s Sughree

he Law"



ling station of a promprominent women, one cting a small tent and esenting the interested

d work on the station.



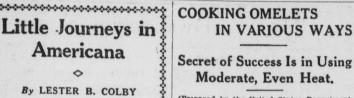
all vehicles must pass the fishing ground and h venders that one sack be levied upon each car the gate with fish for

all parts of the neighoached the shore with akule, as the fishermen oring the fish in. Prosa huge catch. But the oll taker looked on with

he said. "No can give akua some fish. men maneuvered until nuch larger school surmbination with the first. outed in glee. But sud-le broke loose, left the d for the open sea. No

ght. en had neglected to lay ore the rough stone fish gods of the place.

and distant relatives never seen and in whom interest.



(Prepared by the United States Department of Agriculture.) The secret of making a good omclet

James Smith's "Black Boys" of any kind is the same secret that D O YOU know where the first reapplies to all successful cooking of sistance to British power prelimeggs and dishes in which eggs preinary to the opening of the Revoludominate: Cook slowly at moderate, tionary war was offered by the coloneven heat, says the bureau of home ists? Probably you will say it was the economics of the United States De-Boston Tea Party held on the night of partment of Agriculture. The basic December 16, 1773. If you do you will ingredients for any kind of omelet be wrong. are the same: One egg for each per

Ever hear of James Smith's "Black son, one tablespoonful of milk for Boys?"

lection of Americana.

0

each egg, and salt to taste. Beat the | Eighteen of them captured Fort egg yolks and whites separately for Bedford, in Bedford county, Pennsyl-vania, early one morning in 1769. It a fluffy omelet; beat them together for a flat omelet. was the first British fort to fall to re-To make a fluffy omelet for an avvolting colonists, The story comes out

erage family use from four to six eggs. Add as many tablespoonfuls of 'of an ancient and age-yellowed volume which I found recently in a cormilk as you have eggs. If preferred, the milk may be heated. It will This book, "Indian Captivities or cook the yolks slightly when it is

Life in the Wigwam," was compiled added hot and give the mixture a by Samuel G. Drake and published in smoother consistency. Or, one-half 1851. Drake includes in his book the cup of hot white sauce of medium

memoirs of James Smith, a colonel in the Revolutionary war. Smith, while still a boy, was captured by the Indians, adopted by them and lived the life of an Indian for six years. He entered captivity in 1755. He learned the Indian methods of warfare, their customs and their lan-

guage. When he finally escaped and rejoined his people he organized a company of Indian fighters probably without equal in the history of the nation. Every man among them was skilled

in the Indian method of warfare. The most of them had been captives of the Indians. They went upon the warpath like Indians, stripped for battle as the Indians did, painted their bodies and took scalps. Because they daubed their bodies with black paint, they were soon known as the "Black Boys.'

Late in the 1760's the settlers sought to place an embargo on the sale of gunpowder, bullets, fire arms and other weapons to the Indians. As a result of this the Indians were soon short of gunpowder and other war ma-

terials. Prices went up and white traders began to bootleg the goods the redskins wanted. So James Smith, who had organized his Black Boys for warfare against the Indians, turned to the traders. They went out, paint. ed like Indians on the warpath, and waylaid the traders.

After ambushing them they would burn their entire stocks of goods. threaten them with death if they persisted in their business, and manhandle them in any way that they thought fitted the case and occasion It was summary law with a vengeance. Finally some of the Black Boys were arrested and placed in irons in the iail at Fort Bedford. It was then that James Smith and the rest of his Black Boys swung into action. Gathering from various points along the frontier, eighteen of them marched on

the fort. They made no secret of their plan. They advanced boldly down the government road toward Bedford. Whenever they met anyone on the road told them they were going to take Fort Bedford. The military commander heard of the threat and Eighteen men take Fort

Bedford! Bah! One night the eighteen Black Boys bed five miles I liam Thompson, friend and associate of Smith, who lived in Bedford, had been spying out the situation. After pitching camp that night and apparently going to sleep the Black Boys got up and marched. Shortly before dawn they then stole up on moccasined feet and concealed themselves just outside the fort. Thompson had informed them that thirty men would be on guard and that the gates of the fort would be thrown open at daybreak. Daybreak came and with a rush they entered. The soldiers had stacked their guns and were standing around, little suspecting an attack. Thompson led the way to the guns and the fort was captured in a noment without resistance. All of the Black Boys in irons were set free and then the entire party took to the woods. James Smith, in his. memoirs, written probably 140 years or more ago, points out that Fort Bedford was the first British fort cap-

the omelet in the pan and turn it out onto a hot platter. Omelets with different names are simply variations of plain omelets, made by adding chopped ingredients to the egg mixture before it is cooked or spread over half of the cooked omelet before it is folded and turned onto the platter. Chopped fried ham or bacon, grated cheese, or a cooked vegetable such as peas, mushrooms or asparagus, or a combination of chopped onion, green pepper, celery, and parsley delicately fried in butter, are some suggestions for variations of plain omelet. Sweet omelets spread with jelly and containing sugar in the egg mixture, are sometimes served for dessert.

SUMMER SOUASH OF DELICATE FLAVOR

Especially Delicious When Seasoned With Butter.

(Prepared by the United States Department Young, tender, summer squash, be it yellow or white and called crookneck or cymling, is of delicate flavor, especially when seasoned liberally with butter before serving. It need not be watery if properly cooked. Below are two recipes from the bu-reau of home economics for prepar-

ing summer squash. Summer squash may also be sliced, dipped in flour or egg and bread crumbs, and fried as eggplant is fried, or baked, or steamed in a regular steamer or a colander over hot water. When cooked in any of these ways without added water the full flavor of the squash is retained and the texture is more satisfactory to many people than when the squash is boiled, drained, and served mashed.

Casserole Squash. 2 quarts diced sum- 1 cup buttered mer squash crumbs 2 quarts diversion mer squash crumos 3 tbs. melted butter 2 tsp. salt ½ tsp. pepper

Select young, tender, summer squash, wash, cut into small cubes, put into a greased baking dish, season with salt and pepper and sprinkle the buttered crumbs on top. Put on the cover of the dish and cook in a moderate oven for about one hour. When the squash is tender remove the lid and let the crumbs become golden brown before serving.

1½ quarts diced 1½ tsp. salt summer squash ½ tsp. pepper summer squash 3 tbs. butter

Select young, tender squash, wash Serve hot.

Joy of Feeling Fit

reflected in a clearer and more useful mind.

fair, and your condition in the world will improve. No pills, tablets, lotions, philoso-

PERSONAL IDEAL NATIONAL NEED

THE PATTON COURIER

By JUDGE ANDREW A. BRUCE, Northwestern University.

7^{HILE} the American people individually are lawless, collectively they are the most law abiding of all the nations of the earth. Sovereign states have been willing to settle by court decrees great boundary and water rights, disputes such as those between Colorado, Nebraska and Arkansas, which involved the use of the Colorado, the La Platte and the Laramie rivers; and between Texas and Oklahoma which involved the great oil deposits of the Southwest.

These controversies in most of the countries of Europe would have meant war, but the sense of law and order was so strong in this country that a supreme court of nine men in gowns was able to settle the disputes and to settle them without the firing of a gun or the calling out of a soldier

Collectively we are law abiding, but individually we are lawless. We show a national patriotism and a national ideal. What we need, chiefly, is a personal ideal. Democracy is individualistic; democracy is selfcentered, and rebels at constraint. Democracy is lawless, but democracy is irresistible. Its possibilities are unlimited. It needs only to be faced. It needs only to be understood. It needs only to be directed.

We have a national patriotism, a national self-respect and a national ideal. All that we need is the cultivation of a personal respect and a personal ideal. What the boy and girl and what the defaulting father and mother need is self-respect and a sense of dignity that is in them.

EVILS CHURCH MUST COMBAT

By REV. J. MARONI (Lutheran), Dean of Oslo, Norway.

interested in the deck of cards lying No man can be blind to the fact that society of today is in an on the floor by his mother's chair at unhealthy condition and confronts us with most difficult problems. There of his own but was told by his mothare evils of poverty and unemployment, house shortage, the war, class er to replace the cards in the box A moment later he had his game go warfare and mammonism. Men are striving with feverish zeal to find reming again and was again corrected by edies for these ills. his mother, this time more severely

We cannot leave these difficulties to be settled by politicians, for they sought out the hostess and pleaded are the representatives of but one party, and the church must guard against becoming the servant of a single party. can't

Since prevention is better than cure the church must be always most energetic in the cause of temperance. It must take up the fight against all the pitfalls that are set to catch the feet of the young. It must protect against slackness with regard to the sacredness of marriage. It must attack the selfish code of business and commerce, and stop the brazen, shameless advertisement of sin of every kind. It is the duty of the church not merely to relieve want and suffering but to create a Christian opinion with regard to morality, legislation and social responsibility.

The life of the Christian is the Bible of the world, and is often the only one that is read.

CLERGY CALLED TO ACCOUNT

By REV. DR. KNICKERBOCKER, Minneapolis (Episcopal).

There exists a widespread loss of faith today. The chief contributing factors in the situation are: The theory of evolution; breakdown between the natural and supernatural; discovery of the relation of the nervous system and consciousness; loss of heaven as a place in which anything is to be done or accomplished, and alienation of a large group of unprivileged.

was no one on the line. There are a number of causes for the apparent ineffectiveness of our The Operator-I was busy-doing work today. The average clergyman has no schedule of work, he works my nails when and as he likes; he engages in indulgent and careless living and careless thinking. He is satisfied with the externals of his profession.



Its Welcome in Hawaii

Those who know the mongoose only

secuted, he might co-operate with so-

ciety more cordially in campaigning

Mastering Temptation

Two-year-old Keith was very much

euchre party. He started a game

The young culprit immediately

Catty

seaside hotel had what is called "a

few words," and thereafter passed

One day the manageress said to

spinster No. 1, "Do you know poor

Miss So-and-so (mentioning No. 2's

name) has been stung on the nose by

a hornet? We're all so sorry for her."

"Are you?" snapped spinster No. 1. "I'm sorry for the hornet."

Fooled the Doctors Good

Taken to a New Orleans hospital Marie Felicie was told by doctors

she could not live more than three

days. So she sent for her sweet-

heart, E. B. Peyronin, and they were

married in the hospital. That was in

1879. The Peyronins celebrated their

fiftieth anniversary the other day, stil

hale and hearty. Sometimes doctors

make a bad guess .- Capper's Weekly

Her Busy Day

that party the busy signal? There

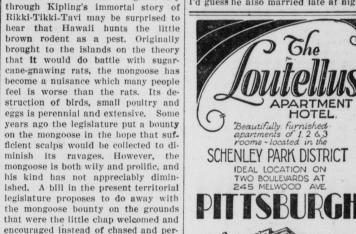
The Supervisor-Why did you give

want me to have them."

each other by in silence.

against the sweet-toothed rats.

Blinks-He was married late in life. Jinks-And from what he married 'd guess he also married late at night.





Five Hundred for One, Piles Ended

"You put those cards up where I Each day brings increasing orders and get them; my mamma don't Two elderly spinsters staying in a

Each day brings increasing orders and inquiries, many coming a long ways, asking about Drysorb, a new, safe and better way that science has found to end, practically all forms of Piles quickly. The quick results that Dry-sorb gives is amazing. John Kenrick, of Dallas, Texas, says: "After using every known remedy, I ended a serious 27-year-old case of Piles in 5 days with one bottle of Drysorb. I consider that \$1 profited me five hundred." Drysorb is now established, and has proven a success-ful home remedy, and is now Regis-tered, U. S. Gov't Office. Drysorb is guaranteed. Its action is mild and comforting. Yet its effects are imme-diato-lasting. Drysorb is nold bleet. Write today for free information spe-cially prepared for each case. Give nature and age of trouble. Address Drysorb Co., 900 DeMenill Bidg., St. Jouls, Mo. You certainly would feel stad to be free from Piles. Drysorb has established this record. This scien-tife discovery is Monarch of all rem-edies that quickly ends Piles at home. No speciality, knife or operation neces-sary. Drysorb Eves a quick verdict.



Marvelous Climate — Good Hotels — Tourist Camps—Splendid Roads—Gorgeous Mountain Views. The wonderful desert resort of the West

Write Cree & Chaffey Palm Spring CALIFORNIA

Movie Houses, Jewelers, Beauty and Store Keepers of all trades **ATTENTION!**

Increase your sales with the help of the colored <u>MOVING SIGN</u> For display windows and inside. Advertise your specialties day and night. Inexpensive, simple to handle and to operate. The smallest storekeeper can afford to buy one. Sold on installments. The Motion Picture Sign A New Gage "How did the new car behave on n trin ?" "Splendidly. We averaged five an-Co., 47 W. 28th St., New York City. Factory Wanted—To take over production and sale of nationally advertised keyless combn, padlock—Thousands already sold. Own dies, equipment, stock—Will negotiate with re-sponsible party only. Royalty or outright sale considered. Osterman, 151 W. 18 St., N. Y. tique shops to the gallon."-Washington Star. Diabetes Discovery-Safe, sure, inexpensive, Normal-sugar, Red-blood Tests Strawberry Plants-Beaubache and Uncle Jim. Best producers of large quality ber-ries. \$1, 100; \$4, 506; \$7, 1,000; prepaid. Orders booked for delivery date desired, HUFF BROTHERS, BURNHAM, MAINE. free. Diabetes Tea,Lancaster,Pa.—Adv. Ours was a hunting race, but that game has almost become extinct does Victory Aroma Block Moth Destroyer per-fumed, no had odor on elothing closet or room, 25c delivered. Distributors wanted. Vic-tory Chem. Co., 148 Fairmount Ave., Phila., Pa. not now discommode it. As a tonic for a rundown reputa-FOR SALE One of Missouri's best four-year old cooa-hounds, for \$35.00, shipped on trial, Express paid. BOB FINLEY, B106, Charleston, Mo. tion try a dose of charity. Movement of the planets is perpetual motion or its equivalent. W. N. U., PITTSBURGH, NO. 32-- 1929.



Turning the Omelet Out.

thickness added to four egg yolks will make a larger omelet with more body. Fold the yolk mixture gradually and carefully into the stiffly beaten whites containing the salt-one fourth tea-

spoonful of salt for each four eggs. Have ready and hot a smooth heavy omelet pan containing one tablespoonful or a little more of butter, and pour the egg mixture into the pan. The omelet can be cooked in three different ways, but in any case start it on top of the stove at moderate heat. If a small-sized gas or oil burn-

er is used, move the pan about so that the omelet will cook around the edge at the same rate as in the center. As soon as the omelet has browned slightly on the bottom. place it in a moderate oven (350 degrees Fahrenheit) and bake for ten minutes Or, continue the cooking on top of the stove until the mixture sets, and place under a low broiler flame for

two or three minutes. Or, if pre ferred, cover the pan during the whole period and so cook the top of the omelet with steam. When the omelet

is done crease it through the center, fold it over with a spatula, and roll it onto a hot platter without attempting to lift it from the pan. Pour over the omelet melted butter containing finely cut parsley and serve at once. For a flat omelet beat the eggs with one tablespoonful of milk for each egg and salt to taste. Pour a thin lay-

er of the mixture into a hot buttered

well, and remove the tips from each end. Dice the squash in 3/4 inch pieces, leaving the skin on unless it is very tough. Melt the butter in a skillet until slightly brown, put in the squash, sprinkle with salt and pep-per, cover and cook for ten or fifteen minutes at medium heat. Remove the cover and cook a little longer for the liquid to evaporate.

The joy of feeling fit physically is

You may read and study forever, but you come to no more important truthful conclusions than these two: 1. Take care of your body (eat and exercise properly), and your mind will improve.

2. Work hard, and be polite and

Panned Squash.

vays intended to make d known that that was g for him to do, but he lied, putting it off from til it was too late. Were yond the possibility of elf-criticism, 1 am sure would be telling everybetter purposes his have been put had he doing the thing which me knew was for him edure.

le every day regretting that he had not married at they had not taken this or that opportunity. that investment, or gone ession or another. It is s might not have turned xpected. If Jeffrey had etabel they might not

0**y**. stern Newspaper Union.)

P NEW RECORD



ix of the Los Angeles the 8-pound shot to a record-67 feet 111/2 former mark set by n 1907 was 67 feet 1 a member of the 1928 set his record at the pionships at Denver.

tured by American coionists. (C. 1929, Lester B. Colby.)

Many Old World Customs Center Around the Kiss

Innumerable Old-world customs center around the kiss. A version of (Prepared by the United States Department an early Lenten ceremony survives in England today:

The children enjoy pretending they "On Maundy Thursday the kings are having something at home tha and queens of England personally has first been sampled elsewhere. The washed and kissed the feet of as idea of a "sundae" at home suggests many poor people as they themselves all the joys of the soda fountain with numbered in years and bestowed a none of the distraction of nearby trays gift, or maundy, upon each. Queen of candy and chewing gum.

Elizabeth performed this royal duty French vanilla or custard ice crean at Greenwich when she was thirty- is particularly good as a foundation nine years old. The feet of 39 poor for any sort of fruit "sundae," with persons were first washed by the sweetened crushed fresh fruit served yeoman of the laurelry with warm over it, such as strawberries, raspber

water and sweet herbs, afterward by ries or fresh peaches, according to the the sub-almoner and lastly by the season. Chocolate or butterscotch queen herself, the person who washed sauce, maple sirup or honey may also making each time a cross upon the be used with french vanilla ice cream in a double boiler until the custard pauper's foot, above the toes, and or sundaes. This is a good ice cream. kissing it. This ceremony was per- too, to serve with pies "a la mode,"

formed by the queen kneeling, being which means simply pie with a dip of attended by 39 ladies and gentlemen. vanilla ice cream on top. It can be part of salt to 4 to 6 parts of ice, Turn Clothes, victuals and money were used with sponge cake to make an the crank slowly during freezing. then distributed among the poor."

omelet pan and cook slowly and even-ly. When brown on the bottom roll simple formula I have outlined. An indulgent laity complains not and he goes on in a slipshod manner, unaware that he is becoming ineffective.

FRUIT AND OTHER NICE SUNDAES AT HOME

Ice Cream Makes Fine Foundation for Sundae.

"ice cream sandwich." The eggs in custard ice cream are excellent for the children, supplementing the other nuritious ingredients of the ice cream by adding to the day's supply of vitanines and minerals. The bureau of home economics gives the following directions for making it:

· French Vanilla Ice Cream.

1 quart milk %4 cup suga**r** %2 pint double cream %4 tsp. salt 4 eggs 1½ tsp. vanilla

Prepare as for custard by pouring some of the heated milk into the lightly beaten eggs and then cooking the milk and eggs with the sugar and salt coats the spoon. Cool, add the double cream, mix well and freeze.

For the freezing mixture use one

unaware that he is becoming ineffective.

The church today is on trial. Our religion is being challenged in many quarters. We must marshal all our resources if Christianity is to be saved. We must again bring the world to the feet of Christ.

MODERN PARENT FAILS IN DUTY

By DR. BERNARD IDDINGS BELL, Columbia University.

I am not concerned with whether young people neck or do not neck, drink or do not drink. What matters is that some day life is going to crash over them, when they reach the age of thirty or so, and their silly world of conceit is going to be smashed to smithereens.

There is no reality in the thing known as "American youth." Rather, we have in America, as everywhere, a group of young people who are passing through the unstable and erratic process of growing up. During that period young people should not be relied upon for rational conduct. There is nothing new or strange or alarming about young folk of today.

The present age is slightly more insane in many respects, especially in the way mature people act in regard to young people. The old-fashioned martinet parents may have hurt some children, but not as much as the parents of today, who flatter their children, slobber over them, and think they are endowed with ability to lead their elders.

SUICIDE VICTIM OF EXAMPLE

By FRANCIS M. GERTY, Illinois Psychopathic Expert.

Why so many suicidal leaps from Chicago and New York skyscrapers this last year?

It's just a habit. And it's just as easily controlled as any other habit. One reads in a paper or hears some one say that some one else has leaped to death from a tall building. One visualizes the publicity that attends such action.

One becomes subjective and plays with the thought. Then when one becomes depressed, he remembers that leap. There follows the inclination -and another suicide. If the example had not been set the brooding person would have chosen some other method of self-destruction. That's all there is to it.

From Youth To Old Age

THERE are three trying periods in a woman's

life: when the girl matures to womanhood; when a woman gives birth

to her first child; when a woman reaches middle age. At these times Lydia E. Pinkham's Vegetable Compound helps to restore normal health and vigor. Countless thousands testify to its worth.





LYDIA E. PINKHAM MEDICINE CO., LYNN, MASS.