

#### SYNOPSIS

Up the wild waters of the un-known Yellow-Leg, on a winter's hunt, journey Brock McCain and Gaspard Lecroix, his French-Cree Gaspard Lecroix, his French-Cree comrade, with 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 Yel-low-Leg. Brock is severely in-jured in making a portage and Flash leads Gaspard to the un-conscious youth. The trappers rare 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 de-termination to find out who killed his father.

### CHAPTER IV-Continued -7-

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 forbears a superb body and a fighting spirit. From Kapiskau to 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?" 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 free, Gaspard quietly said: "Ax work.

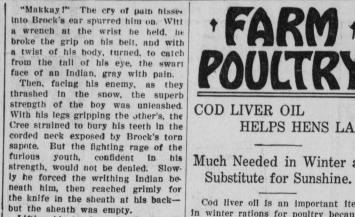
De trail ees snowed ovair." "By golly, you're right !" agreed the surprised Brock, shuffling to the pine and inspecting the gouge in the trunk.

"Not many weeks old, either." "Now, w'at 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 "They're here, these people; but they don't seem to hunt near the lake."

Shortly the scouts reached the edge ct a wide barren, and in order to learn whether anyone had entered it since the last fall of snow, agreed to separate, ard, following the scrub, neet on the farther side. Putting the skin case of his rifle

a shell from the magazine into the barrel of the 30-30, loosened his knife



Lifting his head as the Cree's left hand desperately groped for his throat, Brock drove a smashing upper-cut nto the chin of the man beneath him. Again the hard fist crashed into the growth and maintain vitality and disexposed jaw. With a shiver, the Indian lay limp on the snow. Then, as of Agriculture at Ithaca, N. Y.

the joy of triumph surged through him and Brock's heart beat high, he that are closely housed during winheard the click of snowshoes. "All right, Gaspard!" cried Brock, getting to his feet. "He jumped me from behind, but I got him!" Then the stitute for direct sunlight, according to poultrymen at the college, who say its use, therefore, is most desirable the heart of the victorious boy sudduring winter and early spring when denly faltered-his smile faded as he direct sunshine cannot be used or

faced two advancing strangers, an when little is available. 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 the ordinary requirements of poultry.



half of 1 per cent of oil in the whole ration of grain and mash. Satisfactory Rations According to the test work conduct-

ed at Wisconsin and other stations, satisfactory corn belt rations for the laying flock must contain plenty of yellow corn. some form of milk and leafy green feed, or a green feed substitute like fine green alfalfa or clo-

Then the Blood of the Fighting Mc-Cains Surged Through the Veins of the Desperate Boy.

early spring months requires the use new enemies as he backed away from of cod liver oil or a good deal of dithe circling white man. If only Flash and Yellow-Eye were with him now! rect sunshine or sunshine receive through a glass substitute that really admits the ultra-violet rays. Professor Brock threw a wistful glance at his rifle. It was out of reach. He kept edging away, his fists clenched, but with a rush, the Cree closed in, to meet a smashing swing which bowled er, and effective glass substitute winhim into the snow. Then the white man reached Brock from the side.

Blocking the blow aimed at his face, Brock hooked fiercely into the jaw of Making Mash Palatable the other as they clinched and rolled in the snow

Is Problem for Keeper Making a dry mash palatable so that Then the son of Andrew McCain proved the stuff of which he was the laying flock will eat it in sufficient quantities is one of the problems of made. Fighting like a demon, Brock the farm flock keeper. That is one of blocked with chin jambed on chest. the virtues of commercially mixed the fingers straining for a grip on his mashes. The manufacturer has put throat, while he wrenched an arm free to drive his fist into the other's various ingredients together that will jaw. Strong as he was, the bearded not only produce eggs but that taste the his shoulder pack, Brock pumped stranger could not reach the mad-a shell from the magazine into the dened boy's thick throat, nor turn him receiving a liberal grain ration. Put-ting in plenty of ground yellow corn on his back. and not overdoing the ground oats and Again, over the other's shoulder Brock's hard fist hooked into the bran portions helps make the mash jaw; once more the fist crashed. more popular with the hens. Corn gluten feed when added to Brock felt the grip of his foe's arms the mash makes it more palatable. In weaken, and, with a supreme effort, a recent bulletin of the Illinois experitore himself free. Again his elbow lifted, but the same instant two knees ment station, they also call attention drove into his back, while the horn to the fact that corn gluten feed in creases palatability of mash. handle of a knife smashed into his head.

THE PATTON COURIER **49-YEAR MYSTERY** 

# IS CLEARED UP **BY FADED PHOTOS**

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

HELPS HENS LAY Upper Sandusky, Ohio .-- Two faded photographs in the personal ef-Much Needed in Winter as fects of an elderly woman who died tion seems to require with pork in a few days ago in La Grande, Ore., any form. Buttered cabbage or brusfects of an elderly woman who died were clews which solved a half cen-Substitute for Sunshine.

tury old mystery in the disappearance of two highly respected young Cod liver oil is an important item people of Sycamore, near here. On the night of August 29, 1879. J. Wesley Lytle, widely known farmin winter rations for poultry because it helps to maintain egg production, prevents lameness, and helps them to er, drove out of his farm yard belay strong-shelled eggs. It contains hind his best team of horses, leaving vitamines A and D which promote ease resistance, says the State College

· FARM +

Poultrymen may use the cheaper grades of cod liver oil because they

are less expensive and contain the es-

sential vitamines 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-

ver hay, to furnish vitamine A. Vita-

mine D, the ultra-violet ray factor, is

for the Laying Flock

found at a feed barn here. Girl Disappears. Two weeks later Phoebe Schafer, comely and socially prominent

young woman of the Sycamore neighsley. 2 tbs. butter. borhood, disappeared as mysteriously as had Lytle. Neither was again heard from and their disappearance finally was forgotten. But recently, as a specter from years gone by, word of the two faded

This oil, which is the richest known photographs one of a young man and rce of these vitamines, is usually the other of a young woman was refed for its vitamine D; although vitaceived by Attorney A. K. Hall here. mine A is present in the oil, it is not The letter came from a LaGrande so important as vitamine D because (Ore.) attorney. The names of "Wesyellow corn and leafy green feeds ley Lytle" and "Phoébe Schafer," the contain enough of vitamine A to meet

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

knife.

reau of home economics.

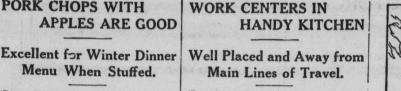
PORK CHOPS WITH

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 onethird teaspoonful of salt and a little pepper. Mix one well beaten egg with half a cupful of milk and stir into the 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.

Through his father, Hall obtained identification of the pictures as those of J. Wesley Lytle and Miss Phoebe Schafer, whom he had intimately known 50 years ago at Sycamore. The mysterious disappearance of J. Wesley Lytle and Phoebe Schafer had been solved

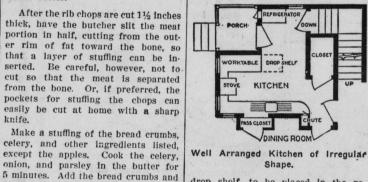


(Prepared by the United States Department of Agriculture.) Delicious for a winter dinner menu (Prepared by the United States Department of Agriculture.) While the oblong-shaped kitchen is

are these stuffed pork chops, cooked most often recommended for compactand served with the apple that tradiness and convenience, it is possible for a room of irregular shape to answer all the needs of the housewife sels sprouts would be a good choice in her kitchen if the work centers of vegetable to accompany these are well arranged in relation to each chops, with something else a little other. Here is a floor plan of a kitchen studied by the bureau of crisp in texture, such as raw celery, home economics of the United States or raw Jerusalem artichokes, sliced very thin, or a plain lettuce salad Department of Agriculture. In spite with French dressing, suggests the buof the fact that the wall space is broken by five doors-three are usu-

al, and it is possible to get along 6 rib pork chops, 2 tbs. minced 1½ inches thick.
2 cups fine bread ¾ tsp. salt crumbs.
½ cup chopped cel-ery and tops.
1 tbs. chopped par-sley.
4 tbs. chopped par-sley.
2 tbs. minced onion
3 tsp. speper
3 large red apples 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



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

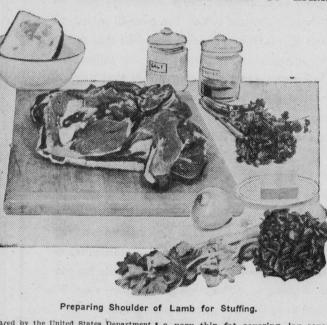
the work table and two at the counter which continues into the sink drainboard. One of the doors in this kitchen leads to the cellar and laundry. Those to the closet, to the main hall and stairs, and to the dining room open onto what is virtually small hallway and so do not in real-

ity encroach on the kitchen space or the usual lines of travel from one task to another.

> 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 fold 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





A Sour Stomach

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

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. Physicians 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!

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**Balsam of Myrrh** Since 1846 has healed Wounds and Sores on Man and Beast All dealers are authorized to refund your money for the first bottle if not suited.

**Denotes** Concealed Evil "There is something rotten in Denmark," is said of a concealed evil. Thousands of persons use this saying continually without having the least suspicion as to its source. It is based on a passage in Shakespeare's "Hamlet." In the fourth scene of the first act of that play Marcellus, an officer of the watch, says to Hamlet's friend Horatio: "Something is rotten in the state of Denmark." The remark was made after Hamlet followed the ghost of his father from the platform be-



Some men throw-off a cold within a few hours of contracting it. Anyone can do it with the aid of a simple compound which comes in tablet form, and is no trouble to take or to always have about you. Don't "dope" your self when you catch cold; use Pape's Cold Compound. Men and wo everywhere rely on this amazing little tablet .-- Adv.

Wanted to Kn Traveling Man-Is this a fast train,

Conductor (with injured air)-Of

Traveling Man-I thought so. Would

you mind getting off and see what it's

The beauty of some photographs

fast to?-Capper's Weekly.

SAME PRESCRIPTION

HE WROTE IN 1892

When Dr. Caldwell started to practice

laxative were not as great as today. People lived normal lives, ate plain, wholesome food, and got plenty of fresh

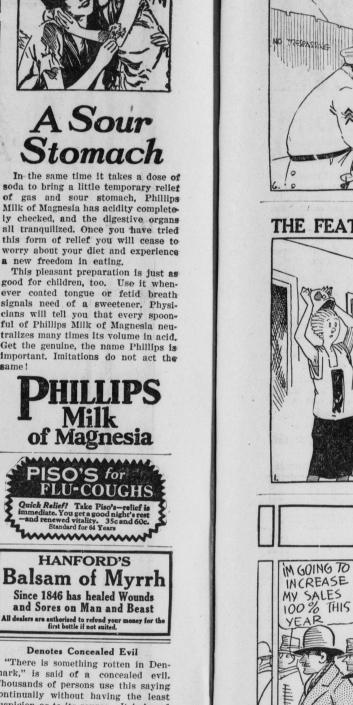
bowel stimulant.

licine, back in 1875, the needs for e

lies in the background.

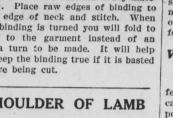
Mr. Conductor?

course it is.



FINNEY C

# fore the castle. Will Cold Worry







equally important. To get it in sufficient quantities during the winter and WA TERS Through His Father, Hall Obtained

letter said, were on the backs of the pictures, also the name of an Upper Sandusky photographer.

torney was administrator of the estate of "Mrs. James W. Lytle" and that the photographs had been found in her personal effects. It explained that "Mrs. Lytle" had left no heirs there and asked if the photographs might be identified.

Pictures Identified.



Identification.

Halpin recommended the use of all The letter explained that the at-

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 these 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 hail them in Cree, and wait for their next move. But he'd have his right mitten off and his gun cocked!

After a few miles, the thrill in the possibility of meeting the strangers, of 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 ple wintering to the north, he took it for granted that they had a hand 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 snowshoe to tighten a loose heel thong. he and Gaspard would probably never so much as see these strange-At the sudden click of snowshoes in his rear. Brock turned his head as

a heavy body catapulted into his back burling 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, man acled to his snowshoes, to break the grip which held him from the rear.

Half-buried in the snow, with no 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. a Mct'ain. In a hand-to-hand fight ! His groping right hand found the fingers which gripped his belt. Clos-

ing on the wrist above them. like the snap of a wolf trap, with a fierce tbrust he straightened his thick arm. and lead nowhere.

Twice, three times the Cree ham-mered the head of the defenseless lad. The knotted face of the man in Brock's arms, blurred-the snow went black; then all consciousness faded.

(TO BE CONTINUED.) Feed oyster shelfs to poultry.

# Found Out Just How

His Employees Stood drinking water are necessary in the A good story they tell at the Amerproduction of eggs. lcan club in London has to do with a Feed a ration that includes a good crabby old manufacturer in a small egg mash, some hard grain and some town who decided after he had made green feed, and good, clean water. his money that he should run for a seat in parliment. He called his most faithful foreman in and informed him of the fact.

"See what the sentiment in the factory is," he ordered.

The next day the foreman reported. "Well, sir," he said, "the sentiment is fifty-fifty."

they will clean up. The mash hop-per should be kept open all the time. "What." roared the old man, "fiftytifty? Do you mean to say that it is as close as that? Do you mean to say my men have no more feeling for me than that?" much scratch grain as mash, but they

"Well, governor, that's what they must eat sufficient mash to produce sas, fifty.fifty." "Fifty-fifty? What do you mean?" eggs.

"Well, 50 per cent of them say, "t'ell with him,' and the other 50 per cent varies with flock conditions. Heavy say 'out with him.' "-Exchange. breeds consume more feed than

### Banking Terms

Call money is borrowed money, se Culling out the "boarder" hen resured by collateral, which must be reduces the extra feed bill and also turned on the demand, or cell, of the brings in extra raoney through sale lender of the money. The borrower of of nonproducers. the money, too, may at any time pay

. . .

. . .

light breeds.

the loan and take up the collateral. are usually cold and drafty in win-Don't follow old wood roads, they ter. generally wander around almiessis and cheaply, by putting in a straw loft.

As "Mr. and Mrs. James W. Lytle," they had lived for almost 50 years as highly respected citizens of La Grande, Ore., keeping their secret even in death. Lytle died four years ago.

Two sons, Jesse and Judson Lytle still live in Wyandot county. Their mother died many years ago.

Several years ago Judson made an extended trip through the West seeking his long lost parent. Though he inquired within 300 miles of him, the

search was futile. Poultry Hints Jay Marguarat, now a justice of peace in Upper Sandusky, who lived on a farm adjoining the Lytle

place, recalls the circumstances rounding the disappearance of Lytle Grit, oyster shell and plenty of and Phoebe Schafer. He said he was certain of the identification.

## Prepares Cemetery Lot

and Then Ends His Life

Denver -- Having prepared a lot in to stuffing for shoulder of lamb; or if Denver cemetery, complete even to If several ordinary shipping crates a headstone inscribed with the date of his birth, Harry F. Swanson, are available, it is possible to fill sauce or jelly. eighty-three, pioneer of the old West. these with the hens that are to be culled before starting with the work.

shot and killed himself here. An old Western six-shooter, which About four o'clock in the afternoon he had cherished for many years and the hens should have all the grain which more than once had saved his life in the hectic days of the early '80s at Empire. Colo., was the weapon he used to end his life. During the winter birds should eat A former speace officer and known one and one-half to two times as as a "dead" shot, the old man placed

### Mother Is Buried With

Galveston, Ind.-At the request of Mrs. Lucreta Noel, sixty-eight, she Poultry houses which are too high This may be remedied, easily was contained in a letter which

(Prepared by the United States Department | a very thin fat covering, lay several of Agriculture.)

strips of bacon over the top. Place the The slight peppery flavor of waterroast on a rack in an open pan withcress gives an unusually good flavor out water. Sear for 30 minutes in a hot oven (480 degrees Fahrenheit). If you like mint with your lamb, you can bacon is laid over the roast, shorten try putting it into stuffing instead of the time of searing so as to avoid

overbrowning. Reduce the tempera-A shoulder of lamb has tender deture of the oven to 300 degrees Fahlicious meat, but ordinarily is rather renheit, and cook the meat at this hard to carve because of the shoulder temperature until tender. From 21/2 blade and other bones. The butcher to 3 hours will be required to cook a will remove these for you so that the medium-sized stuffed shoulder at the meat may be cut very easily. The oven temperatures. Serve hot, with pocket left by taking out the shoulder brown gravy. blade can then be filled with any pre-

For mint or watercress stuffing you will need. 3 cupfuls fine dry bread-Select a shoulder of lamb, weighing crumbs, 1/2 cupful fresh mint leaves or 1½ cupfuls finely cut watercress remove all the bones and the fell. leaves and stems, 6 tablespoonfuls

People lived normal lives, ate plain, wholesome food, and got plenty of fresh air. But even that early there were drastic physics and purges for the relief of constipation which Dr. Caldwell did not believe were good for human beings. The prescription for constipation that he used early in his practice, and which he put in drug stores in 1892 under the name of Dr. Caldwell's Syrup Pepsin, is a liquid vegetable remedy, intended for women, children and elderly people, and they need just such a mild, safe bowel stimulant. butter, 3 tablespoonfuls chopped cellamb shoulder may be stuffed and ery, 11/2 tablespoonfuls chopped onion, either left flat or rolled. The flat 3/4 teaspoonful salt, 3/8 teaspoonful pepper. Melt one-half the butter in a shoulder is easier to sew up than the rolled, and the pocket holds twice as skillet and add the onion and celery. Cook for 2 minutes and add the mint pletely boned stuffed shoulders can leaves or the finely cut cress and be carved straight through in attracother seasonings. Push the mixture to tive slices of part meat and part stuffone side of the skillet and in the

bowel stimulant. This prescription has proven its worth and is now the largest selling liquid laxative. It has won the confidence of people who needed it to get relief from headaches, billousness, flatulence, indi-gestion, loss of appetite and sleep, bad breath, dyspepsia, colds, fevers. At your druggist, or write "Syrup Pepsin," Dept. BB, Monticello, Illinois, for free trial bott?. empty part melt the remaining butter Wipe the meat with a damp cloth. and stir in the bread crumbs. When Sprinkle the inside of the pocket with they have absorbed the butter, mix all salt and pepper, pile in the hot stuffthe ingredients together. When using ing lightly, and sew the edges togethwatercress allow the liquid which er. Rub salt and pepper, and flour over cooks out to evaporate before the butthe outside. If the shoulder has only tered crumbs are added.











much stuffing. Either of these com-Dead Daughter's Doll

was buried with a large doll, possession of her daughter, who died several years ago. Mrs. Noel's request she directed should be opened after her death.

