

BELLE'S BEAUTY SECRET REVEALED

(By D. J. Walsh.)

BELLE NORTON jerked the bureau over into the opposite corner from where it had always stood. Instead of coming over her shoulder the light from the window now fell directly upon her face. She had a queer jumpy feeling in her breast. It was true she was losing her looks, such as they were. Mrs. Polk had told her so just this afternoon when they met at Mary Graham's. Mrs. Polk always gave tongue to anything that popped into her head. She herself was marvelously smooth-skinned at eighty and she declared she had never used anything but soap and water on her face. It was patent Belle at eighty would be a sight to behold.

Anyway, wasn't there the Blossom beauty shoppe? She'd trust to that to fix her up somehow. She ran downstairs to the telephone. A moment later she had made an appointment for ten the next morning, rather inconvenient because she ought to be doing her soliciting for the membership drive then. She'd have to tuck that soliciting in somewhere before the day ended. Still, nothing mattered so much as that Edgar Sheldon shouldn't come back after twelve years' absence and find her looking "awful."

Belle was punctual to her appointment next morning. She sank into the chair and let deft-fingered Martha Blossom do soothing things to her scalp, her face, her throat. This beauty doctoring business was certainly restful. She drew a deep breath and relaxed for the first time since Ella went to the hospital for an operation and sent the twins over for Aunt Belle to look after. Right on the heels of that had come Aunt Annie, high blood-pressure and dieting, for a long visit. Then mother had had a touch of lumbago. The day she had been too busy to prepare anything but creamed codfish on toast for lunch, Nell Appleby with a motoring party had dropped in. To top all Edgar Sheldon had written after years of silence to say that he was coming back for a few days and wanted especially to see her. That might mean anything or nothing. But it certainly did involve entertaining all the old crowd for his sake.

Such thoughts as these ran through her head as Martha Blossom's delicate finger-tips essayed to smooth out lines, creases, hollows. Lunch to get after this treatment and a full afternoon to follow. But, at least, she'd look decent and that always upholds a woman. She looked into the mirror. "Oh, dear! I'm twisting my face again. That doeses all you've accomplished, doesn't it?" Martha Blossom smiled encouragingly and patted on more cream.

By mid-afternoon Belle realized that her facial massage hadn't done much for her after all. Mary Graham had suggested that she take a tonic. That tooth she should have filled long ago was tuning up. But she couldn't take time to go to the dentist's. She simply had to get a pitcher of broth ready for Ella's supper. Ella was home from the hospital now, in fine shape, but still in need of a little codding.

At ten minutes to six Belle snatched the blue pitcher of chicken broth and started on a run for her sister's house. Looking round, she saw that Ella's yellow cat Wuz was following her. She attempted to drive him back. He stopped. She went on. Again "Mieuw!" Wuz again at her heels. She was near a corner, where traffic was thick, and she must cross the street. That cat! Ella thought the world of him. If she could get hold of him she would carry him back home. But Wuz was wily. When Belle's hand almost touched him he scampered out upon the crosswalk. Belle took after him. She heard the grinding of brakes, saw a great red truck lurch over her. Then she struck the asphalt with a slap.

Traffic paused as strong arms lifted her. From the doorway of a great, yellow, square-built house a shrill old voice was screaming: "Bring her to me!" And that's where they took her, to Mrs. Polk's.

An hour later the excitement had quieted down. Ella had been told, Anna Shaw had gone right over to mother's. Doctor Severance, big, kindly, deep voiced, had assured Mrs. Polk

that there wasn't a thing the matter with her patient but shock, a few bruises and general exhaustion. But he insisted that she must stay in bed for a week at least, see nobody, sleep much and eat nourishing food.

It was delightful in the cold old-fashioned room with the scent of rose leaves rising from the glossy linen and golden silk coverlet. Mrs. Polk was the perfect hostess. She enjoyed having somebody to do for, the stir of extra telephone calls, flowers and visitors. And Anna, Mrs. Polk's valued maid, delighted in fixing the invalid's tray three times daily, with snacks between. All the two women and Doctor Severance demanded of Belle was that she be a good child and carry out their orders. A good child! And it was so long since Belle had thought of herself as being anything but frazzled and frayed and run down at heel. Besides, she was learning that Mrs. Polk wasn't a sharp-tongued old critic, but a big-souled, big-minded, big-hearted woman, generous to the last degree.

That week was a lovely dream. Then one afternoon Belle arose. She looked in the glass and started with surprise. She had gained pounds, there wasn't a line in her face, tuster had come back to her hair and eyes.

Doctor Severance took her home. And there she found an ovation, flowers, cards of greeting, chicken, all just as if she had been away on a journey.

The following evening Mary Graham entertained for Edgar Sheldon. Belle met him there for the first time. He was even better looking than of old and he had the same caressing way.

"You've got darned pretty, Belle," he said admiringly.

Belle failed to thrill and wondered why. Then she looked down at the rich red roses she was wearing with her little black crepe frock. Those roses had come from Doctor Severance. He was a recent widower and he was trying to make her believe he needed her. This knowledge was beautifying Belle as much as rest and good feeding, for it brought her happiness, the happiness she thought she had missed altogether.

Term "Dixie" Ascribed to Old Currency Note

Up the river on the steamboats came the \$10 notes. For all steamboatmen when in New Orleans did their banking at the Banque des Citoyens. They were printed, these \$10 notes, in English on one side and in French on the other for the convenience of both the Creoles and Anglo-Saxons. In large letters on the back of each note was engraved "DIX," the French word for ten. The note, it was said, was said, "A dix note is always good," remarked a steamboat man in Cincinnati, counting his pay money.

"You're right," responded the clerk. "A 'dixie' is bon-bon, as these French fellows say down South."

Unlettered as they were they pronounced the DIX as it was spelled. The town where the "dixies" came from they called "dixie's land."

When going down the river after "dixies," said the boatman, of whom there were still a goodly number on the rivers as late as 1850.

"I bought this horse down in the dixie country," remarked a traveler on the wharf at Louisville.

As time went on and the sectional homogeneity of the southern people became more manifest with the darkening of the war clouds, the term "dixie's land" came gradually to be applied to the whole section in which the dixies had the largest circulation. From there on, a step only was needed to extend the borders until it embraced all the United States territory south of the Mason-Dixon line.—From "The Pageant of Pockets," by Garnett Laidlaw.

Schoolgirl Howlers

The following school girl "howlers" have been collected by a writer in Overseas:

"The whole world, except the United States, lies in the temperance zone," says one school girl. To the question, "What king came after Queen Elizabeth?" an alert young thing replied: "Philip of Spain, but she turned him down."

Q. What do you understand by suffering for righteousness?
A. Having to go to Sunday school.
Q. What is a herbaceous border?
A. A herbaceous border is one who will not eat meat.—Toronto Globe.

Aztec Sport

According to archeologists, a game that was a strange mixture of soccer and basketball was popular with the Mayas and Aztecs. Huge stone rings were set up on walls, and the players, striking a rubber ball only with wrist, shoulder, elbow or hip, would attempt to send it through them. This was centuries before rubber was known in Europe. For protection the players wore leather pads on the parts which had contact with the ball. The game provided the major sport of the times, and great amphitheatres surrounded the courts on which the teams played.

Vibration Effects

A certain amount of vibration is set up by a dog or other animal in crossing a suspension bridge. Such vibration might be sufficient to damage a bridge in the case of a large body of men all keeping step together, and with soldiers the order is often given to break step while going over a bridge. A musical instrument sets up sound vibrations and in extreme instances these vibrations might be sufficiently powerful to break windows.

Curried Chicken With Carrots Shredded Good

Every housewife likes to hear of a new way of cooking chicken, which is necessarily one of the most frequently served foods appearing on the menu, especially on the farm where the poultry yard must do its duty by the family table. This recipe from India, for curried fowl with carrots and rice, has been tested by the bureau of home economics, United States Department of Agriculture, and found delicious. Many East Indian dishes are flavored with curry powder, and British people who have lived in India have returned to their native land with a taste for this seasoning, so that gradually we in the West have become acquainted with it.

Curried Fowl With Shredded Carrots.
1 fowl weighing 3 2 cups shredded
to 4 lbs. carrots, cooked
1 quart water 1/2 tsp. curry
1/2 cup sliced onion 1 1/2 tsp. salt
Flour

Disjoint the fowl and simmer in the water to which one teaspoonful of salt has been added. When the fowl is tender, drain it and measure the liquid. For each cupful of liquid, blend two tablespoonfuls of flour with two tablespoonfuls of fat removed from the top of the broth. Cook the carrots in a small amount of the chicken fat, add the broth, the blended flour, and fat and cook until thickened. Then add the curry and the remaining half teaspoonful of salt. Remove the skin from the back and legs of the fowl and add the meat and carrots to the sauce. Allow the meat to heat through, taking care that the meat and carrots do not become broken while stirring. Serve the chicken with flaky boiled rice.

Pineapple Salad

Prepare a pineapple by cutting slices straight across and removing the core with a core cutter, or use canned pineapple which is already cut in this way. As this is to be served on individual dishes, chill some bleached lettuce and place a large leaf or several small leaves upon each plate. Lay a slice of pineapple upon the leaf and fill the cavity with thick mayonnaise. Use English walnut halves to garnish the pineapple around the edge, using about six pieces.

Prune Cookies

Mix one beaten egg with one tablespoonful of melted fat. Add one-half teaspoonful of salt, one cup of coconut, one-half cup of cooked prunes (drained, stoned and cut in pieces), one-half cupful of chopped nuts and one teaspoonful of lemon juice. Mix and spread in small flat cakes on a cookie sheet. Bake in a moderate oven for fifteen to twenty minutes. These cookies are delicious for the school lunch box.

Scotch Shortbread Is Delicious for Dessert

Justly famed for its delicious flavor, Scotch shortbread is often invited to serve with afternoon tea or better, ages of any sort, or with fruit for dessert. In the present state of the butter market, which is at its lowest price level in several years, it will pay the housewife to make some shortbread herself for home consumption. If carefully stored in a moderately cool place and in a tight container it will keep crisp and good-flavored for several weeks. The recipe is from the bureau of home economics of the United States Department of Agriculture.

3/4 cups sifted flour 1/2 cup sugar
1 cup butter 1/4 tsp. salt

Sift the flour, salt, and sugar on a bread board. Break the butter into small pieces and work into the dry ingredients by pressing with the palm of the hand and the wrist, until there is a smooth even mixture. Make the dough into a ball and roll out about three-fourths of an inch thick. Prick with a fork, and place in a pan with high sides to prevent the shortbread from browning too quickly around the edges. Bake in a very moderate oven, at a temperature between 275 degrees F. or 300 degrees F., for 35 minutes, or until a pale amber tint. Allow shortbread to stand an hour or two before serving so that it becomes crisp and thoroughly set. Then break it into small pieces and serve.

Scalloped Cabbage and Apples Are Excellent

How to cook cabbage in different ways so that the family will eat plenty of this vitamin-rich vegetable through the months when other fresh vegetables are hard to get, is a problem that assumes major significance for the conscientious housewife in winter time. If you haven't tried cabbage and apples together, you will find the combination to be delicious, and of course your storage room will produce both ingredients for it. The bureau of home economics gives the recipe below:

2 quarts shredded cabbage 1 tsp. sugar
1 quart tart sliced 2 to 4 tbs. butter
apples or other fat 1 cup buttered
2 tsp. salt bread crumbs

In a greased baking dish place alternate layers of the cabbage and apples, seasoning each with salt and fat and sprinkling the sugar on the apples. Over the last layer spread the buttered crumbs. Cover, and bake in a moderate oven for 45 minutes, or until the cabbage and apples are tender. Toward the last remove the cover so the crumbs can brown. Serve in the baking dish.

Here's News: Man Is Shot by Rabbit

Ringgold, Ga.—James H. Goody, local sportsman, is minus two toes because he was shot by a rabbit.

Goody went hunting. He shot a rabbit and placed it in his bag. Later he sat down to rest and laid his gun and the bag on the ground. The rabbit came to life and kicked the trigger on Goody's gun, discharging a load of buckshot into the sportsman's foot.

STRANGLES WIFE; ENDS OWN LIFE

Ailing Husband in Dread of Cancer.

Jersey City, N. J.—With a box of candy for his mother, Sumner E. Barton called at the four-room apartment of his parents. When no one answered his knocks, Mr. Barton entered with a pass key. He found his mother lying in bed with a piece of cotton tape bound tightly about her throat. In the bathroom was the body of his father, Sumner H. Barton, sixty-five years old, an employee of the Lehigh Valley railroad and for years a trustee of the Brown Memorial Methodist church in Jersey City. His throat was slashed and a razor lay beside the body.

On a table in the bedroom was a note in an unsealed envelope. The son opened it and read:

"I am very sorry for having killed mother and for what I am about to do to myself, and I am hoping that God in His infinite mercy will forgive me for both acts, but cancer is beginning to show on the left side of my underlip. Mother was not well and neither am I, and it is a matter of a short time when we would be a burden to you all. Forgive me, Goody, by you all, Will, Ida Sumner, Ada and the children."

The police were notified and their investigation showed that Mr. Barton and his wife, who was fifty-two years old, had last been seen on Thursday. On that day, about 10 a. m., a neighbor reported that he had heard a noise which he described as a "rumpus" from the Barton apartment. The deaths were officially recorded on the police blotter as homicide and suicide.

Puts Bullet Through Heart of Racketeer

New York.—A woman in fear of her life leaped from a second floor window on Elton street, Brooklyn, and fired two shots into the body of a man who stood pounding a gun butt against her front door. He fell in a heap and a man with him leaped the palling fence and fled.

She told the police how it happened and her confession, according to police, ended the search for the slayer of a racketeer's collection man whose body was found on the Elton street doorstep, a bullet wound in the heart. The woman, Agnes Ambrosia, daughter-in-law of the owner of a bakery at that address, declared that her father-in-law had received a letter demanding that he pay \$2,000 to two men who would call at his home. The dead man, tentatively identified as Andrew Ingarzia, is believed by police to have been a lieutenant of the gang leader who fell here to the mantle of the slain Frankie Yale. The gang's racket, they said, is levying tribute for "protection" on Brooklyn bakeries.

Wink of "Corpse" Sends Curious Youth Fleeting

Shelby, Mont.—Critically injured in an auto crash, Dr. O. P. Davis was being transported from the hospital to the train in a hearse with glass sides. A young man, evidently one of that breed of sensation hunters which is ever present at fires and accidents, rushed up and glued his nose to the side of the hearse. He wanted to get an eyeful of a real "corpse."

Suddenly the glassy eye of the "corpse" sparkled a bit and, as the horrified youth's mouth fell open, one optic closed in an indisputable wink. With a howl of fright, the youth took to his heels.

"He looked so serious I couldn't help it," the doctor explained later.

Miner Loses His Life When Buried in Stucco

Grand Rapids, Mich.—Engulfed by tons of powdered stucco, Andrew Gaca, a miner, was suffocated at one of the mines of the Grand Rapids Plaster company. Gaca was buried to the eyes and, although standing up, was so firmly held he could not brush the stucco from his mouth and nose. Fellow employees believe he had been imprisoned half an hour when they found him. Gaca leaves a wife and four children.

Norwegian Boys Find Ancient Church Cavern

Copenhagen.—While two Norwegian boys were working on the cliffs of Telemarken, one of them caught his leg in a crevice, which led to the discovery of a large cave containing stone benches.

It appears the cave is identical with a church named Binnhang, long alive in local tradition, which was used by Catholics during the time of the Reformation.

FREE 12 of My Famous Simplified Cake, Pastry and Hot Bread Recipes, Inside Every Sack of GOLD MEDAL "Kitchen-tested" Flour. Get Full Set at Your Grocer's Today. *Betty Crocker*

Only 3 Women In 276 Failed To Equal These ORANGE ROLLS First Time They Tried!

A New, Simplified Way in Home Baking—"KITCHEN-TESTED" Flour and Recipes



Now there's a new, far simpler way in baking—GOLD MEDAL "Kitchen-tested" Flour and Special "Kitchen-tested" Recipes. Women everywhere are changing to it.

Just to find out how it works, accept FREE 12 famous simplified recipes for unusual cakes, cookies, pastries and hot breads, including that for Orange Rolls, illustrated above.

Get a full set of these remarkable recipes from your grocer today inside every sack of GOLD MEDAL "Kitchen-tested" Flour.

"Listen in to Betty Crocker 10:45 to 11:00 A. M. Tuesday and Thursday, Eastern Standard Time. Stations: WCAE and WGR."

GOLD MEDAL "Kitchen-tested" FLOUR

World's Rarest Volumes Collected for Vatican
There is much ado in cultural centers which plan to participate in the celebrations listed for Pope Pius' sacerdotal jubilee year by donating rare books of great scientific and literary value with which to enrich the Vatican library. Premier Mussolini was presumably the first to present books for his business by sending in block a valuable collection belonging to the Chigis with additional historical data, the whole found in their dwelling, forming his main office or ministry of foreign affairs. Marchese Ferraiolo followed suit and a small cargo of first editions which his noble ancestors had been collecting for centuries arrived at the bronze door.

Latest reports in Rome are that the movement has assumed an international aspect, for Germany, France, Belgium, Ireland, Portugal and Scandinavia have been dusting out national shelves and paying postage rates to Vatican City. Benedictions the world round are installing suitable quarters to collect volumes destined for the library.

Business Opportunities
PACKING HOUSE, est. 19 years, stock will invoice \$10,000; owners are interested in other business; one of the most modern plants in Pennsylvania; 25 ton capacity, supplies refrigeration throughout; 2 Hulse boilers, 200 Hulse power; office building, 2 stories; elevator; 2 generators supply light and power; complete sausage manufacturing department, capacity 50,000 pounds week; this plant did a business of \$40,000 week and with proper management can increase; complete fleet of trucks; railroad siding holds 4 cars. Very seldom is a business of this type offered at a price of \$25,000. Terms: \$5,000 down, \$20,000 in 12 months. Write: AUTOPIEPA AND ELECTRIC SERVICE, one of the finest of its kind, est. 7 years by present owner, has contract on Delco, Romy, Auto Lite, can get exclusive on Dayton, Zenith, Bosch products, real money maker, receipts \$40,000 year. Price \$15,000. Terms: A 10% down, \$10,000 in 12 months. Write: HOTEL, RESTAURANT, 2 story brick, wonderful location for service station, receipts \$40,000 day, owner lives in another city, reason for selling. Price on all \$42,000. Terms: \$10,000 down, \$32,000 in 12 months.

We Help Finance PHONE, WIRE, WRITE Arley Investment
Ulmer Bldg., Cleveland, Ohio, Cherry 6666.
New York Correspondent
Suite 610 - 300 - Times Building.

Sunshine — All Winter Long
At the Foremost Desert Resort of the West—marvelous climate—warm sunny days—clear starlit nights—dry invigorating air—splendid roads—gorgeous mountain scenes—finest hotels—the ideal winter home. Write: Groe & Chaffey, PALM SPRINGS, California.

LADIES
Interested in spare time home work write immediately enclosing stamp. Experience unnecessary. Rare opportunity. Address HADA, 73 MANHATTAN AVENUE, BUFFALO, N. Y.

PAPERHANGERS—DECORATORS
Make more money with a line that is easy to sell. One of the largest selections of WALLPAPER in Western Penna. A line of MODERN-ULTRA MODERN-CONSERVATIVE designs. Our Motto: "A sale with every showing." Write now for your 1930 sample books, stating past experience as Paperhanger or Decorator. Write: SHRIBER WALLPAPER CO., 1822 CENTER AVE., PITTSBURGH, PA.

MARION CHICKS
White leghorns—large type—big white eggs—pure strain Tancered and English, 12 each. Barred, Buff and White Rocks, 16 each. Live delivery guaranteed. Avoid disappointment—order now for later delivery. Agents Wanted. Descriptive folder free. MARION HATCHERIES, Rt. 6 N., Marion, Ohio.

256 HEREFORD CATTLE
Steeks, wt., 400 to 500 lbs. Three loads. T. Es. perfect Springer heifers, well one load or all. HARRY BALL - FAIRFIELD, IOWA.

Compact, Necklace, Ring
Combination, cheap at \$5. Price \$175. Rogers' Novelties, 500 President Bank Bldg., Cincinnati, O. Agents write for information.

WANTED—MEN OR WOMEN
Work spare time at home, no selling, for particulars send 10c. J. JONES, BOX 202, N. END STATION, DETROIT, MICH.

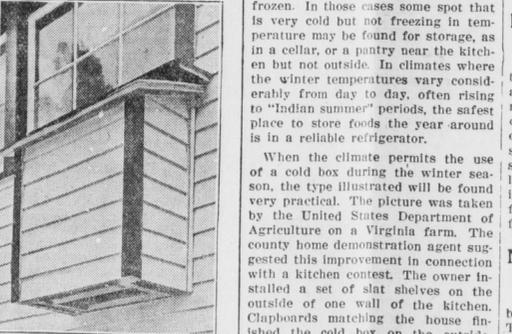
For Sale—Good paying general merchandise business in country town of 2,000 people. Inventory \$10,000. Annual net \$10,000. HAYMEN BROS., MILDRED, PA.

COLD BOX OUT-OF-DOORS IS CONVENIENT



Cold Box for Food Reached From Kitchen.

(Prepared by the United States Department of Agriculture.)
During the coldest months of the winter in some climates it is often possible to keep foods safely if they are stored in a cold box out-of-doors.



Cold Box for Food, Seen From Outside.

out dust and insects. Food should be covered. In very cold weather there is danger of freezing any food exposed to out-of-doors temperatures, and so it is unwise to use a cold box for foods that might be injured if frozen. In those cases some spot that is very cold but not freezing in temperature may be found for storage, as in a cellar, or a pantry near the kitchen but not outside. In climates where the winter temperatures vary considerably from day to day, often rising to "Indian summer" periods, the safest place to store foods the year around is in a reliable refrigerator.

When the climate permits the use of a cold box during the winter season, the type illustrated will be found very practical. The picture was taken from the United States Department of Agriculture on a Virginia farm. The county home demonstration agent suggested this improvement in connection with a kitchen contest. The owner installed a set of slat shelves on the outside of one wall of the kitchen. Clapboards matching the house finished the cold box on the bottom. Screen wire protected the bottom shelf, which was otherwise left open to permit air to circulate. A glass door in the wall near the sink opens directly into the kitchen so that the housewife can store her food or take it out of the box very conveniently.



LD
e ad them just
oment you've
the signal, or
e, or soreness,
serious when
Bayer Aspirin.
fers, neuralgic
ing caused
and so safe as
They make
directions in

R
IN
Director of Salficylicacid

Simple
ician
es Natural
le Well

by the physician
ries considers it a
Dr. Dobson's
ujol.

nurses themselves
you to use Nujol,
the poisons out of
I have them), be-
as what make
depressed, low in

afe to use Nujol,
a medicine; it con-
o drugs; it cannot
est baby; it forms
fat-fattening. Nujol
al lubrication.

ld Mean to You
weeks we have had
you see how Nujol
to happiness and
ng their bodies in-
u can buy Nujol
eep at any drug
a few cents, and it
eel like a million

ght. Use it regu-
lly, and learn the
ness that comes
ful health!



Many Uses
se of wood in this
l. The next in im-
r, then come fencing,
wood work and mine



ASTORIA
SOLUBLE 5 PER CENT
Dissolves Grease, Oil, Fat,
Lime, Soap, and Stains
from Walls, Floors, and
Furniture. Not Harmful
to Skin or Clothing.



900 Drops
SOLUBLE 5 PER CENT
Dissolves Grease, Oil, Fat,
Lime, Soap, and Stains
from Walls, Floors, and
Furniture. Not Harmful
to Skin or Clothing.

recipe on the
you see Chas.
gnature, it is
It is harmless
infant; doctors

m the recipe on
it mild it is, and
e systems. But
astoria until a