

WINNERS in HEAVEN

By CLIVE ARDEN

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"I HATE YOU!"

Living in the small village of Lumbury, old-fashioned and simple, Barbara was the daughter of a well-to-do family. She was soon to be married to Hugh, a young man of adventurous spirit, and she was to accompany him on a trip to Australia.

PART TWO—Continued.

As if explaining the mechanism of a watch, he explained how it would be fixed ready for use.

She faced the moment when her companion said she would turn the revolver, she placed her hand on the trigger.

She felt herself lifted bodily, whirled back again round the hut and in at the entrance; while, from without arose a fresh confusion of howling cries.

Barbara gasped, too much astonished to realize that she was still clasped in his arms, having forgotten the existence of the revolver during the last scene.

Again he laughed wildly. "Telling them we were sent here by their gods, and should blast the island into a thousand bits if they showed us hostility! You saw the effect?"

"I did, indeed!" Realizing their position, she tried to free herself, but his arms tightened.

Some primeval, caged beast instinct seized her, too, sweeping away fear. Raising her free hand, she dealt him, with sudden passion of rage, a blow in the face while struggling violently in his grasp.

Some rolled upon the ground rubbing themselves, still howling; others fled, screaming, toward the south. A few, braver, tried again to reach the goal; and again retreated, half petrified with fear of the unnatural.

Those natives who remained uttered loud, fearful shouts, at sight of the two white figures; falling upon their faces, they stretched out arms of supplication, gabbling what seemed to Barbara unintelligible nonsense.

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Had that eventful night ended with the accidental discharge of the revolver, their daily life might have continued more or less placidly, like the waters of some river, with but an occasional rock obstructing its even course.

Nothing more had been said concerning the episode. Half expecting some kind of apology, she had decided, next morning, to accept it frigidly, drawing close the cloak of her own reserve and dignity.

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A day arrived on which the onsets came "not singly but in battalions." She had been alone for hours. When Croft arrived, her spirits were below zero, her nerves frayed, her temper was not of the best.

Each day he spent much time upon the reef, saving all that was possible of the machine, until what remained was swept away one night by the tide.

Barbara was haunted by thoughts of Hugh's suffering. To be alive, in splendid health, yet unable to inform those mourning her death, could be equaled only by a like impotence upon the other side of the grave.

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Uncontrollable irritation, the result of solitary fretting, welled up within her. Impulsively she seized the coconut and hurled it down the beach.

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FRUIT CAKE RECIPES FOR CHRISTMAS USE

Three Formulas Favored for Delicious Confections.

(Prepared by the United States Department of Agriculture.)

The fruit cake recipes given below have been tested by the office of home economics of the United States Department of Agriculture. The first one may be cooked in several ways—in the oven, in an ordinary household steamer, in the fireless cooker, or the steam-pressure cooker.

Spiced Fruit Cake. 1 pound butter, 1 pound light brown sugar, 9 eggs, 1 pound flour, 2 teaspoonfuls mace, 2 teaspoonfuls cinnamon, 1 teaspoonful soda, 2 tablespoonfuls milk.

Plain Honey Fruit Cake. 4 cupfuls flour, 3 teaspoonfuls soda, 2 cupfuls honey, 1 cupful butter, 3 teaspoonfuls eggs, 2 teaspoonfuls cinnamon, 2 teaspoonfuls ginger, 2 teaspoonfuls ground cardamom seed.

Rich Honey Fruit Cake. 3 cupfuls flour, 2 teaspoonfuls soda, 3 1/2 cupfuls honey, 1 cupful butter, 6 eggs, 2 teaspoonfuls cinnamon, 2 teaspoonfuls ginger, 1 teaspoonful grapefruit, 2 teaspoonfuls ground cardamom seed, 1/2 teaspoonful cloves, 3 pounds raisins, 1 1/2 pounds currants.

Cranberries Used in Different Ways. Excellent Dish When Served in a Baking Dish. (Prepared by the United States Department of Agriculture.)

In addition to being spread on shortcake, cranberry sauce can be combined with biscuit dough in several ways. Served in a baking dish, covered with a biscuit top, it becomes "cranberry cobbler"; spread on a square of biscuit dough such as one makes for Dutch applecake, and then baked, it makes a cranberry cake which many people would prefer to a tart or other pastry.

Cranberry pie may be made of cranberry sauce or cranberries either with or without raisins. When equal parts of raisins and cranberries are used it is often called "mock cherry" pie.

Cranberries may be introduced in many dishes where cherries would be used in the spring. A hot steamed pudding made by a biscuit dough recipe is excellent if one cupful of cranberries is stirred in for each pint of flour.

Cut the candied fruit into small pieces, with the exception of the cherries, which should be left whole. Place the fruit in a large dish and sift over it one-half of the flour, mixing thoroughly. Sift the soda with the re-



A Fruit Cake for Christmas.

Barbara is shocked by Croft's display of passion. Yet she is piqued by his show of indifference. What next?

(TO BE CONTINUED.)

"To Walk Spanish"

To make a person "walk Spanish" is to make him come up to time, or to make him act under compulsion. It refers to the old sport among boys in which one boy seizes another by the collar and the seat of the trousers and forces him along on tiptoe.

HOUSEHOLD HINTS

Add the white of an egg to cream that will not whip and note the success you will have with your cream. Much hard ironing may be avoided if clothes are shaken and hung straight on the line before drying, and folded neatly before being put in the clothes basket.

mainder of the flour. Bring the honey and the butter to boiling point and while still hot add the spices. When the mixture is cool, add the well-beaten yolks of the eggs, then the flour and grape juice or jelly and the well-beaten whites. Finally, add the fruit. The cake should be divided into three or four parts and put into buttered dishes covered with buttered paper tied closely over the tops. Steam for five hours, remove the paper, and bake in a very slow oven for an hour. This makes a very rich cake consisting chiefly of fruit. For the sake of economy the flour can be increased to even twice the quantity without affecting the quality very much.

Plain Honey Fruit Cake. 4 cupfuls flour, 3 teaspoonfuls soda, 2 cupfuls honey, 1 cupful butter, 3 teaspoonfuls eggs, 2 teaspoonfuls cinnamon, 2 teaspoonfuls ginger, 2 teaspoonfuls ground cardamom seed.

To prepare the cranberries, pineapples, apricots and apples, cook each in honey till it is soft; remove from the honey and dry in a very slow oven. A little water should be added to the honey in which the cranberries are cooked, a good proportion of ingredients being equal weights of cranberries, water and honey.

CRANBERRIES USED IN DIFFERENT WAYS

Excellent Dish When Served in a Baking Dish.

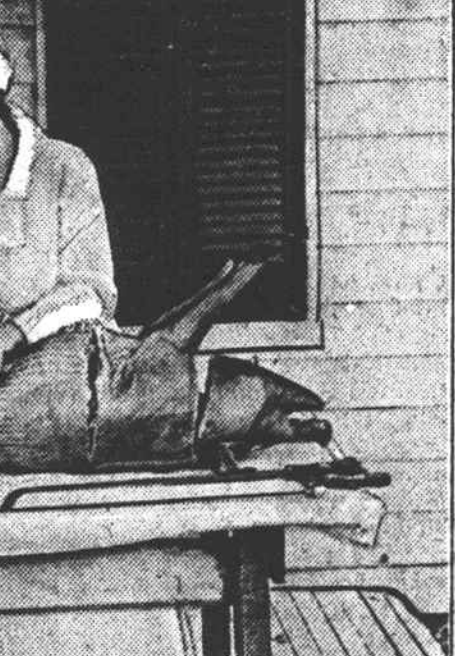
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TENDERNESS OF DIFFERENT CUTS OF PORK



Cutting Up a Pig on the Farm.

(Prepared by the United States Department of Agriculture.) The following suggestions made by the United States Department of Agriculture may be of help both to those who buy their pork at the market and to the farmers who may be glad to secure greater variety in the use of their home product.

There is no marked difference in the tenderness of the different cuts of pork, but the meat from the fore quarter is somewhat coarser grained than that of the loin and hams, and the proportion of fat to lean is greater.

To bake a smoked ham or shoulder, wash it well, cover with cold water and simmer for about three hours for medium-sized ham, about 15 minutes per pound when followed by baking. Allow it to cool in the broth or remove at once, trim off the brown crust and remove the skin.

An aluminum tea or coffee ball, which can be purchased for ten or fifteen cents, will save the trouble of tying whole spices in cloth bags, when they are being cooked with pickles or fruit. When hanging clothes on a line don't stoop to pick up the clothespins; have an apron of heavy material with pockets—make it by folding the material halfway up from the bottom and stitching at the sides and down the middle.

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Practical Training. Libraries in 24 Wisconsin cities served as training fields for students from the Wisconsin university library school, Madison, this year, and six Wisconsin daily papers were run for a week by students of the school of Journalism.

MOTHER! Clean Child's Bowels with "California Fig Syrup". Even if cross, feverish, bilious, constipated or full of cold, children love the pleasant taste of "California Fig Syrup".

WAS ONCE GREAT CAPITAL. Rio de Janeiro boasts of some 1,500,000 inhabitants, of mixed descent, basically Portuguese, for the great negro provinces of Brazil are in the north, many days' journey by steamer, and the capital is of comparatively pure race. In years gone by, Rio was the capital of the whole of the Portuguese empire, when King John moved his court from Lisbon to Rio de Janeiro in the latter days of the Napoleonic wars.

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