

THE GHOST STORIES

By Famous People

By ELEANOR SMITH

Many Methods by Which Finer Flavor of the Oyster Can Be Brought Out; Right Seasoning

"Oysters are in season." Every-where we see the sign—in store win-dows and on walls of restaurants, an advertiser of the excellent bivalve com-modity. I began my season early, to be exact, in August, on the Brittany coast, where I consumed them by the dozens in their raw form.

paper as you take them out of the fat, and you will have them crisp and dry, as well as tender.

- Oyster Blisque. 4 cups milk 1 slice onion 3 stalks celery Sprigs of parsley Bit of bay leaf 1/2 cup butter 1/4 cup flour Salt and pepper

Clean and pick over oysters, re-serve liquor, add oysters chopped, heat slowly to boiling point and put through a coarse strainer. Scald milk with onion, celery, mace, par-ley and bay leaf; remove seasonings and add butter and flour blended to-gether. Stir until thick and smooth over the hot water. Add the strained oysters and season with salt and pep-per. If too thick add more milk.

A little minced raw celery added with the oysters and merely reheated with them, gives an extra note of flavor which you will like, I am sure. For a change, try a brown sauce without celery.

- Oysters Manhattan. 24 oysters 4 tablespoons butter 1/2 teaspoon paprika 1/2 teaspoon salt 1/2 tablespoon minced parsley 1/2 tablespoon minced onion

Have oysters freshly opened. Cream the butter, add the rest of the ingredients. Divide this mixture and put a bit on each oyster. Then cover each oyster with a small slice of bacon. Set shells on baking tin in a hot oven, 400 degrees F., cook about twelve minutes, or until bacon is crisp. Serve at once with sliced lemon.

- Quick Meal. Creamed oysters on toast Celery Radishes Potato chips Corn paprika Green apple pie

The business woman housekeeper welcomes oysters in season, as it gives her an extra food which can be prepared easily and quickly. I am sure that she can prepare the meal suggested for tonight in practically no time if she knows a place where she can find an apple pie worthy of a place on her table. By the way, did you ever try reheating an apple pie before serving? It does much for the ordinary pie and even a little for the best.

I suggest using the whole-kernel corn, dressed with butter and pap-rika. Of course you will reheat your potato chips, to insure their crisp-ness and full flavor, when you heat the pie.

- Order of Preparation. Prepare celery and radishes Open can of corn and dress Prepare oysters Make toast Heat potatoes and pie Make coffee

Discovery May Lead to Victory Over Cancer

The growth of the human infant, the chick in the egg, bacteria and the toad can all be represented by the same mathematical equation. Dr. Norman C. Wetzel, associate professor of pediatrics at Western Re-serve University Medical school, told the National Academy of Sciences.

Proper interpretation of this math-ematical equation of growth, Doctor Wetzel said, eventually might lead to conquest of cancer, since cancer was a growth problem—a situation in which body cells grew without re-straint. The equation, which is what mathematicians call a second de-gree differential, represents the re-lation between heat production and growth, he added.

Four factors, he found, were in-volved in growth. One encourages growth, a second retards or inhibits growth, the third is the net external work of growth. He calls the fourth the "coefficient of inertia growth."

In cancer, Doctor Wetzel said, it was evident that the factor which retard-ed growth was not operating. He urged that medical science em-bark on a study of the influence of various hormones, vitamins and the like, with a view to fitting them into their proper places in the equation of growth.—David Dietz, Scripps-Howard Science Editor, in the Cleve-land Plain Dealer.

Few Radios in China Col. T. T. Chung, Chinese wireless commissioner, estimates there are no more than 40,000 radio sets in all of China, which has a population of more than 400,000,000.

Life in Crowded City Leads to Individualism

The effect upon the human race of the clattering together in huge cities is not easy to foretell, says a writer in the Montreal Herald. I know, of course, that in the woods where trees crowd together too closely they grow up slender and spindling, to the loss of rugged strength. I suppose it is true that the human race likewise deteriorates when crowded together too closely. But on the other hand there should be advantage. If knowl-edge is power cities should develop power, for knowledge of man by man is exceedingly possible where men are thrown closely together. Mutual-ity ought to grow, the pressure of numbers should weld people together in closer communion. As a matter of fact it does not. People in the back settlements are much more friendly than those in the towns. There is probably more ignorance about worth-while things in the city than in the country, certainly as much if not more selfishness. Curiously enough, the city seems to promote individualism more than does the country. The city individual lives to himself. He does not know, nor care to know his next door neighbor. He will deal with a mer-chant for 20 years without knowing him. He is concerned with the pro-mo-tion of his own interests. And that is not good for a person or for his world. Individualism can never better the race very much. Nothing can but co-operation. Country folk are learning that more quickly than town-folk.

You Know It Love is like the toothache—when you've got it nobody has to tell you.

THEIR OWN FAULT?

There are men who seem to pro-voke the question, "How did you suc-ceed in becoming profoundly home-ly?" For it is manifest that much of their uncomeliness is their own doing.—Exchange.

TIME FOR DISCARD

When a rule of etiquette adds nothing of value to beauty, to com-fort, to ease or to happiness, it may be set down as a useless rule which may as well be thrown into the dis-card.—Emily Post.



"SIMONIZ Made the Finish Last Longer!"

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REMEMBER DIRECTIONS The simple method pictured here is the way many doctors now treat colds and the aches and pains colds bring with them!

It is recognized as a safe, sure, QUICK way. For it will relieve an ordinary cold almost as fast as you caught it.

Ask your doctor about this. And when you buy, be sure that you get the real BAYER Aspirin Tablets. They dissolve (disintegrate) almost instantly. And thus work almost in-stantly when you take them. And for a gargle, Genuine Bayer Aspirin Tablets disintegrate with speed and completeness, leaving no irritating particles or grittiness.

BAYER Aspirin prices have been decisively reduced on all sizes, so there's no point now in accepting other than the real Bayer article you want.



And Grouchy Some people broaden as they age, others merely grow fat.

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Millions have found in Calotabs a most valuable aid in the treatment of colds. They take one or two tab-lets the first night and repeat the third or fifth night if needed.

How do Calotabs help Nature throw off a cold? First, Calotabs are one of the most thorough and de-pendable of all intestinal eliminants, thus cleansing the intestinal tract of the germ-laden mucus and toxins.

It soon brings relief and pro-motes healing. Because of its absolute purity and mildly antiseptic properties, it is un-surpassed in the treatment of rashes, red, rough skin, itching, burning feet, chafings, chappings, irritations, cuts and burns. No household should be without it.

Price 25c and 50c. Sold at all druggists.

For Rashes Cuticura Ointment

By FAY BAINTER

A COUZELE of months before my son was born my mother died. Mother and I had been very dear to each other; we had lived together as great friends; I was terribly hurt by her death. I be-came fearful of life, doubtful of God.

One night my husband and I opened the French doors to our bedroom and retired early. I could not sleep for feeling and tor-menting thoughts of my mother's death, the reason for it, the lone-liness of it.

"Suddenly I heard a strange rat-tling sound. My husband, after I awakened him, heard nothing. He was more than kind; he said I only imagined the sound; that I was nervous, due to my condition. I wanted to remonstrate, for I am a steady person, not given to weep-ing or to weakness.

"As soon as he fell asleep I heard the sound again. This time it was a rattling sound, as if some one were shaking the ceiling.

"When my husband responded the time to my alarm he arose and searched the room. He lighted the heavy marble lamp, which together with various boxes and books, stood upon the night table between our beds. No sign of anything or any-thing strange could be found.

"I broomed not to disturb him again. All became quiet once more, but only for a moment.

"The night table between our beds, heavy, laden, rose from its position and crashed to the floor, breaking the lamp and boxes. It was as if some one had lifted it and smashed it upon the floor. The crash was terrific.

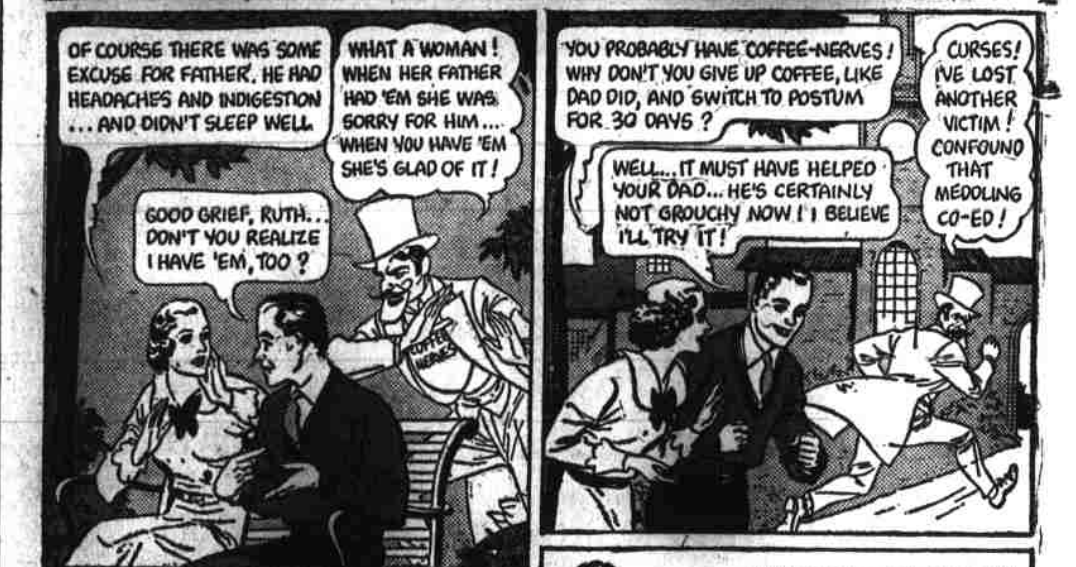
"This time my husband did not wake me. He verified everything I heard and saw. He jumped to his feet and turned on the lights. Whichever had caused the crash had vanished.

"I have never been able to in-terpret the meaning of the mystery of this occurrence."

Early Cannons Smoothbore All the early cannon, except a few only that were entirely experi-mental, were smoothbore, shooting round shot, the first of stone and the later of metal, says a writer in the Chicago Tribune. A round shot fired from a smoothbore cannon was as lifeless as the knuckle ball of a new ball thrown by the present-day baseball pitcher. It journeyed through the air with little if any spin, piled up a cushion of air be-fore it, and fell to earth much more heavily than the projectile of a rifled gun, that literally bore its way through the air.

English Longbow Good Weapon. The manuscript of any of the King's bowmen of the Fourteenth and Fifteenth centuries that its full cast of words. That was with an arrow with a sharpened steel broad-head or with a bodkin point. It was a bow of tremendous strength and it drove an arrow at short range with a force that was al-most equal to its maximum carry.

Along came Ruth



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