



CHAPTER 6

WHAT HAS GONE BEFORE

Jean Valjean, fugitive from the French authorities and one Javert in particular, plans to escape once and for all to England. His plans are interrupted by a student's law reform revolt which sweeps over the entire city. He attempts to rescue its ring-leader, young Marius, in love with his ward, Cosette. Javert appears on the scene, decides Jean is the "man higher up," senses his opportunity to right all previous humiliations and goes after him with a vengeance.

Free at Last

Jean and Eponine come out. They are in the light for a brief second as they look around cautiously. Javert has the house spotted from an opposite window. "Valjean!" To a gendarme, "Come on—follow—that's the man I want." As they start off, two students fighting with a gendarme emerge from a doorway. Instinctively the gendarme with Javert stops to aid his comrade and Javert goes on alone.

Through narrow streets around dark corners and then up a dozen or so stone steps rush Jean and Eponine.

"Click! He's following us—get up the stairs—we're there!" gasps Eponine.

Javert arrives just as they disappear into the building. He fires with a command to "Stop!"

The street where Marius and his companions are barricaded is a blind alley. A house nearby is afire and over the barricade of doors, paving stones, etc., the defenders are firing one by one. Wounded are strewn about the streets.

Javert is caught in the dead-end passage when a student steps behind him. Joined by others, breathless, disheveled, they bar the way. "Police! Spy!" is the warning cry. "Spy, possibly; police, certainly," is Javert's calm reply.

"Hal! We've got one of them. The guillotine will run here and now!" shouts one, fingering a wicked-looking blade.

"He's Mine!"

"Let me. This man has persecuted me for ten years—he's mine!" It's Jean's voice.

"Do it then!" The knife is thrust into his hand.

"I'll do it as it was done in the alleys—the pistol in the mouth." Cries in the distance attract the others and they rush off, leaving Jean and Javert alone. Jean turns to his old enemy, his thoughts flooded with revenge.

"Now, Javert, the hunt ends." "End it then?"

"It had to be one of us. You hunted me; you pursued me—it's you who drive me to this—you and your law!"

"Do your part. I've done mine. I stand by everything I've done. I take what comes." "Down here! Down here! Hurry!" snap him out of his trance. Through a narrow opening in the street opposite is an alley leading to the river. There is a small crowd gathered—others are coming up.

Jean pulls himself together and as if drawn by a magnet races to the scene.

"What is it?" "Suicide—must be—"

"I tried to stop him," adds another onlooker, "but he pushed me away and jumped in—The river's in flood!"

Still another, "Look! It's a policeman's cloak—"

A gendarme takes it and looks it over. Jean immediately recognizes it as Javert's. He turns and looks at the river. The water is swirling past. He now realizes that Javert has left him for good. He is free, indeed—free to go back to Cosette and Marius.

THE END

GREAT MOTHERS

Anna Mathilda McNeill Whistler

THE mother of James McNeill Whistler has been variously described as "one of the saints on earth" and as a strict Puritan. If she was a Puritan, it came perhaps from her Scottish inheritance, for she was descended from the clan of the McNeills of Skye, a number of whom, with their chief Donald, emigrated in 1746 to North Carolina, where her father—Dr. Charles Donald McNeill—practiced medicine in Wilmington.

Art as culture and art as career seemed, in Mrs. Whistler's philosophy of life, vastly different things. When her son James was small, she had encouraged him in his childish attempts at drawing for his own amusement. She also made her children read the Bible and recite a verse every morning before breakfast. But when James announced his intention of devoting his life to art, he was not met with encouragement—at first.

Her ambition for him had been a commission in the United States Army. He went to West Point, where—to her intense disappointment—he failed. Bowing with grace to the inevitable, she saw him depart for Paris as an art student. She remained in America, but during the Civil War, when her other son was a surgeon in the Confederate Army, she ran the blockade to visit James in London.

It was in 1872 that Whistler sent to the Academy in London the picture called "Arrangement in Gray and Black: Portrait of the Painter's Mother," often and erroneously referred to as "Whistler's Mother." It was refused. Sir William Boxall, friendly to Whistler, threatened to resign from the Council if the decision were not altered. The picture was hung.

In 1881, the portrait was exhibited for the first time in America at the Pennsylvania Academy, and the next year was on view at the Society of American Artists in New York. It served to make Whistler widely known in his own country as a painter.

As a contrast to the legends about Whistler's irrepresible temperament and his vitriolic tongue there is Harper Pennington's story: "Once in his studio we were looking at the 'Mother.' I said some string of words about the beauty of the face and



ANNA MATHILDA WHISTLER

figure. It was, perhaps, two minutes before he spoke. 'Yes, very slowly and very softly, 'Yes, one does like to make one's mummy just as nice as possible!'

Friends bore witness that no one could have been a better son than Whistler. He never forgot her birthday, he told her all his confidences. Good news he shared with her, but he tried not to tell her of his debts and disappointments. Beside being his mother, she was his good friend. When in 1881 she died suddenly, there was no one who could fill her place.

This is the sixth of a series of biographies of "Great Mothers" prepared by the Golden Rule Mothers' Day Committee, of which Mrs. James Roosevelt is honorary chairman. The committee, which sponsored the nation-wide observance of Mothers' Day, suggested the following paraphrase of the Golden Rule: "Whatsoever you would that others should do for your mother if she were in need, and whatsoever your mother would do for you if she were in need, and whatsoever other mothers and children, victims of present-day economic maladjustments." Next Week: Susannah Annesley Wesley

FOOD MARKET Advice-

IN general the housewife has real reason to be contented with present market conditions. Although MEATS are relatively high the peak seems to have been reached. FRUITS and VEGETABLES are cheap or reasonable and BUTTER and EGGS very moderate. Butter in fact is one-third cheaper than it was a few weeks ago.

Local Produce Dominates Market

Local grown produce is becoming a bigger factor each week in our markets. Although each section of the country is always dependent on others to maintain the wide choice we are accustomed to find in our markets, we are all more nearly self-supporting during the summer months.

Outstanding among the home grown goods are ASPARAGUS, BEETS, PEAS, SPINACH, RADISH, SHALLOTS, LETTUCE, SCALLIONS, LEEKS, RHUBARB and STRAWBERRIES.

California is shipping Valencia ORANGES, CANTALOUPE and RASPBERRIES. It is also responsible for many of the CARROTS and PEAS in market. Georgia is contributing early clingstone PEACHES and LIMA BEANS. TOMATOES are plentiful and inexpensive.

Seafood Cheap and Plentiful

Boston MACKEREL are more plentiful and cheap than in many seasons

This season sizes brought to market are large in contrast to last year's "tinker" or small mackerel. All other reasonable varieties with the exception of BLUEFISH are plentiful and cheap. Next week's fast days should be easy to observe.

Forequarter Cuts Economical

Forequarter cuts of all the MEAT animals are economical at present. BEEF is a little cheaper than in recent weeks. VEAL and LAMB are moderate and PORK a trifle easier.

POULTRY is relatively inexpensive, particularly BROILERS, FOWLS are somewhat lower and DUCKLINGS are unusually good value.

Berry Season Here

Some STRAWBERRIES are still in market and along with BLACKBERRIES, HUCKLEBERRIES and red RASPBERRIES offer a wide choice to the shopper seeking variety. Here is a menu made up from seasonal foods which are moderate in price:

- Roast Shoulder of Veal
Mashed Potatoes
Green Peas
Stuffed Tomato Salad
Bread and Butter
Blackberry Poly Poly
Coffee (hot or iced)

*This menu tested and tasted in the A&P Kitchen.

Fifth Avenue Fashions



Here is an unusual collar for the v-necked dress. It has graceful and flattering roll around the neck and ends in a jabot of delicate mesh, caught with a bar pin. We suggest a smart wooden bar or a colorful composition one. The collar is crocheted of soft mercerized crochet cotton and adds a washable, wearable touch of white to a dark dress.

Address The Crochet Bureau, Dallas Post For FREE instructions to crochet this collar.

Watt-a-Man!

(LOOK FOR WATT-A-MAN ON PAGE 4 AND 8)

YOU MAY HAVE A QUESTION

... to ask Dr. E. A. Farrington, who is writing the series of articles on "Problem Children" for The Post. If you have Dr. Farrington will reply to questions addressed to him at The Post.

My Favorite Recipes

by Frances Lee Barton

THESE are the days when I want to be out in the garden, or cleaning up the attic, or freshening my kitchen with a can of paint. So I'm apt to use some of these delicious time-saving desserts. They are quick and easy to make, and thanks to the coconut, are as festive and spring-like as any dessert I know.

Peaches Marguerite

4 dates, finely chopped; 1/4 cup pecans, finely chopped; 1/4 cup shredded coconut, finely chopped; 1 tablespoon cream; 2 teaspoons lemon juice; 1/2 halves canned peaches; 1 cup peach juice.

Combine dates, pecans, coconut, and cream, mixing thoroughly. Add 1 teaspoon lemon juice. Shape into small balls and place in cavities of peach halves. Serve with peach juice to which remaining lemon juice has been added. Serve 6.

Coconut Fruit Compote

1/2 cup shredded coconut; 2 oranges, free from membrane and cut in small pieces; 2 tart apples, pared, cored, and diced; 2 bananas, sliced; 1/2 cup dates, chopped; 3 marshmallows, quartered.

Mix coconut, fruits, and marshmallows together lightly. Chill. Serves 6.

Coconut Banana Snow

3 bananas, cut in small pieces; 1/2 cup powdered sugar; 2 teaspoons lemon juice; 1 egg white, stiffly beaten; 1/2 cup cream, whipped; 1/2 cup shredded coconut.

Combine bananas, sugar, and lemon juice. Chill. Force through sieve. Fold fruit into egg white, then fold in cream and coconut. Serves 6.

Tropical Delight

4 ripe bananas; Juice of 1 orange; 4 tablespoons brown sugar; 1/2 can shredded coconut.

Peel bananas and cut in half lengthwise. Arrange in layers in greased baking dish. Mix orange juice with brown sugar and pour over bananas. Sprinkle thickly with coconut. Bake in hot oven until bananas are tender and coconut is brown. Serve immediately. Serves 4.

And since left-over bread is one of our constant problems, how about solving it with a de luxe coconut bread pudding?

Coconut Bread Pudding

2 cups milk, scalded; 2 tablespoons melted butter; 1 cup stale bread, cut in 1/2-inch cubes; 1/3 cup sugar; 1/4 teaspoon salt; 1/4 teaspoon vanilla; 1/2 teaspoon almond extract; 2 eggs, slightly beaten; 1 cup shredded coconut, toasted.

Combine milk, butter, and bread cubes in greased baking dish. Add sugar, salt, and flavoring to eggs and beat slightly. Add to milk mixture and stir in coconut. Place in pan of hot water and bake in moderate oven (350° F.) 45 to 50 minutes. Serves 6.

Fashion Flashes

By MARY LOUISE KENT



3278—Charming afternoon dress designed for matrons—the long narrow V shaped front helps its slenderizing effect—as does the gored skirt with circular fulness very low adding both comfort and style—Prints in silk, cotton or linen will make up nicely in this model. Sizes 36 to 50 inches bust measurement. Size 36 sleeveless requires 3 5/8 yards 39 inch material and with sleeves 4 1/4 yards—

6005—Send only three cents in stamps and we will send you complete instructions for knitting this sweater—so plain and slick in line—it will fill an endless number of needs—very easy and inexpensive to make, and every one is knitting these days—

3456—Hat, Kerchief, Bag and Gloves great fun to make them, even the gloves present no great problem, very satisfactory and useful as well—Sizes large small and medium—material required for all in medium size 1 5/8 yards 39 inch.

Book of Summer Fashions now ready—Filled with ideas—Illustrated in Color—Pretty Clothes, made easily, quickly and inexpensively—The price 15 cents—Stamps or coins to cover cost of printing and delivery—

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The Dallas Post

ANNOUNCES

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BEGIN IT NEXT WEEK

ANOTHER \$2 NOVEL—THE THIRD IN THE POST IN TWO MONTHS!