

THE IMP

By AGNES G. BROGAN

"You are very fond of Uncle Bruce, aren't you, Miss Carol?"

The lady thus frankly addressed looked up, a soft flush mantling her cheeks. Dorathia laughed and shook back her bobbed hair, like a restless pony.

"Why be embarrassed over a simple question?" she pursued. "You are fond of Uncle Bruce and, more, he is equally fond of you."

Miss Stacia Carol arose indignantly.

"Please, Dorathia," she said, "try not to talk foolishly. Your uncle and I are very good friends. I value his friendship, but even you must not—"

Stacia smiled in spite of herself. Dorathia was very daring and very rude, but, after all, Dorathia was lovable.

The elder woman dropped a light kiss on the dark bobbed head and left the room. Up in the silence of her own room she sat with fast-beating heart. The girl had discovered the secret which she fancied so carefully hidden. The big, earnest man who, a year ago, engaged her from the school where she was teaching to come to his home as a companion and womanly adviser to his ward and niece, had become day by day to be the great fact in her life, the realization of the kindly, sterling character she had hoped, though unconsciously, to meet as the "one" man.

Dorathia, slipping from the window seat as her uncle entered the room, went to rest on the arm of his chair. The stern lines of the man's mouth relaxed into a smile. "Hello, Imp," he greeted her.

Dorathia's arm went about his neck. "Bruce," she questioned disrespectfully, "when are you going to ask Miss Carol to marry you?"

"Dorathia!" he exclaimed. "For mercy sake, some one may hear you."

"Which is not," calmly returned his niece, "answering my question. A blind bat could see that Stacia Carol adores you. And if you are not in love with her then I am mistaken. Why don't you grasp your opportunity, Uncle Bruce?"

Her uncle arose, laughing. It was an uneasy laugh. "Run along, Miss Impudence," he said.

The girl met a young man outside, near the evergreen tree. Almost it seemed that the young man was there with intention.

"Lo, Bob!" she greeted him. "Glad you're here. I need your assistance in a little plan. Bob, do you suppose that two persons who are unconsciously in love with each other might be encouraged to discover the fact if they were inveigled into a moonlight ride together, or something like that?"

"I," returned Bob, promptly, "fell in love with you during a moonlight ride."

The girl shrugged her shoulders. "You, Bob," she unflatteringly replied, "would fall in love with anyone, any place."

Stacia Carol, that evening on the veranda, found herself listening to a conversation. Dorathia was entertaining Bob Gordon on the seat beneath the evergreen tree.

Suddenly Miss Carol sat up alert. "I am willing to go through with it, Bob," the girl was saying. "I don't believe Uncle Bruce could catch us before we were out of town. I always think I'd like to know what it would be like to elope. So exciting, the getaway. I doubt if we could go far without some one notifying him of our departure, and he would chase us in his car. The thought of anything out of order, like that, would be most distasteful to him. I could face Uncle Bruce without a tremor and go through with the runaway; but if Miss Carol should get wind of the affair and come along with Bruce—well, good-night!" finished Dorathia, expressively.

"I'd just have to go back with her. I never can brave things out with a woman. We ought to reach Dale's Corners at 9:30 tonight if we start right now. I am all ready. Where is your car?"

The moon was high and the tree-bordered road seemed turned to silver enchantment when, later, the troubled professor turned to his companion.

"I will never forget your kindness in offering to come with me, Stacia," he said, "Dorathia has passed beyond my control. Your influence in preventing this elopement with that worthless Gordon is my one hope. Truly 'love is blind,' though sincere love may recognize sterling worth," added Uncle Bruce huskily.

His eyes, in the moonlight, met the compassionate eyes of Miss Carol. Perhaps, needing the comfort of compassion, his hand, free of the steering wheel, reached out to cover hers.

Another car stood directly across the road, blocking the way. Dorathia hopped from the car; Bob Gordon followed.

"Isn't this a heavenly night?" asked the girl. Her uncle stared.

"Dorathia!" cried Miss Carol, "I heard you plan this elopement and I—"

"Come on to save us, like the dear thing you are," interrupted Dorathia. She laughed. "Neither Bob nor I would elope for the world. We just thought it would be fun to see if we could get away without being stopped—exciting experiment. As I remarked, it is a heavenly night. Did you two enjoy your drive?"

The professor looked down into the dancing eyes of his niece. Then, unusual happening, he kissed her.

"You Imp!" he said.

Horticultural News

TILE DRAINAGE OF ORCHARD

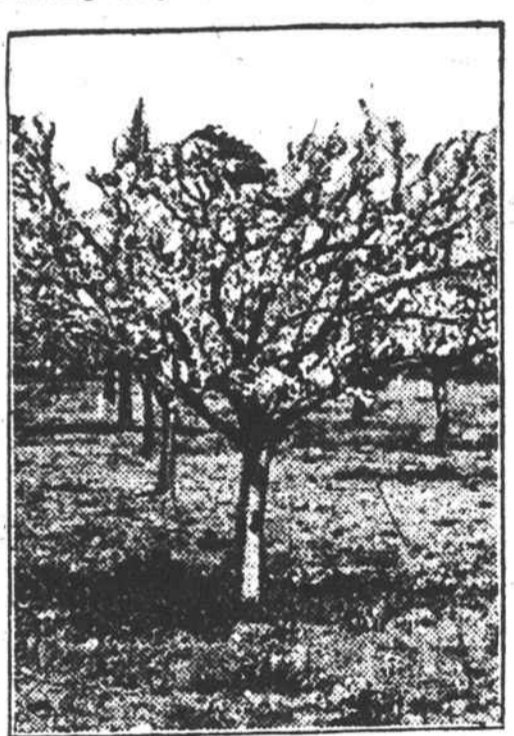
Just as Beneficial and Productive of Results as in Field of Corn or Potatoes.

The drainage is just as beneficial and productive of results in the average farm orchard as in the field of corn or potatoes. The orchard soil, we find, needs aerating and ventilating just as any other soil, and tilling renders the rootbed all the more retentive of needed moisture, so necessary to the fruit in the growing season, says a writer in Successful Farming. Wet soils are cold soils and often sour, neither of which produces the best of apples, peaches or pears. Cultivating the wet soil about the roots of the trees is just as damaging as plowing the wet soil about the roots of corn or potatoes for the time being and certain weeds are difficult of eradication in the orchards where it is too wet to work the ground.

None of the orchards set in the past have long remained in good, thrifty growing order when planted on poorly drained soil. So many we have known to select a high clay spot on the farm close to the residence for their orchard and then get such poor results many times because the soil itself was wet and poorly drained. It seems that surface drainage might be sufficient in one way since no water will stand on the surface about the trees, but it is that wet, clammy, cold clay about the roots that absorbs and holds the water which does the damage. The ideal orchard soil is that in which the water is either moving up or down every day in the year. In wet weather the rain or melting snow water seeps readily down to underground drains. In dry weather capillary action has become well established and the soil water is coming up to feed the trees from vast storage basins underground. In the wet, clammy, undrained rootbed the water neither moves up or down except in very limited quantities. For some reason the wet, undrained soil becomes practically closed to successful capillary action. It absorbs just so much water in times of flood and will not admit another drop.

There is a mistaken notion abroad that tile drainage removes much plant food from the soil. We find the well-drained soil if anything becomes more fertile and productive with each passing season. The point disputed seems to be that the drainage in removing surplus water from the land

also removes much potash and phosphorus soluble in this surplus water. A porous, well-drained soil, we find, becomes much like a great carbon or charcoal filter, and any elements removed by cropping are readily reabsorbed from the water which may bring any new supply along. Nature unlocks the elements for the roots of our orchard trees but permits very small amounts, if any, to escape through any artificial drain we may construct. This plant food absorbed from surface fertilizers and manures is quickly combined and locked into the subsoil combinations before it has any chance to escape. By draining our orchard soil we deepen the rootbed and give our trees a bigger, better feeding ground.



Well-Drained and Productive Orchard.

also removes much potash and phosphorus soluble in this surplus water. A porous, well-drained soil, we find, becomes much like a great carbon or charcoal filter, and any elements removed by cropping are readily reabsorbed from the water which may bring any new supply along. Nature unlocks the elements for the roots of our orchard trees but permits very small amounts, if any, to escape through any artificial drain we may construct. This plant food absorbed from surface fertilizers and manures is quickly combined and locked into the subsoil combinations before it has any chance to escape. By draining our orchard soil we deepen the rootbed and give our trees a bigger, better feeding ground.

BEST LOCATION FOR ORCHARD

Site Should Have No Rock Ledges or Hardpan Over Surface and Be Well Drained.

The orchard must be on a good site with no rock ledges or hardpan over the surface, well drained and without unusual danger from frosts; the trees must have good vitality, without decayed trunks, cankers that girdle the limbs, or weakness that would make good growth impossible; and, finally, the varieties must be good unless it is practicable to top-graft the trees.

LIME-SULPHUR KILLS SCALE

Too Many Growers Are Careless in Application and Insect Gets Considerable Start.

Concentrated lime-sulphur, one part to eight parts of water, has been recommended for the control of scale, but too many growers are careless in the application and the scale gets a start. Use either lime-sulphur or a good miscible oil. Scalecide is a miscible oil that is very effective in control of scale insects.

IMPROVED UNIFORM INTERNATIONAL

Sunday School Lesson

(By REV. P. B. FITZWATER, D. D., Teacher of English Bible in the Moody Bible Institute of Chicago.) Copyright, 1922, Western Newspaper Union.

LESSON FOR MARCH 11

JESUS IN GETHSEMANE

LESSON TEXT—Luke 22:39-48, 54. GOLDEN TEXT—Christ also hath once suffered for our sins, the just for the unjust, that He might bring us to God.—1 Peter 3:18.

REFERENCE MATERIAL—Matt 4:1-11; 26:23-46; 1 Cor. 10:13; Heb. 4:15, 16.

PRIMARY TOPIC—An Angel Helps Jesus.

JUNIOR TOPIC—Jesus Prays for Strength.

INTERMEDIATE AND SENIOR TOPIC—How to Stand the Hardest Test.

YOUNG PEOPLE AND ADULT TOPIC—Submission to the Father's Will.

I. Jesus at the Mount of Olives (v. 39). He went from the upper room under cover of night to the garden of Gethsemane. Gethsemane means oil press. It is a place where the oil was crushed out of the olives. There is a striking significance in Jesus' coming to this place. Olive oil was precious, being used both for food and lighting. The bruising and crushing of Christ in this garden has yielded the largest blessings in the world. It has provided food for men's souls and light for their lives.

II. His Companions (vv. 39, 40). Peter, James and John, who had been with Him on the Mount of Transfiguration, were permitted to go with Him into the deep shadows of the garden. He took those who were best able to apprehend the meaning of the tragic hour to be His sympathizing companions. This was needed to prepare them as His witnesses. Then, too, as a human being He craved sympathy.

Jesus Praying (vv. 41-44).

1. He Withdrew From the Disciples (v. 41). Even these disciples of the "inner circle" could not go with him. He tore himself away from them for He must be alone in this darkest hour. He knelt down and prayed.

2. What He Said (vv. 42-44). "If thou be willing remove this cup from me." The cup did not mean the physical sufferings of the cross, though they were very great. He did not now desire to escape from the cross and thus stop short of His redemptive work, for this was the supreme purpose of His coming into the world (Heb. 2:14). It was rather the revelation to Him by the cross which loomed before Him, of His identification with sin in becoming the world's Redeemer. By virtue of the holiness and perfection of His nature, He could do nothing else than shrink from it. He saw in this bearing of the sins of the world the turning away of His Father's face. Knowing what was before Him, He came to Gethsemane for this hour, and in it He consciously brought his human will into accord with the divine will. Though the cup was bitter he bowed in submission to the Father's will. So great was this agony that His sweat was as it were great drops of blood falling down to the ground. In this crucial hour an angel from heaven strengthened him.

IV. The Disciples Sleeping (vv. 45, 46). They had boasted of their fidelity, but could not watch with Him for an hour. He had issued a word of warning to them, but they were so benumbed with sorrow that they failed. He gently rebuked them, and commanded that they rise and pray lest they enter into temptation.

V. Jesus Betrayed (vv. 47, 48).

1. The Betrayal (v. 47). This was done by Judas, one of the twelve. He had enjoyed the most intimate relations with the Lord, eating with Him, listening to His teaching, witnessing His marvelous miracles and enjoying His confidence.

2. The Sign of Betrayal (v. 47). It was the kiss, the token of the most tender affection and friendship. He now degrades it by making it the token of disloyalty and treason. Jesus' words to this infamous disciple shows the infinite tenderness of His heart. If Judas had been at all human this pathetic appeal would have smitten him to the very heart. How many professing disciples have proven their disloyalty to the Master and even betrayed Him. All who bear the name, Christian, and especially ministers and teachers who deny the virgin birth, Deity and vicarious atonement of Christ are following in the footsteps of Judas. May each one inquire, "Lord, is it I?"

VI. Jesus Arrested (v. 54).

The multitude around with swords and clubs led by Judas invaded the sacred precincts of the garden and arrested Jesus and brought Him before the high priest.

Our Blessings. It is good for us to think that no grace or blessing is truly ours till we are aware that God has blessed some one also with it through us.—Phillips Brooks.

Our God. God sleeps in the stone, dreams in the animal, wakes in the man.—Goethe.

Careful Reading. A page digested is better than a volume hurriedly read.—Macaulay.

The KITCHEN CABINET

(©, 1922, Western Newspaper Union.)

The men of the past overcame because they had convictions. We of the present frequently fail because we have nothing but opinions.—Heine.

THINGS GOOD TO EAT

A nice garnish for game or a savoury at dinner is prepared by soaking large prunes in cold water until soft. Remove the stones. Sprinkle thin slices of bacon with salt and cayenne. Wrap one slice around each prune, fasten with a toothpick and fry in deep fat until the bacon is crisp and brown.

Club Ham Steak.—Take a slice of uncooked ham, one and one-half to two inches thick, remove the most of the outside fat. Put into a casserole and pile potatoes which have been pared and thinly sliced on top of the ham, covering it well. Pour over enough thin white sauce to be seen through the potatoes. Cover and cook slowly about two hours.

Spanish Rice.—To one cupful of chopped round steak add a tablespoonful of suet and brown in a hot frying pan, stirring well; add one cupful of uncooked meat, a cupful rice, a cupful of tomato, salt, pepper, cayenne, a tablespoonful each of chopped onion and green pepper which have been fried in the meat fat. Pour into a baking dish and bake until well-browned. Serve piping hot with a lettuce salad.

Baked Bacon and Cheese Sandwiches.—Put into a double boiler one pound of cheese cut in small pieces, four tablespoonfuls of milk, one egg, two tablespoonfuls of baking powder, salt, pepper and mustard to taste. Cook until the cheese melts. Spread on slices of bread or toast, put strips of bacon on top and cook in the oven until the bacon is crisp.

Chicken and Corn Escalloped.—A cupful of minced chicken taken from the leftover roast, a can of corn (or a cupful is sufficient), a spoonful of grated onion, salt and cayenne to taste, mix with a rich white sauce and put into a buttered baking dish; cover with buttered crumbs or small buttered croutons and brown in the oven.

Egg Sauce No. 2.—Beat the whites of two eggs until stiff, add one cupful of sugar, then the yolks, a pinch of salt, one-half teaspoonful of vanilla and pour into the pitcher to serve, adding one-half cupful of boiling milk just as it goes to the table.

"A pebble in the streamlet scant, Has turned the course of many a river." "A dewdrop on a baby plant, Has bent the royal oak forever."

MORE GOOD THINGS

A nice sandwich for the children's lunch or for various other occasions is

Raisin Sandwich.—Chop one cupful of seeded raisins very fine, add four hard-cooked eggs also chopped, one and a half dozen ripe olives pitted and

chopped, all mixed to a smooth paste with mayonnaise dressing. Spread on slices of whole wheat bread.

Diamond Chicken Salad.—Rub a salad bowl with a cut clove of garlic, add one and one-half cupfuls of chopped cooked chicken, one-half cupful of chopped walnut meats toasted, one cupful of chopped celery, two tablespoonfuls of chopped pimentos, three tablespoonfuls of French dressing and a seasoning of salt and cayenne. Place on lettuce leaves, cover with mayonnaise dressing and garnish with walnut meats, lemon points and chopped parsley.

Fruit Salad.—Peel and cut in dice two oranges, two tart apples, two slices of pineapple, cut into cubes and well-mixed with three tablespoonfuls of French dressing. Add two-thirds of a cupful of broken nut meats, twelve seeded dates cut into dice, two tablespoonfuls each of green pepper and pimento chopped, one-half cupful of blanched and chopped almonds. Line salad plates with lettuce and arrange the salad mixture on them, cover with cream salad dressing and garnish with halves of walnut meats, ripe olives and finely chopped blanched almonds and parsley.

Apple and Date Pie.—Peel, core, cut in slices, four or five tart apples. Place a layer of the apples in a pastry-lined plate, and over the apples place a layer of stoned dates; sprinkle with grated lemon rind, add another layer of each fruit, then add two tablespoonfuls of butter in bits, four tablespoonfuls of water and sugar to sweeten. If the apples are not sour add a tablespoonful of lemon juice. Cover with pastry and bake.

Luncheon Celery.—Cut the coarser stalks of celery into half-inch slices and cook in a very little water until tender. Save the celery water, add cream and thicken with flour and butter to make a white sauce. Put a layer of celery into a buttered baking dish, cover with the white sauce, sprinkling well with left-over dry cheese which has been grated. Repeat and finish the top with buttered crumbs. Bake until hot and serve very hot from the baking dish.

Nellie Maxwell

Knitted Jacquette-Sweater;

Pretty Dress Accessories

WHENEVER one looks in on a fashionable, outdoor-looking through the mind above all others, and that is the number and diversity of knitted garments worn. There are knitted frocks, knitted suits, including jacquettes and skirts or sweaters and skirts, in fabrics of wool or silk or fiber silk. From the warm camel's hair to lacy Shetland, there are fashion centers attention on them or fails to see them. Just now wrist handkerchiefs, purely decorative, slipped through slides in little bracelets of leather or ribbon, have caught the wandering fancy of the younger women, and one sees them peeping out, in bits of bright color, from under the cuffs of various long-sleeved frocks and blouses. They are usually of plain or printed



PAISLEY COLORINGS USED IN THIS SWEATER

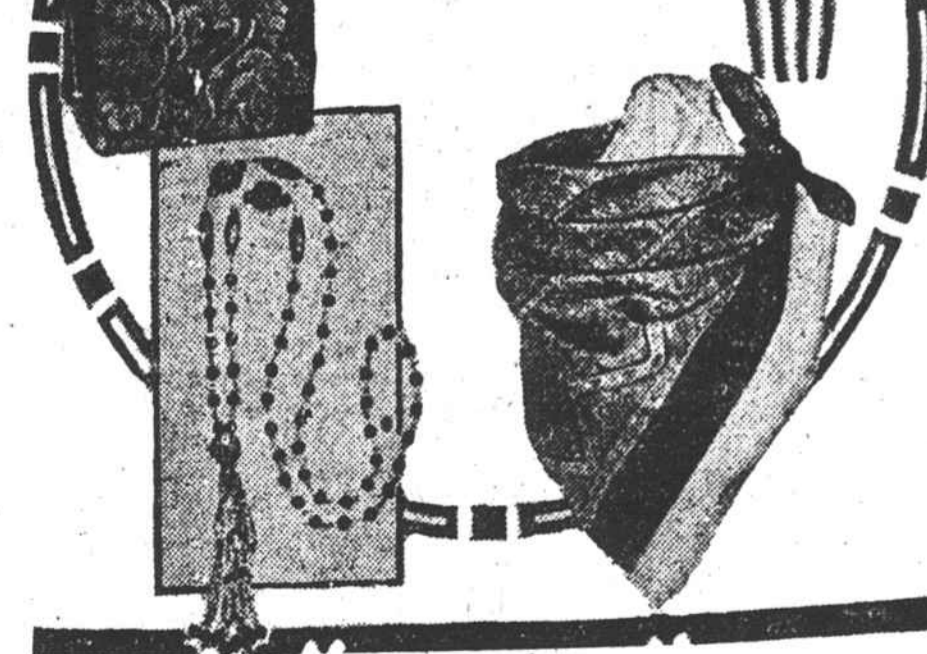
sports clothes of wool, and in silk and silk fiber dressier models, of the sports type, prove to be quite the most fascinating things worn.

The jacquette, having made a triumph in other directions, was to be expected among sports clothes, taking the place of sweaters or sweat-coats. With the vogue for white and plaited skirts, the pretty new jacquette-sweater seems to be called for, to make a chic combination. One of these jacquette-sweaters is shown here of organzine silk, developed in glowing paisley colorings. It is a smart, loose blouse, gathered into a plain, snug-fitting hip-band, fastening at the side with two round velvet-covered buttons. Long straight sleeves end in plain, tight cuff bands ornamented with two buttons. A narrow, fancy knitted band finishes the edges of the jacquette, and it is of a character to invite the addition of a dainty lace collar to the neck opening.

With knitted fabrics by the yard, georgette, but are shown attached to their bracelets, in several sheer materials. One of them is included in the picture of accessories given here.

The canteen and the vanity case continue to flourish, the canteen increasing in size until it resembles a toy trunk. A vanity case is pictured to which metal brocade in a Chinese pattern adds a bit of Oriental splendor. There are myriad strands of crystal beads, in all colors, all sizes and many shapes, combined in long or short necklaces and variously designed, so that the quest for one to finish off a toilette is always interesting. The shops are gay with these beads and they are matched, in variety by earrings. Fashion still smiles on the latter—and they are now made in real as well as mock jewels.

But the star of any collection of accessories just now is most likely to be the Deauville kerchief, which is worn at the neck or waist, or on the hat. One of these is shown in the picture.



SOME PRETTY ACCESSORIES

taking their places among woven fabrics, we shall see more jacquette-sweaters and frocks and a greater number of two-piece suits this summer than we have ever before.

There are a thousand and one pretty dress accessories—little jim-cracks, which we could live comfortably without—but youth is not so much interested in comfort as in beauty. To make a list of the unnecessary but engaging belongings of women, is to be amazed at their number and wearied of the task. Leading off with gloves, handkerchiefs, bags and things that are somewhat useful, and therefore taken for granted, there follows a world of trinkets and fancies—more or less in the limelight, as

(©, 1922, Western Newspaper Union.)

Julie Bottomly