and served with the apple that tradition seems to require with pork in any form. Buttered cabbage or Brussels sprouts would be a good choice of vegetable to accompany these chops, with something else a little crisp in texture, such as raw celery, or raw Jerusalem artichokes, sliced very thin, or a plain lettuce salad with French dressing, suggests the bureau of home economics.

6 rib pork chops, 2 tbs. minced
1 1/2 inches thick. onion
2 cups fine bread 1/4 tsp. salt
crumbs. 1/4 tsp. pepper
1/2 cup chopped celery 1/4 tsp. savory
and tops. seasoning
1 tbs. chopped par- 2 large red apples
sley.
2 tbs. butter.

After the rib chops are cut 1 1/2 inches thick, have the butcher slit the meat portion in half, cutting from the outer rim of fat toward the bone, so that a layer of stuffing can be inserted. Be careful, however, not to cut so that the meat is separated from the bone. Or, if preferred, the pockets for stuffing the chops can easily be cut at home with a sharp knife.

Make a stuffing of the bread crumbs, celery, and other ingredients listed, except the apples. Cook the celery, onion, and parsley in the butter for 5 minutes. Add the bread crumbs and seasoning, and stir until well mixed.

Sprinkle the chops lightly with salt, pepper, and flour. Have a heavy skillet very hot and sear the chops until lightly browned on both sides. Then fill each chop with the stuffing and insert toothpicks to hold the edges together. Put the chops on a rack in a baking dish or pan with cover. On the top of each chop place, skin side up, one-half of an apple which has been cored but not pared. Cover and bake in a moderate oven from 1/2 to 3/4 of an hour, or until the meat is tender. Lift out the chops from the pan onto a hot platter and remove the toothpick skewers. Be careful to keep the apples in place on top of the chops. Garnish with parsley and serve at once.

Celery Fritters.

Wash and scrape one bunch of celery, cut in inch pieces and cook for five minutes in boiling salted water. Drain and cool slightly. Mix and sift two-thirds cupful of flour with one-third teaspoonful of salt and a little pepper. Mix one well beaten egg with half a cupful of milk and stir into dry ingredients. Beat until smooth. Add the celery and drop from a teaspoon into deep fat that is hot enough to brown a cube of bread in one minute. Cook until golden brown, drain on soft paper and serve with tomato sauce.

Neck of a Blouse.

To bind or face the neck of a blouse or dress quickly and neatly, cut a double bias binding of the material (thin silk is the best for heavy material). Place raw edges of binding to raw edge of neck and stitch. When the binding is turned you will find to hem to the garment instead of an extra turn to be made. It will help to keep the binding true if it is basted before being cut.

STUFFING FOR ROAST SHOULDER OF LAMB



Preparing Shoulder of Lamb for Stuffing.

(Prepared by the United States Department of Agriculture.)

The slight peppery flavor of watercress gives an unusually good flavor to stuffing for shoulder of lamb; or if you like mint with your lamb, you can try putting it into stuffing instead of sauce or jelly.

A shoulder of lamb has tender delicate meat, but ordinarily is rather hard to carve because of the shoulder blade and other bones. The butcher will remove these for you so that the meat may be cut very easily. The pocket left by taking out the shoulder blade can then be filled with any preferred stuffing.

Select a shoulder of lamb, weighing from 3 to 4 pounds. Have the butcher remove all the bones and the fell. Save the bones for making soup. A lamb shoulder may be stuffed and either left flat or rolled. The flat shoulder is easier to sew up than the rolled, and the pocket holds twice as much stuffing. Either of these completely boned stuffed shoulders can be carved straight through in attractive slices of part meat and part stuffing.

Wipe the meat with a damp cloth. Sprinkle the inside of the pocket with salt and pepper, pile in the hot stuffing lightly, and sew the edges together. Rub salt and pepper, and flour over the outside. If the shoulder has only

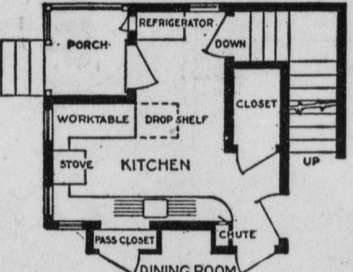
WORK CENTERS IN HANDY KITCHEN

Well Placed and Away from Main Lines of Travel.

(Prepared by the United States Department of Agriculture.)

While the oblong-shaped kitchen is most often recommended for compactness and convenience, it is possible for a room of irregular shape to answer all the needs of the housewife in her kitchen if the work centers are well arranged in relation to each other. Here is a floor plan of a kitchen studied by the bureau of home economics of the United States Department of Agriculture. In spite of the fact that the wall space is broken by five doors—these are usual, and it is possible to get along with two—the work centers in this kitchen are well placed, away from the main lines of travel, and properly related to each other.

For example, food is delivered at the back porch door; stored on the



Well Arranged Kitchen of Irregular Shape.

drop shelf, to be placed in the refrigerator or closet; prepared at the work table; cooked at the stove, and served through the pass closet to the dining room. All the necessary platters and vegetable dishes are at hand in the cupboard above the sink, reached from both dining room and kitchen. When the meal is over, soiled dishes are cleared away by passing them through directly to the sink, where they are washed and stored in the dish cupboard.

There is a window at the end of the work table and two at the counter which continues into the sink drainboard. One of the doors in this kitchen leads to the cellar and laundry. Those to the closet, to the main hall and stairs, and to the dining room open onto what is virtually a small hallway and so do not in reality encroach on the kitchen space or the usual lines of travel from one task to another.

To bind or face the neck of a blouse or dress quickly and neatly, cut a double bias binding of the material (thin silk is the best for heavy material). Place raw edges of binding to raw edge of neck and stitch. When the binding is turned you will find to hem to the garment instead of an extra turn to be made. It will help to keep the binding true if it is basted before being cut.



A Sour Stomach

In the same time it takes a dose of soda to bring a little temporary relief of gas and sour stomach, Phillips Milk of Magnesia has acidity completely checked, and the digestive organs all tranquilized. Once you have tried this form of relief you will cease to worry about your diet and experience a new freedom in eating.

This pleasant preparation is just as good for children, too. Use it whenever coated tongue or fetid breath signals need of a sweetener. Physicists will tell you that every spoonful of Phillips Milk of Magnesia neutralizes many times its volume in acid. Get the genuine, the name Phillips is important. Imitations do not act the same!

PHILLIPS Milk of Magnesia

PISO'S for FLU-COUGH

Quick Relief! Take PISO'S—relief is immediate. You get good night's rest—and renewed vitality. 35c and 60c.

Standard Food Products Co., Inc., New York, N.Y.

HANFORD'S Balsam of