

# Charlevoix County Herald.

Vol. 22

EAST JORDAN, MICHIGAN, FRIDAY, MARCH 1, 1918.

No. 9

## Changes Proposed to City Charter

### City Commission Will Present the Matter to Our Citizens.

Adjourned regular meeting of the City Commission, held at the commission rooms, Friday evening, Feb. 22. Meeting was called to order by Mayor Cross. Present—Cross, Gidley and Crowell. Absent—None. After some informal discussion, it was voted to adjourn until Tuesday evening, Feb. 26, 1918.

Otis J. Smith,  
City Clerk.

Adjourned regular meeting of the City Commission, held at the commission rooms, Tuesday evening, Feb. 26. Meeting was called to order by Mayor Cross. Present—Cross, Gidley and Crowell. Absent—None.

The following resolution was offered by Commissioner Crowell, who moved its adoption; seconded by Commissioner Gidley:

Whereas certain typographical errors appear in Section nineteen of Article eleven of the Charter, rendering its intent and meaning obscure, and

Whereas it is deemed advisable by this commission that there be incorporated into the charter the authority and powers granted by Section 3307 of the Compiled laws of 1916, as amended by Act 232 of the Public Acts of 1917, relative to the right of a city to acquire, own, purchase, construct or operate public utilities, and to raise money for the purpose of acquiring, owning, purchasing, constructing or operating such public utility, therefore

Resolved, That section nineteen of article eleven of the charter be amended by divided said section into two sections to be called sections nineteen and nineteen a, and as amended be read as follows:

Sec. 19. In case of fire or flood, or other public calamity the commission may borrow for the relief of the inhabitants of the city and for the preservation of municipal property, a sum not exceeding one fourth of one per cent of the assessed value of the real and personal property in the city, due in not more than three years.

Sec. 19a. For any loans lawfully made the bonds of the city may be issued, bearing a legal rate of interest. A record showing the dates, numbers and amounts of all bonds issued, and when due, shall be kept by the city clerk. When deemed necessary by the commission to extend the time of payment new bonds may be issued in place of former bonds, falling due in such manner as merely to change but not to increase the indebtedness of the city. Each bond shall show upon its face the class of indebtedness to which it belongs and from what funds it is payable. No bonds shall be issued without providing a sinking fund to pay them at maturity; Provided, That no sinking fund shall be required in the case of serial bonds which shall fall due annually; And Provided Further, That upon the issuing of any mortgage bonds to acquire, own, purchase, construct, or operate any public utility beyond the general limits of bonded indebtedness in this charter, or by law prescribed, and secured only upon the property and revenues of such public utility, that there shall be created a sinking fund by setting aside such percentage of the net or gross earnings of the public utility as may be deemed sufficient for the payment of the mortgage bonds at maturity.

Further Resolved, That there be added to chapter twelve (12) of the charter of the city ten new sections, to be known as sections seventeen (17); eighteen (18), nineteen (19), twenty (20), twenty-one (21), twenty-two (22), twenty-three (23), twenty-four (24), twenty-five (25), and twenty-six (26), and read as follows:

Sec. 17. It shall be lawful for the city to acquire, own, purchase, construct, or operate, either independently of, or in connection with the water works of the city, either within or without the city, any public utility and works for the operation of the same, for the purpose of supplying the city and its inhabitants, or either, with gas, electric or other lights, water, or other necessary public commodity, upon such terms and conditions as may be agreed upon, and may grant to such person, persons, or corporation the right to the use of the streets, alleys, wharves and public grounds of such city as shall be necessary to enable such person, persons, or corporation to construct and operate such public utility upon the terms as shall be specified.

Sec. 18. Whenever the city commission shall, by resolution, declare that it is expedient for such city to acquire, own, purchase, construct, or operate any public utility for the supplying of the city and its inhabitants, or either,

with gas, electric or other lights, water, or other necessary public commodity, upon such terms and conditions as may be agreed upon, and may grant to such person, persons, or corporation the right to the use of the streets, alleys, wharves and public grounds of such city as shall be necessary to enable such person, persons, or corporation to construct and operate such public utility upon the terms as shall be specified.

Sec. 19. In case the city commission shall, by resolution, declare that it is expedient for the city to acquire, own, purchase, construct, or operate any such public utility the said city commission shall cause to be made and recorded in their proceedings an estimate of the expense thereof, and the question of raising the amount necessary for the acquiring, owning, purchasing, constructing, or operating such public utility shall be submitted to the electors of the city at its annual election, or at a special election called for that purpose by the city commission and shall be determined as a majority of the electors voting by ballot shall decide.

Sec. 20. The city commission shall cause proper notice of the submission of such question to be given to the electors of the city by publishing such notice in one or more newspapers of the city for not less than once each week for three successive weekly issues of such paper and by posting in not less than six public places in the city printed notices thereof twenty days preceding the holding of such election. When submitted at a special election duly called by the city commission for that purpose like notice of the holding of the special election shall be given as of the submission of the question and all laws pertaining to general elections shall govern the holding of such special election so far as applicable. The form of the ballot on which the question is submitted shall be determined by the city commission.

Sec. 21. In case the city shall determine that a majority of the electors voting at such election favor the acquiring, owning, purchasing, constructing, or operating such public utility it shall be lawful for such city to borrow any sum of money, not exceeding five per cent of the assessed value of the real and personal property of the city as shown by the preceding tax roll, to be used exclusively for the purpose of acquiring, owning, purchasing, constructing, or operating of such public utility, as provided for in preceding sections of this charter. The city commission shall have power to fix the time and place of the payment of the principal and interest of the debt contracted under the provisions of this chapter and to issue bonds of the city therefor, but the rate of such interest shall not exceed six per cent per annum and such bonds shall not be sold for less than their par value. And the city may also, for the purpose of acquiring, owning, purchasing, constructing, or operating such public utility, issue mortgage bonds therefor beyond the general limits of bonded indebtedness prescribed in this charter, or by law; Provided, That such mortgage bonds issued beyond the general limits of bonded indebtedness shall not impose any liability upon such city but shall be secured only upon the property and revenues of such public utility, including a franchise stating the terms upon which, in case of foreclosure, the purchaser may operate the same, which franchise shall in no case extend for a longer period than twenty years from the date of such foreclosure. Provided Further, That the total amount expended for the purchase, or construction of such public utility shall not exceed the amount of the estimate of expense thereof provided for in section nineteen of this charter.

Sec. 22. After public utilities have been purchased, or acquired, or constructed, as aforesaid, the city commission may then raise and expend in making repairs and alterations, or in extending the same, or in operating the same, such sum as it may deem advisable, without submitting the question to the electors of the city; but the sum to be so raised in any one year shall be included in and shall not increase the total amount which by the provisions of section five of chapter eleven of this charter the city commission is authorized to raise.

Sec. 23. If it shall be necessary in the judgment of the city commission to appropriate private property, either within or without the city limits, for the construction, operation, or maintenance of such public utility, the right to occupy and hold the same and the ownership therein may be acquired by the city in the manner and with like effect as provided by chapter sixteen of this charter and the general laws of the state of Michigan.

Sec. 24. The city commission may contract with any person or persons or with any duly authorized corporation for the supplying of such city and its inhabitants with gas, electric or other

lights, water, or other necessary public commodity, upon such terms and conditions as may be agreed upon, and may grant to such person, persons, or corporation the right to the use of the streets, alleys, wharves and public grounds of such city as shall be necessary to enable such person, persons, or corporation to construct and operate such public utility upon the terms as shall be specified.

Sec. 25. The city commission may enact such ordinances and adopt such resolutions as may be necessary for the care, protection, preservation and control of any public utility owned and operated by the city, and all the fixtures, appurtenances, apparatus, buildings and machinery connected therewith and belonging thereto, and to carry into effect the provisions of this chapter and the power therein conferred in respect to the erection, purchase, management and control of such public utility.

And be it Further Resolved, That the foregoing proposed amendments to the charter of the City of East Jordan be forthwith presented to the Governor of the State of Michigan, for his approval.

Adopted by the City Commission of the City of East Jordan on the twenty-sixth day of February, A. D. 1918, by a unanimous vote of all the city commissioners by an aye and nay vote, as follows:

Ayes—Alden E. Cross, James Gidley, Charles Crowell.

Nays—None.

On motion by Gidley, meeting was adjourned.

OTIS J. SMITH,  
City Clerk.

## School Notes

The Camp Fire Girls are organized now, and as the majority of them have earned their honors they will receive their charter soon. Feb. 11, they had a large potluck supper after their business meeting. At each meeting a committee is chosen to prepare for the social hour of the next week.

A senior class meeting was held Tuesday night after school to decide upon wearing caps and gowns at commencement.

This is the first year caps and gowns have been worn by the graduates of this high school and we hope it will be a success. It will not only be cheaper but will prevent a rivalry between the graduates to see which one will have the best dress. In fact it will not cost the students one cent, as the expense of renting the gowns will be covered by the proceeds from the Senior play.

The Freshmen in a stirring debate in class meeting Wednesday, Feb. 20, decided to have a sleigh ride party Friday night to Boyne City. Only about fifteen went, with Miss Horton as their chaperone. As soon as they arrived they all made a dive for a restaurant as all hungry Freshmen usually do. After being sufficiently filled up some of the boys called on their lady friends and escorted them to the show. After the show the Greeks became the chief center of attraction. At about 10:30 the Freshmen left for home, arriving here about 1:00, after a very enjoyable moon light ride. They are now studying hard and plan on receiving the Freshmen of the Boyne City High School some nice night in the near future.

Many people complain of lack of money, but few complain of lack of sense.

If a man never changes his mind, he is either very right or very stubborn.

Love looks thru a telescope. Envy looks thru a pair of green spectacles.

Cars are often loaded, but the engine sticks to water and does all the work.

A few men earn more than they get, but the majority get more than they earn.

It is easy to appreciate the points of a sermon when they jab the other fellow.

Any man who gets in on the ground floor and stays there has no use for fire-escapes.

An egotist is a man who insists on telling you the things about himself that you want to tell about yourself.

People who use religion as a cloak in this world will doubtless manage to keep warm in the next without a cloak.

A man must be in business with another man or married to a woman in order to discover that he doesn't know them.

## School Commissioner's Notes

May L. Stewart, Commissioner

The State Superintendent, F. L. Keeler writes this week to explain the educational value of the Junior Red Cross, to explain the organization of the Junior auxiliary and show how it trains for citizenship. He asks that the Com'r write to all teachers to work along this line.

The U. S. Treasury Department mails circulars this week to the Com'r urging that all teachers require the educational value of the Thrift and War Savings Stamps. They ask that every educator immediately work along this line.

The U. S. and State Departments of Agriculture are starting a spring campaign for bigger crops. They urge that every country boy and girl own a garden for training for education and citizenship. Every Com'r is urged to work along this line.

The Com'r is working along these lines this week but which view point is solely right?

Circulars are now on hand stating rules for public examinations of 1918. These will be mailed soon.

Eighth grade reading examination based on the President's War Message of Dec. 4th. Bulletin on their way to this office from Lansing will be distributed forthwith. Teacher, how many do you want?

Teacher's examinations in history are based half on the President's War Message of April 16th. Have you now a copy in your school? It would be a pretty good thing to precede the second speech with the first in your classes.

Renewals? Care for them now. Perhaps you will want time to prepare the reading circle reports before the board meets.

Boyer City's new Victrola and the new Victrola in the County Normal room make us wonder, why couldn't at least a few of our rural schools own small Victrolas for teaching penmanship, marching, singing, appreciation of music, athletic exercises, etc.

The Bay township spelling contest proved to be the best yet and that is no idle compliment. The best record gained previous to the 15th was that of Marion in which 31 contestants, dwindled to 13 in the oral contest. Of these 13 six could not be spelled down on the given list. In Horton Bay on the 15th under the red, white and blue everywhere in evidence, 27 boys and girls wrote the usual fifty words. Of these 19 stood 100. The 19 stood in line for oral spelling and 8 refused to be spelled down, so the record goes to Bay. We have still to watch Eveline on the 22nd. Miss Pearl Baird, age 9, spelled 900 words before making one little mistake; and Lena Voelker, age 9, spelled 900 words before misspelling. The victorious schools were North Bay represented by Harriet Voelker, age 12. She received the prize for her school. In Lakeview Mary Kritchler, age 14 and Louise Skornia, age 11 received the prize jointly. From Horton Bay: Marie Wheaton, age 11, Velma Crouterfield, age 12, and Clyde Page, age 14 received the prize for their school. The teachers, Miss Georgia Scroggie, Miss Alta Vogg and Mrs. Lila Skornia are to be most heartily congratulated on a contest showing such thorough preparation and such enthusiasm on the part of the students. There are but the three schools in Bay township but these three certainly worked might and main for the championship and found they were equal. Supt. Stead of the Boyne City schools assisted the Com'r in conducting the contest and he had many words of praise for the teachers in charge and for the pupils in their work. He was particularly because they came prepared to work with pencil and paper, because they had a program ready to go ahead, in the interval and because there was such general good feeling throughout.

The South Arm spelling contest was held in the South Arm Grange Hall. There were 32 contestants of whom 13 received 100 per cent in the written test, one from the Miles school, seven from Rock Elm, all three from Chadlock, and two from Ranney school. Arthur Secord of the Rock Elm school spelled down all his opponents and received as the prize an American flag for his home. Anna Kowalski, age 10, from Rock Elm was the next to the last to go down. Nathan Lukrum gave each of the last two standing a quarter for the good work which they had done in

preparing for the test. Every rural school in the township was present for the contest and this gathering was no exception to the joyous good-natured spirit that pervaded all. Not a grouchy boy or girl yet found and it is a big thing to learn that our boys and girls know how to take defeat and that the parents are teaching them to be brave. Each child had brought a few sandwiches and the teachers furnished coffee. After the program and contest, light refreshments were served free to the assembly and all gathered for friendly visits before departing.

Antrim County voted to hold the Institute in Bellaire again next year but only 48 per cent of her teachers were present. The Com'r hopes to get a more successful straw vote by mail. They are with us, however in insisting that their Institute shall be in October. We wonder if the state department will wake up to the kinds of drifts we have here.

Emmet county has not yet been heard from on the Institute vote.

The spelling contests are drawing to a close. Eveline held the last one on the mainland at Ironton on the afternoon of Washington's birthday. The Com'r told the visitors at the beginning of the contest that so far Bay stood first in excellence of spelling, Marion a close second, with Wilson and Evangeline tied for third place. Someone whispered that Eveline would be first in about three hours and the Com'r just smiled. Such forecasts are not uncommon.

There were 59 contestants, the very largest class yet prepared in any township. Of these one was from Advance. The rest had no way to get to the place of meeting and all expressed regrets at such a condition. There were 26 from Ironton, 2 from the Mountain school, 12 from the Star school, 9 from Walker and 10 from Three Bells. After the written contest the score stood as follows in numbers of 100 per cent papers: from Advance, 1; from Ironton 14; from Mountain school, 1; from Star, 2; from Walker, 4; and Three Bells, 8.

While the teachers were looking over the papers the schools united in a patriotic program in honor of Washington and our boys in the cause of freedom. Favorite songs were, "Keep the Home Fires Burning," beautifully sung, "Your Flag and My Flag," and "We'll Never Let Our Old Flag Fall," sung by Star School. Several recitations were given, all well rendered, but the one by Miss Mildred Wangeman, was especially appreciated.

Directly after the report of the written contest was announced, the 29 students with perfect papers, took their places in a semi-circle at the front of the hall. It was the largest class yet standing for oral work in the county spelling tests, and the crowd was intensely appreciative. There was no such thing as confusing this class. Two hundred words were spelled before a mistake was made and even then the mistakes were few and far between. Little Wilma McClure stood up until over 800 words had been pronounced and then made only a slight mistake but of course had to go down because of the old time rule, "one trial only". When the entire thousand words had been pronounced there were still 13 standing. These 13 were as follows: From Three Bells seven students, Percy Lane, age 13, 7th grade; Bertha Simmerman, age 11, 6th grade; Mamie Gault, age 14, 7th grade; Rosabelle Lane, age 10, 6th grade; Mildred Wangeman, age 13, 7th grade; A. J. Wangeman, age 10, 6th grade. From Ironton four students, Frances Coblenz age 12, 6th grade; Elsie Ward, age 15, 8th grade; Glenn Allen, age 15, 8th grade; and Edward Hammond, age 14. From the Walker school, one student, Vernon Boyer, age 15, 7th grade; and from the Star school, Archie Hayden, age 15, 8th grade.

The rejoicing and the clapping became such a continued ovation that it was impossible for some time to even attempt to award the prizes to the victorious schools. It proved only too true our oft quoted philosophy that it is not the prize that counts, it is the work we do. There was no need to tell this crowd that Eveline had gone over the top, nor was there need to explain that Three Bells alone had more victors than any previous entire township, nor did we need to explain that no other school had previously quite come up to the goal reached by Ironton that day. Nor did we need to forget Walker and Star for their standard could be surpassed by none. It was a fight worth fighting and all had worked to the limit. The record now stands for the county Eveline first with 13 points, Bay second, with 6 points out of a possible 27, Marion a close third with 6

points out of a possible 31, with Wilson and Evangeline tied for fourth place with 2 points each. Beaver Island will hold a contest soon and the Com'r cannot be present for the occasion, she hopes to receive a description of the event for public interest. The Ironton ladies served sandwiches and coffee for the benefit of the Red Cross.

The Com'r feels stronger than ever before that the contests have been worth while. The preparation has been most thorough and the spirit fine. There has been a keen interest manifested and on many occasions parents have asked "What can we do next year?" or have commented, we must keep something going like this next year too, but I wonder what it could be. Back of every meeting there has been the joyous spirit of the contestants, and the spirit of fair play that has made it a pleasure to work with them. Never once was a grouch discovered. A few of our boys and girls were disappointed of course, in losing out, but they are learning to take defeat and be brave.

The teachers of the county are especially to be commended for the excellent work which they have done in working for the interests of their pupils. Not a school teacher in the rural schools of the county but who had appeared at least one contestant who had averaged the 96 per cent required, and of all our rural teachers only two or three were unable to get to the contest on the appointed day. When we take into consideration the poor roads and severe winter, we must certainly deem this as most remarkable, and we must likewise give a vote of thanks to the interested parents who brought the merry loads to the different meeting places. It has been a joyous winter and one long to be remembered for its many activities and the deeper meaning behind them.

A brief visit at Afton on Thursday. The Com'r found Mr. Readlee deeply interested in teaching the meaning of locks to his pupils by means of plasticine, formed into the base of Panama Canal with a little boat which they hope to raise to the topmost lock when the water is let out of Gatun Lake.

Hexa-supplies on their way to the teachers this week.

Read and rejoice, ye teachers.  
Lansing, Feb. 20, 1918.

Miss May L. Stewart  
East Jordan, Mich.

My Dear Miss Stewart—  
I have your letter of Feb. 18th. Mr. McKenny got as far as Grand Rapids but did not leave there. This certainly has been a very hard winter to conduct Institutes or any kind of meetings.

If you desire to visit with Antrim and Emmet counties next year and it is agreeable to the Commissioners of these counties, I shall try to send you the best talent possible. I shall appoint your Institute next year in October. I am not going to try to have any Institutes in the winter from now on.  
Yours very truly,  
Fred L. Keeler.

Antrim County must take a straw vote by mail if decision is to be reached. Emmet county not yet heard from.

Just as this goes to press a sad letter from St. James tells of the death of Anita Ward of the village schools from diphtheria and explains that all schools on island are closed. The writer says that the village looks as if the "Flu" Piper had visited the village and taken all the little tots with him. The spelling contest is indefinitely postponed.

Poverty may sidetrack a man, but it never blows him up.

There are men who consider an ace the most charming spot on earth.

How the veteran musician does hate to admit that he is all played out.

With a man an effect must have its cause; with a woman it must have its because.

Take things as they come, but remember there are some things that will pay you to go after.

You can't train up a child in the way he should go by throwing cold water on his ambitions.

A good many things come to the man who is so busy that he hasn't any time to wait for them.

WOMEN WANT THE BEST.

Woman is more finely constructed than man and she requires the best to be had in medicines when her system becomes disordered. Foley's Kidney Pills help the kidneys cleanse the blood of impurities that cause aches and pains in muscles and joints, backache, rheumatic pains and puffiness under eyes. Hite's Drug Store.



**SAVE SKIM MILK FOR HUMAN BEINGS.**

White Useful for Animal Feeding It Will Serve Its Best Use As Food for Folks.

Although skim milk is recognized as having great value in feeding animals, the United States Department of Agriculture points out that its value as human food should be kept in mind. By substituting grain, green feed, buttermilk, and whey in animal feeding, much skim milk may be left for human use as a beverage, in cooking, condensing, or for making cottage cheese. Only the surplus of this valuable human food should be fed to stock.

While skim milk is good for stock, the fact remains that its highest efficiency can not be had through turning it into meat. Skim milk is used most economically in animal production when fed to hogs, yet it takes 20 pounds when fed alone to produce one pound of pork. The same quantity will make 3 pounds of cottage cheese. In addition, cottage cheese contains 1 1/2 times as much protein and one-third as much energy as pork, so that the skim milk in the cheese form gives quite as much energy and 4 1/2 times as much protein as it would if converted into ham or bacon.

Even at the highest prices recently paid for hogs, skim milk fed to them is worth not more than 1 cent a pound. Yet 1 cent a pound or approximately 1 cent a pint, is very cheap for any human food, and particularly for a food so high in nutritive value as skim milk.

**Recipes.**

**CREAMED POTATOES**—Pare the hard and crusty parts off of cold boiled potatoes, place in spider with hot lard and butter, half and half. Chop the potatoes fine. Add one-half cup of milk, pinch of salt and pepper.

**TOMATO AND CORN PUDDING**—Mix one cup of canned corn, one cup of sliced raw tomatoes, two table spoons of butter, one teaspoon of sugar, salt and pepper. Pour into a buttered baking dish, sprinkle with bread crumbs, dot with pieces of butter, and bake half an hour.

**SALAD DRESSING**—One egg, one teaspoon mustard, one-fourth teaspoon salt, two heaping teaspoons sugar, one-fourth teaspoon red or black pepper, one teaspoon butter or salad oil, one heaping teaspoon celery salt if liked. Beat all together and set over hot water. When it begins to thicken add one-half cup weak vinegar and stir till the whole is the consistency of cream. Will keep all used.

**DELICIOUS DESSERT**—3 oranges 4 English walnuts, 8 marshmallows, one-half pint cream. Sweeten to taste. To make: Peel and cut oranges into small cubes, lightly cover with granulated sugar, two hours before using. Just before serving place oranges in bowl, a layer of nuts, first cut in halves. Next layer, marshmallows. Cream sweetened and whipped as top layer.

**BEAN ROLL**—This is a good way to use left-over beans. To one good cup of baked beans add one cup cheese and one cup of bread crumbs. Put all through the meat grinder. Season well and bake in a loaf one-half to three-quarters of an hour.

**Needlework Notes.**

Some of the "knitting girls" are making beautiful sweaters out of two colors of wool. They merely use the double strand, one of each color, and treat it as they would the single thread of wool in any other sweater. The effect at a distance is novel and artistic when the right colors are combined. The darker wool is usually used for the trimming bands, sash, collar and cuffs. Sleeveless sweaters made in this way of college colors are popular with the younger girls.

The woman who contemplates making a cotton rug should have all the old dimity gowns which are usually relegated to the ragbag. Even the unworn portions of sheets which have fulfilled their destiny are useful for this purpose. When the cloth is finally torn in strips, sewed and wound in a firm ball, the next step is to start the rug. There is everything in making a good beginning. To assure this the rows of strands to be braided are fastened to a board with gilt thumb tacks, which are easily removed afterward. The worker proceeds to braid the strands until each one hangs from the board like a school girl's braid. When this is finished and the ends are fastened and sewed together, the braids are joined with the over-and-over stitch. Sometimes the braids run crosswise instead of lengthwise and sometimes a design is carried out in a star, cross or some floral pattern.

**For the Housewife.**

To prevent olive oil becoming rancid, add two lumps of sugar to each quart, as soon as opened.

Umbrellas should never be tightly rolled when put away, as this causes the cover to wear out quickly.

Instead of knotting thread, the experienced worker runs the end of the old thread up through the end of the new thread with a darning needle.

Hot water, ammonia and a little washing powder will clean an oil mop after water and soap have failed.

Steel wool and a neutral soap are good for removing discoloration from aluminum. Boiling in clear water, in which a spoonful of vinegar has been added, is also effective.

Fly specks may be removed from light-colored window shades by rubbing gently with fine sandpaper. Then clean by gently rubbing with a soft cloth wrung out of a mixture of one-tenth of hot water and a few table-spoonfuls of benzine (keep the benzine away from the fire). Dry with a soft, clean cloth.

**Mark to the Tale of the Truthful Mate**

Who Sings His Song in a Style Bedate, of Reefs and Wrecks and a Fearful Fate 'Mid Cannibal Crews in a Savage State.

"'Twas seventy days from Barnegat Sound, and far from the Navestink Highland, that the good ship Shyster, outward bound, was caught by the tempest and went aground, and in seven days and nights we found we were wrecked on a cannibal island.

"And of all that crowd there were only two who reached the isle they were lost on; for every soul of the gallant crew was gulped by the billows of boundless blue, except for the Mate, who was stanch and true, and a Shanghaied Man from Boston."

This is the tale that was brought to port by the Mate, who is bright and clever. And it bears the marks of a straight report that is clear and sharp, concise and short, and free from all doubt of any sort or manner or style whatever.

The two men roved like a shriveled soul; they were thin and getting thinner, and they soon discovered that on the whole they both were booked for a leading role—to be served in style and on casserole at a cannibal Christmas dinner.

Now this was a galling and grew-some fate, which the sailors least ex-

counted, so what is the dirt? When his captors suddenly caught a snuff of the stuff with which he was plastered. "And quickly I learned," says the truthful mate, "the event was most suspicious, for the cannibal horde at a strenuous rate collected the stuff, which they greedily ate, pronouncing



It bully and perfect and great and nourishing and delicious.

"It seems, as I found, when the meeting was calm, that instead of a deadly potion, my mate, who was watching my fate with a qualm, had covered us both with a savory balm that is made from the juice of a tropical palm that grows in the Indian Ocean.

"When they'd eaten it all, why they set me free, and I ran from the place a curst; and the fellow who put up the job on me is tied in a cave by the Cannibal Sea, where he's held for the sake of the dope that he still has on his shanghaied person."

**IMPROVED PUTTY KNIFE.**

Scraper Attachment, Leaves Blade Free for Spreading.

Painters and glaziers will find a great convenience in the improved putty knife designed by a New York man. The invention is a small one and the need it fills could scarcely be called a crying one, but it has distinct advantages over the old-style knife. The new knife has a slot running across it near the end, and in this slot a scraper blade is pivoted on a hinge. When not in use the scraper lies flat along the knife blade, but it can be opened to about the blade at right angles. The putty is placed on the end



of the knife and with the thumb pressed against it is laid along the edge of a window frame, or wherever it is to go, as in the old method. In scraping off the superfluous putty, however, it is not necessary to remove that from the knife blade and use the edge of this blade, as was formerly the case. The scraper attachment on the new type does this work even more effectively and the end of the knife is kept clean.

**Water Like Steel.**

Water can be put through a nozzle so fast that it becomes as hard as steel, and if struck with a sword the weapon is broken or dented. Similarly the track of water behind a big speeding ocean liner is like rocks and may buck ferryboats or buicks and break the rudders of tender craft that thoughtlessly push and paddle into this dangerous rigid undertow. A Government engineer says he has been looking for something serious from this cause in New York Harbor.

**Digestion Before Sleep.**

A large part of the work of the stomach should be done before going to sleep at night—two hours at least between the last meal and bedtime. Digestion is improved by rest after meals, but hurt by sleep. Mental strain and emotion knock digestion; pleasure and conversation help.

**Public Health Education.**

Louisiana and Kansas are planning broad education in matters of public health and hygiene. The president of the Louisiana State Board of Health will visit every parish and lecture on health questions. Kansas will spend \$10,000 a year in the same direction.

**Centuries to Learn.**

How stupid is man! Empire after empire and millions upon millions killed by the mosquito, and man never once dreamed of sweet stinging stickers were such sure death.

**Portugal's Blood Bloods.**

Except the West Indies, Portugal has the largest admixture, bloods and amalgamations of white and negro blood of any country in the world.

**CHARLEVOIX COUNTY HERALD**

G. A. Lisk, Publisher

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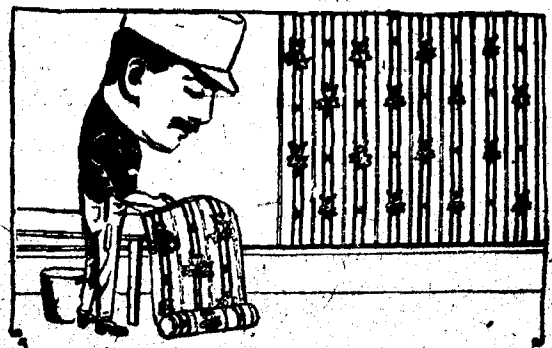
**Recipes.**

**VEGETABLE RAGOUT**—Put one cup each sliced turnips, potatoes and carrots into boiling water. Cook till tender. Melt two tablespoons of butter in another pan, stir into it one-half cup of minced onion and fry brown. Add two tablespoons browned flour and gradually one pint of hot water. When smooth turn contents of saucepan into it, season to taste with salt and pepper, cook slowly thirty minutes, dish and serve. Just before sending to table sprinkle a tablespoon of minced parsley over it.

**CODFISH AND CHEESE**—Soak a pound of codfish six hours in tepid water, then let it come to a boil. When cold, pick into flakes with a fork and season with pepper. Heat a cup of milk to a boil, stir into it a teaspoon of butter-rolled in two of prepared flour. Mix with the picked fish and pour into a baking dish. Stew grated cheese thickly on top and bake in a quick oven to a delicate brown. It is yet nicer if you add a raw egg before cooking it. Something real new.

**RICE CROQUETS**—One egg, beaten very light with two teaspoons of sugar and the same of butter. Mix carefully with two cups of cold rice, taking care that there are no lumps. Shape into croquets by rolling between the two hands well floured, then roll lightly again in flour, and let stand several hours, that they may become perfectly firm. Then fry in very hot lard or drippings. Lay them in a colander and sprinkle with sugar. These are very nice eaten with black-berry or currant jelly.

**ORANGE CHARLOTTE**—Make a jelly of one-third box of jellatin soaked in one-third cup cold water, and one-third cup boiling water, one sugar, juice and pulp of oranges to make one cup, juice of one lemon. Bring to a boil; when quite cold and nearly stiff add beaten whites of three eggs. Beat all with egg beater and pile up in the center of a dish edged with lady fingers.



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# THE ST. DUNSTAN MYSTERY

By PERRY NEWBERRY.

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"No one but you awake, and the squad muffled by the walls. You carried her to the elevator, laid her on the seat, ran it down, and called the police. Then you went to supper—or somewhere."

"I looked at Holme with a suspicion that he must believe what he told so glibly, but there was no doubt of me in his return glance. He was simply viewing it as another might, and I had to agree it was one possible, plausible solution of the killing. If I were the murderer, not its innocent discoverer, many things were explained, and my theories of the descending elevator, the position of the body, that, awake, I had heard no shot, were merely lies and valueless."

But Holme had not finished. "You had suddenly resigned your position on the day of the murder," he continued, grinning cheerfully, "after eighteen years on the paper, and no definite reason for it; and you immediately decided on extended travel."

I groaned. "I mooched a pass on the Thurston steamers this afternoon," I admitted. "Was going to South America somewhere."

"There you are," he declared. "Flight planned and getaway arranged. You'd have made it, too, clean as a whistle, if the astute detective had not discovered an empty shell in your gun. Stick a ball cartridge in there quick, Gill, and stow those powder-stained rags."

I did, reloading the weapon, and handed the empty shell to Holme. "Yours for evidence should you ever change your mind," I said.

"It's better in my hands than yours," he rejoined. "Let's see if that lock on your bedroom door has been tampered with."

It showed no sign. No one, to my knowledge, had a key save myself. The door between it and the front room where I sat had been open during the time in question, and I should have heard any sound within, even the slightest. It was just an added mystery to the greater one, and without beginning of a solution. On hands and knees Holme and I went over inch by inch in that chamber, searching a corner and there wasn't one.

"Well?" queried Holme when we had finished.

"Either one of two things," I replied. "Somebody shot the girl with my revolver or else it has been made to look as though I shot her with it."

"Any one know you had quit packing it?"

"No one. I decided suddenly last night that I'd give up that bad habit with the other one of reporting. No reasonable being carries a gun, and I'm going to be that henceforth."

"Did you keep it usually in that drawer—I mean when it wasn't on you?"

"Nights? No; left it on top of the dresser. Took it from my pocket when I went to bed, not before. Nobody had a right to believe that there would be a gun of mine in that drawer last night."

"Nor today?"

"No—wait! When I was leaving this morning, going out, I felt something was lacking, and felt unconsciously for my gun. Then I remembered. I had the same feeling last night when I started out for supper."

"Who was here this morning?"

"My Jap—Kodani."

"He is under suspicion then. If he saw you reach for your gun, he might look for it after you were gone. Finding it, he might have fired it."

"To make me appear the murderer? But who was to find—"

"A knock at the door interrupted me. "Come in," I called; and Marcus entered.

"Let me see your revolver, Gilmore," he said.

Without a word I pulled it from the holster and passed it to him. He emptied it, glanced at the cartridges, inserted the tip of his finger in the muzzle, glanced at its cleanliness, then laughed. "Read that," he said, tossing me a note, "and you'll get me."

Look at John Gilmore's revolver for evidence in St. Dunstan murder.

The words were typed on a sheet of paper. There was no signature.

"The joke's on me," continued Marcus, reloading the weapon. "I guessed it might be some newspaper fooling, but I'm taking no chances."

"I suppose if you'd found an empty shell here, the joke would have been on me," I remarked dryly. "How did you get to you?"

"Mailed to detective department. Here's the envelope. Want it?"

"I sure do. I don't like jokes of this character."

"Don't blame me," laughed Marcus. "I'm the goat, wasting my time on it. You might offer me a drink."

"Excuse me," Holme has his elbow on it. Help yourself, sergeant." I tried to make my voice sound natural, and Holme, who sat petrified, gave symptoms of life, passing Marcus a glass and a bottle.

"Anything new, sergeant?" he asked.

"Not a thing, lad or I wouldn't be passing down fool notes," he replied. "Wassers gesundheit!" He tossed off a drink. "Thanks, Gilmore; I'm on my

way," and he left us.

Holme and I looked at each other, our mouths hanging open. "Whew!" he gasped. "That was a close shave!"

"I shivered. "If he'd arrived five minutes sooner, I'd be going back to quod with him now," I exclaimed. "Could it be that rat, Kodani, has a grudge?"

"No. If he's in it, he's only a cog in the mechanism. But watch him, Gill. He may try it again."

I handed Holme my gun. "Take this with you," I said. "I'm through with it, and don't want it around tempting folks."

He stowed it away in a coat pocket. "I suppose you'll get back in the game with the Sentinel now," he said, and there was a trace of disappointment in his tones.

"No, I won't!" I cried sharply. "I'm through. I may be mixed up in this murder as a principal or a witness, but not as a reporter. Make no mistake about that, Holme."

He was at the door. "Then I'll get busy," he said cheerfully. "I will keep in touch with you if I may?"

"Certainly. As I told Edwards, I'll help. Make my place your own."

With the closing of the door behind Holme, I pushed the problem out of my mind. It was not to interfere with the sense of freedom that had come to me with my resignation. For the first time in eighteen years I might plan what I cared to do not what I had to do. Why, I could dinner anywhere I pleased and take all the time I wanted at it! That pleasure I should have tonight, a real dinner, then the theater afterward.

Could I scare up some one to share with me this unaccustomed treat? Someone to enhance the pleasure? Preferably a woman—naturally. I wasn't a forty-year-old bachelor through hatred of women, but lack of opportunity. You don't meet many of the right kind after newspaper hours. I wanted a really truly girl to take to dinner—and I didn't know any. I rang for Kodani to get out my dress suit and stood in the window running over the names of every female I knew, rejecting them one after another as companions of my coming-out party.

There were two vessels making out the Golden Gate in the late afternoon sun. One in tow, was the Swedish schooner *Ulrika*; the other I did not know. She was evidently a yacht—a large steamer with two funnels, painted white. I reached for my glasses, but she was too far for me to catch the colors at her stern, and she disappeared in a moment behind the intervening brow of Russian Hill. I rang again for Kodani.

Evidently the little Jap was not about. I could find what I needed without him; but it was a nuisance, buttons and studs and all. Anyhow, there was no one to dress for, to dine with me; so I must eat alone, I would go to Brenta's for an Italian dinner. I had not been there for months, and it was apt to be interesting.

I changed my coat, picked up my hat, and went out. At the door I reached for my hip-pocket, and then smiled.

## CHAPTER IV.

### The Girl at Brenta's.

With a book on South America propped up against the pepper-sauce bottle, absorbing my attention to a detriment of the dinner, I did not see her until she had taken a seat at a table near by and had been left to herself by the waiter. Then her face came before my eyes as they glanced up from the end of a page.

Brenta's was an Italian restaurant, that had not been discovered, and its patrons were almost entirely Latin. Among these were many of the extreme brunette type, but the girl before me was ultra-brunette and, unless my guess was wrong, not Latin.

Her hair and eyes were the living black of the crow's wing, talking color only to emphasize their blackness. Her skin was the faintest shade of copper, as though the fairness of pink and white had been sun-kissed to tan, and the color behind it came and went, varying its shade through the most translucent covering. She was a brunette of delicate pigments intensely refined; the effect of a night with stars.

She looked up and caught my eyes above the book. Long lashes of jet raised and lowered quickly, to show me great ebony irises almost obliterated like pencil tracing. The nose was delicate, thin ridged, a trifle short, and the mouth gave the impression of too soft modeling, too perfect form, too rich coloring. Such exquisite shape and glow were almost unbelievable outside of art.

"This sounds a rude stare. I caught it in a glance, and more; I saw rounded arms of soft bronze, bare to the elbows, a form that was graceful curves gown in simple taste, effectively; a small, slipped foot; and I saw she was troubled. There was the signal of trouble in her pose, her face, her eyes. In one glance of trained observation, I saw her marvelous beauty and read the tokens of distress.

My book became a shield behind which I observed this one, lone girl. She was evidently a stranger there, for others of the regular patrons were gazing her way, some without the grace to hide their stares. She was as certain of scrutiny as a beautiful wild bird, and her timidity was the same. She was unused to the obvious admiration, the looks of manifest approbation. Her sensitiveness recoiled from this wordless approval.

"Who is she?" I asked of Francis, who had seated her. He shrugged a negation. "Some one will see her," he replied.

She had not ordered dinner and her

glance went repeatedly to the door, often to the clock. She was not a patient waiter. Once she arose and started for the door as though to go, returning to her table in evident indecision.

A half-hour passed, and I had finished my black coffee, and would have departed had it not been that I hated to leave this girl there, an distressed and alone. Again I called Francis. "Ask her to dine while she waits," I ordered.

He crossed to her table and made the suggestion, to receive a shake of the head in negation. There was serious disturbance now in her deep eyes, in the distressed movements of her lips and chin, and I feared, tears were close to the surface. I risked discomfiture, moving to Francis's side.

"Pardon me," I said. "You are American and in trouble. May I not help?"

She gave me a second glance from under her eyelids, half frightened, wholly diffident. "I am not American," she said with the merest trace of Latin accent, "but I am in trouble."

"Then let me help you," I persisted.

"I might—might ask advice," she stammered. "I am a stranger here—in the city—and I have somehow mislaid my friends. If you would be so kind—"

"With your permission," I touched the back of the chair opposite her, and she nodded assent. "Now," I continued, sitting, "before you tell me anything, will you please order dinner? You can talk while it is being prepared, and I can answer while you eat. You must be hungry."

"I am indeed," she admitted. "I should wait for my friends, but there must be some mistake—mine or theirs. Tell me, am I not—here?"

She placed before me a card, its face down, on which was penciled Brenta's name and location and the hour, 8 P. M.

"You are in Brenta's and its half past eight," I answered. "Your friends are delayed, and will probably come any minute. In the meantime let me order for you. I know the menu and will try to deserve your trust."

I beckoned Francis and gave him instructions, not waiting for her acquiescence, and he hastened away. When I looked again at her the trouble in her eyes had lessened. "They will come—my friends—later, you think?" she asked.

"Surely," I replied. "A difference of an hour is inconsiderable for us Americans. You are Italian?"

"Your first thought was nearer the truth. I am half English, then Spanish. I am Isabelle Reade."

"John Gilmore, at your service," I returned rather stiffly. "Will you tell me how I may assist you by advice or otherwise?"

"I arrived here but to-day from the south." She waved her hand vaguely to indicate distance and direction. "Save some friends who are to—were to—meet me, I know not a soul in San Francisco. Where to go—how to find them—those are my problems."

"That would be easy. A directory—"

"She does not live here. His name I have forgotten, if I ever knew it. She is from—my country." Again her expressive hands gestured distance.

"If you will tell me her name?"

"I may not. It must seem strange to you; but there are reasons for secrecy—not my own, but other people's. I can—can tell so little! There was distress again in her eyes.

"Do not worry about it yet," I comforted. "Dina now, then tell me what you may. We will find a way out of the difficulty, even should your friends not arrive before you have finished your meal. May I order wine?"

"Yes, please; a claret."

While she ate she was speculating on how much and how little she might tell me. I attempted to make conversation, but her thoughts were far away from what I was saying, nor could I find a topic of interest. I was not to have her complete confidence, that I could plainly see, but under her long eyelashes she studied me.

Hers was not a face for concealment of emotion or feeling. To my observing eyes she was easier reading than the book on South America I had abandoned at her coming. There was nothing furtive in her study of me; timidity and shyness, but a frankness free from embarrassment.

"You will tell me only as much as you please," I said when coffee had been brought. "I am not inquisitive."

She smiled gravely. "It may not seem much, but I will keep back only the things that are not mine to tell. There was to be a wedding to-night. My dearest friend—almost my sister—was to marry, and I came alone from my home to be with her. She, with her uncle, was to meet me here, and it was they I expected."

"You know where and when the wedding was to take place?"

She nodded. "At eleven," she answered, "and at the Greek church; but whether there is more than one, or which it would be, that I do not know."

"There is but one," I said, glancing at my watch. "We will go there later."

"Thank you. I cannot believe she could forget me here, so must think something has happened to her plans. I know she arrived in the city yesterday."

"She does not live here then?"

"No, although her uncle does."

"And the man whom she marries?"

"No, indeed. He was to meet her here yesterday. Something may have prevented his arrival, but surely she

would have come to-night. I cannot understand!"

Neither could I, for it seemed barbarous to leave this poor girl helpless in a strange city; but I did not tell her so. I made light of the desertion, finding excuses for their absence, and I wondered who these people might be who would marry in the Orthodox Eastern Church.

Cosmopolitan as is San Francisco, the Church of the Eastern Catholicism has small following, and is little known to most of the city's population. At the end of a little park in the north side, surrounded by stone walls, it rears its domes and minarets to the sky, and few Americans ever pass its iron-barred gateway.

"We will be there at eleven," I promised her, "and if your friends come I shall place you in their care. If not, I will secure a room for you in a hotel where you will be safe and comfortable. Undoubtedly you will hear from them tomorrow if you do not find them to-night."

"Yes," she said. "I can learn of her to-morrow." It gave her confidence, so I returned a question which was on my mind:

"You say your friend arrived here yesterday. You have heard from her then?"

"No, I have received no word."

"How, then, do you know that she is here?"

She flushed, shook her head, then smiled bravely. "Again I must be mysterious," she answered. "I may only repeat that I do know. She came yesterday."

I could not insist. "Is this your first visit to San Francisco?" I questioned to change the subject.

"My first visit to your United States," she replied. "Europe I know fairly and parts of South America, but nothing at all of these northern States."

"It is too bad that your first impression should be spoiled by missing your friends."

"Yes, it is unfortunate; but I have learned through it that your Americans are courteous and very kind."

She smiled at me, and it made my forty-year old heart miss a beat or two. It was seldom that I had opportunity to sit opposite a young lady of her beauty and graciousness, receiving unearned compliments for myself and my country.

For all of two hours more I tried to make myself agreeable, telling her of San Francisco which I knew so thoroughly through the tired eyes of a newspaper man. It is an interesting city, whose romantic history comes more closely against the present than most American places, and I had grown up with it. If I interpolated too much of myself into my tale, she gave no evidence of lack of interest, and I kept the shadow of anxiety from her face.

I was watching the time. "Come," I said finally. "We will see if there is to be a wedding at the Greek church to-night." I hated to bring her back to present difficulties, but she was brave.

"Is it time then?" she asked, rising to let me assist her with her coat. "The time has flown," she added with a glance of gratitude.

"It has been a pleasant evening for me," I said with deep sincerity as we went out into the street. The car which passed the door would land us within a block of our destination, so I hailed it, and we found seats in its open end, where the soft breeze brought lightly to us the perfume of the seas.

"From my own land," she murmured, raising her face to catch its freshness. "The spicy odor of my tropic trees."

"You are homesick?" I asked.

"No—yes; a little bit homesick, I think. This is such an event in my prosaic life—my one great adventure—and it is magnified by its strangeness, grown to enormous size by my fears. I am a little frightened, a little homesick. You do not think me ungrateful?"

"I can understand."

"New emotions have crowded in so fast—not all pleasant—and I am very young. I did not realize before how young I am, not in years I mean, but in emotions. This is my first experience of fear; anxiety—I mean before you came to me. I do not know what I should have done!"

She talked simply, speaking low, and more to herself than to me, under the influence of the wind which came from off the sea; and I, listening, heard every word. She was a tired little girl, under stress of difficulties with which she had not the knowledge of life to cope.

"I think you are very brave," I said.

"Not that," she replied, shaking her head. "Even with you here, I am far from brave, and I dread being alone—so much! But we shall hope to find my friends, shall we not? And then all will be explained, and you may see me when I am not a coward. I do not want you to think I am always tearful and—grumpy!"

"You are not that—either one of those two dreadful words!" I exclaimed indignantly. "If I never see you again, I shall always remember you as a brightness in my life—always!"

She laughed softly. "A dark and doleful bright spot I must seem, but it isn't my really-truly nature. Usually I laugh and am happy, and quite frequently I giggle. There is another serious thing you do not know of me—I can giggle."

"So can I," I agreed. "What else can you do? Tell me."

She was delightful in this lighter side of her character; dainty, but with a boyish sense of humor that found expression in absurdities. Her

list of accomplishments made me laugh heartily, and we were both quite gleeful when we left the car at Washington Square.

It was but a short half-block to the Greek church, and its darkened front told us at once that we had come in vain. There was to be no wedding there, evidently, and her spirits sank with the knowledge of her inevitable loneliness. Again she was the little girl, friendless in a strange city.

I offered to go within, rout out the janitor or whoever had charge, and make certain, but she would not let me. "It would be a real ceremony," she said, "with all the pomp of a Church wedding—if it was to be at all. There would be music and lights and carriages—and everything. No," she cried miserably, "something has happened—something awful has happened!"

"What could happen? What do you think could possibly happen?" I asked, again wondering who these people might be who would have a high church function at their marriage ceremonial.

"I cannot even guess. Take me back now—to some hotel where I may, hide my fears."

As we turned from the iron gates before the church my eye was caught by the shadowy figure of a man standing beside the trunk of a tree at the edge of the park across the street. Had he not been attempting concealment, I should have given his shadowy form no attention, for there were plenty of people passing through the square and on the street, and it was still early enough for shopping and theater crowds. As we walked to the car I glanced back, to see the figure separate itself from the dark shade of the tree and follow us.

"Shall we walk?" I asked her. "It is not far."

"I should prefer. I dread the time when I must be alone."

I turned the corner, climbing the hill at Union Street. It was not in the direction we should go, but this she would not know, and it would determine whether we were being followed. Before we had made half the block, a man turned the corner of the street on its farther side and, keeping in the shadows of the buildings, began the ascent.

"Let us go by the avenue; it is brighter there," I said, turning back as we crossed the street, and without waiting for her reply, led her down the hill directly toward the pursuer. I wanted to see him, find out definitely whether he was a chance or a purposeful shadow. Now there was no alternative to a meeting unless he turned and fled.

We passed him. Because he would have still concealed his face by keeping it down, I awkwardly bumped my shoulder against his chest.

"Excuse me," I said, grasping his arm to prevent his falling on the steep incline. He shook me off angrily, but said no word. "I am an awkward brute!" I said to Miss Reade, hurrying her onward. I had seen his face.

"He—that man was in the restaurant—at Brenta's!" she gasped, holding tightly to my arm.

"Was he?"

"You know it. He was following and you did that to find him out. Who is he?"

"I do not know. I am quite sure we are through with him now, so do not worry."

"He was following me."

"More likely me. I've met him before, and he probably was waiting for a chance to speak with me. Don't let him get on your nerves."

She said no more, but there was no doubt the incident had increased her worries. She was frightened, and I was sorry that I had taken measures which had resulted in her identification of the man.

I had not met him before; he was a stranger except for the chance of his dining at Brenta's.

I took her down-town on the first car that came by and to the St. Francis Hotel, where I arranged for her accommodation. At the elevator I handed her my card, penciling my address and telephone number. "You can reach me here, at any time to-morrow," I explained. "Do not hesitate to call me on the slightest need."

"You are very kind. It would be useless for me to try to express my thanks, but I am grateful, truly grateful. Goodby, Mr. Gilmore."

She gave me a little, gloved hand, which I held although the elevator was waiting for her. "I shall not say goodby," I declared. "I will see you again, I know. Please need me to-morrow!"

She smiled. "If I do not find my friends, I shall be at Brenta's again at eight—looking for them. But I am certain to find them, unless—No! I shall not say it, or think it! And when I do find them, I must go away at once. So it is most likely to be goodby."

But I would not say it. I substituted "Good night" as the elevator carried her away, then went out, to see the figure of our shadow turn the corner and vanish into the night.

## CHAPTER V.

### The Third Note.

The malady of romance is not so contagious at forty. Next morning I was able to make my plans without taking Isabelle Reade into their consideration. It was Thursday, and on Saturday morning the Thurston Line S.S. Wilton sailed for Guayaquil and way ports. I determined to be aboard unless restrained by the police.

There was reason enough in getting away in the fact that I wanted to begin activities in a new location, and my savings would not warrant long delay; but the stronger rea-

son was my desire to keep outside the St. Dunstan mystery. It might weave more closely, bind more surely, and I did not intend to be caught in its meshes. I was through unravelling mysteries, and I particularly wanted to stay through.

I told Holme my plans and he agreed to the advisability, although he hated to have me go, so long as I might help in the solution of his problem; but his friendship was such that he accepted my reasons without question.

I called up Thurston, telling him I would take immediate advantage of his kindness and the letter, and he offered to attend to the details of reservation of a stateroom and notice to Captain Blake. Marcus I could not get in touch with, as he was not at headquarters, but I left word for him to drop in on me should he be in the building, and as that was pretty certain, I began packing and assembling my belongings for migration.

I decided to give up my apartment, as my future plans were so indefinite that I would not know where I might live after my return from Ecuador. Such of my things as I need, not take on the trip, I would store until I again had a home. In a short time I was in the midst of a move, that it is hard to believe could all be contained in the corner of a two-room suite.

Sergeant Marcus called when I was in the heat of it, coat and vest off, and down on my knees before a trunk. "On the window ledge behind the curtain," I called to him, referring to the bottle of Scotch, and he grinned and found it.

"Going away?" he asked, as he filled the glass. His back was toward me, and I was anxious to see his face when I answered, so I resorted to a ruse. Letting the trunk lid fall with a bang, I stuck my thumb in my mouth and yelled. He turned all right.

"What the deuce—" he began.

"Just bruised it," I said. "Yes, I'm going to South America, Marcus."

"South America? What for South America?" he asked, but there was no suspicion in his mind I felt certain; nothing more than a natural interest.

"I've a little plan for earning a living outside of newspaper work. Going to test it by a round-trip on the Wilton to Guayaquil. I'll combine business and a vacation."

"Guess you've earned the vacation all right," he said, swallowing his drink with a perfunctory "Gesundheit!" "I'd like to get away for a few weeks myself. Twenty years on the force and not longer than a week off at any time in the twenty. By Crakes, it's a dog's life!"

He settled down in the only chair that was not loaded with bric-a-brac, and prepared to discuss the hardships of his profession, but I shifted him promptly into the St. Dunstan affair. That it at all was where the hitch might come in my plans.

"Nothing new," he answered my query. "I've been prodding the tenants, but I haven't a lead. A Jap, Kodani—know him?" I nodded. "He's skidded, but it isn't this affair. He's been stealing necktie pins and cuff-links here and there, and made his getaway yesterday, so they shoveled him into our case. But this killing wasn't any Jap servant business. It was a conspiracy."

"Political, religious, or social?" I asked.

"White slavers. That's where it'll end, mark my word. That's what I'm working on, and when I get hold of two or three of my stools down on Barbary Coast, I'll begin learning something. You see, Gilmore,—the sergeant replenished his glass and settled more comfortably in the chair—"this corpse hasn't been identified, and why? Because she hadn't been in the city twenty-four hours, she was just brought in by the trust, and somehow she got away, and in fear of exposure, they killed her. That's my theory."

That theory suited me as for Marcus. It wasn't mine, but as it did not include me anywhere in its workings, I was perfectly agreeable the detective sergeant should hold it. All I asked was forty-eight hours, and I should be outside the heads on the rolling decks of the bonnie Wilton.

"Go to it," I encouraged, deciding to put my dress suit with the stuff for the storage bins. "I'll be lolling in a steamer-chair while you are working your think-tank overtime on the mess. No further word from my jovial friend of the revolver note?"

Marcus grinned shame-facedly. "Just another fool note," he said, handing it to me. "I paid no attention to it."

I read, typed as before:

Search John Gilmore's apartment for evidence in St. Dunstan murder.

"Want to dig through here?" I asked, trying not to show concern, for I was certain that somewhere among my effects was evidence as damning as would have been the empty shell in my revolver.

"No, I guess not," the detective replied, looking at the various piles of miscellaneous rubbish. "It's some weak-brained josh-artist trying to make me a goat. You keep it, and if you get a line on the joker, let me in and I'll teach him what joshing really is!"

I tucked the paper away with its predecessor, and watched Marcus take a slow and liquid leave with almost apparent relief. The minute the door had closed I began the search which he refused to make, and I did not stop until I had found what he was intended to find. At the bottom of my handkerchief box under the pile of linen, was a hat-pin exactly similar, so far as I could remember, to the two I had pointedly called to Marcus's attention in the hat which fell from the head of the corpse in the automobile lift.



"WE WON'T WIN IF WE WASTE"

Tested Wartime Recipes FOR USE IN MICHIGAN

(Clip and save these recipes for future reference.)

Suggestions for Meat Saving

Reduce the Family Allowance of Meat. This can be done in two ways: First, purchase less meat, and by careful planning and cooking make it go further.

Don't throw away meat left-overs. The tiny bits of meat or the small amount of meat liquor will add a meat taste to other foods and reconcile someone to the substitution of other protein foods for the meat to which he is accustomed.

Second, get into the habit of serving meat substitutes in the place of meat. There are certain foods which will give the body very much the same kind of nourishment as does meat. Milk, eggs, cheese, beans and peas, nuts, fish and poultry will do this. Use these often!

The following hints may prove helpful in making the family happy on both meatless days and other days:

USE SOUPS.

If the amount of the meat left over is too small to use in the following recipes, it can always be made into a palatable soup. Cut up the meat, add water, and cook a few minutes. Add one-half cup left over tomato or one tablespoonful of ketchup, and seasoning. Small pieces of any vegetable that happens to be left over may be added, celery, onion, beans, etc. Many will like the addition of a little rice or cold cooked macaroni. CROUTONS or toasted bread cubes are good substitutes for crackers and often more convenient. The liquor in which the meat was cooked may always be substituted for meat and water.

USE GRAVIES.

Any meat left over or meat liquor may be made into a gravy. Grind or chop the meat, add water, and cook. Serve on toast for lunch or with potatoes for dinner.

Use Meat with Potatoes.

Small pieces of ham or bacon are an addition to a dish of scalloped potatoes. Put the meat in the bottom of the dish or on top of the potatoes. A slice of bacon laid on a salmon loaf and baked with it makes an appetizing dish.

Use Bread Crumbs, Etc., With Meat.

Use bread, cracker crumbs, cooked oatmeal, cornmeal, cracked wheat and hominy with meats that are left over. By such additions you give your family a wholesome and comparatively inexpensive dish, at the same time satisfying their craving for the flavor of meat.

RECIPES.

Cottage Cheese Souffle.

- 1/2 T butter or oleo
1/2 T flour
1/2 C scalded milk
1/2 T salt
1/2 T cayenne
1/2 C cottage cheese
Yolks 3 eggs
Whites 3 eggs
Melt fat, add flour and when well mixed add gradually scalded milk. Add salt, cayenne and cheese. Remove from fire, add yolks of eggs beaten until lemon colored. Cool mixture and cut and fold in whites of eggs beaten until stiff and dry. Pour into a buttered baking dish and bake 20 minutes in a slow oven. Serve at once. (More cheese may be added if desired.) Serves 6-8.

Sautéed Eggs and Peas.

- 4 eggs
1/2 C milk
1/2 T butter or other fat
1/2 T salt
1/2 T pepper
1 can peas
Beat eggs slightly; add salt, pepper and milk. Heat omelet pan, put in fat, and when melted turn in the mixture. Cook until of creamy consistency. Serve with buttered peas.

Cheese Omelet.

- 1 C grated cheese
1/2 C bread crumbs
1/2 C milk
1 egg
1/2 T salt
1/2 T pepper
Soak bread crumbs in milk until soft, stir in egg yolks, then cheese, and lastly the beaten egg whites and seasonings. Bake in a moderate oven for 20 minutes.

Nut and Cheese Roast.

- 1 C cheese finely cut
1/2 C nuts finely cut
1/2 C dry bread crumbs
1/2 C water or stock
1 T chopped onion
1 T butter
1 egg
1/2 T salt
Mix cheese, nuts and bread crumbs. Cook butter and onion, add water, pour over above. Add beaten egg. Pack in greased pan. Bake in moderate oven. Serve plain or with tomato sauce.

Creamed Peanuts and Rice.

- 1 C rice (uncooked)
1 1/2 C chopped peanuts
1/2 C parsnips
1/2 T salt
1/2 T sugar
1/2 C milk (whole or skim)
Soak rice, make white sauce by mixing milk in melted fat and mixing with rice. Stir over fire until it thickens. Mix rice, peanuts and seasoning with sauce, place in greased baking dish and bake for 20 minutes.

Peanut Roast.

- 1 C bread crumbs
1/2 C milk
1/2 C peanuts
1 egg
1/2 T salt
1/2 C flour
1 T shortening
Soak bread crumbs in milk. Make sauce of milk, flour and butter. Grind peanuts. Combine. Add egg. Bake in moderate oven for 20 minutes. Serves six.

NOTE—In all of these recipes all measurements are level, and T equals tablespoon, 1 equals a teaspoon, C equals a cup, 1/2 equals few grains, 1/4 equals few drops.

"WE WON'T WIN IF WE WASTE"

Tested Wartime Recipes FOR USE IN MICHIGAN

(Clip and save these recipes for future reference.)

Sensible, Economic, Patriotic

If you are sensible, you are giving your family plenty of mineral salts. If you are economical, you are giving them to your family by serving fruits and vegetables every day. This is much cheaper than buying patent medicines.

If you are patriotic, you are eating twice as many vegetables as you used to, and less meat and bread. Follow these recipes, and serve meals that are sensible, economical and patriotic.

Suggestions for Preparation and Cooking Vegetables.

- 1. Pare thinly or not at all until after they are cooked, thus saving mineral matter and often 15% to 20% of the whole vegetable.
2. Allow one teaspoon salt to one quart of water.
3. Use enough water to cover vegetables but no more than is necessary.
4. Cook highly flavored vegetables uncovered.
5. Cook all fresh vegetables in boiling water.
6. Prevent loss of food value by steaming vegetables.
7. Save water from boiled vegetables for soups and gravies.
8. It should be remembered that all boiled vegetables may be served with white sauce. The sauce will add much to the nutritive value as well as the variety of the day's menu.

White Sauce (Medium).

- 2 T fat (butter, oleo, etc.)
2 T flour or 1 T corn starch
1 C milk
1/2 T salt
1/2 T pepper
Melt the butter, add the flour, salt, pepper and water until mixture is smooth. Add milk and stir until it thickens. Cook five minutes. Peas, beans, lentils and peanuts can be used as meatsavers but should be supplemented by milk, eggs and cheese.

Vegetable Substitutes for Breads.

Potatoes, sweet potatoes and bananas should be used as cereal-savers. A small potato supplies as much starch as a large slice of bread. It contains rather less protein but this can be made up by some other article of diet such as milk, eggs or cheese. All ripe fruits, and such vegetables as beets, carrots, turnips and sweet potatoes, are valuable sources of sugars—sugars in a form which is particularly available for body needs.

Vegetable Substitutes for Meat.

- Mock Sausage.
1/2 cup dried or 1 cup canned Lima beans
1/2 cup bread crumbs
3 tablespoons fat
1 egg
1/2 teaspoon pepper
1/2 to 3/4 teaspoon sage
1/2 teaspoon salt
Cook beans, if dried are used, 1 1/2 hours. Put beans through strainer. Add other ingredients. Shape into form of sausage. Roll in crumbs (or egg and crumbs). Brown in fat. (Meat fat or meat drippings give a better taste, but vegetable fats may well be used.)
Tomato-Nut Leaf.
1 cup chopped nut meats
1 cup cooked rice
1 cup tomato pulp
1 1/2 teaspoon salt
1 egg
1/2 teaspoon pepper
1 tablespoon chopped onion
Mix ingredients. Celery, salt or sage may be added in small amounts. Shape into loaf and bake in a moderate oven for about 30 minutes. This serves 6 or 8. Serve with a white sauce, or tomato sauce, well seasoned.

Vegetable-Meat Leaf.

- 1/2 lb beef
1 cup cooked lentils, beans, peas, or rice
1 egg
1/2 cup milk
1/2 cup bread crumbs
1/2 onion
1/2 cup chopped nuts (if desired)
3 tablespoons fat
Mix ingredients thoroughly, shape into loaf, place in greased pan, dredge with flour. Bake 30 minutes if cooked meat is used; bake about one hour if raw meat is used, basting occasionally.

Raw Cabbage.

It is especially rich in mineral salts. You can get it all winter, if you try.

Cold Slaw.

Chop, grind or slice cabbage very thin. Season with salt and pepper. Add sugar and vinegar.

Cabbage Salad.

Chop, grind or slice cabbage very thin. Season with salt and pepper. Mix with boiled salad dressing or sour cream salad dressing. Ground, salted peanuts make an excellent addition.

Sour Cream Salad Dressing.

- 1 C sour cream
2 T lemon juice
2 T vinegar
1 T sugar (scant)
1 T salt
1/2 T pepper
1 T mustard (mixed)
A Dozen Ways of Serving Potatoes.
1. Creamed
2. Scalloped
3. Croquettes
4. Souffle
5. Potato and Cheese Puff
6. Potato and Peanut Puff
7. Potato Stuffing for Fowl
8. Potato Salad
9. Hot Potato Salad
10. Cream of Potato Soup
11. Potato and Celery Hash
12. Mashed potato crust instead of dough for meat pies.

Potatoes and Cheese Puff.

- 1 cup mashed potato
1/2 cup milk
1/2 teaspoon salt
1 egg
1/2 cup grated cheese
Beat milk into potato, add beaten egg and salt, and gradually stir in grated cheese. Bake in buttered muffin tin or ramekins in a slow oven.

NOTE—In all of these recipes all measurements are level, and T equals tablespoon, 1 equals a teaspoon, C equals a cup, 1/2 equals few grains, 1/4 equals few drops.

"WE WON'T WIN IF WE WASTE"

Tested Wartime Recipes FOR USE IN MICHIGAN

(Clip and save these recipes for future reference.)

Wheatless Days and Meals

To plan a wheatless meal requires less ingenuity than to plan a meatless meal for there are many breakfast foods available besides wheat; many excellent wheat bread substitutes, and many delicious wheatless desserts. A few suggestions are given:

- Breakfast Foods: Oatmeal, Cornmeal, Mush, Cornflakes, Puffed Rice, Buckwheat Cakes, Cornmeal Cakes, Hominy.
Wheat Bread Substitutes: Rye Bread, Oatmeal Bread and Muffins, Barley Bread and Muffins, Johnny-cakes, Corn Pone, Buckwheat Muffins, Bran Biscuits.
Desserts: Tapioca Pudding, Indian Pudding, Cornstarch Pudding, Oatmeal Cookies and Macaroons, Cornmeal Gingerbread, Buckwheat Gingerbread, Gelatine Jellies with Fruit and Nuts, Ices sweetened with Maple Syrup and Honey, Fresh Fruit, Stewed Dried Fruit.

Cottage Cheese and Nut Leaf.

- 1 C cottage cheese
1 C nut meat (use those locally grown)
1 C stale bread crumbs
Juice of 1/2 lemon
1 T salt
1/2 T pepper
1 T chopped onion
1 T olives, capers, meat drippings or vegetable oil.
Mix the cheese, ground nuts, crumbs, lemon juice, salt, and pepper. Cook the onion in the fat and a little water until tender. Add to the first mixture the onion and sufficient water or meat stock to moisten. Mix well, pour into baking dish and brown in the oven.

Turkish Pilaf.

- 2 C rice (cooked)
1 onion (small)
1/2 C water
Salt and pepper
1 C tomatoes
1 C cooked meat
1 T fat
Melt fat, add the chopped onion and cook slowly, until onion is yellow; add the other ingredients and cook slowly for 1/2 hour or more. Raw meat may be used. Cook the onion should be browned with the meat before other ingredients are added.

Kidney Beans Casserole.

- 1 pt boiled kidney beans
1 medium carrot-cut fine
1 medium onion-cut fine
1 C tomatoes
1/2 C round steak, chopped.
Sear the steak in a small amount of fat in a pan; add the other ingredients; and season the mixture with salt, pepper and celery salt. Bake the mixture for about forty-five minutes in a covered dish in a moderate oven, or until all the vegetables are well done.

Baked Bean Croquettes.

- 1 C baked bean pulp
1 T onion juice
1/2 C thick white sauce
Salt and pepper
Combine the ingredients and allow them to stand for two or three hours. Shape this mixture into croquettes. Roll them in bread crumbs, beaten egg, and crumbs again. Bake in hot oven.

Lima Bean Salad.

Mix 1 pt cooked Lima beans, 1 small onion minced and 1 pimento cut in small pieces. Stir in cream dressing and serve.

Goulash.

- 2 slices bacon
1 small onion
1 can tomatoes
1/2 lb cooked meat (left over)
1 can kidney beans.
Seasoning
Cut bacon small and fry with sliced onion and meat ground or chopped, and the tomatoes. Cook slowly one hour (or longer in fireless cooker), 15 minutes before serving, add the beans. If raw meat is used, goulash should cook 1 1/2 hours or more.

Split Pea Soup.

- 1 can peas
1 qt boiling water
1 T fat
1 T flour
1 pt milk
1/2 T salt
1/2 T sugar
1/2 T onion
Mix the milk to which the onion has been added. Melt the butter, add the flour and blend. Add this to the hot milk and stir until the mixture is thickened. Add the bean pulp. Cook for 15 minutes in a double boiler. Just before serving add the well beaten yolk of egg.

Tamale Pie.

- 1 C corn meal
1/2 T salt
1 C boiling water
1 onion
1 T fat
1 T sugar
1/2 T onion
1 lb hamburger steak
1/2 T Cayenne pepper, or
1 small chopped sweet pepper
Make a mash by stirring the cornmeal and 1 1/2 teaspoons salt in boiling water. Cook in a double boiler or over water for 45 minutes. Brown the onion in the fat and add to the mash. Add the meat and the red color disappears. Add the tomato, pepper and salt. Grease a baking dish, put in a layer of cornmeal mush, add the seasoned meat, and cover with mush. Bake 30 minutes.

Beef Stew.

- 1 lb beef
2 potatoes cut in quarters
1/2 lb green peas or 1 can
1 C carrots cut up small
1 T salt
Cut meat in small pieces and brown in the fat from the meat. Simmer in 2 quarts of water for 1 hour. Add the peas and carrots and cook for one-half hour; then add the potatoes. If canned peas are used, add them 10 minutes before serving. Serve when potatoes are done.

Bean and Pea Timbales.

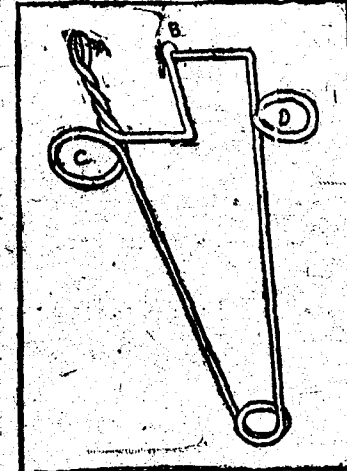
- 1 can peas, or
1 C cooked beans
2 beaten eggs
1 T melted butter
1-1 1/2 T salt
1/2 T pepper
Mix the beans or peas and add the other ingredients. Press into buttered moulin, cut in a pan of hot water, cover with oil paper and bake until firm. These may be served with tomato sauce. Timbales should take the place of meat in the menu and should be served with such foods as asparagus, spinach, or cauliflower.

NOTE—In all of these recipes all measurements are level, and T equals tablespoon, 1 equals a teaspoon, C equals a cup, 1/2 equals few grains, 1/4 equals few drops.

FOR FITTING CHERRIES.

Fruit Held Between Wire White Spur Pushes Out Stone.

An ingenious little device that will be welcomed by the careful cook is the cherry-pitter shown in the cut. It was designed by a Chicago man, but any person may make one out of a



piece of strong wire with the aid of a pair of pliers. The wire is bent with a coil at one end to give resiliency to the arms. Near the open ends of the arms are other coils which form openings for thumbs and forefingers (C-D). One of these ends is bent down at right angles and terminates in a spur. This passes through a small loop in a bent-up portion of the other arm, while below this is an extension with a larger loop in it. The cherry is placed on the lower loop (A) and by pressing the arms together, as if the instrument was a pair of scissors, the spur (B) passes through the cherry and pushes out the stone. Cherry pies and cherry puddings are much more enjoyable when you do not have to look out for stones, and this little device does away with the trouble of pitting the fruit that makes so many people cook it with the stones in.

COUNTING UP THE BOOKS.

Memo Made Sport for Idle-Ones Who Have Bookcases in the Bedroom.

There is a very decided pleasure in lying in bed and trying to count the books. This is especially so if the books are in sets of uniform bindings. There was once a man who was "stuckish." He hadn't anything particular the matter with him, but his doctors told him a day or so in bed would do him no harm. He was merely to rest, they said.

As he couldn't do anything else he began to count the books in the sets. He tackled a set of Irving's works. He never did know before just how many volumes there were. Counting from the other end he came to fourteen. He tried counting them with his right eye shut; then with the left eye shut. A chair was in the way. He made that a sort of chart mark and counted until he got just above the right shoulder of the chair. Then he began from there and counted on to the end of the set. That gave him a result of thirteen books.

Then he began on a set of Balzac which he knew had thirty-two volumes in it. After three attempts he got the right total, although he first got thirty-four and then thirty-six. Then he went back to the Irving. He tried counting by ones, by pairs, by threes, in both directions. Eventually he called for his sister, who came into the room. When he asked her to count the books she looked a little surprised. But she was used to his vagaries. She announced the result at sixteen. He turned over and went to sleep.

Convenient Door Holder.

A convenient door holder may be made from a barrel hoop, as shown in the accompanying illustrations, by cutting a piece about eight inches long and inserting a rubber-head tack (such as used in the plumbing trade) at each end, on the under side, as shown in Fig. 3. Two such tacks are placed sufficiently to allow the bottom of the door to fit between them. The arched shape of the hoop will give sufficient friction between the door and floor to hold the door in any desired position.

If rubber-head tacks are not available, ends may be covered with some soft material such as carpet and tacked thereto. In place of tacks, a notch may be cut in the barrel hoop equal to the thickness of the door, as shown in Fig. 4 of the illustration. The car-



Home-Made Door-Scouring Device. A ter of a barrel stave may be used instead of a hoop by cutting it to about the same width as the hoop.

Modern War Maids.

In ancient German war the fray was aided and increased by the screams and screeches of war maids. The suffragette, with her tambourine and gentle modesty, seems a revival of those dear, bloody, old squalls. Howling derisives, male or female, don't go in New York or in London.

LUCKY STRIKE CIGARETTE. Until this new "smoke" was made you could never have a real Burley tobacco cigarette. It's the best yet. IT'S TOASTED. The toasting brings out the delicious flavor of that fine old Kentucky Burley. You never tasted anything so agreeable—think what roasting does for peanuts. 10¢. Guaranteed by The American Tobacco Co. INCORPORATED.

Hot Water for Sick Headaches. Tells why everyone should drink hot water with phosphate in it before breakfast.

IS FINE FOR KIDNEYS, QUIT MEAT. Finish the Kidneys at once when Back Hurts or Bladder bothers—Meat forms uric acid.

Headache of any kind, is caused by auto-intoxication—which means self-poisoning. Liver and bowel poisons called toxins, sucked into the blood, through the lymph ducts, excite the heart which pumps the blood so fast that it congests in the smaller arteries and veins of the head producing violent throbbing pain and distress, called headache. You become nervous, dependent, sick, feverish and miserable, your meals sour and almost nauseate you. Then you resort to acetanilide, aspirin or the bromides which temporarily relieve but do not rid the blood of these irritating toxins.

No man or woman who eats meat regularly can make a mistake by flushing the kidneys occasionally, says a well-known authority. Meat forms uric acid which clogs the kidney pores so they sluggishly filter or strain only part of the waste and poisons from the blood, then you get sick. Nearly all rheumatism, headaches, liver trouble, nervousness, constipation, dizziness, sleeplessness, bladder disorders come from sluggish kidneys.

STOP CATARRH! OPEN NOSTRILS AND HEAD. Says Cream Applied in Nostrils Relieves Head-Colds at Once.

SAGE TEA BEAUTIFIES AND DARKENS HAIR. Don't Stay Gray! It Darkens So Naturally that Nobody can Tell.

If your nostrils are clogged and your head is stuffed and you can't breathe freely because of a cold or catarrh, just get a small bottle of Ely's Cream Balm at any drug store. Apply a little of this fragrant, antiseptic cream into your nostrils and let it penetrate through every air passage of your head, soothing and healing the inflamed, swollen mucous membrane and you get instant relief.

You can turn gray, faded hair beautifully dark and lustrous almost overnight if you'll get a bottle of Ely's Sage and Sulphur Compound at any drug store. Millions of bottles of old famous Sage Tea Recipe, improved by the addition of other ingredients, are sold annually, says a well-known druggist here, because it darkens the hair so naturally and evenly that no one can tell it has been applied.



## Briefs of the Week

Mr. and Mrs. E. Flagg were Belleaire visitors this week.

Frank Severance left Thursday on a business trip to Detroit.

H. H. Cummings left Thursday on a business trip to Detroit.

Att'y D. L. Wilson attended circuit court at Belleaire this week.

A son of Mr. and Mrs. Brock on Orchard Heights, is reported ill.

Mrs. Roxanna Seymour left Wednesday on a business trip to Detroit.

Rev. R. C. Parshall of Norwood visits friends in the city, Wednesday.

Born to Mr. and Mrs. Fred Kowalski, a son, Fred D., Saturday, Feb. 23rd.

The Study Club will meet with Mrs. Wm. Palmier, next Tuesday, Mar. 5th.

Earl Hager left Friday for the Soo, where he has employment in a grocery store.

A. Hammond was a business visitor at Traverse City first of the week.

Frank Hengy went to Charlevoix Thursday to appear before the draft board.

Noah Garberson who has been visiting his brother at Boyne City, returned home Saturday.

Chas. Burch and R. D. Davis were over from Boyne City Wednesday and visited friends here.

A number of friends enjoyed a sleigh ride to the home of Mr. and Mrs. Jas. Hart, Sunday evening.

Supt. L. G. Balch of our Electric Light Co., was at Charlevoix and other points on business this week.

Att'y Clink & Williams with stenographer Miss Belle Roy were at Belleaire this week attending circuit court.

Mrs. Orrin Bartlett returned home Saturday from Central Lake, after a week's visit with her sister, Mrs. Burr.

W. P. Porter returned home Monday from Pittsburg, Pa. Mrs. Porter remained for a longer visit with relatives.

Our Firemen are planning to hold their annual Dance at the Armory, March 16th—the eve of St. Patrick's Day which this year falls on Sunday.

Mrs. James Milford was over from Springvale first of the week visiting relatives. Mrs. J. H. Milford returned with her to Springvale, Thursday.

Mrs. Roxanna Seymour has purchased the Millinery Department of M. E. Ashley and Co., and will conduct this branch of ladies outfitting in the future.

Messrs John Porter and A. J. Sufferen left Thursday to attend a meeting at Petoskey where plans for the next Liberty Bond Sale were to be discussed.

LOST—A green cloth knitting bag, containing knitting needles, 3 sizes and a Red Cross helmet, nearly finished. Will finder please leave at this office and receive reward.

A card to the Herald from Rev. T. Porter Bennett at Hartford, Mich., states that Mrs. Bennett was taken to a hospital at Chicago, Feb'y 19th, to undergo an operation.

C. R. Brownell returned home Thursday night from a business trip to Grand Rapids. While at the Rapids he enjoyed a Two-Piano Recital given at the Powers Theatre, Monday evening.

Ira Bartlett, who has been having serious trouble with an infected right hand, was at Petoskey over Sunday where a further operation was performed, splitting the hand open and removing the entire finger next to the little one. He returned home Wednesday.

The L. D. S. Auxiliary served a pot-luck lunch Thursday evening at the home of Mrs. D. E. Housknecht. There were about 53 present and all enjoyed a very pleasant evening. The evening was spent in singing, recitations, music etc. The proceeds from the lunch is for the benefit of the church. They decided to meet at the home of Mrs. Hector McKinnon next Thursday, evening, Mar. 7th. Everybody invited.

East Jordan's High School Faculty is being badly disorganized by the war. Ralph Sill, science and agriculture, was ordered to report for draft examination at Cadillac today. He secured a change and will be examined at Charlevoix. He expects to be called for service in April. A. E. Wells, manual training, has enlisted in the pharmacy branch and will report for duty in about a month. Mrs. Landis Smith, who was united in marriage Christmas week to an enlisted aviator, has tendered her resignation from the high school faculty to take effect March 15th.

Perkins Phonographs—the only really high-grade machines at popular prices—for sale at C. C. MACK'S. We take pleasure in demonstrating the rare qualities these machines possess.

FOR SALE—Five room residence in good condition. Water in house, woodshed, and a good garden spot. Located on Empey's Addition. Will sell cheap.—WM. RICHARDSON.

## Small-pox in Our City

### All Public Gatherings Are Temporarily Suspended.

During the past week four new cases of small-pox have developed in our city and our local health officers have decided that for the best interests of all concerned there should be no public gatherings of any nature until the danger from infection was over. Our public schools closed Thursday night and our churches will be closed for awhile. The Temple Theatre is also closed. A number of cities in Michigan are passing through a small-pox epidemic, and some of our neighboring towns are reported to be having considerable trouble in holding same in check. It is hoped that the prompt action of our health department will stamp this disease out of our midst.

### Board of Health Notice.

All persons having small-pox in their homes MUST report same to the local Health Officer. Failure to do so means prosecution under the state law.

The State Board of Health urges everyone liable to exposure to this disease to be vaccinated.

By order of  
Local Board of Health,  
East Jordan, Mich., Mar. 1st, 1918.

## Our Boys Safe Over the Pond

### Tuesday's Telegram Indicates Arrival in Europe.

Several cables were received by relatives here Wednesday morning, indicating the safe arrival in Europe of Headquarters Company, 125th U. S. Infantry. This is East Jordan's old Company "I" whose officers and many of its members are from this city. They were ordered into service in June 1916, and since then have seen continuous service.

### PORTER-BLISS WEDDING

Miss Esther Dodge Porter, daughter of Mr. and Mrs. W. P. Porter of this city, was united in marriage to Mr. Harry Bliss at Pittsburg, Pa., last Friday, Feb. 22nd. The ceremony took place at the home of the bride's aunt, Mrs. J. Jamison, and was performed by a cousin of the bride, Rev. Frank Campbell. They were attended by Mr. Stokes of Detroit and Miss Anna Jamison. Among those attending the wedding were Mr. and Mrs. W. P. Porter of this city and Mrs. Morgan Lewis of Beloit, Wis.

Following the ceremony the couple left on a short wedding trip to Mercer, Pa., and Buffalo, N. Y.

Mrs. Bliss is one of East Jordan's popular young ladies who graduated from our public schools. From here she entered Oberlin College where she graduated last year with honors. At present she is taking a course of study at the Library School of Pittsburg.

The groom was a college classmate at Oberlin. Following college days he enlisted in Uncle Sam's service and is at present with an ambulance corps in training at Allentown, Pa. He expects to see active service in a short time, and Mrs. Bliss will resume her studies during his absence.

### Mrs. Samuel Richardson, Sr., Passes Away.

Mrs. Samuel Richardson, Sr., passed away at her home in Wilson township last Saturday evening, Feb. 23rd, following an extended illness from old age. Elizabeth Morgan was born Oct. 29th, 1838, at Toronto, Ont. In 1856 she was united in marriage to Samuel M. Richardson. Seven children were born to their union, four of whom survive, viz.—William and Samuel of this city, Mrs. Mary Haley of Los Angeles, Cal., and Mrs. Margaret Webster of Terminal Island, Cal. Mr. Richardson passed away a few years ago. They came to East Jordan in 1868 and located on a farm in Wilson township, where she has resided for half a century.

Funeral services were held from her late home Tuesday afternoon, conducted by Rev. R. S. Sidebotham. Mrs. Richardson was a charter member of the local Presbyterian Church. Interment was made at the East Jordan Cemetery.

SALESMAN WANTED—Lubricating oil, grease, specialties, paint. Part or whole time. Commission basis until ability is established. Man with rig preferred.—RIVERSIDE REFINING COMPANY.

## School Officers Our Guests

### All Parts of the County Were Well Represented.

### Business Men Entertain With Dinner and Program.

Tuesday, Feb'y 26th, in East Jordan K. P. Hall a number of school officers from all corners of Charlevoix County met for instruction in phases of school law passed by the 1917 legislature. Supt. Geo. N. Otwell of the State Dept. of Public Instruction acted as instructor and also delivered an address on "A Decade of Progress in Michigan Schools." His address was amply illustrated with lantern slides taken from actual conditions throughout the state and included very interesting pictures also of farm life, registered stock, approved barns, and board of health bulletins. Com'r Stewart explained the nature of many of the pamphlets published by the state, and distributed needed material for the districts represented. The county agent, C. F. Smith explained the purpose of his agricultural survey and asked all to work with him for the general good. The Girls' Glee Club favored the assembly with two splendid selections.

One of the most interesting features of the occasion was the splendid dinner which the officers enjoyed through the courtesy of the business men of East Jordan. The dinner was served in the Armory by the ladies of the East Jordan Red Cross Branch. Decorations were in keeping with the organization and the times, the most stirring appeal being made to all by the display of the East Jordan City Service Flag with its one gold star surrounded by the many blue. The Metropolitan Orchestra furnished music throughout in keeping with the spirit of '76. Mr. Mackey, President of the Board of Trade introduced Mayor A. E. Cross as toastmaster of the occasion, who then called upon Com'r Stewart, Supt. Otwell, and Board of Trade Sec'y Brinfall for brief discussions. Miss Lola Stuart gave a fine reading for the program. Mr. Otwell highly commended the East Jordan business men on the dinner saying that in his five years experience in conducting similar meetings throughout the state, this is the first time that he has known of the welcome being thus expressed by the merchants. On one or two occasions he has found that the city board of education has paid for a dinner served by the domestic science department but he believes that the welcome should be extended by the business interests and that the get-together spirit is productive of much good. He discussed the business relations of merchant and farmer showing to each the viewpoint of the other with the result that both feel pretty good over the event and East Jordan feels doubly happy to know that when the officers have met with her for the first time in her history she has been the first in the state to extend her welcome through every channel of her city organization.

### Notice To Autoists.

Owners and drivers of automobiles and all motor vehicles are hereby notified that they must secure their "1918" license together with their chauffeur license issued by the State of Michigan before said automobiles or motor vehicles can be operated upon the streets of the City of East Jordan. There will be no exceptions in the enforcement of the law.

HENRY COOK,  
Chief of Police.

### Card of Thanks.

We wish to extend sincere thanks to the friends and neighbors for their many acts of kindness and sympathy during the illness and death of our mother.

Samuel Richardson  
William Richardson.

The Perkins Phonograph is at once a beautiful piece of furniture and a wonderful musical instrument. Built by an old established Company having a wide reputation for honesty, integrity and fair dealing. Call at C. C. MACK'S and let us show you this instrument. Do not wait to BUY if you must wait, wait to PAY for it.

Those contemplating the purchase of a Monument can save money by interviewing Mrs. George Sherman who is local agent for a well known manufacturer of high grade monuments.

FOR SALE—I have a first class ESTEY ORGAN, taken in trade for piano, which I can sell at a very reasonable price.—C. R. Brownell.

Smoke Light Holly—5c Cigar.

J. Leahy, the Optometrist, will again visit East Jordan, March 6th and 7th. See adv.

Adversity tries some men and police justices try others.

## REGISTRATION NOTICE.

### Important Change in Registration Laws.

To the Qualified Electors of the several Wards of the City of East Jordan, State of Michigan,

Notice is hereby given that in conformity with Act 126, Public Acts of 1917, I, the undersigned City Clerk will upon any day except Sunday, and a legal holiday, or the day of any regular or special election receive for registration the name of any legal voter in said City not already registered who may Apply to me Personally for such registration, except that I can receive no names for registration during the time intervening between the second Saturday before any general or special election and the day of such election.

March 9, 1918 last Day for General Registration for Primary March 18th.

All electors not already registered and intending to vote at said Election, should make Personal Application to me on or before the 9th day of March, A. D. 1918.

Notice is further hereby given that I will be at my office in Post-Office Building on

Mar. 2, and Mar. 9, 1918

From 8 o'clock a. m. until 8 o'clock p. m. on each said day for the purpose of Reviewing the Registration and Registering such of the qualified electors in said City as Shall Appear and apply therefor.

The name of no person but an Actual Resident of the precinct at the time of registration, and entitled under the constitution, if remaining such resident, to vote at the next election shall be entered in the registration book.

### REGISTRATION OF ABSENTEE BY OATH.

If any person whose name is not registered shall offer and claim the right to vote at any election, and shall, Under Oath, state that he is a resident of such precinct and has resided in the City Twenty Days next preceding such election, designation particularly the place of his residence, and that he possesses the other qualifications of an elector under the constitution; and that, owing to the sickness or bodily infirmity of himself, or of some member of his family or owing to his absence from the City on public business or his own business, and without intent to avoid or delay his registration, he was unable to make application for registration on the last day provided by law for the registering of electors preceding such election, then the name of such person shall be registered, and he shall then be permitted to vote at such election. If such applicant shall, in said matter, wilfully make any false statement, he shall be deemed guilty of perjury, and, upon conviction, be subject to the pains and penalties thereof.

### PROVISION IN CASE OF REMOVAL TO ANOTHER PRECINCT

Any registered and qualified voter who has Removed from One Election Precinct of a City to another election precinct of the same City shall have the right, on any day previous to election day, on application to the City Clerk, to have his name transferred from the registration book of the precinct from which he has removed to the registration book of the precinct in which he then resides. Such elector shall have the right to have such transfer made on Election Day by obtaining from the board of inspectors of election of the precinct from which he has Removed a Certificate of Transfer and presenting the said certificate to the Board of Election Inspectors of the Precinct in which he then Resides.

### WOMEN ELECTORS

The names of all qualified Women Electors not already appearing on the registration list will be registered, provided Personal Application is made in conformity with the foregoing provisions.

Dated Feb. 2, 1918.

OTIS J. SMITH,  
City Clerk.

## VINOL MAKES WEAK WOMEN STRONG

Positive—Convincing Proof

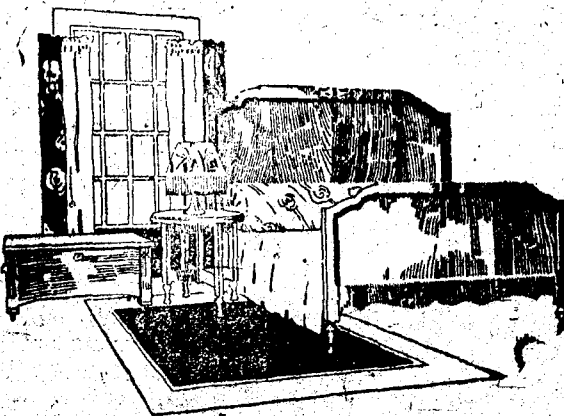
We publish the formula of Vinol to prove convincingly that it has the power to create strength.

It Cod Liver and Beef Peptones, Iron and Manganese Peptones, Iron and Ammonium Citrate, Lime and Soda Glycerophosphates, Casein.

Any woman who buys a bottle of Vinol for a weak, run-down, nervous condition and finds after giving it a fair trial it did not help her, will have her money returned.

You see, there is no guess work about Vinol. Its formula proves there is nothing like it for all weak, run-down, overworked, nervous men and women and for feeble old people and delicate children. Try it once and be convinced.

HITE DRUG CO., East Jordan



SERVICE QUALITY

## Be a Booster! Patronize Home Trade!

WE ARE WILLING TO TAKE THE SAME PROFITS AS THE BIG CATALOGUE HOUSES IN HOME FURNISHINGS. IT WILL PAY YOU TO CALL AND SEE US.

## FRENCH & REDMON

Housefurnishings and Undertaking.



## Burpee's Seeds Grow

and are known the world over as the very Best that care and science can produce. Burpee's Annual for 1918 has been enlarged and improved so as to be of the greatest help to every gardener. Mailed free. A post card will bring it. W. Atlee Burpee Co., Seed Growers, Philadelphia.

## GLASSES FITTED

CONSULT

## J. LEAHY

Optometrist

Expert on Eye Strain

Headache, Dizziness, Nervousness, and all other symptoms of Eye Strain cured.

Crossed Eyes Straightened Without an Operation.

Fitting Children's Eyes a Specialty.

Difficult Cases Solicited.

Glasses Guaranteed to Fit.

Office at Hotel Russell  
Date, Wednesday, March 6th  
Will remain two days.

A long answer turneth away listeners. Two essentials to success are dollars and sense.

### A WORD TO MOTHERS.

Mrs. E. J. Bedard, Cowick, Wash., says: "Foley's Honey and Tar is the best I ever used. I always keep a bottle in the house for the children. A quick cure for coughs and colds." It heals raw, inflamed surfaces, loosens phlegm, eases hoarseness and difficult breathing, checks racking coughs. Hite's Drug Store.

### FIGHTING LOBSTER

#### GAME TO THE LAST.

Battles Restaurant Cat and Bull Dog, But Manager Butted in With a Club.

Philadelphia, Pa.—A pet cat was in the kitchen of Imfeld's restaurant one afternoon when the cook's helper placed on the floor a basket of lobsters. One crawled out and the cat jumped for it.

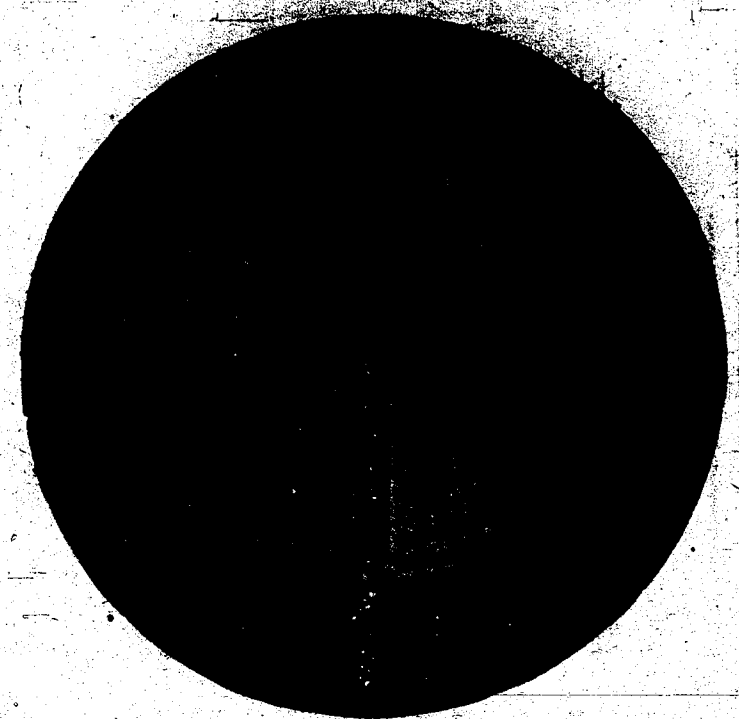
The lobster was indignant and a big claw grasped the cat's tail. The cat raced upstairs and into the dining room.

Miss Eva Seidler had brought her Boston terrier into the restaurant. He was tied to her chair. When he saw the cat and lobster he got busy and made for the cat. The lobster grabbed him by a hind leg. Howling, the dog made a jump and pulled the chair from under Miss Seidler. She faltered.

The head waiter ran upstairs when he heard the screams. Cat, dog and lobster got tangled up with his feet and threw him. Then the dog got to snapping and the cat to scratching. The lobster just hung on. Finally the manager got a club and persuaded the lobster to let go. A physician covered Miss Seidler and the cat went down stairs.



Have You This Emblem In Your Home?



Are You Observing The Requests Of The Food Card Of 1918?

MONDAY WEDNESDAY AND ONE MEAL DAILY WHEATLESS	TUESDAY AND ONE MEAL DAILY MEATLESS SATURDAY PORKLESS	ALL DAYS ALL MEALS FAT SAVING AND SUGAR SAVING
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**REMEMBER**— THIS WAR IS OURS, and if Food is to be the large factor in winning it, we must be ready to furnish the food that will help the most.

**REMEMBER**— THAT WORLD NEEDS AND FAMILY HEALTH, not family income or family preference, must regulate WHAT WE EAT.

**REMEMBER**— THAT FOOD SUBSTITUTION, NOT ECONOMY ALONE is the keynote of the requests from the Food Administration, for we need for shipment wheat, sugar, fats and meat—especially pork products.

This may mean that you must use less palatable foods that cost less, but this is part of our sacrifice for democracy.

**REMEMBER**— That there are increasing demands upon women for war work of all kinds, and, therefore, the busy housewife must use SIMPLE FOOD, SIMPLE METHODS OF PREPARING FOOD, and all the short-cuts possible to save time and strength.

**Meatless Days and Meals**

Help by reducing the consumption of meat per person for meals in which meat is used. Buy smaller quantities of meat than you used to, but prepare it in such a way that there is enough for the whole family. The flavor of meat may be extended by using bread, cracker crumbs, cooked oatmeal, cornmeal, cracked wheat and hominy, in making meat loaves, casserole dishes, meat pies, baked croquettes, meat salads and hash. In this way you give your family a wholesome, comparatively inexpensive dish which will satisfy their craving for the flavor of meat. The eggs which are added to meat loaf serve to bind it together, and when eggs are expensive, the thickened gravy from the meat will answer the same purpose. Use all left-overs of meat. They can be used to advantage in making soups and gravies or they can be added to escalloped potatoes to give additional flavor.

**COTTAGE PIE.**  
 1 1/2 lb raw or cooked cold meat  
 1 1/2 C mashed potato  
 1/2 C fat (drippings, etc.)  
 1 T flour or 1 T cornstarch  
 1/2 C wheat stock; tomato juice, etc.  
 Salt and pepper.  
 Chop meat, season with salt and pepper (unless it is desired). Cook fat and flour together. Add meat and pour into buttered baking dish. Cover with seasoned mashed potato and brown slowly in oven.

**MEAT LOAF.**  
 1/2 C dry bread crumbs, cooked out.  
 1 C fat  
 1 C stock or water  
 1 to 1 1/2 lb chopped meat—fresh or cooked  
 1/2 C salt  
 1/2 C pepper  
 Mix ingredients thoroughly, shape into loaf, place in greased pan, dredge with flour. Bake 30 minutes if cooked meat is used; bake about one hour if raw meat is used, basting occasionally.

Help by observing strictly meatless days and meals. The average housewife has for years prepared and served dishes which are in reality excellent meat substitutes, although she has not thought of them in that way. By planning her menus so that one or more of these dishes will be served at the special meals, the problem of meatless meals will be solved. In general, milk and milk products, such as American cheese and cottage cheese, eggs, fish, nuts, beans and peas may be used as meat substitutes. Increase the family allowance of milk and decrease the allowance of meat. Milk is not relatively an expensive food.

**Remember:**  
 That milk is a real food, not merely a drink.  
 That children need milk to make them healthy and to make them grow.  
 That more milk and less meat is both healthful and patriotic.  
 That even at a high price milk is a cheap food for children.



Another Pair Just Like These  
**MEASURED** by service rendered, the supreme test, Ralston Shoes "make good."  
 Try Ralstons once and you'll find the reason so many of your friends have acquired the Ralston habit.  
 Among our newest shapes and patterns you'll find your style.  
 \$4.00 to \$6.00  
**C. A. Hudson**

**CUT THIS OUT—IT IS WORTH MONEY.**  
**DON'T MISS THIS:** Cut out this slip, enclose with 6c to Foley & Co., 2836 Sheffield Ave., Chicago, Ill., writing your name and address clearly. You will receive in return a trial package containing Foley's Honey and Tar Compound for coughs, colds and croup; Foley Kidney Pills and Foley Cathartic Tablets.—Hite's Drug Store.

**Dr. W. H. Parks**  
 Physician and Surgeon  
 Office in Monroe block, over East Jordan Drug Co.'s Store  
 Phone 158-4 rings  
 Office hours: 1:30 to 4:00 p. m.  
 7:00 to 8:00 p. m.  
 X-RAY in Office.

**Dr. F. P. Ramsey**  
 Physician and Surgeon  
 Graduate of College of Physicians and Surgeons of the University of Illinois  
**OFFICE SHERMAN BLOCK**  
 East Jordan, Mich.  
 Phone No. 196.

**Doctor Branch**  
 Office at rear of East Jordan Drug Store.  
**PHONE 77**

**Dr. G. W. Bechtold**  
 DENTIST  
 Office Hours: 8:00 to 12:00 a. m.  
 1:00 to 5:00 p. m.  
 Evenings by Appointment.  
 Office, Second Floor of Kimball Block.

**Dr. C. H. Pray**  
 Dentist  
 Office Hours: 8 to 12 a. m. 1 to 5 p. m. And Evenings.  
 Phone No. 222.

**Frank Phillips**  
 Tonsorial Artist.  
 When in need of anything in my line call by day or night.

**SAVE FAT AND SUGAR AND HELP WIN WAR**  
 M. A. C. EXPERTS TELL HOW TO CONSERVE IMPORTANT WAR RATIONS.  
**NUMEROUS WAYS OF SAVING**  
 All Help to Sustain the Nation's War Program; Various Sugar Substitutes.

Everyone must have a certain amount of fat in his diet. Women and children in Europe are suffering and ill for lack of it.

Soldiers and sailors, because of hard physical labor and exposure, must have rather large allowances of fat. To win this war—we must share our supply of fats by stopping all waste and reducing the amount we use. Let us therefore:

**Save Butter**—On the table use butter as sparingly as possible, except for children. Children need butter fat, either in the form of butter or whole milk, as it contains necessary growth-promoting substances. When plenty of whole milk is given children—oleomargarine, nut marmalades, peanut butter, jellies, marmalades, nut and fig pastes, etc., may to some extent be used in place of butter. Adopt the custom of not serving butter at dinner when or meat gravies are served.

**Save lard and butter** by not using either in cooking (unless they are produced at home).

**Use Less Pastry**—If you make pies, use one crust instead of two. Try the New England deep apple pie, with only a top crust.

**Use Deep Fat Frying Only Occasionally**—Make meat and nut loaves instead of meat croquettes.

**Try baking croquettes in oven.**

**Reduce Amount of Fat Called for in your customary recipes**—Fats may be omitted entirely in yeast breads.

**Use Vegetable Fats and Oils**—Cotton seed, corn oil in cooking. They are excellent in pastry (use 1-3 less than lard and reduces amount of water). They are especially satisfactory for deep fat frying, when this is necessary, as they do not scorch easily and are slow to absorb odors and flavors. This makes it possible to use them over and over again.

**Use Clarified Fats** (Pork, beef, mutton, chicken, etc.) and drippings, as much as possible. To clarify: Heat any sweet drippings from beef, pork, mutton, with boiling water, stirring constantly. When the fat and water has boiled freely, set aside dish to cool. Remove cold fat and again heat to drive out all water. Put in crock for use.

**Soap Fats**: Fats which can no longer be used for deep frying; left-over fats which are not quite sweet, may be put in a crock to save for fall soapmaking for home-cleaning.

**Recipe:** Dissolve 1 can of lye in 1 quart of water; cool. Add 6 pounds of fat, melted but not hot. Stir until white. Pour into pan and cut into squares as it hardens. Let it dry thoroughly before using.

**Note:** If the soap is to be white the fat must be clarified.

**Reduce Sugar Consumption**

If the present shortage of sugar is to be met, it is necessary for each person to reduce his portion to 3-4 pound a week. There are so many sweet foods available that this patriotic duty causes as yet no real deprivation. The sacrifice is very small, but let us not forget to make it.

Omit candy and frosted cakes. Use less sugar in tea and coffee. Avoid desserts and cakes requiring large amounts of sugar.

Reduce amounts of sugar in customary recipes.

Substitute for sugar—corn syrup, honey, etc. For all practical purposes 1 C syrup equals 1 C sugar plus 1-4 C liquid. With honey, molasses, or sorghum sugar soda, as the leavening agent, since the acid in these sugar substitutes calls for a neutralizing alkali.

Use sweet fruits, such as figs, raisins, dates, etc. Cook breakfast cereals with chopped figs, raisins, or dates, and serve without sugar.

Dried currants are about 75% sugar. Dates currants are about 75% sugar. Raisins currants are about 75% sugar. Prunes are about 73% sugar.

Dried apples, apricots, etc., are from 40% to 60% sugar. Use them freely and save cane and beet sugar. Soak well, cook slowly in same water, and they will not need additional sweetening.

**Use More Cottage Cheese**

Cottage cheese or Dutch cheese, as it is often called, is one of the very best of substitutes for meat. It is richer in protein than most meats and is very much cheaper.

Serve it often. Teach your family to like it by serving it in different ways. Season it carefully, and add enough cream or milk to make it appetizing. Chopped onion or chopped green pepper, or both, are a delightful addition.

Many people like cottage cheese with something sweet, as fruit preserves, jams, etc. Serve with bread or crackers.

**FIND DRIVING WAR CARS NO JOY RIDE**  
 TAKING HANDSOME OFFICERS ABOUT IN LONDON NOT FLIRTING, BUT GOOD, HARD WORK

**MUCH NERVE NEEDED AT NIGHT**

Hours Are Long, but Recruits From "Leisured Classes" Are Serving Their Country.

London.—A number of English women are driving Government cars. They wear the official khaki and are under military discipline. Women have driven Government cars for the Ministry of Munitions for some time, but the Army Service Corps now has 22 women chauffeurs and the Royal Flying Corps 16.

These women have been recruited from the "leisured classes," and their present mode of life presents a striking contrast to anything they have ever done before.

There is something new in the sight of a pretty young woman swathed in Royal Flying Corps overcoat, with words "Royal Flying Corps" printed in white letters on the sleeve, sitting in a small waiting-room at Admiralty House awaiting the signal that "A E 43"—the great car entrusted to her care—is required to take an officer to Brooklands or to some munition factory or other place of business.

The routes are not easy to find, but the R. F. C. are anxious to assist their women chauffeurs in every possible way, and there is no stigma attached to the chauffeur who has to ask the way to anywhere.

There are night rides also to be negotiated, and piloting a heavy car through the Stygian gloom of London and suburban streets and across slippery tram lines needs some nerve, especially when the driver knows that she is transporting some of the brains of the army in her car. The pace has to be good, also, as time is valuable, and many of the R. F. C. officers have speed permits, so the khaki-clad girls must hustle along and not show any indecision or "funk" in their driving.

The day of a woman chauffeur in the army is a long one. She must be at the garage by 8 in the morning, ready to take out the car; may perhaps make a long journey, and then wait two or three hours in rain, cold or sunshine according to the vagaries of our mutable climate; meals may be at any time, and they are frequently of a very hasty nature, while the end of the day comes at no fixed hour, and often the car is not back at the garage till 10 or 10:30 in the evening, and the chauffeur, although of course she is not responsible for cleaning the engine or anything of that description, has to see that her petrol tank is left full, so that no valuable time is wasted in the morning.

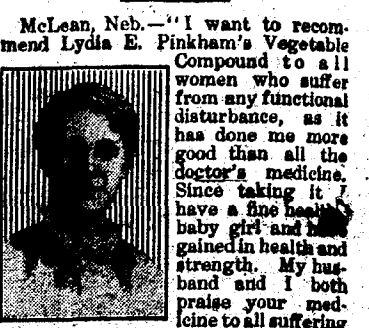
Many of the places visited are munition works, where there is nearly always a workers' canteen where the chauffeur can wait and refresh herself with that meal so dear to the heart of every English woman—a cup of tea and a bun or a bit of cake.

There is plenty of military discipline and plenty of hard work connected with driving a Government car, and no "frighty" young thing who imagines that being chauffeur to the R. F. C. means nice joy rides with handsome officers enlivened by mild flirtations with a flavor of war work, is advised to apply for the job of an army chauffeur. Hard work, long hours, and one half-day off a fortnight is the rule for women chauffeurs.

They are being given a trial to see if they can successfully replace men, and the work which they are doing is responsible and serious business which has in the past been done by men.

**TO ALL WOMEN WHO ARE ILL**

This Woman Recommends Lydia E. Pinkham's Vegetable Compound—Her Personal Experience.



McLean, Neb.—"I want to recommend Lydia E. Pinkham's Vegetable Compound to all women who suffer from any functional disturbance, as it has done me more good than all the doctor's medicine. Since taking it I have a fine healthy baby girl and have gained in health and strength. My husband and I both praise your medicine to all suffering women."—Mrs. JOHN KOPPELMANN, R. No. 1, McLean, Nebraska.

This famous root and herb remedy, Lydia E. Pinkham's Vegetable Compound, has been restoring women of America to health for more than 30 years and it will well pay any woman who suffers from displacements, inflammation, ulceration, irregularities, backache, headaches, nervousness or "the blues" to give this successful remedy a trial.

For special suggestions in regard to your ailment write Lydia E. Pinkham Medicine Co., Lynn, Mass. The result of its long experience is at your service.

**CONSTANT SUFFERER FINDS RELIEF.**

"I have been a constant sufferer from kidney trouble and was down sick in bed," writes C. F. Reynolds, 412 Herrick St., Elmira, N. Y. "I commenced taking Foley Kidney Pills. In a few days I was up out of bed." Recommended for rheumatic pains, backache, biliousness, sore muscles, stiff joints, "fired out" feeling.—Hite's Drug Store.

**LATH BOLTS Wanted At Once!**

Must be not less than 5 in. diameter and 49 in. length. HEMLOCK, Spruce, Balsam and Cedar. Hemlock Bolts must be separate. Will pay \$4-50 delivered at Mill B.

**East Jordan Lumber Co.**

**DRINK HOT TEA FOR A BAD COLD**

Get a small package of Hamburg Breast Tea, or as the German folks call it, "Hamburger Brust Thee," at any pharmacy. Take a tablespoonful of the tea, put a cup of boiling water upon it, pour through a sieve and drink a teaspoon full at any time during the day or before retiring. It is the most effective way to break a cold and cure grip, as it opens the pores of the skin, relieving congestion. Also loosens the bowels, thus driving a cold from the system. Try it the next time you suffer from a cold or the grip. It is inexpensive and entirely vegetable, therefore safe and harmless.

**RUB BACKACHE AND LUMBAGO RIGHT OUT**

Rub Pain and Stiffness away with a small bottle of old honest St. Jacobs Oil. When your back is sore and lame or lumbago, sciatica or rheumatism has you stiffened up, don't suffer! Get a 25 cent bottle of old, honest "St. Jacobs Oil" at any drug store, pour a little in your hand and rub it right into the pain or ache, and by the time you count fifty, the soreness and lameness is gone. Don't stay crippled! This soothing, penetrating oil needs to be used only once. It takes the ache and pain right out of your back and ends the misery. It is magical, yet absolutely harmless and doesn't burn the skin. Nothing else stops lumbago, sciatica and lame back misery so promptly!

**Special Offer to the Readers of This Paper**

If you will send us the names of five ladies in your town who you think would like to read the FAMILY STORY PAPER, we will send you and them each a sample copy, and will also send as a reward for your effort your choice of any one of the following:  
 Your choice of 10 High Grade Assorted Reading Post Cards, Camp Scenes, Soldier Toys, Soldier Boys, Battleships, Hilltown, Ghanakgiving, Christmas, New Years, etc.  
 1 Silver Plated Souvenir State Tea Spoon.  
 The Ladies Fancy Work Manual for Crocheting and Embroidering.  
 Mystic Oracle and Cypsy Dream Book.  
 The Boy's Book on Toy Making.  
 Enclose 4c stamps to help cover cost and postage.  
**N. L. MUNRO'S PUB. HOUSE**  
 338-340 Pearl St., New York.

**"A SHINE IN EVERY DROP"**  
**Black Silk Stove Polish**  
 Get a Can TODAY

Black Silk Stove Polish is different. It does not dry out; can be used to the last drop; absolutely no waste; no dust or dirt. You get your money's worth.

Black Silk Stove Polish Works, Staining, Disinfects, Cleans, Polishes, and Shines. Use Black Silk Stove Polish on all iron, brass, copper, tin, and other metal surfaces. It removes all dirt, grease, and grime, leaving a bright, shining surface. It is safe for use on all surfaces and does not harm the metal.